

Please Dad And Your Budget With Good Food From



- T-bone Steak \$1.39
- Round Steak \$1.99
- Rump Roast \$1.99
- Sirloin Tip Roast \$1.09
- Mellwood Bacon 1 lb. \$1.89
- Wiener's 1 lb. \$1.55
- Corneal Beef 2 lbs. \$1.98

TableRite Sirloin Steak \$1.09 lb.



Get the best for Dad's barbecuing... treat him to a tender TableRite Steak tonight... from IGA of course!

Shortening 59¢

Fruit Cocktail 19¢

Sweet Corn 5 for 39¢

Coffee 88¢

IGA CLIP-A-COUPON
Tide XK 59¢

Jello 8¢

Sweet Pickle Chips 29¢

Flaky Biscuits 5¢

Clorox Bleach 49¢

IGA CLIP-A-COUPON
Ivory Liquid 52¢

Flour 76¢

June Dairy Values!

Frozen Values!

Frozen Values!

17" TRAY \$1.00

Pork & Beans 10¢

Miracle Margarine 34¢

Fresh From The Bakery!

- Lawn Chairs \$6.19
- Charcoal Briquets \$5.99
- Thermo Temp Tumbler \$1.99
- 18in. Hang up Folding Grill \$3.89

- Barbecue Sauce \$3.59
- Thermo Temp Tray \$1.49

Breeze Box Window Fan \$15.88

Breeze Box Window Fan \$17.88

IGA Coatney's FOODLINER
CARLISLE, KY.

Kay's Kitchen

If there is a fisherman in your family, you know the time he comes in with nothing but bad luck! But he is prepared for that time when "Lady Luck" is with him. The first thing to remember is that fish, unlike meat, never needs to be cooked to make it tender. Fish is naturally juicy and tender and needs only a short cooking time to bring out the flavor, if the meat is white and flaky at the thickest part. It is done.

BAKED STUFFED BASS
If you are lucky—a 3 or 4 pound bass, cleaned—salt and pepper inside and out. Make a stuffing of about 3 or 4 cups soft bread crumbs, about 1/2 cup or less of finely chopped parsley; enough melted butter or margarine to barely hold it together. You might also add about 1 tablespoon water; salt and pepper to taste. When you stuff the cavity, the dressing will soak dry or you, but remember the moisture and juice from the fish will help moisten it. You want the dressing to be light and delicate in flavor and compliment the fish not over shadow it. This trick I learned from my Mother. When the fish is stuffed have a large darning needle and heavy white thread and starting at the top, thread the needle thru one side and knot securely; then carefully until cavity is pulled out tightly together. Then tie thread and you have no worry of losing any of the dressing. When ready to serve, remove thread.

BROILED BASS
4 pounds of bass
1/2 teaspoon pepper
1/2 cup butter
Use whole dressed fish or fillets. Sprinkle with salt and pepper. Place on greased foil or broiler pan, skin side up. Brush with butter or with half canola and half lemon oil. Place 2 inches from heat and broil 5 to 7 minutes or until lightly browned. Brush with butter. Remove carefully. Baste again and broil 5 to 7 minutes or until fish flakes easily when tested with fork. Four pounds of bass should serve about 8. However, I prefer to count serving pieces and number of persons to be served.

BARBECUED BASS
This I have not tried but I'm tempted. Everything else is being barbecued these days, why not fish? Use favorite barbecued sauce or try this one: 1/2 cup cooking oil, 1/2 cup sesame seeds, 1/2 cup ketchup, 1/2 cup brown sugar, 1 garlic clove crushed. Coat 2 pounds of fish fillets in a single layer in shallow bowl. Place sauce over fish and let stand 30 minutes marinating. Remove fish and place on piece of foil. Reserve sauce for basting. Place fish on well greased grill about 4 inches from moderately hot coals for 8 minutes. Baste with fish in cooking. Turn and cook 7 minutes on other side, baste. Serve remaining sauce with fish adding freshly ground pepper.

Nursing Home News

By Virginia Smith Donovan
It's only the great-hearted who can be true friends; the man and the womanly can never know what true friendship is... Charles Kincaid, Mrs. Eva Blount says it's easy to talk when the wind is blowing... Much wisdom comes between false teeth... Winchester Sun
Mrs. Quintin Wieman of Lexington came on Sunday to see her mother, Mrs. L.M. Snodgrass. Don Briggs' nephew, Leo Reed of Cynthiana, Mrs. Penelle, Betty and David Rule of Paris also visited him.
Leland Stowers is visiting friends and relatives in Cincinnati.
Earl Smathers had company from Shapensburg on Sunday and his son, William Smathers of Lexington, came on Saturday.
Mrs. Norma Craig of Mt. Olivet visited her mother-in-law, Mrs. Pearl Craig on Monday.
The Barboes from Fleming and Mason counties were around to see J.J. Barboes and Ward Hammonds.
It just keeps Clara Ruth and Vernon Craig busy visiting Clara Ruth's mother, Mrs. Florence Chapman and Vernon's mother, Mrs. Charles Craig who are patients at the Nicholas County Hospital.
When Mrs. Grace Cleaver was asked how she felt. She said she was still kicking and she thought that was something.
Mr. and Mrs. Roy Cooper of Maysville visited Roy's father, Leroy Cooper on Sunday.
It seems as if we write about new nurses, Mrs. Mertie Jones last week, Mrs. Jones is a graduate of a nursing school in Hot Springs, Ark. She has worked in Berea and Eastern Kentucky State Hospital before coming to Carlisle. She is living at the Plaza Apartments. We heard that she could write short stories and poems. Maybe she will later have time to display some of her talent.
Mrs. Golden Kidwell of Walton visited her mother, Mrs. Pearl Craig on Monday. Maybe some of you old timers remember Rev. E.K. Continued on Page 6



GIRL SCOUT DAY CAMP at Cross Acres Farm—Brownie Unit III shown with some of their handwork. Leaders are Mrs. Wayne Shumite and Mrs. Eugene Clinkenbeard; Program Aide is Miss Linda Clinkenbeard.



BROWNIE UNIT II with leaders, Mrs. William Clark and Mrs. Paul Pryor at a session of Girl Scout Day Camp, June 1-5.



GIRL SCOUT DAY CAMP VISITORS with Mrs. W.R. Kingsolver, Day Camp Director. They are left to right: Mrs. Emmett Eppard, Council Field Adviser; Mrs. Ernest Byrn, Board member, and Mrs. Keith Bell, Crafts.

GIRL SCOUT DAY CAMP REPORTED BIG SUCCESS



CADET UNIT VI with leader, Mrs. H.W. Small and Senior aides, Miss June Small and Miss Vickie Crawford, pictured in front of their tent used during the activities of Girl Scout Day Camp June 1-5.



OUTDOOR FUN at Cross Acres Farm for Junior Unit IV of the Girl Scout Day Camp. Leaders are Mrs. Bobby Curtinger and Mrs. Cecil Howard (not pictured).



BROWNIE UNIT I attending a day's session of Girl Scout Day Camp with leaders, Mrs. William Damper and Mrs. Bobby Marlow (not pictured).



JUNIOR UNIT V enjoying Day Camp at Cross Acres Farm. Leaders are Mrs. Edna Myers, Mrs. Jerry Cameron and Mrs. Charles Cox.

Delinquent Tax List

In accordance with Chapter 134, Kentucky Revised Statutes, all tax claims must be advertised for sale. The following Delinquent Tax claims for 1969 will be offered for sale at the Court House door, Carlisle, Ky., at 2:00 P.M., on Saturday, June 20, 1970:

Name	Tax Bill No.	Amount of Tax Unpaid
Dalley, Robert	231715	.77
Bean, Mattie estate	231767	5.47
Bowles, Harrison estate	231872	5.46
Brown, Robert Helra	231954	9.34
Clark, Lena	232245	9.34
Glaze, Thurman	232773	2.33
Hall, Eugene & Judy	232852	7.79
Hamilton, Aurelia estate	232935	9.34
Hamilton, Harrison estate	232855	15.04
Johnson, James H. estate	233111	7.79
Jones, Mahala F.	233248	7.79
Kelley, Christine	233282	11.79
Kelsoe, Mort estate	233452	8.69
Mark, Annan estate	233463	7.02
Marshall, John E.	233481	15.58
Metz, H. Richard estate	233532	1.55
McCall, Gilly estate and c/o Ratliff, Josie	233652	2.33
McCluffey, Aubury Jr.	233696	53.21
Natural Blue Licks Co.	233722	1.18
Owens, Martha	233767	2.33
Potts, Annie estate	233813	7.79
Roby Helra	233994	19.50
Shout, Edward	234134	.78
Stith, Evelyn D.	234356	11.71
Stout, Mamie	234564	1.55
Tate, Mattie	234398	1.55
Thompson, Charles estate	234432	4.69
Trumble, James estate	234494	4.69
Walker, Mary	234601	14.03
Walker, John estate	234614	3.38
Washington, John estate	234614	9.33
Williams, Sarah Helra	234725	1.55
Wilson, Gayle	234753	5.17
Wilson, H. Thomas estate	234755	9.34
Young, Leonard	234793	1.55

The above tax claim constitutes a lien upon the real estate and are subject to the following costs: 6% Penalty when certificate of delinquency filed—interest at 12% Per Annum—Sheriff's Fee \$100.—Advertising Costs—To be determined later.

We added a lot of extras to this big, quiet Ford...and cut the total price \$110.*



NOW! FORD DEALER'S ECONOMY DRIVE.
Ford