IGA

TABLERITE Canned Hams 5-lb. Can $4.98

We Reserve All Quantity Rights

Fischer or Southern Star SMOKED HAMS Shank Portion lb. 58¢

Whole or Butt Half SMOKED HAMS lb. 68¢

Lamb Loin Chops lb. 99c

Boneless Leg O' Lamb Roast lb. 89c

Fischer Quick Cut Ham . . . . lb. 98c

Southern Star E-Z Slice Ham . . . . lb. 98c

Table Rite Sirloin Tip Roast lb. $1.08

FROZEN VALUES!

IGA Sliced Strawberries . . . 10-oz. Pkg. 49c

Dessert Topping Cool Whip . . . . . 9-oz. Ctn. 49c

Seal Shakely French Cookery Vegetables . . . . . 10-oz. Pkg. 29c

Land O' Lakes U.S.D.A. GRADE "A" TURKEYS 10 – 16 lb. Avg. lb. 39¢

TableRite SIRLOIN STEAK lb. $1.18

T-BONE STEAK lb. $1.38

Minimum Purchase May Be Required

Mario Stuffed Olives Thrown Measure 3-oz. Jar 59c

Mario 3-Way Flavor Stuffed Olives . . 8-oz. Jar 59c

IGA Angel Food Cake Mix . . . . . 15-oz. Pkg. 39c

Angel Flake Coconut . . . . . 14-oz. Pkg. 49c

New Jello 1-2-3 Four Flavors . . . 4-oz. Pkg. 28c

Reynolds Heavy Duty Aluminum Foil . 25-ft. Roll 47c

TableRite U.S.D.A. Grade "A" MEDIUM EGGS Doz. 47¢

Stokely Cling Peaches 2½ Can 25c Halves or Sliced

TableTreat Brown 'n Serve Rolls 12-ct. Pkg. 29¢

Philadelphia Cream Cheese 8-oz. Pkg. 29c

Table Treat Angel Food Cake 10-oz. Pkg. 49c

Table Treat Rye Bread . . . . . 1-lb. Loaf 29c

DAIRY VALUES!

Whipped Parkay Margarine . . . . . 1-lb. Ctn. 44c

Table-Rite U.S.D.A. Grade "A" Large Eggs . . . . . Doz. 49c

Table-Rite Ice Cream . . . . . ½-gal. Ctn. 59c

John Reed or Pineapple Hawaiian Punch . . . 46-oz. Can 35c

Stokely Fancy Tomato Juice . . . 46-oz. Can 29c

Karo Golden Syrup . . . 17-oz. Tin 32-oz. Bot. 59c

Vanity Fair Triple-Ply Dinner Napkins . . . 75-ct. Pkg. 39c

Ocean Spray CRANBERRY SAUCE Jellied or Whole Berry 16-oz. Can 19¢

FREE AS LONG AS They Last . . . FRESH HAWAIIAN VANDA ORCHIDS To all the ladies who visit our store Thursday, Friday and Saturday.

IGA DELUXE COFFEE Reg., Drip, Electric Perk 3-lb. Can $1.88

DOLE Pine-Apple In Natural Juice No. 2 Can 29¢

PETER PAN Pink Salmon 1-lb. Can 69¢

Fireside Marsh-mallows 1-lb. Bag 19¢

IGA Instant Coffee 10-oz. Jar 98¢

Festive Easter Foods

Maxwell House Instant Coffee Chunks. . . . 14-oz. Jar $1.83

Stokely Fancy Fruit Cocktail. . . . 303 Can 25¢

Stokely Halves Bartlett Pears. . . . 303 Can 29¢

Shirley Gay Panty Hose. . . . Asst. Colors Pair 99¢

FANCY LOUISIANA YAMS lb. 10¢ Ham And Yams . . . Delicious

Sunkist Oranges doz. 59¢

Florida Pascal Celery . . . Stalk 23¢

Royal Hawaiian Fresh Pineapple . . . . . Each 49¢

Florida Strawberries . . . Pint 39¢

IGA WHOLE OR CANDIED DILL STIX Sweet Pickles 16 oz. 49¢

IGA PURE Vanilla Extract 1½ oz. bottle 29¢

IGA ASSORTED PAK ¼ oz. Food Colors 29¢

MONEY ORDERS Any Denomination

IGA "The Owner's in the Store" Coatney's FOODLINER CARLISLE, KY.

Kay's Kitchen

By Kay Fisher

Easter Sunday Dinner--For some it will be the traditional Ham dinner. However, my thoughts turn to a delectable leg of spring lamb with mint sauce--not jelly--. I can already feel a shudder from many. Especially from any man who has served in the Army, Navy, Air Force, or what have you, especially during World War II. And from what they tell me I don't blame them. I was just fortunate enough to have an English mother who knew how to buy and how to roast a leg of lamb. That know-how to buy is very important. She would "eye" the bone and if it was too large then it couldn't be lamb! A leg of lamb should never weigh more than 5 or 6 pounds at the most. When buying a leg of lamb have the shank bone removed and the meat folded or rolled back into the pocket left by boning. Use a skewer to hold in place. Your butcher will know how this is done.

In cooking a leg of lamb most recipes call for anything from garlic to dry mustard or what have you. My friends, who think I cook with a bottle of Worchestshire Sauce in one hand and Lawry's Seasoning Salt in the other, will be surprised when I say just put the leg of lamb in an open roaster, fat side up, salt lightly and use a little fresh ground black pepper. Turn oven to 325 degrees and roast 3 1/2 to 4 hours. Lamb has a very delicate flavor and does not need a lot of seasoning. When lamb is done remove from pan and place on warm platter. Cover with Reynolds Wrap to keep moist and warm. Roasts of any kind slice better after they settle a bit.

Put roaster and drippings in a cool place so the fat will form on top and is easily removed.

New potatoes are a must for this special dinner. You can usually find them in the larger grocery stores and this time of year come from Florida. Select by hand, potatoes the same size, the smaller the better, usually the size of a walnut. Allow three or more per person for serving. Don't worry about peeling the little things, boil them in their skin and when done, you can remove the skin very quickly. Now remove the fat from the drippings and put in pealed potatoes, turning several times, about 15 minutes.

If you are serving homemade rolls, both potatoes and rolls can be cooking at same time.

Should you be fortunate enough to find fresh garden peas, cook them with a sprig of mint, half teaspoon of sugar and add salt to taste. If frozen peas are used, cook according to package directions but do add 1/2 teaspoon sugar. Of course this mint business is only possible if Easter is late and you are lucky enough to have a mint bed. I have one and it is around the outside water faucet. Mint likes dampness. It is nice to have and is good in ice tea and our famous Kentucky Mint Julip.

New potatoes, mint sauce. A teaspoon full or more over the sliced lamb adds a freshness to the entire meal. You may like more or less. To make, combine 1/4 cup fresh mint leaves snipped fine, 1/4 cup vinager, 1/4 cup sugar, dash of salt and 1/4 cup water. Bring to a boil and simmer gently about two or three minutes. Stir several times. If the sauce is too snappy for you, add a bit more water. If there is any left this will keep several months in your refrigerator.

Congealed salad or spiced fruit goes nicely with this meal.

For this special occasion you need a special desert--On A Cloud Pie. You may make it in the morning or even the day before.

ON A CLOUD PIE

Preparation time: 15 minutes. Baking and chilling time; 3 to 4 hours.

4 eggs, separated
1 1/2 cups sugar
1/4 tsp. cream of tartar
3 Tbs. lemon juice
1 Tbs. grated lemon rind
1/2 pint heavy cream

Separate the eggs; sift together 1 cup of the sugar and the cream of tartar. Beat egg whites until foamy and gradually add sugar mixture, continuing to beat until mixture forms peaks. Butter a 9 inch pie plate; turn in meringue, lining p'late to make sides higher than center. Bake in slow oven, 275 degrees, for 1 hour. Cool. Beat egg yolks slightly; stir in remaining 1/2 cup sugar, lemon juice, and rind. Cook in double boiler until thickened (8 to 10 minutes). Cool. Whip cream, combine with lemon mixture. Fill meringue shell. Chill 2 or 3 hours. Serves 6.

I feel I must add this:

I served this meal recently, (yes, you can buy fresh lamb.) Three of the gentlemen had served in the Armed Services and had sworn they would never touch it again; three other guests had never eaten lamb. All had a second serving. I'll admit the first serving was light. After all they were dubious. Why did I serve a meat with such a questionable reputation? Well, I wanted to prove it could be delicious and to come to the defense of this much critized delicacy.

Now an SOS--I have a request for a Sorghum Cake. If you have a recipe for one please send to Kay's Kitchen.

Nursing Home News

By Virginia Smith Donovan

One of the worst mistakes people can make is to omit God from their lives--from their thinking, planning, pondering, from their little two cent decisions and their million-dollar decisions.--Steve Douglas

The fellow who is pressed by high prices is lucky--most of us have been taken to the cleaners.

Joe: Can you tell me when a potatoe changes its country?
Judy: When?
Joe: When an Irish potatoe becomes French

Continued on Page 6

PRINT SHOWS THROUGH

Agree or Not,

I Say What I Think

By S. C. Van Curon

FRANKFORT--Supporters of former Gov. Bert T. Combs climbed out of the hills of Eastern Kentucky and political crevices in the cities after the legislature ended Friday.

The signal was his resignation last week from his seat on the Sixth District U.S. Court of Appeals. The resignation becomes effective June 5, just three years to the day that he assumed the seat. Judge Combs has made no public statement other than he is resigning to join the law firm of Bullitt, Dawson.

Parenthetically, this is the largest Republican law firm in the state and Tarrant in Louisville. He has refused to give newsmen any other answer, yet he has not firmly denied that he could be persuaded to become a candidate for the Democratic gubernatorial nomination next year.

A long-time friend and reliable source close to Combs is firmly convinced that Combs is willing to become his party's standard bearer if party leaders become convinced that he is the one with the best opportunity to bring together the fragmentized segments of the once-powerful Democrat Party in Kentucky.

The situation now in the party is strange. Once divided by two strong factions that went tooth and nail at one another in the gubernatorial primary, it is fragmentized and is termed by some observers as a party without direction.

No single strong leader has emerged from this session of the General Assembly.

Lt. Gov. Wendell Ford was successful in winning his seat while Republican Gov. Louie B. Nunn defeated Ford's running mate, former Highway Commissioner Henry Ward. Ford is nominal head of the Democrat Party in the state by virtue of his office and is the one favored now to be his party's choice for governor. However, dissidents in the party claim he has not exhibited the necessary leadership to put the party together in a united front against Republicans in 1971.

House Speaker Julian Carroll also came out of the legislative session with a lot of stature. Fortune could smile on him if his supporters can become convincing enough within the next few weeks.

Darkhorse Senator C. Gibson Downing of Lexington had a lot of silent support from powerful business interest in the legislative halls and could be settled on as a compromise candidate. For three straight sessions he had been chosen by the press as outstanding Democrat in the Senate.

Yet, the Combs forces who elected Combs by the biggest majority ever in 1959, and then elected Edward T. Breathitt governor in 1963 over Gov. Nunn, saw the party fall apart in 1967 when Gov. Nunn gave Ward a convincing trouncing.

Now the Combs forces want to bring the party back together with a united front and avoid a primary next May if possible. The party coffers are almost bare, and many argue that unity is needed to raise sufficient funds for the Nov. election in 1971. A friend close to Combs claims the ex-governor is the only man in the party to do this job. The friend indicated that several influential Democrats across the state are going to be calling upon State Democrat Chairman J.R. Miller, Ford, Carroll and others, strongly urging that all get behind Combs as the party nominee.

Miller told Capitol newsmen that Combs is going to support Ford, but Comb's close friends aren't buying this. They do say he would support Ford if Ford is the party Choice.

Ford told newsmen last week that he is not going to make a decision for three weeks or more. Miller claimed the party choice would be made near Derby weekend this year.

Friends of Comba can make a convincing case that he is willing to accept the party responsibility in opposing the Republicans. They point to the timing of his resignation...near the end of the legislative session. His resignation could have come in May or June as well if he had no political intentions.

They credit Comba as the "man who taught Kentucky to think BIG." They point to the improvement in education, highway construction, toll roads, health and welfare and other fields during the Combs period, 1959-63. He was able to do this because the people had voted for a sales tax to pay the soldier bonus. In 1960 he levied the three-cent tax that provided him the necessary money.

While the Democrats were frustrated during the legislative session, Gov. Nunn sat calmly in his downstairs office and gave the Democratic-controlled legislature complete freedom--freedom to make mistakes or to make a glorious record for themselves. He gambled by introducing his budget the second day of the session and left $18 million in unallocated money for the Democrats to partical out as they saw fit.

A source close to his office said the governor can be expected to begin work on choosing his party's nominee for the 1971 race.

Gov. Nunn has contended that U.S. Senator John Sherman Cooper would like to complete his long political career as governor of Kentucky, but many seasoned observers don't buy this.

Other prominent Republicans mentioned as potential candidates are Highway Commissioner Eugene Goss, Asst. Finance Com-

Continued on Page 8

ENJOY Easter Dinner HERE!

Country Ham Dinner Sunday, Mar. 29

Henry's Drive-In

LOOK WHAT THE EASTER BUNNY BROUGHT . . .

CANDIES

Easter Baskets MAKE FOR HAPPY BUNNIES

CANDY EGGS

EASTER CHOCOLATES

EASTER CANDIES

Old Dominion Candies

Hopkins Drug Co.

Your Prescription Our Specialty

EASTER CLEARANCE

Dresses
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Scooter Skirts FOR SUMMER $6

LADIES & JUNIOR COTTON Dresses $14

Merle Norman Gifts
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SAVE up to 50% On Ladies Dresses & Suits, Childrens Dresses, Girls Ensembles, Hats, Purses

Wyrick's Fashions and Merle Norman Cosmetics

Blue Grass Industries' Egg Hunt

THE ANNUAL BLUE GRASS INDUSTRIES AND KNITTING Easter Egg Hunt was held Sunday, March 22 at 2:00. Approximately 300 children attended. Due to the bad weather, it was held in the cafeteria where names were drawn for approximately 169 prizes. The grand prizes were bicycles which were won by: Donna Ring, daughter of Anna Lou Ring, and Linda Tincher, daughter of Janette Tincher, both of Blue Grass Industries; John Smoot, son of Herbert Smoot, and Joe Ellen Howard, daughter of Ronald Howard, both of Blue Grass Knitting. The weather didn't seem to dampen the spirits of the children as they all waved goodbye to the Blue Grass Bunnies. The Easter Bunnies waved a farewell to the children.

Montego 4-door sedan

Montego 4dr. Sedan with 302-V8-Auto. Trans.-Power Steering-WSW Tires-Full Wheel Covers plus all Standard Equip. $2770.00

A-1 Used Cars & Trucks

67 Ford LTD $1995
Air, power brakes, power steering, stero tape, local owned.

66 Chev. Impala $1395
4 door, hardtop vinyl roof

66 Chev. Impala $1495
2 door hardtop, V-8, Automatic, power steering, extra sharp.

66 Ford Galaxie $1295
500, 2 door hardtop, V-8, Ford-o-matic, nice

66 Mercury hardtop $1295
Red and white, V-8, automatic, power steering power brakes, nice

66 Chev. Wagon $1095
4 door, V-8, good tires, extra nice

64 Fairlane Wagon $795
4 door, V-8, local owned and one owner

63 Ford Wagon $695
Country Squire, 4 door, white, red interior, V-8, Automatic, Power steering, Power brakes, local

1-1963 Fords $297 each
4 door sedans, V-8 automatic; good tires,

Bank Rate Interest!

Fast Action Financing!

65 F-500 new motor new 14 ft. flat

64 F-100, 6 cylinder

63 Buick $795
Electra 225, 2 door, hardtop, olds owner, good-Priced to sell.

67 Mercury $1495
4 door, V-8, power steering, power brakes, one owner good.

66 Cyclone $1295
2 door, hardtop, V-8, automatic, power steering, Red, Nice.

69 Mercury 4 Door
Marc-o-matic, power steering, power brakes, new tires.

69 Ford Conv. $2595
Ford-o-matic, power steering, power brakes.

64 Ford Galaxie 500 $795
4 door, Green and white, V-8, Ford-o-matic, Nice Car.

64 Mercury 4 door $ 850
Hardtop, air, power steering, power brakes local owned

63 Tempest $279
automatic, 4 door light blue

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Flemingsburg, Ky.

See or Call Bob Fryman, Carlisle, Ky. Phones: 845-7331, 289-2102