Kay's Kitchen

By Kay Fisher

Since this is still pickling season, and cucumbers, beans, tomatoes are still in abundance here is a basic recipe that can be used for the above items:

BASIC DILL CUCUMBER PICKLES

25 medium size cucumbers
2 stalks fresh dill
1 1/2 bay leaves or more
1/2 tablespoon peppercorns
1/2 cup vinegar
1/2 cup salt
2 1/2 quarts water

Soak the cucumbers overnight in cold water. Make a brine of the water, salt, and peppercorns. Bring to a good rolling boil and cool.

In a large crock put a layer of cucumbers, a few pieces of the dill and a bay leaf. Repeat until the cucumbers are all used. Put dill on the top layer and pour the brine over all.

Cover with grape leaves, put a large plate on top and weight down to keep the cucumbers under the brine.

After a week, add 1/2 cup vinegar. Ready to use after two weeks more.

Keep the scum cleaned off the surface of the brine.

DILL TOMATOES

Choose small green tomatoes, but do not soak overnight. Use the same formula as for Dill Cucumber Pickles.

DILL BEANS

Choose green stringless beans or wax beans. Cook in boiling salted water for seven minutes and use the same formula as for Dill Cucumber Pickles.

PICKLED ONIONS

Blanch small white onions in boiling water 1 to 2 minutes; dip in cold water; remove thin slice at root of onion and slip off skin; pack onions in jars. For each quart jar of onions, tie 1 tablespoon mixed spices in cloth bag, dissolve 1 1/4 cups sugar in 1 cup vinegar, add spices, cover and simmer 40 to 60 minutes; then add enough boiling water to make 1 cup. Pour hot solution over onions, partially seal jars; process 30 minutes in boiling water bath. Allow about 1 pound onions for each quart jar to be filled.

CUCUMBERS WITH MUSTARD SAUCE

Peel and slice 4 quarts small cucumbers; cover with brine (1/4 cup salt to 1 quart water); let stand overnight and drain. Mix 6 tablespoons mustard, 2 1/4 cups sugar, 1 cup flour, 1/2 tablespoons turmeric, 1/2 teaspoon curry powder, 1 teaspoon celery seed; slowly add 2 quarts vinegar and cook 20 minutes, stirring frequently. Add cucumbers and simmer 1/2 hour. Pack in clean hot jars and seal. Should make about 4 quarts.

PICKLED PEACHES

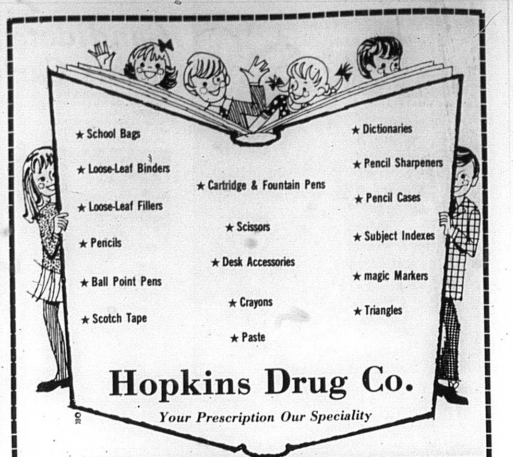
Remove skins from 1 quart peaches. Boil 1 cup vinegar, 2 1/4 cups sugar, 1 stick (2 inches) cinnamon, and 1/2 teaspoon whole cloves for 10 minutes; drop in peaches, a few at a time, and cook until tender. Transfer peaches to clean, hot jars; fill with hot syrup and seal. Yield, 1 quart jar.

WHOLE PICKLED PEARS

Peel 3 pounds pears, remove blossom end but leave stem on. If pears are firm, parboil 5 minutes in water to cover; drain and reserve liquid for syrup. To 1 pint liquid or water add 1 pint vinegar, 1 1/2 cups firmly packed brown sugar, 1 stick cinnamon, 2 blades mace, 2 pieces ginger root and 1 tablespoon whole cloves; boil 5 minutes, add pears and cook until transparent. Pack in hot jars, dividing spices among jars, and seal at once. Yield about 3 quarts.

Green's Service Station
Effective September 5, 1971
Closed Sundays

You Are Invited To
Smith's Day Care Center
Open House
Saturday, August 28
From 1 p.m. to 5 p.m.
107 Archdeacon Ave.



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Open till 6 thru week; Fri. till 8; Sat. till 6:30

F.H.A. Entertains Freshmen Girls

On Aug. 17, the Nicholas County chapter of F.H.A., entertained 34 people in the Home Economics Department.

Miss Kathy Green, chairman, welcomed the guests, Miss Carol Hunt then explained the Total Program and Miss Diane Allison told about F.H.A.

The girls were given a tour of the school.

Relaxers were played and refreshments served.

The purpose of the meeting was to create an awareness of the High School Home Economics Program, to acquaint them with the Future Homemakers of America Organization, and to introduce the Home Economics teachers, Mrs. Ralph Taylor and Mrs. Thomas Metcalfe.

Miss Waugh Earns 4.0 Standing

Donna Waugh, daughter of Mr. and Mrs. Ernest Waugh, Old Paris Road, received a 4.0 standing after completing courses in Summer School at Eastern Kentucky University, Richmond.

Donna is a History Major.

Births

MITCHELL

Mr. and Mrs. Leslie Mitchell of Ewing, announce the birth of a seven pound son born at the Nicholas County Hospital on Aug. 16, 1971. His name is James Allen.

ANDERSON

Mr. and Mrs. Ray Anderson of Flemingsburg are the parents of an eight pound, four ounce son born at the Nicholas County Hospital on Aug. 12, 1971. He has been named Charles Ray.

MOORE

Mr. and Mrs. James Lee Moore of Paris are parents of a son born at the Nicholas County Hospital on August 14, 1971. He weighed six pounds and 13 ounces and has been named William Parrish, II.

ECTON

Mr. and Mrs. Paul Ecton of Carlisle, announce the birth of a son weighing six pounds and 11 ounces, born at the Nicholas County Hospital on August 15, 1971. He has been named James Ward.

Joins Wilderness Road Council Staff

Miss Sara Yingst, who has served three years as a Girl Scout Camp Counselor, has joined the professional staff of the Wilderness Road Girl Scout Council as a Field Adviser.

Her appointment was announced by Mrs. Evans C. McGraw, Executive Director of the Council.

Miss Yingst will provide professional services to Girl Scouts and volunteer adults in 15 counties, including Nicholas. She will work out of the Council Office in Lexington.

Miss Yingst is a 1971 graduate of Transylvania University in Lexington, where she majored in Elementary Education. While at Transylvania, she served as president of Campus Gold, the Girl Scout organization for college women, and as a troop leader for Brownie and Junior troops at Russell Elementary School.

She served two summers as Counselor at Camp Judy Layne and has just finished a summer as Counselor at Camp Cardinal.

Miss Yingst's appointment was effective Aug. 16. She succeeds Mrs. Sandra Eccard, who has transferred to a Girl Scout Council in Virginia as a Field Adviser.

The Wilderness Road Council serves 55 counties in Central and Eastern Kentucky, plus one each in Ohio and Tennessee. It is supported by United Funds, Community Chests and fund drives in those areas without federated giving.

Reunions

Fryman Reunion

There will be a Fryman reunion, Sunday, Sept. 5, at Blue Licks State Park.

Bring basket lunch.

Livengood Reunion

The Livengood annual reunion will be held at Blue Licks State Park on Sunday, Aug. 29. All relatives and friends are invited. A basket dinner will be served at 12:30 p.m.

THE MERCURY 289-2464

SOCIETY

CALL 289-2464 THE MERCURY OFFICE WITH YOUR SOCIETY NEWS.

Personals

Mr. and Mrs. Robert McFarland and children were guests Sunday of Mr. and Mrs. Clark Corbley and twin daughters and Mrs. C.H. North all of Cincinnati, Ohio.

Mrs. Robert Curtis and two sons have returned home from a visit with her family and other relatives in Japan.

Mrs. James Miller, South Ft. Mitchell spent several days last week with Mr. and Mrs. Paul Vinson.

Dr. and Mrs. S. Evans Brown have returned from a holiday in Mars Hill, N.C. They were accompanied home by their daughter Susan who has been working this summer at Duke University. She will return to Duke this fall for her senior year.

Miss Margaret Gibson of Harrodsburg has returned to her home after spending the summer with her sister, Mrs. Joe F. Conley, Mr. Conley and family.

Mr. and Mrs. Oliver Vice and daughter Debbie and Miss Beverly Lewis of Marrow, Ohio have returned from a visit to Myrtle Beach, S.C.

Miss Pamala Halcomb, daughter of Mr. and Mrs. Willmer Halcomb left Monday to enter Lindsey Wilson College in Columbia, Ky.

Miss Betty Caywood of Lexington spent the weekend with her mother, Mrs. Grimes Caywood.

Mrs. R.L. Talbert and daughter Jane have returned from a visit with Mrs. Talbert's sister, Mrs. Jerry Walker of Ft. Lauderdale, Fla. Mrs. J.T. Dollard of Lancaster, another sister, accompanied them to Florida.

Mr. and Mrs. Billy Jo Scott and Melissa of Lawton, Okla., are spending their vacation with his parents, Mr. and Mrs. Robert Scott and Sharon. While here they will visit other relatives and friends in Nicholas and Bourbon Counties.

Mr. and Mrs. Bill Neikirk and three children of Arlington, Va. and Mrs. Ruth Clary of Lexington were Wednesday guests of Mr. and Mrs. Harvey Gaunce and Bill.

Mr. and Mrs. Shelly Gaunce and daughter Linda of Versailles and Don Berry from Hodgenville, were Sunday night guests of Mr. and Mrs. Harvey Gaunce and son Bill.

Frances Dotson and daughter, Lisa have returned from a week's vacation at Fontana Village Resort, Fontana Dam, N.C. They were accompanied by Mr. and Mrs. Kelly Kinnett and daughters of Lexington.

Miss Dawn Carol Ryles, daughter of Mr. and Mrs. Russell Ryles, Kennedy Heights, underwent a tonsillectomy on Monday at St. Joseph Hospital, Lexington.

Hospital Notes

August 14, 1971-August 21, 1971
Visiting hrs. 2-4 and 7-8:30 p.m.

ADMITTED: Frank Flora, Lyda Graves, Arthur Bretz, John Spencer, Mary D. Ecton, Judy Hall, Timothy Hunt, William McFarland, Mary Jane McLean, Sylvia White, William Peck, Myrtle Whalen, Carlisle; Anna Mae Ishmael, Moorefield; Brenda Mitchell, Dixie Wilcoxson, Ewing; Lyda Moore, Paris; Boyd Curtis, Mariam Johnson, Mavis Burden, Mt. Olivet; Ima McKinney, Flemingsburg; Leslie Heuser, Covington.

DISMISSED: Willie Tincher, Joe Kenney, Ethel McCarty, Leslie White, Betty Workman, Bruce Moran, Timothy Hunt, Pearlie Smoot, Mary D. Ecton and baby boy, Edna Ruddel, Anna Miller, Louise Hamm, Frank Flora, Judy Hall, Grace Hartley, Carlisle; Helen Rose Blake, Lyda Moore and baby boy, Paris; Jackqueline Anderson and baby boy, Flemingsburg; Charles Thompson, Millersburg; Alvin Stone, Maysville; William McKee, Mt. Olivet; Geneva Barnett, Elizaville; Dixie Wilcoxson, Brenda Mitchell and baby boy, Ewing.

Fall Is Ideal Time To Fertilize Crops

Fall is an ideal time to get much of your fertilizer applied—not only for fall-growing crops but also for crops to be planted next spring. Pull soil samples now to have tested for determining lime, phosphate and potash needs, recommends Dr. K. L. Wells, soils specialist with the University of Kentucky College of Agriculture's Cooperative Extension Service.

Fall fertilization is a sound, economical, management practice, Wells says. Fields on which fall-planted or fall-growing crops are located should be limed and fertilized as necessary to get top production. And, since lime, phosphate, and potash do not leach, they can be applied in the fall for next spring's crops.

Fall application of lime, phosphate, and potash for spring planted crops has several advantages, Wells points out. Generally, lime applied in the fall will correct soil acidity before spring plantings are made. Weather conditions are usually better for getting spreaders on fields during the fall, lessening the risk of compaction.

And, if you wait until spring to fertilize, you risk not getting the job done because, in Kentucky, rainy days are much more likely during spring planting time than in the fall. Perhaps the greatest value, though, is the time you'll save next spring; fall fertilization gets one other job out of the way which would otherwise have to be done in the spring, when the main objective is to get seed in the ground. Spring is the rush season for fertilizer dealers, too, and, in spring, you can't always get what you want from dealers, exactly when you want it. Fall fertilization also spreads out production costs over a longer time period.

While lime, phosphate and potash can be fall applied for next spring's crops, fall use of nitrogen should be restricted to those fall-growing crops which need it—small grains and grass pastures, according to Wells. Small grains should receive 30 pounds per acre of elemental nitrogen at seeding and an additional top dressing of 30 pounds per acre around the first of next March. Straight grass pastures should receive up to 70 pounds nitrogen top dressed per acre by Sept. 1 in order to increase volume of fall growth and extend the grazing season longer into the winter.

Double-cropped fields involving fall seeded small grains to be followed next spring by either corn or soybeans can have the phosphate and potash requirements for both crops applied this fall. Your local county Extension agent can provide the details of soil testing and lime and fertilizer recommendations.

Sea-Bags New Litter Control

Sea-Bags--large green plastic litter bags--are now being given free to boaters, campers and picnickers at all Corps of Engineers lakes in the Louisville District of the Corps. The bags are given away in an attempt to keep the lake, camp sites, picnic areas, beaches and other recreation facilities clean, according to Corps officials.

The Sea-Bags are available at the project offices, at launching ramps, marinas and visitors' centers at all of the five lakes in Kentucky (Rough River, Nolin River, Barren River, Green River and Buckhorn); and the six in Indiana (Monroe, Mansfield, Cagles Mill, Salamonie, Mississinewa and Huntington).

The Corps is asking the public to ask for the free Sea-Bag, use it to contain all of their litter and then deposit it at the next convenient travel trash or marina receptacle.

Purchases Grocery

Continued from page one

owner and manager. Mr. Kelly had been in business since Nov. 1969. The store will now operate under the name of Dossett Foods Inc.

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Support Nicholas County Blue Jackets

Miss Griffin Entertained

Mrs. Charles Michler and Mrs. Charles Harry Michler of Lexington entertained with a luncheon Saturday at the Idle Hour Country Club, honoring Miss Barbara Louise Griffin, bride-elect of Billy Green Hopkins.

Guests were: Mrs. Robert Griffin, Mrs. B. F. Combs, mrs. Robert Buren Reed, Miss Lee Newbury, Mrs. Cliff Berger, Miss Jane Michler, Miss Elizabeth Louise Michler, Mrs. Woodson Hopkins, Miss Suzanne Griffin, Miss Grayce Armstrong, Lexington; Mrs. Warren Fisher, Mrs. Roger Womack, Carlisle, and Miss Judy Hopkins, Carlisle and Los Angeles, Calif.

Attend Reunion

Mr. and Mrs. J.P. Wagoner were hosts for the Shumate-Taylor family reunion at their home in Carlisle, Friday evening.

Guests included Mr. and Mrs. Clifford Shumate, Mr. and Mrs. Wayne Shumate, Cliff and Paige, Nicholas County; Mrs. James Myers, Steve and Jeffrey of Hawaii; Bill Jones, Mr. and Mrs. Gary Reeder and Glenn, Billy Carl Jones and Billy Annetta, Fayette County; William J. Taylor, Mrs. W.B. Collins Sr., Covington; Mr. and Mrs. Joe Doyle, Margery, Bruce Patrick and Joseph, Mr. and Mrs. Roland D. Hadden of Bourbon County.

Community College Program Plans

Maysville Community College has announced the following night program for the coming Fall Semester: Monday, Introduction to Music and Golf (also meets Thursdays); Tuesday, U.S. History and State Government; Wednesday, Psychology; Thursday, Sociology and Beginning Drawing and Painting.

Registration for night classes will be held on Aug. 30 at the college from 6:00 to 9:00 p.m. The Fall Semester begins on September 1 and ends December 22. Evening classes, except Golf, meet once each week with the classes beginning at 7:00 p.m. and ending at 9:30 p.m. Golf classes will be held during the month of September and October only.

The tuition for resident part-time students is $13.50 per credit hour and $44.00 per credit hour for non-resident students. If the course is audited there is no difference in the fee. Individuals 65 years of age or older may take courses at the college under the Donovan Fellowship Program without paying fees.

Mr. and Mrs. James H. Brunker

Celebrates Anniversary

Mr. and Mrs. James H. Brunker of Route 4, Cynthiana celebrated their 60th wedding anniversary on Sunday, Aug. 22 with a family dinner at their new home.

They were married in Maysville on Aug. 21, 1911, Mrs. Brunker was the former Elizabeth Overely.

They have two children, Mrs. Mildred Green, Carlisle, and Jack Brunker of Cynthiana. Six grandchildren and three great-grandchildren.

Luncheon Bridge

Miss Isabelle Knight entertained with a luncheon bridge party last Wednesday at her home on Mulberry Street for Mrs. Hobart Walker of Charlotte, N.C.

Guests included Mrs. O.H. Lambert, Mrs. A.B. Crouch, Mrs. Roger Womack, Mrs. Charles Cox, Mrs. Joe F. Conley.

Mrs. Philip Ratliff and Mrs. J.C. Stras, both of Sharpsburg.

Celebrates Birthday

Mrs. Brenda Cecil entertained with a birthday party recently for Richard Cecil, celebrating his fifth birthday on Aug. 17; David Cecil, celebrating his second birthday, Aug. 7; Amanda Gail Mangue of Millersburg, celebrating her fourth birthday, Aug. 15.

Guests were children of the Housing Project, Mrs. Myrtle Jones, grandmother of the Cecil children and Herman Conyers, friend of all children.

Entertains With Dessert Bridge

Mrs. O. H. Lambert entertained with a dessert bridge Thursday at her home on Locust Street, for her sister, Mrs. Hobart Walker of Charlotte, N.C.

Guests were: Mrs. Emery Clark, Mrs. Henry W. Bailey, Miss Isabelle Knight, Mrs. Charles Cox, Mrs. William Frey, Mrs. A.B. Crouch, Mrs. Warren Fisher, Mrs. Joe F. Conley, Mrs. Wadsworth Jones, Mrs. William B. Parker, Mrs. Roger Womack, Miss Margaret Gibson.

Couple Weds Aug. 20

The wedding of Miss Diana Hunter and Arthur Porter took place Friday night, Aug. 20, at the home of Rev. Frank Simons. A double ring ceremony was used by Rev. Simons.

Mrs. Porter is the daughter of Mr. and Mrs. Edwin Hunter of Blue Licks. Mr. Porter is the son of Mr. and Mrs. Charles Porter of Maysville and now is in the U. S. Army.

Miss Kathy Herrington and Thomas Riggs Jr. were their attendants.

Tri-Softball League To Sponsor Dance

The Nicholas County Tri-Softball League will sponsor a dance Saturday night at the Carlisle Armory from 9-12. Music by the 25th Hour.

Congratulations Newly-weds!
you can have the
The Carlisle Mercury
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(If you live in Nicholas County)

Just about everybody around here reads the Mercury and we hope to keep it that way. To make sure every new family gets started right, we offer the Mercury for 3 months absolutely free to all newlyweds. There's no obligation. Just send in the coupon and, starting next week, you'll get your copy of the Carlisle Mercury in your mailbox every Thursday.

PS: If a friend or someone in your family is a newlywed, you may send in the coupon for them, but please check with them first to make sure they aren't already getting the Carlisle Mercury.

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Yes, . we accept your offer for a free subscription to the Mercury for the next 3 months. We were married within the last 3 months.
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