Kay's Kitchen

— By Kay Fisher

This week is different from the usual Kay's Kitchen. Studying and reading about foods is a hobby of mine, and recently I read some interesting things I thought you might like to know. Siegmund Steber, Chef of the new Sheraton-Munich Hotel, Germany, is quoted as saying, "The Germans eat lots of meat, and the braten, or roast, is Germany's national dish. It's usually a roast of pork; can be beef or veal," he said.

"But the Germans aren't satisfied with just steak and lobster and a few other specialties on the menu. They want veal and venison, deer and roast pig and goose.

"And not just for holidays. They like these special roasts and dishes on the menu every day."

In Bavaria, people eat more bread than any other part of the country. It is not unusual to serve eight different kinds of bread.

They also make a big thing of vegetables in season. In the spring it is asparagus. During the season some restaurants will serve it 10 or a dozen different ways.

* * * * * *

The subject of white or green asparagus is an interesting controversy that started back in the days of the great chef Escoffier when he was at the Grand Hotel at Monte Carlo.

The old Baron Rothschild used to spend part of each winter there and he refused to eat any other than green asparagus, the story goes.

The largest tips in each bundle were always reserved for him and Escoffier wrote to his supplier La Maison Fontaine, requesting that they send separate bundles of large and small of the green variety.

The white asparagus was considered by far the best. However the request was filled, but the price went up. The same thing also happened in England when Escoffier moved to the Savoy Hotel in London.

Here Escoffier noticed that the English people preferred green asparagus. But there was great antagonism among the growers and it took meetings and discussions and a great deal of time to convince the growers that it would be just as profitable for them to grow the green as well as the white.

* * * * * *

In the article on German foods was this recipe for Onion Tart. I haven't tried it but intend to do so.

ONION TART

1 recipe basic yeast dough with 3 cups flour
6 to 8 large onions
2 tablespoons butter
4 slices bacon, diced
Salt to taste
1 to 2 tablespoons caraway seeds
1 tablespoon flour
3/4 cups sour cream
2 small eggs, lightly beaten

Prepare dough. When it has risen once, punch it down and roll out to a thickness of between 1/4 inch and 1/3 inch, to fit an oiled cookie sheet or jelly roll pan. Set in a warm place to rise about 20 minutes. Meanwhile prepare filling.

Chop onions finely and measure off 4 cupfuls. Heat butter and fry diced bacon in it slowly 3 or 4 minutes. Add onions, salt and caraway seeds; stir, cover and steam a few minutes, or until onions have cooked down and are a soft yellow, not brown.

Shake pan and stir several times to prevent scorching. Sprinkle flour over onions and stir in until absorbed. Mix sour cream with eggs and stir into onion mixture.

Cook slowly over very low heat, stirring, a minute or two or until mixture is thick and well blended. Season to taste. Spread over dough and allow to rise another 15 minutes. Bake in 400 degree oven 30 minutes or until dough is crisp and brown around the edges and onion mixture has set into it.

Fortune builds water disposal diversions

by Willmer Halcomb

From left - Willmer Halcomb, Soil Conservation Service and Fred Fortune owner of farm.

Fred Fortune of the Upper Sharpsburg Road Community has just finished building a series of diversions for water disposal. He will use the water that empties out of the diversions to supplement the water that drains into his ponds. The diversions will enable him to keep a good supply of water in the ponds. Fortune uses watering tanks below the ponds to water his livestock. The tanks give him a better quality of water for his livestock.

Fortune received technical assistance in building his diversion from the U. S. Soil Conservation Service and cost-share from his local A.S.C.S.

The diversion will catch the water that runs off the land above it and will prevent gullying of the land below when he re-establishes meadow and pasture.

In service

Army Second Lieutenant Harold R. Letton Jr., 22, whose parents live at Carlisle Route 1, recently was assigned to the 2nd Armored Division at Ft. Hood, Texas.

Lt. Letton, a platoon leader with Company B, 2nd Battalion of the Division's 66th Armor, entered the Army in February of this year and was last stationed at Ft. Benning, Ga.

He is a 1967 graduate of Millersburg Military Institute, Millersburg, and received his B.A. Degree in 1971 from Morehead State University.

Army Private Richard F. Sams, 19, son of Mr. and Mrs. William C. Sams, Carlisle Route 3, recently completed eight weeks of basic training at the U.S. Army Training Center, Armor, Ft. Knox.

He received instruction in drill and ceremonies, weapons, map reading, combat tactics, military courtesy, military justice, first aid, and army history and traditions.

Pvt. Sams received the training with Company B, 8th Battalion of the 4th Brigade.

He is a 1971 graduate of Nicholas County High School.

State Personnel Board sets mandatory retirement age

by Dave Thompson
State News Bureau

The state Personnel Board has adopted rules on retirement age and maximum hiring age which will apply to the majority of state employees or applicants for state positions.

At its June 9 meeting in Frankfort, the board set 65 as the "normal" retirement age and "normal" maximum hiring age for employees, and established 70 as the mandatory age for retirement and maximum age for employment.

Employes over 65 may retain their jobs on a year-to-year basis to age 70, and applicants for state jobs who are over 65 may be employed year-to-year to age 70. The employe or applicant over 65 can be retained or employed only if such action is justified in writing by the appointing agency and if the agency's request is approved by the Commissioner of Personnel as being in the public interest.

Personnel Board rules apply to about 80 per cent of the state's work force, including all employes covered by the state Merit System, as well as unskilled laborers, truck drivers and light-equipment operators.

The rules on retirement and maximum hiring age become effective immediately on approval by the board. Prior to adoption of the rules, which have the effect of law, the state had no official position with regard to retirement age or maximum hiring age.

Landlords must notify tenants of revised rules on leases

Landlords who fail to notify a tenant of his options under new Economic Stabilization regulations on certain long-term leases will be required to refund any excess rent collected after June 30, 1972, the Internal Revenue Service said today.

Robert J. Dath, District Director of Internal Revenue for Kentucky, said that the new regulations, effective June 1, apply to those situations where a rental unit became occupied before May 15, 1971, under a lease of greater than one year. This lease must have expired either (1) after Dec. 28, 1971 or (2) during the period between Aug. 15 and Dec. 28, 1971. In this second situation, the unit must also have become occupied after Dec. 28, 1971, under a lease of lesser duration than the expired lease, Mr. Dath said.

Tenants in these situations must choose one of two options, Mr. Dath said;

(1) They may sign a lease for one year or less in which any rent increase would be restricted to an eight percent upper limit plus allowable costs and increases resulting from capital improvements begun before June 1, 1972; or

(2) They may sign a new lease under existing regulations of equal or greater duration than the one which qualified them for the option.

Mr. Dath pointed out that tenants who choose the first option might have a shorter lease, but would have the assurance of a ceiling on their rent. Tenants taking the second option might have a longer lease, but would have to pay the permissable increase no matter how high the percentage.

The eight percent increase under the first option is not automatic and must be justified under present regulations, Mr. Dath said. This means that it would include any adjustment for base rent and the permitted 2.5 percent annual increase for higher operating costs and any increase for capital improvements commenced after May 31, 1972. Landlords may exceed the eight percent ceiling only for increased property taxes, municipal charges and capital improvements begun before June 1, Mr. Dath said.

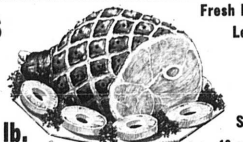
Mr. Dath emphasized that the option of choosing either method lies with the tenant and not the landlord.

A form landlords may use to inform tenants of their rights under the new regulations appears in the June 8, 1972 Federal Register. The form, S-70, Lease Notification Addendum, will be available at IRS offices by late June, Mr. Dath said.

Landlords who do not issue timely notice to tenants before rent payments falling due after June 30, 1972, will be required to refund any excess rent collected after that date, Mr. Dath said.

LYRIC Cinema
DOWN TOWN
Carlisle, Kentucky
Fri.-Sat.-Sun 7:30 p.m.
SPECIAL
75¢ (Children 50¢)
"Creatures the World Forgot"
A Prehistoric adventure with Prehistoric people.

Smoked Hams
whole 55¢ lb.
16 to 19 lb. average
49¢ lb. shank half
59¢ lb. butt half
89¢ lb. center slices



Fresh Dressed Chicken Legs and Thighs lb. 49¢
Southern Star Slim Jim Wieners 12 oz. pkg. 55¢

Fischers Mellwood Bacon 79¢ lb.
8-16 oz. Pepsi 79¢ with bottles

Ajax Detergent king size $1.09
Purex Bleach gal. 49¢
Downy Fabric Softener king size $1.09
Sta-Puf Fabric Softener gal. 99¢
Wesson Oil 48 oz. $1.19
Hunts Tomato Juice 46 oz. 3/$1
Lipton Tea Bags both for $2.89
100 ct. and Corning Glass Teapot reg. $4.95 value
Maalox 12 oz. $1.09
Stokely Peas honey pod 303 4/$1
Van Camps Beanie Wienies 8 oz. 4/$1
Sotkely R.S.P. Cherries 303 3/$1
White Cloud Toilet Tissue 2 roll pak. 3/89¢
Dixie Queen 2% Lowfat Milk gallon 99¢
Armours Vienna Sausage 5 oz. 4/99¢
Sunshine State Lemonade 6 oz. 8/$1
Family Scott Toilet Tissue limit one please, 4 roll pkg. 29¢

Hi-C Drinks orange, grape 3/$1
Handi Wrap 300 ft. 59¢
Hunts Skillet Dinners 69¢
Jumbo Viva Towels 3/$1
Viva Napkins 140 ct. jumbo pkg. 29¢

Foodtown Bread 19¢ lb. loaf
Mortons Pot Pies chicken, beef, turkey 6/$1

Fresh Dressed Chicken Breast 59¢

Van Camps no. 2 Pork & Beans 5/$1
Van Camps 24 oz. Beef Stew 59¢
Stokely 14 oz. Tomato Catsup 4/$1
Bordens lb. Cottage Cheese 39¢

Yellow Corn 6 ears for 49¢
Santa Rosa Plums lb. 39¢
Head Lettuce 23¢
Arkansas Home Grown Tomatoes lb. 39¢

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OPEN 8 A.M. to 8 P.M.

Public Auction
Sat., June 24 At 1 P.M.
Located on East Main St. near Coatney's
Grocery for the estate of the late Verna Stone.

Cherry bedroom suite, sewing machine, livingroom suite, Duncan Fife diningroom suite, table and 6 chairs, china closet and buffet, kitchen cabinet with marble top, breakfast set, gas range, bedroom suite, small deep freeze, couch, dish cabinet, 2 refrigerators, reclining chair, sewing machine, chest, 2 ice cream freezers (1 electric), t.v., radio, roll top trunk, card table, chest, hair dryer, 1/2 bed, dog house, wall cabinet, large iron kettle and stand, floor lamps, desk and chair, mirrors, 2 gas stoves, lawn chairs and porch swing, braided rug, rug and pad, scatter rugs, clothes closet, sweeper, lamps, clocks, diningroom suite, wringer washer and tub, linens, complete set of dishes, some crystal, utility and silverware, stone jars, roll roofing, 3 fans, metal cabinets, mixer and toaster, aluminum ladder, small tools.

Other articles too numerous to mention.

Charles Cox - Attorney
Carolyn S. Terrell
Dorothy S. Kimberling - Co-administrators

Earl Hamm Auctioneer and Real Estate Broker
Carlisle, Ky. Office Phone 289-5720
Home Phone 289-5320
Lester Green, Clerk — Robert George, Cashier

Mrs. Thomas Russell Lawrence

Davis - Lawrence vows exchanged

The St. Charles Catholic Church in Flemingsburg was the scene Saturday, June 3, 1972, 4:00 p.m. of the wedding of Miss Brenda Kaye Davis, daughter of Mr. and Mrs. Thomas Davis, and Thomas Russell Lawrence, son of John Lawrence, all of Flemingsburg.

The Rev. Terrance Jackson of Morehead performed the double ring ceremony. Mrs. Kenneth Fern was at the organ with a prelude of wedding music, and accompanied the soloist, Mrs. James Donovan.

The bride, given in marriage by her father, was attired in a white floor length gown of polyester organza with Venise lace appliques. Seed pearls enhanced the panel of the fitted bodice and flowed onto the skirt. Lace was repeated on the mandarin neckline, and bishop sleeves. Her chapel length train was repeated with Venise lace and seed pearl appliques. The chapel length veil of white illusion flowed from a Venise lace cluster and formed a headpiece touched with seed pearls. She carried a colonial bouquet of pink roses and baby's breath.

Maid of honor was Miss Sue Curry of Flemingsburg, who wore a floor length gown of mint green organza over summer satin, accented with matching ribbon at the empire waistline. She wore a matching picture hat and carried a nosegay of mixed summer flowers.

The bride's maides were Miss Cindy Lawrence, in a yellow gown, and Miss Debbie Lawrence in a lavender gown, attired identically to that of the honor attendant. Both carried nosegays of mixed flowers. They are sisters of the groom.

Miss Annette Davis, niece of the bride, was junior bridesmaid, and wore a gown of blue organza and matching hat.

Miss Lisa Davis, niece of the bride, was flower girl. She was in pink organza, and carried a lace basket filled with rose petals.

Rogers L. Queen of Louisville, served as best man. Ushers were Larry Dukes of Louisville; Barry Stegall of Paducah, and Larry Davis of Paris, nephew of the bride. The ring bearer was Michael Davis of Paris, also a nephew.

At the guest book were Misses Becky and Joy Lawrence, sisters of the groom.

For her wedding trip south, Mrs. Lawrence chose a dress of pink and white, with a corsage of roses.

Mr. and Mrs. Lawrence are making their home at Apt. 3, Clay Manor In Carlisle.

Mr. Lawrence is employed as pharmacist at the Carlisle Drug Store, and Mrs. Lawrence is employed as an elementary teacher in the Nicholas County School System.

Mrs. Scott entertains homemakers

The Miranda Homemakers club met at the home of Mrs. Edgar Scott on June 14 at 7:30 p.m. The meeting was presided over by the president, Mrs. Edgar Darrell. Mrs. Ruth King gave the Spiritual Values using the 5th Psalm. Roll call was answered by twenty-two members with two visitors present. Minutes of the last meeting were read and approved.

Plans for the Style Show by all the clubs was discussed. The show is to be held Aug. 24. Calendars for the coming year were filled out.

The lesson on Beauty for your Bathroom was given by Mrs. Walter Kendall. Mrs. Wayne Porter from Brock McVey Co. of Lexington gave a talk on bathroom accessories and showed slides of bathroom fixtures.

After the meeting refreshments were served by the hostess. The next meeting will be a family night picnic at the home of Mrs. George Smart at Lake Carnico on July 12 at 7:30 p.m.

Call in your society news 289-2464

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Open 9 a.m. to 5 p.m.
Late appointments Thursday and Friday nights
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Peggy Tincher, qualified hair dresser, expert on hair cuts, color and permanents.
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SOCIETY

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

Personals

Miss Willa Jean Rankin, Mrs. Smith Mullins, Louisville; and Mrs. Frank Gudgell were guests last week of their cousin, Mrs. Joe K. Beasley and family in Harlan.

Miss Betty Caywood and her houseguest, Miss Barbara Ping, Minneapolis, Min., were guests Saturday evening of Mrs. Gaylord Barron and James B. Barton at Lake Carnico.

Mrs. Betty Gobel, Laurie Ann and Gil have returned to their home in Covington after spending three weeks with Mr. and Mrs. T.C. Kimes.

Mrs. Paul Smith and two children Gregory and Kimberly of Lexington and Tracy Shaw visited Mr. and Mrs. Youle Shaw, Sunday.

Mr. and Mrs. Lawrence Gabriel of Columbus, Ohio, were guests over the weekend of Mrs. Gabriel's parents, Mr. and Mrs. George Roberts.

Mrs. S. Evans Brown has returned to her home from the Nicholas County Hospital.

Mrs. David Bussell and Mrs. Jim Reed, Lexington were guests Sunday of Mr. and Mrs. Billy Duncan and Mr. and Mrs. Everett D. Bussell.

Mrs. Helen Finn has returned to Reno, Nev., after two weeks visit with Mr. and Mrs. T.C. Kimes, and to be with her daughter Donna Scott who has been a patient at St. Joseph Hospital, Lexington.

Mr. and Mrs. Ken Knapke are vacationing this week in New Orleans, La.

Mr. and Mrs. Shellie Gaunce of Versailles were supper guests Sunday of the Rev. Thomas Gaunce and Mrs. Gaunce.

Mr. and Mrs. Warren Fisher and Mr. and Mrs. Jack Conley attended the Kentucky Press Association summer meeting at Cumberland Falls, June 15-17.

Mrs. Sarah Donovan has returned home after a three-week vacation at Ft. Lauderdale, Fla.

Mrs. Durwood Curtis of Kettering, Ohio, daughter of Mrs. William Berry is vacationing in Minnesota and Virginia.

Mrs. Anna Berry, New Castle, Ind., is the guest of Mrs. William Berry.

Col and Mrs. W.B. Buntin and Mr. and Mrs. R.L. Talbert attended the opening of the Stephen Foster Story at Bardstown, Saturday. They also attended the reception and buffet preceeding the musical.

Mr. and Mrs. Clay Mann had the following guests on Sunday: Mr. and Mrs. Roy Wagoner, Mr. and Mrs. Benny Sampson, Stephanie, Mark and Tim, Mrs. Oma Wagoner, Mr. and Mrs. Sterling Jackson and Dennis all of Nicholas county; Mr. and Mrs. Norman Turpin, Paris; Mrs. Tommy White and Greg, Mrs. Larry Hardiman, Lexington, and Mr. and Mrs. Kent Mann of Danville.

Mrs. Gladys Maffett, Lexington; Mrs. Thelma Fryman and Mrs. Margaret Day are spending this week with their cousin, Howard Hudson and family in Xenia, Ohio.

Mrs. Pearl Shepherd, Mrs. Tide Jones and Finn Day were Monday guests of Mr. and Mrs. Clay Mann.

Gum's entertain with cookout

Mr. and Mrs. Wayne Gum and sons entertained with a cookout for several graduates from the class of 1959 from Nicholas County High School.

Those attending were: Mr. and Mrs. Dannie Lee Curtis and four daughters, Gray, Ga.; Rev. and Mrs. Gaylord Gillispie, Mr. and Mrs. Wilson Mathes, Lexington; Mr. and Mrs. Glenn Ritchie Jr., and three daughters, Mr. and Mrs. Cecil Howard and sons, Carlisle.

Miss Rita Ann Whaley

Miss Whaley plans lawn wedding

Mr. and Mrs. Lucian R. Whaley, of Midland in Bath county, announce the engagement and forthcoming marriage of their daughter, Rita Ann, to Hugh Alan Byron, son of Mr. and Mrs. Roger Alan Byron of Owingsville.

The lawn wedding will take place Monday, June 25 at 2:30 p.m. at Spring Grove Farm, home of the bride's parents.

The custom of an Open Wedding will be observed.

Caswell reunion at Garrad's Park

The Caswell reunion will be held Sunday, June 25, at Garrard's Park in Paris.

Lunch will be served at 1 p.m. All friends and relatives are invited to attend.

Subscribe to The Mercury today!

Eighth district workshop June 24

The Carlisle Junior Woman's Club has received a call to attend the Eighth District Workshop to be held Saturday, June 24 at the Maysville Community College at 12:30 p.m.

All club members wishing to attend should contact Mrs. Charles Judge or call 289-5634.

Garden Club meets at library

The Carlisle Garden Club met Monday at the Nicholas County Library. Mrs. William Layson, president, presided at the business session. She announced the club would visit White Hall, June 18 and go to Boone Tavern, Berea for luncheon.

Mrs. Marjorie Wilson presented the program "Wild Flowers". There are several ways to identify them. Each variety develops in it's own way. Some by roots, birds carry the seed and animals gather the seed in their wool, or skin and thus deposit seed in fertile ground.

Mrs. Wilson showed slides taken in Eastern Kentucky in April by Neysle Shackelford.

In the social hour Mrs. Wilson served punch and cookies.

Class of 1927 to meet August 12

The 1927 graduation class of Carlisle City School will hold its 30 year class reunion and banquet Aug. 12, 1972 at 7:30 p.m. at Rock Haven Restaurant.

All graduates and friends keep this date open, for a big turnout is anticpated.

Correction

In the McNabb engagement announcement in the June 8 issue of The Mercury, Miss McNabb's first name should have been Ruth.

Miss Mary Howard

Miss Howard to wed July 7

Mr. and Mrs. James T. Howard of Carlisle announce the engagement of their daughter, Mary Elaine to Sgt. Henry E. Banks Jr., son of Mr. and Mrs. Henry Banks of Wincheater.

Miss Howard is a 1970 graduate of Nicholas County High School.

Mr. Banks is now serving in the United States Army. He is stationed at Fort Bragg, N.C.

The wedding will take place at the Carlisle Christian Church on July 7 at 7:30 p.m. All friends and relatives are invited to attend.

Seven named to Dean's List

Seven students from Nicholas county have been named to the spring semester Dean's List at Morehead State University.

They are David William Booth, 3.00; Margie Prater Booth, 3.33; Barbara Joan Caswell, 3.60; Karlyn Roberts Coatney, 3.53; William Harvey Gaunce, 3.81; Joseph P. Haye, 3.19; John Gardner Soper, 3.44.

To be eligible for such recognition, a full-time student at MSU must achieve at least a 3.0 (B) grade point average on a 4.0 scale.

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