

General Election, Nov. 7, 1972, Nicholas Co., Ky.

Table with 11 columns representing precincts and rows for various offices including Democratic Party, Republican Party, American Party, Socialist Workers Party, and Communist Party.

School Ballot General Election, Nov. 7, 1972, Nicholas Co., Ky.

School Ballot table with 11 columns for precincts and rows for Democratic Party, Republican Party, American Party, Socialist Workers Party, Communist Party, and People's Party.

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Sample Ballots General Election & School Board in Districts and Precincts where applicable

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STATE OF KENTUCKY COUNTY OF NICHOLAS SCT. I, J. Berry Burnaw, Clerk of the County Court for the County and State aforesaid, certify that the foregoing is a true, complete and correct copy of the Official Ballot to be voted at the November General Election to be held in Nicholas County, Kentucky, on Tuesday, November 7, 1972, and the names of the Candidates above listed will be arranged in the same order on each voting machine in Nicholas County.

New honor society members at NCHS

The Nicholas County Chapter of the National Honor Society held its annual program on Oct. 25. The traditional ceremony of tapping new candidates was performed by the senior members. The following people took the pledge and received their membership cards: Jody Ham, Carol Hunt, Charlotte Mitchell, Greg Field, Sandra Sexton, Anna Shear, Karen Stevenson, Sue Livingston, Mary Cohn, Bonita Coldiron, Kathy Austin, and Diana Allison.

Miss Swartz

Robert E. Bennett, mayor of Frankfort, declared Capital City Day for Central Kentucky Educational Supervisors meeting in Frankfort recently. The group was invited by Mrs. Wendell Ford to the Mansion for coffee. Governor Ford presented Kentucky Colonel certificates to outstanding supervisors. Among them was Hazel Swartz, supervisor of Nicholas County schools. Miss Swartz is also secretary-treasurer for the Central Kentucky Educational Supervisors.

Local persons attend grand chapter meet

Mrs. Alma Curtis, Mrs. Virginia Flora, Mrs. Opal Hollar, Mrs. Carrie Shumate, Mrs. D. D. Dampier, Mrs. Wanda Street and Mrs. Betty Mathers of Marie-Claire, Ky., attended the 70th annual session of the Grand Chapter of the Order of Many Lamps' session. The business sessions were held at Memorial Auditorium.

Births

Mr. and Mrs. Claudia Linville, Route 4 Cynthia, announce the birth of a son, Mark Adam, born Oct. 18, 1972 at the Nicholas County Hospital. He weighed 10 pounds.

Sorrell-Wilson wedding told

Dorothy Sorrell of Mr. Sterling and Faye Wilson of Lexington were united in marriage Saturday, Oct. 28, 1972, by Rev. Frank Simon at the home of Mrs. and Mrs. Pbil Wilson were the attendants. Mrs. Wilson is the daughter of Mr. and Mrs. William Vetter of Bath County. Mr. Wilson is the son of Mr. and Mrs. Claus Wilson of Jessamine County.

Personals

Mrs. Ruth Cary of Arlington, Va., has been visiting in Nicholas County. Mrs. Virginia Donovan, who suffered a stroke three weeks ago, remains a patient at the Nicholas County Hospital. Miss Lige Ham, resident of the Grimes Nursing Home in Paris, Md., has recent visitors from Nicholas County. Mrs. Eugene Caswell, who was in the hospital in Harrodsburg, Tuesday. Mrs. Eugene Caswell and Mrs. Glenn Stone have returned from a two weeks vacation in Florida. They visited Mrs. Oscar Mabbs, also Disney World and other points of interest. Gayle Kendall Stone of Long Island, N.Y., spent last week with Mrs. Glenn Stone, Mr. and Mrs. Paul Stone and Mrs. Taylor of Front Royal, Va.

Hospital Notes

Oct. 22 to Oct. 28. Visiting hours are 2:00 to 4:00 and 7:00 to 8:00 p.m. ADMITTED: Josephine Flora, George Tubbs, Charles Parcell, Mrs. Frances Sargent, Fred Smith, Lula B. Smith, Iva Canine, Carlisle, Helen Hunt, Debrae Linnville, Clyde J. Carpenter, Robert T. Moore, Harriet, Harry Garbhart, Cynthia. DISCHARGED: Clarence A. Higgins, Sherman Lawrence, George J. Moore, Mrs. Mary Busell, Frances Linnville and baby boy, Jane Curtis, Clarence A. Higgins, Sherman Lawrence, George J. Moore, Mrs. Mary Busell, Frances Linnville and baby girl, Ben Trussell, Carlisle, Anne Crump, Mrs. Robert Poline, Betty, Clyde J. Carpenter, Eugene Caswell.

Miss Schlein to marry James Ham

Vernon L. Schlein, Sycamore, Ky., and Rosemary Siskier, Beltsville, Md., announce the engagement of their daughter, Beverly Teresa Schlein to James Ham, son of Mr. and Mrs. Clyde F. Ham, Carlisle. Miss Schlein is a 1971 graduate of South Carroll High School, and is employed in Washington, D.C. Mr. Ham is a 1966 graduate of Bourbon County High School, Paris, and a 1971 graduate of the University of Kentucky. He is employed by the Kentucky State Highway Department in Frankfort. A winter wedding is planned.

William Gaunce receives honor

William H. Gaunce, son of Mr. and Mrs. Harvey Gaunce, was inducted Thursday night into the Rho Eta Chapter of Phi Alpha Theta, the national history honor society on the campus of Morehead State University. A banquet following the induction featured Dr. Thomas Clark at Indiana University, as guest speaker. Clark is considered one of the greatest living Kentucky historians. Mr. Gaunce was elected secretary-treasurer of the Chapter at Morehead State.

FHA holds potluck supper

The Nicholas County FHA Chapter held a potluck supper Tuesday night, Oct. 24, in the Nichols County High School cafeteria. Sandra Cleaver, president, presided. There were 37 FHA members in FHA this year and approximately 75 guests at the dinner. Everyone participated in songs after supper. Mrs. Robert Coalson led the piano for the songs. Officers who attended are: Sandra Cleaver, president; Carol Hunt, first vice president; Janice Taylor, recreation leader; Selma Watkins, song leader; Mary Ann Wood, historian; Jamie Cooper, assistant historian; Karen Vetter, secretary; Mary Mitchell, parliamentarian; Kathy Duncan, devotion leader; Carol Leudenberg, reporter.

Methodist women to hold dinner meet

The Women's Society of Christian Service and the Wesleyan Service Guild will hold their annual dinner meeting at 6:30 p.m. on Thursday, Nov. 2. The president, Mrs. Woodrow Ritchey, will preside. All circle leaders and officers. Officers for the coming year will be elected. Following the dinner and business session, an inspirational program will be presented. The dinner will be given by Mrs. John Wallace. All women of the church are urged to attend.

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Kay's Kitchen

By Kay Fisher. This week you might say Mrs. Hobby Duncan (Lante) is responsible for this column, having recently returned from a holiday in Spain, visiting her brother. She was in the kitchen and collected while there. Some of them she says are not appeal to you or to me... GAZPACHO ANDALUZ (Andalusian soup) 8 large ripe tomatoes, peeled and seeded, or large can of 14 ounces best quality peeled tomatoes 2 or 3 garlic cloves, minced 1 teaspoon salt 1 tablespoon paprika 1/2 pound chorizo (Spanish sausage), cubed and chopped dash of cayenne or Tabasco 3 tablespoons olive oil 1 tablespoon wine vinegar 3 cups clear chicken broth 3 cups ice cold water 6 scallions, chopped 1 sweet red or green pepper, minced bread crumbs or crostons 1/2 cup raisins 1/2 cup almonds, blended with salt, paprika and sugar; combine with cucumber and tomatoes. When ready to serve combine with minced scallions, green pepper, cucumber, and bread crumbs. Pour into a bowl. Chopped pitted black olives may be used as garnish if desired. FABADA ASTURIANA (Bean Casserole) 1 pound dried white beans the Great Northern would be similar to the Spanish beans 1/2 pound smoked ham, diced 1/2 pound chorizo (Spanish sausage) or use Peppercorn sausage 1/4 pound pork, diced 1/4 pound bacon, diced 1 cup onion, diced 1/2 teaspoon freshly ground black pepper 1/2 teaspoon saffron Wash the beans, cover with water, bring to a boil and cook 2 minutes. Drain. Put in a can or large pot. Add fresh water or cover, bring to a boil and cook over medium heat 30 minutes. Add all the remaining ingredients. Recover and cook over low heat 2 1/2 hours longer or until the beans are very tender. Serve 4 to 6. HUEVOS A LA FLAMENCA (Egg Flamenco) 8 eggs 2 tablespoons olive oil small garlic clove, minced 1 large onion, sliced or chopped 1/2 pound chorizo (Spanish sausage), sliced or 1/2 cup diced 1 teaspoon minced parsley 2 canned pimientos, sliced 2 tomatoes, peeled and chopped 1/2 cup clear chicken broth 1/2 cup cooked peas 1/2 cup cooked asparagus spears 1 whole chicken breast, boned 1/4 pound lean pork 1/2 pound onion, sliced 1 small onion, minced 3 lobster tails 1 large tomato, peeled and chopped 7 tablespoons catsup or tomato sauce 1/2 2 garlic cloves, crushed 1/4 cup onion saffron 1/2 cup rice 1 cup shelled peas or chopped green beans 12 musgels, well scrubbed (optional) 2 3/4 cups boiling water Chop both chicken breast and pork in 1 inch squares. Sauté chicken, pork and onion in olive oil until crispy brown. Cut each whole chicken breast into three pieces, fish through shell, cutting away the bones. Add water, bring to a boil. Cook 2 minutes. Drain. Add saffron in 1 tablespoon rice, peas, salt and musgels. Stir to coat rice with oil. Pour in boiling water and again bring to a boil. Cook moderately high heat 10 minutes. Stir or shake to prevent sticking. Cover tightly. Keep in a warm place on stove 15 to 20 minutes longer until all liquid is absorbed. (A very heavy skillet or cast-iron skillet will hold enough heat to complete cooking the rice; with a less heavy one it may be necessary to have very low heat under it during this time.) Place skillet or casserole in an oven set at 300 degrees. Can be cooked entirely in a 10-inch skillet or similarly sized utensil. Serves 6 to 8 servings, enough for 4 persons. "I witnessed Paella being cooked over hot coals on the patio of the Officers' Club." 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