The public's right to know

The papers and other news media are full today of news stories where a newsman has been jailed for contempt of court for refusing to release the source of their news story.

These men are willing to go to jail rather than break their word to the person "In the Know," who furnished them with confidential infomation that enabled the newsman to delve into and eventually break the story.

Most cases of this type involve mishandling of public funds, misconduct by a government official or as in the brazenbury case the exposure of a drug ring in Louisville.

This privileged communication, previously believed to be guaranteed by our Constitution is similar to the doctor-patient or lawyer-client relationship.

Many people outside of the legal or journalism professions do not know what a "privileged communication" is and mistakenly think the newsman is improperly hiding behind the shield of the Fourth Estate.

In fact, if the newsman did not have this protection, the general public would only be able to read of the governmental activities that, this particular agency thought improved their image. The rest of this information, good or bad, would mold away in the files and the public would have never known of the infamous Teapot Dome scandal, the conviction of innumerable union officials, the wheat profiteering scandal and most recently the Watergate bugging case.

Another item that is a must in Kentucky and many other states is the law requiring publication of the expenditures of public funds. We know that here in Todd county these financial reports excite more than idle curiosity and while they are not read as closely as the story of some heinous sex crime or a particularly gruesome murder, they definitely are read and Mr. and Mrs. John Q. Citizen know the amount of their tax dollars that is spent by the Board of Education on building a football field or how much salary the unworking wife of some state, county, or city official draws out of the public till for token part-time work.

This type publication does not completely eliminate nepotism, but it most assuredly discourages it.

To sum it all up we think "Freedom of the Press" and the Public's right to know" are synonymous and we must continue fighting for ever growing encroachment on this right at all levels of our government.

Without this we will have censorship, which is an essential first step toward dictatorship, where the public is only told what the government wants them to know.

Meat boycott can be self-defeating

There were at least two fallacies behind the recent meat boycot:

One is the fact that prices cannot be arbitrarily forced down unless somewhere along the line from ranch to meat counter someone is gouging unconscionable profits from the American housewife's pocketbook.

Despite a lot of finger-pointing, that culprit remains unidentified.

The other fallacy is simply that anything that discourages farmers from increasing production will accomplish just the opposite of lowering prices.

Though it is still too early to determine to what extent and how permanently the boycott drove prices down, an immediate result in some stockyards was a sharp rise in the auction price of steers, hogs and lambs—because a lot of farmers withheld their animals from the market in a counter-boycott.

Eventually, of course, these animals will have to be brought to market, when the cost of feeding them begins to approach their sale value.

Far more important is the fact that if a boycott is successful in rolling back prices, or if Congress legislates them back, farmers will stop buying feeder cattle to raise.

As one of them explains, it's like gambling. "You buy feeder cattle for 50 or 55 cents a pound, feed them one year or so and then have no idea what you might get for them".

If the farmer knows that it is going to be less than he's getting today, the ultimate result will be a smaller beef supply a year or two years hence. With demand increasing every year as it has, today's rocketing prices will look like bargains.

As for the warning by AFL-CIO president George Meany that wages will have to go up unless prices come down, a South Dakota rancher has a pretty good answer.

"The responsibility of holding down the cost of food is everybody's business," says Sheldon Cotton. "Higher food prices don't cause inflation. Inflation causes higher food prices. You can't have high wages and low food costs."

This is something Americans have not had to face before, thanks to agricultural productivity and a glut of surpluses.

Now the fat years are behind us and the lean years are upon us—at least for a time.—The Commonwealth Journal, Somerset

Our readers speak

Editor, The Carlisle Mercury:

Enclosed find one dollar. Will you please send me copies of your Carlisle Mercury. I would like to have the paper for the next six months and you will send whatever the balance is by check.

My father, Henry Metcalfe, lived all his life in Carlisle. I am making plans to visit Carlisle sometime this summer. My son will come with me. He has never been back to Kentucky since he was just a small child. I want him to see the home of my grandfather and great grandfather, "Thomas Metcalfe," home called Forest Retreat. Any literature on his life we would like to get. My son has been a Florida State Senator for three terms.

Thanking you, sincerely.

(Mrs.) Elizabeth Metcalfe
Haverfield Ossenkop
(son) Robert Metcalfe Haverfield
Miami, Fla.

P.S. My great grandfather was a Governor of Kentucky and a U.S. Senator and am sure you have had articles in your paper about him, even maybe photos.

Church Chuckles by CARTWRIGHT

"I hear our regular preacher is laid up with gastritis following the Men's Prayer Breakfast!"

DOWN MEMORY LANE
20 and 40 years ago

Thursday, April 23, 1953

Fire destroyed the two-story home of an invalid woman, Mrs. Mary Finch in Moorefield, Friday.

Rev. J. J. Whitehouse, pastor of the Carlisle Christian Church, underwent a throat operation Monday in Lexington.

The following businessmen left Sunday on a fishing trip to Center Hill, Tenn.: James Williams, Dr. Stanley Hutchings, Everett Wilson, W.R. Buntin Jr., Marion Mathers, J. M. Pitman, Everett M. Smith and Hicel Asbury.

Mrs. Richard Snapp, Ellisville correspondent for The Mercury for many years, was taken to a nursing home Sunday.

BORN—To Mr. and Mrs. Allen Boyd Sharpsburg, a daughter, April 20.—To Mr. and Mrs. John Cronan, a daughter, Linda Lee, April 17.—To Mr. and Mrs. John Argo, Bartenville, a son, John William Jr., April 18.—To Mr. and Mrs. Charles Buty Givens, Sharpsburg, a daughter, Charlene, Saturday.

MARRIED—Miss Anna Mae Fryman, to Lindy Whalen, Millersburg, April 8.—Miss Audrey Ina Bond, Lexington, to William Warren Hillock, Sunday in Lexington.

DIED—Clyde Clifton Marshall, 62, Monday at his home in Woodson B. Power, 96, Bath county, Saturday.—Mrs. Elizabeth Asbury Kennedy, 75, Aurora, Ind., April 9, in Cincinnati.—Ralph R. Wilson, 78, Wednesday at his home in Frankfort.

Thursday, April 30, 1933

Miss Drusilla Campbell has purchased from the heirs the residence of the late Mrs. Ella Metcalfe on the corner of Locust and Mulberry Streets. The price paid was not made public.

Rain during the past week has further delayed farmers with their plowing and other work.

An election will be held the first Saturday in May to elect one memer of the Carlisle City School Board.

Sheriff D. M. Curry reports that approximately $6,000 in state and county taxes remained unpaid when the penalty was imposed Monday morning.

Three Carlisle students who are graduates of the Carlisle High School will receive degrees at various colleges in June. They are Charles G. Talbert, James Stewart and George D. Scott Jr.

Master Commissioner William Conley sold at public auction at the courthouse door Saturday the farm of C. H. Galbraith on the Maysville and Lexington Road near Ellisville to the Federal Land Bank of Louisville for $28 per acre. The farm contained 156.81 acres.

At a meeting of, the city council Monday, it was decided to pay $1 per day for relief workers.

Otho Gaffin of this county, has been re-elected principal of the Mackville consolidated school in Washington county for the sixth consecutive year.

At a meeting of the Cynthiana Board of Education, Friday, Miss Lucille Henry, Carlisle, was elected a teacher in the junior high school.

At a meeting of the city council Monday night, a license was granted William W. Laughlin to dispense beer in the building of Mrs. Mary Dunn on Maple Street.

E. T. Gaffin last week filed a claim for $192 for sheep killed by dogs on his farm on the Headquarters Pike the night of April 3.

MARRIED—Miss Geneva Mynear and Jesse Darnall, both of the county, at Moorefield, April 12.

DIED—Mrs. Eliza Sledd Dale, 86, Nicholas native, in Mt. Sterling Tuesday following a long illness.—Dr. Alfred Bradley, 57, well-known Nicholas county physician, Friday at the home of his brother-in-law, Mark Kentonin at Blue Licks.

FARM & HOME
County extension Agents
Basil J. Noffsinger
Sara Savage, Mrs. Margie Wilson

Making Fertilizer Dollar More Effective

Limed and fertilized hay and pasture fields will be ready to start pushing up the grass and clover when the weather warms up this spring. And it's still not too late to spread fields with lime and fertilizer. If you haven't pulled a soil sample the last three to four years, do it now and use the results to determine how much lime, phosphate, and potash you should apply. This will make your fertilizer dollar more effective for profits.

Use nitrogen in addition to needed amounts of lime, phosphate, and potash on grass, hay, and pasture fields. A topdressing of 5-80 pounds actual nitrogen per acre just before grass growth begins this spring will give you maximum early growth of grasses. Take care with freshening or milking beef cows when grazing them early on fast-growing grasses for they'll need a supplemental feeding of magnesium to lower the risk of tetany.

Onion Flavor in Milk

Most people do not like milk which contains an onion flavor. Many people not only refuse to drink such milk, but after tasting it they usually decide not to drink milk again for quite some time.

Low levels of onion flavor are removed from milk in the processing operations, notes James C. Hartley, Extension specialist in dairy technology at the University of Kentucky College of Agriculture. However, if the level of the onion flavor in raw milk is high, detectable flavor will remain after processing. Therefore, dairy farmers

Continued on page three

AGREE or NOT
I Say What I Think
by S. C. VanCuron

FRANKFORT—So much has been appearing in the news of late about the problems of Appalachia and apparent lack of success of the Appalachian Regional Commission in rejuvenating the area that a success story would appear to be in order.

In Kentucky's section of Appalachia, the ARC funds have gone principally for building arterial roads, much needed to provide access and hopefully to attract business and industry in the future.

As stories out of Washington have pointed out, ARC can claim getting only one factory for the region—Standard Plumbing at Paintsville.

However the Kentucky Department of Commerce here in Frankfort has helped to bring industry to several Eastern Kentucky communities.

But the success story here to be related concerns an industry established at Auxier, Ky., Floyd County, by local men and local capital.

Princess Manufacturing Company, makers of double knit sport coats for men, was established in 1965 by Robert Henderson and William Wells. The sewing plant was established in an abandoned coal company store. In 1966 Henderson and Wells were able to lure Stefan Magura, now president and plant manager, and his brother Dunn on Maple Street.

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Pennsylvania to take over operating and marketing the plant.

The Magura brothers are natives of Czechslovakia. With their father, they owned a clothing factory there, but fled the country when the Russians took over their country. They came to the United States.

When Stefan Magura arrived at Auxier in January 1966, Princess Mfg. had about 28 or 30 employees, 12 of them fully experienced.

Today the company employs 180 persons with a payroll that runs well over a million dollars a year. The company is now housed in a prefabricated one-story steel building with 24,000 square feet of floor space. Stefan Magura said the profit picture looks good for the company this year, showing a profit every month of this fiscal year that started last July 1.

The double knit sport coats are manufactured for McGregor on a contract basis. Princess is producing 135,000 of the coats a year that are marketed throughout the United States by McGregor.

In addition, Princess has a retail outlet of its own where sport coats are sold locally under the Princess label.

Only about 8 per cent of the 180 employes are men. The men do the cutting and the women do the sewing and other work in making the garments.

Magura says all employes come from the local area and are experienced, having been trained in the plant at Auxier. Their wages are good and the working conditions are favorable. The average hourly wage is $3.20, plus fringe benefits that amount to another 20 per cent above the $3.20 average.

All employes belong to the Amalgamated Clothing Workers Union. Beginning this fiscal year, July 1, they will receive eight paid holidays after being with the company a year, plus eight per cent of their gross pay for the union's insurance and retirement fund. They also will receive three weeks paid vacation.

The company has a five-day work week, 40 hours, beginning at 7:30 a.m. and ending at 3:30 p.m. The pay is based on piece work, but it averages out to $3.20 per hour, Magura explained.

When I talked with him last week, he had an afternoon meeting scheduled with some people from North Carolina, material manufacturers, to begin discussion about another contract for the plant.

When Magura came to Auxier in 1966,

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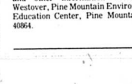
The Pied Typer
Scots have uncorked a way to keep us on the juice

By Russ Metz



It must have leaked out that I was trying out Harvey Wallbangers during a weak moment at a cocktail bash. Two days later I got hot little missiles from the bourbon and scotch people wanting to enlist me in their clubs.

If it wasn't for the Bourbon Institute, I wouldn't know that West Germany is guzzling bourbon like they invented it. Or what it is to take a tot, dollop, dram, nip, swig or sup of that golden Kentucky stump juice. I have always poured three fingers at a time for myself because the fourth one always has to be holding up the glass and you can't count on it for measuring.

The Bourbon Institute is not an academy for bourbon drinkers. But it probably has the largest alumni in the world. It is simply the publicity arm of the bourbon industry and through periodic puffery to the press extolls the virtues of bourbon drinking whiskey. They also write me letters whenever I water down any of those virtues in my scribblings.

Their newsletter sometimes has some interesting tidbits. Like . . . A refuge from Cuba reports that the villa where Hemmingway wrote, "For Whom The Bell Tolls," is one of Havana's better preserved buildings. It's being operated as a museum and is much the way Papa Hemmingway left it. The table has been set with three places and an open bottle of Bourbon, discolored with age, still sits on the bar.

But it's the Scots who have come up with the next best thing to owning your own still. Strathmore Distillery of Glasgow, Scotland, is putting its bog juice up for sale before it is ripe.

Called an investment commodity, the way it works, they will cook up a good batch of scotch and sell it to you in its raw state. Everyone knows that older scotch is worth more than green scotch. So if you buy the batch and hang onto it for say six or eight years, then you can sell it at a good profit, something like twice what you paid for it.

It is supposed to be favorable to you tax-wise as a capital gain, which I have never understood because I can't gain any capital.

Before you sink your butter and egg money into Scotland scotch, there are a few incidentals to consider. Such as who is going to ride shotgun over your barrel of booze those six or eight years while it is growing more valuable, or to see that no bonny laddie takes a wee nip from it when the cold fog drifts in from the moors. Or whether the keg springs a leak and your investment goes down a knothole.

Your preacher is not going to believe you when you tell him you will raise the ante in the collection plate as soon as

your grog comes in. And in eight years, you could take the pledge, make peace with Fidel Castro and start drinking rum, or need the money to open your own manufacturing plant back up the hollow. With thirsty friends like I have, it is hard to count on booze as a long-term investment.

This kind of built-in supply of grog would have appealed to the Indians of Patagonia, who stayed smashed continually which is the only way they could stand living on the tip of South America where there were no wagon trains to raid.

Fortifying themselves with the fermented juice of summer berries, they thought nothing could be nicer than an after-world containing an unlimited supply. So they developed a religion that their heaven ruled by a benign god Soychu, and called Land of the Strong Drink. In it they envisioned the dead dwelling in a state of perpetual inebriation and each year they poured the first-made wine on ancestors' graves and drank to the health of those now eternally stewed.

Unfortunately, the Spaniards moved in and opened year-round bars, which proved too much of a good thing. Patagonians are practically extinct now, presumably all of them with a foot on the rail in that big bar in the sky.

Most people are charitable with drunks up to a point. Ants are the same way. One scientist made a study of ants on the juice and how well their friends took care of them.

A number of ants from two separate nests were fed alcoholic nectar until they passed out. Then the scientist marked the two groups with differently colored spots and mixed them together.

The sober ants, though plainly puzzled by the others' snookered state, soon went to work. Unerringly they sorted out their own nest mates and carried them home. Then they threw the drunks from the other nest into a puddle of water nearby, which is the only way an ant has to sober up others when you are fresh out of Bloody Marys or black coffee.

It is apparently effective. You don't see many drunk ants.

The idea pushed by head shrinkers that alcoholism stems from unresolved sex conflicts, all kinds of complexes and scratches inflicted on the unconscious in childhood seems to me pretty flimsy.

It would be hard to find a less likely repository of unresolved sex conflicts than a tomcat. If any of God's creatures plays it loose, it has to be the old tabby.

Yet, a Chicago scientist has produced stoned cats with the greatest of ease. No problem at all to turn a cat into an alcoholic. Simply frustrate him.

Never mind the complexity of psychoanalysis and all that heady stuff. Just get a cat mixed up and he will turn to the juice like a lot of people-types do.

The cat learns to lap up a bracer before facing the feline equivalents of traumatic human experiences such as a nagging wife, a snarling boss, P-TA meetings and rush hour traffic.

Pretty soon a great percentage of the cats prefer booze to milk and some of them become hopeless old soaks, headed for pussycat skid row and seeing pink people on the walls.

Which all proves that a little frustration is a dangerous thing. And mixing frustration with booze can blow your mind.

But the biggest revelation to me is learning a way to frustrate cats. For centuries cats have been frustrating people and it's nice to know now there is a way to even up the score.

Like the ants said, we'll get all the cats stoned and then take them to the creek and throw them in.

Down, down and away.

NEXT WEEK'S HOROSCOPE
By Clay R. Pollan

Note planetary rulers of your birth symbol

FOR WEEK BEGINNING MONDAY, APRIL 23, 1973

★ If your birthday occurs this week . . .

. . . you are quiet and easy-going, but when aroused you will go to any length to gain your point, regardless of consequences. You wish to do things your own way and are inclined to letting other fellow do the same. You are especially fond of children and are a devoted and loyal lover.

♈ Aries | Mar. 21 - Apr. 19 | Pluto ♇

Instead of worrying about discouraging criticism, do some planning for the future. Fate takes a hand in your romantic affairs and an interest or relationship may be ended. Don't hesitate to break with some obnoxious person. Your charm and graciousness attract an observing person. Be conservative in finances.

♉ Taurus | Apr. 20 - May 20 | Venus ♀

Concentrate on your work while others come and go. You'll find inspiration to tackle a creative project. Lucky events concerning money may crystalize during this period. You can entrust your keys and secrets with an Aquarius person. Keep your valuables in a safe place at all times, especially jewelry.

♊ Gemini | May 21 - June 20 | Mercury ☿

Don't expect roses all the way this week. Your authority may be challenged. Be firm in your decisions. Grasp an unexpected opportunity that'll likely develop. Check your finances and be prepared to take advantage. If problems arise, the road is open for solution. Do things your own way.

♋ Cancer | June 21 - July 22 | Moon ☾

Associates will haul you over the coals for being extravagant. If entertaining, keep costs in line. Something that appears lost is merely misplaced. You may receive surprise visitors, people you like. Work procedures may be altered. What was routine is changed. Don't let it disturb you.

♌ Leo | July 23 - Aug. 22 | Sun ☉

Good news of or from a woman at a distance sets the tone for a happy week. Money invested in the past is now activated. Creative endeavors succeed. A startling surprise is on the agenda. Be sure of details included in any agreement. Check the fine print. Seek lively new places of interest.

♍ Virgo | Aug. 23 - Sept. 22 | Mercury ☿

Someone may try to pull the wool over your eyes for selfish interests. Discriminate in your choice of friends. Screen carefully any new acquaintances. You may get extra money for handling additional work. Make use of personal connections to get an idea over. Joyous news may be received over weekend.

♎ Libra | Sept. 23 - Oct. 22 | Venus ♀

There is need for care to prevent slight accidents. Work safe with a maximum of watchfulness. Encourage callers who are amusing and witty. Friends will have pleasing news to tell. Be aware of the tendency to go the extremes. Once you decide, follow through regardless of opposition.

♏ Scorpio | Oct. 23 - Nov. 21 | Mars ♂

Many hands make your work lighter. Express appreciation for help received. Sweep in for a new hobby. Be ready to switch arrangements, if they're advantageous. Good period for partnership matters. Do your part. Outdoor sports and weekend trips favored.

♐ Sagittarius | Nov. 22 - Dec. 21 | Jupiter ♃

A morning meeting has possibility of a romantic outcome. Be sure you present an attractive appearance. Don't be timid. Demand that things are done your way. Avoid fooling yourself. See things in a realistic way. So what's expected of you involves little light. You gain more with your charm than by force.

♑ Capricorn | Dec. 22 - Jan. 19 | Saturn ♄

Make it a week for good cheer. Entertaining in your home can be a source of joy. Your partner is cooperative and will go all the way, if requested. Control restlessness. Career changes are unwise now. Stir light. Just watch the world go by. Excellent time for starting a new hobby.

♒ Aquarius | Jan. 20 - Feb. 18 | Uranus ♅

A jealous person may set up all kinds of difficulties. Handle delicate situations diplomatically. Fond hopes seem to be fulfilled. Don't ever give up. You mix mostly with Aries and Libra individuals. You will find them more companionable and sympathetic. Competitive mood of associates stimulates you.

♓ Pisces | Feb. 19 - Mar. 20 | Neptune ♆

A shift of planetary forces gives you a fresh viewpoint. What at one time seemed impossible, is now within your reach. A change in program occurs to your liking. Good luck shines brightly on vocational and home affairs. Watch expenses. Be conservative in expenditures. Practice thrift.

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Farm and Home

Continued on page three

need to take steps to prevent onion flavoring in milk.

Onion flavor occurs when cows graze what is commonly called wild onions or wild garlic. These plants pose the greatest problem in the early spring and late fall grazing seasons. During these cool seasons when rainfall is abundant, the onion and garlic plants grow much taller than the pasture grasses. Cows make no effort to avoid eating the wild plants, and when they consume large amounts, the detrimental milk flavor is the result.

Dairymen can reduce the amount of onion flavor by feeding hay before letting the cows go out to graze. Removing cows from pasture two to three hours before milking has also proven to be very effective in reducing onion flavor, as well as all other pasture flavors.

The U.K. specialist says the only sure way to keep onion flavor out of milk is to keep wild onions and garlic out of pastures grazed by dairy cows. He says the most practical way of controlling these weeds is to spray with 2,4-D. However, pastures treated with 2,4-D must not be grazed for two weeks after the treatment.

The ideal time to spray is in the spring before mid-April, because this will inhibit the development of new bulbs which would germinate in future years. Treatment for four to five successive years may be necessary to completely eradicate the weeds, because dormant bardsbell bulbs remain alive under the ground.

When applying 2,4-D, the recommended rate is two pounds of actual 2,4-D per acre of pasture. In addition to the spring treatment, another treatment in the fall is effective in combatting the weeds. It should come in October or November when there to four days with temperatures above 60 degrees are likely.

Alfalfa Popular With Farmers

Alfalfa is a forage crop which is popular with Kentucky farmers because it produces high yields of top quality livestock feed. But alfalfa growers must keep a watchful eye on the crop's number one threat, the alfalfa weevil.

Alfalfa weevil egg and larva counts have remained low so far this year in central Kentucky in spite of favorable overwintering conditions for the adult weevils, according to Harley Raney, Extension entomologist at the University of Kentucky.

Raney attributes Kentucky's lower-than-usual weevil population to two factors. First, the overall weevil population may be down because of more effective control measures used by farmers in recent years. In addition, alfalfa weevil parasites released by University of Kentucky entomology researchers have helped lower weevil populations.

Farmers should begin to inspect fields each week for weevil damage if the warm weather and rapid alfalfa growth continue. If 25 percent of the alfalfa tips show leaf feeding and contain live larvae, the farmer needs to apply controls.

Alfalfa growers can obtain copies of "The Insecticide Recommendations for Alfalfa and Clover" (Ent-17) from the County Extension Office.

Agree or Not

Continued on page three

is the story about an Appalachia industry started and financed by local people and local capital.

100% attendance

100% attendance was achieved when the Carlisle Southern States Cooperative board and seven guest farmers attended a Southern States Regional board meeting at Morehead.

Plans for the dedication of the $15 million, 370-bed hospital located adjacent to the University of Kentucky Medical Center will be released in the near future.

June 23 has been set for the dedication of the new Lexington, Ky. VA Hospital, Cooper Drive Building, John R. Rowan, hospital director, announced today.

Coming attraction: wildflower time in the mountains

Whatever the weather above ground, nature is already deep into spring with a multitude of roots that are ready to push through the soil. April can be expected to cover Kentucky mountainsides and valleys like a bolt of calico printed with blue phlox, firepinks, wild ginger and bluets.

When we talked with Mrs. Anne Caudill in the Whitesburg office of her lawyer-author husband, Harry M. Caudill, spring seemed miles away to the south. Pine Mountain was swathed in a foggy mist and tree trunks without leaves looked gaunt and ghostly.

But Mrs. Caudill is used to spring in the mountains and knows that by April 20, Pine Mountain will be blooming with violets, showy orchids, trillium, trout lily, bloodroot, hepatica, spring beauty and anemones.

Mrs. Caudill said that April 20 will be the beginning of a "Wildflower Weekend" at what was formerly called the Pine Mountain Settlement School.

"The school is now known as the Pine Mountain Environmental Education Center," she said.

The rustic stone and log buildings, and the 800 acres of mountain forest land, are no longer a part of the public school system due to consolidation. The structures and grounds are now a center for nature study and community activities.

"Many families and groups use the area for camping and special classes and programs," said Mrs. Caudill. "Though individuals are welcome, especially for the wildflower weekend, the facility is ideal for groups."

She gives much credit for development of the environmental center to Burton Rogers, long-time director of the school, and his wife, Mary.

"They can tell you about every tree and flower in the area. Both take an active lead in education programs which study the flora, fauna, geology and natural history of the Cumberland Mountains."

Registration for the Easter Sunday weekend begins at 4 p.m. Friday, April 20, and continues through the evening.

After registration and dinner opening day, a slide program will be presented.

Saturday's events start with an "early bird" walk, followed by morning and afternoon field trips. The Saturday evening program will be directed by Dr. Mary Wharton of Georgetown College and Dr. Roger Barbour of the University of Kentucky, co-authors of the book, "Wildflowers and Ferns of Kentucky".

In addition to a hike on Easter morning, a special sunrise service will be held at the center's beautiful stone chapel.

The center is located on Ky-221 northeast of Pinsville. For reservations and other information write Peter Woolever, Pine Mountain Environmental Education Center, Pine Mountain, Ky. 40864.

Edgar A. Darrell is shown accepting an award on behalf of the Carlisle SS board for their 100 per cent attendance at a regional board meeting at Morehead.

What's New in Nicholas Co.

VOTE FOR

Bobby G. Anderson

for PVA (Tax Commissioner)

Democratic Primary, May 29, 1973

Pd. for by Bobby G. Anderson for PVA Committee, Stanley T. Rose, Treas.

Just outside the walls of the old city of Jerusalem is an eroded hill that bears a resemblance to a skull, and is called Golgatha. It is said that upon this hill stood three crosses the day that Jesus was crucified. That agonizing day that Christ died is referred to today as "Good Friday".

EASTER — APRIL 22, 1973

Matthew 28:1-9 & Mark 16:1-20 — *from The LIVING BIBLE*

Early on Sunday morning, as the new day was dawning, Mary Magdalene and the other Mary went out to Jesus' tomb.

Suddenly there was a great earthquake; for an angel of the Lord came down from heaven and rolled aside the stone and sat on it. His face shone like lightning and his clothing was a brilliant white. The guards shook with fear when they saw him, and fell into a dead faint.

Then the angel spoke to the women. "Don't be frightened!" he said, "I know you are looking for Jesus, who was crucified, but he isn't here! For he has come back to life again, just as he said he would. Come in and see where his body was lying . . . And now go quickly and tell his disciples that he has risen from the dead, and that he is going to Galilee to meet them there. That is my message to them."

The women ran from the tomb, badly frightened, but also filled with joy, and rushed to find the disciples to give them the angel's message. And as they were running, suddenly Jesus was there in front of them!

"Good morning!" he said. And they fell to the ground before him, holding his feet and worshiping him.

Still later he appeared to the eleven disciples as they were eating together. He rebuked them for their unbelief—their stubborn refusal to believe those who had seen him alive from the dead.

And then he told them, "You are to go into all the world and preach the Good News to everyone, everywhere. Those who believe and are baptized will be saved. But those who refuse to believe will be condemned.

When the Lord Jesus had finished talking with them, he was taken up into heaven and sat down at God's right hand.

And the disciples went everywhere preaching, and the Lord was with them and confirmed what they said by the miracles that followed their messages.

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