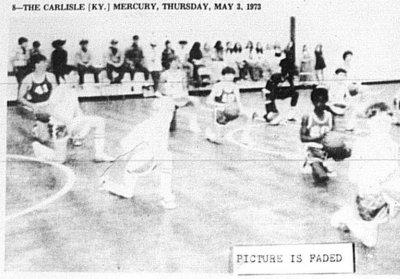

These boys will perform a basketball routine at the P.T.A. meeting Monday night at the Nicholas County Elementary School. The Physical Education Department is presenting the program.

PTA program

P.E. program to be presented at PTA Monday

The Physical Education Department at the Nicholas County Elementary School will present the program at the P.T.A. meeting Monday, May 7, at 7:30 p.m. at the school.

The program, under the direction of Miss Brigette DeVries and Miss Barbara Parsley, assisted by Mrs. Reba Wills, will include various routines: folk dancing, basketball routine, Maypole dance, dance routine and gymnastics.

Telephone survey starts May 7

"Is there a hunter in the house?" That's the telephone question for 3,000 Kentucky households between May 7 and May 17.

The calls will be from the Department of Fish and Wildlife Resources' annual telephone survey, in an effort to determine how much game was harvested by Kentucky hunters during last year's hunting season.

If yours is one of the 3,000 households contacted by phone, the caller, a woman, will ask if there is a hunter in your household. If there isn't, the caller will thank you and hang up. If there is a hunter, however, she'll request that you cooperate with the department by filling out a brief questionnaire about the number of hunting trips, and about kinds and numbers of game harvested.

The questionnaires will be mailed from the Game Management Division, according to Carl Kays, Earlington, the wildlife biologist in charge of the project. The information gathered in this eighth annual survey will be used by biologists in recommending lengths of future hunting seasons and bag and possession limits.

All the calls in the survey will be made between 5 and 9 p.m. And all calls will originate from the Frankfort office on a wide area telephone service (WATS) line.

So, if you receive a phone call some evening between May 7 and May 17 and the caller asks "Is there a hunter in your household?"—it's no prank. It will simply be part of the annual telephone survey for the Department of Fish and Wildlife Resources.

Honored

Twenty and twenty-five year members were honored Thursday night, April 26, at the 28th annual Nicholas County Extension Homemakers meeting, held at the First Christian Church. Seated: Miss Lavina McFarland, 20; Mrs. E.A. Darrell, 20; Mrs. Walter Irvin, 20. Standing: Mrs. Angus Jacobs, 25; Mrs. W.W. McFarland, 20; Mrs. Russell Shrout, 25; Mrs. Grimes Caywood, 25.—Mercury photo

School lunch menus listed

Monday, May 7: Hamburger on bun, french fries, lettuce leaf, pineapple slice, cookie.

Tuesday, May 8: Pork and gravy, mashed potatoes, buttered peas, fruit salad, rolls.

Wednesday, May 9: Meat balls and spaghetti, tossed salad, green beans, peanut butter on crackers, muffin.

Thursday, May 10: Ham, corn, buttered rice, spiced apples, jello, rolls.

Friday, May 11: Fish on bun, brown beans, tomatoes, peach half, ice cream.

GET YOUR $ WORTH

BY SALLY AND JIM ADAMS

S-T-R-E-T-C-H YOUR MEAT DOLLAR

Unless you're a vegetarian, as much as one-third of your food budget goes for meat and sea food. With the price of meat continuing to rise like a rocket (in mid-March, veal was selling for 55 a pound in New York City), let's take a look at how you can slice your meat bill by a hefty 15 per cent or more.

* Buy by the price per serving, not by the pound. Assuming an average serving as three ounces of lean meat, look what happens if you buy, for instance, a flank steak at $2 a pound or spare ribs at $1 a pound. The flank steak will give you four servings (at 50 cents each), but you'll get only one serving of spare ribs.

Here's a quick guide to the cost-per-serving of various meats and fish:

Boneless meat – 3-4 servings per pound: fish steaks and fillets; veal cutlet, ground meat; flank and round steak; liver, center cut of ham.

Bone in meat – 2-3 servings per pound: poultry, dressed fish, ham, roasts; some chops and steaks.

Considerable fat and bone – 1-2 servings per pound: chicken wings and backs? T-bone, porterhouse and club steaks; short ribs; spare ribs; breast of lamb and veal; rib chops of lamb, pork and veal; rib roast.

* Shop the specials. Save 15 to 30 cents a pound and buy extra amounts for the freezer.

* Buy large cuts. A big ham or roast that costs six or seven dollars looks like a lot of money, but you'll save plenty on a cost-per-serving basis.

* Buy the less tender cuts. They cost less but equal the highest price meats in nutrition.

* Discover the off-beat meats. How long since you've served liver, tongue, kidneys, beef heart, tripe? They're high in nutrition, low in price. Be adventurous.

* Cut up your own poultry, slice your own cold cuts. You can save as much as 20 cents a pound on unsliced cold cuts; as much as 40 per cent on whole chicken.

* Consider meat substitutes. Eggs, cheese, peas, dry beans, lentils, peanut butter – all are high in protein and can provide tasty, imaginative dishes. How about butter rarebit, egg foo yong, bean chowder, quiche?

((c) 1973, McNaught Syndicate, Inc.)

FASHION 'N FABRICS

By FANNIE GLEESON

SEW YOUR OWN SWIMWEAR

You can save from 30 to 50 percent when you make your own swimwear. There's no mystery about it. The secret is in the right choice of fabric. The stretchability of knits has made them the most popular types. Within the knit bracket, select either nylon or polyester in combination with spandex. This blend provides comfort, stre ch and the security of control.

Home-sewn swimwear has been popularized by wise women who can custom-fit their figures as well as pamper their pocketbooks. To meet the demand, "suitable" fabrics are available by the yard in most localities. Look for fabric which is specified as "colorfast for swimwear," and resistant to salt water and chlorine.

Patterns are available to flatter every figure and every family member. In addition to the bra top and bikini on the water sprite illustrated, there are dressmaker types for the fuller figure; the maillot (pronounced mio), which is a one-piece sheath patterned on the uniform of the gymnast and sometimes draped in front; the tank suit, which is similar to a maillot, but with a front seam; and separates consisting of a slip top and boy shorts. In addition to swimwear fabric, shops carry other requirements such as bra forms, rust-resistant hooks, zippers and grommets, plus nylon elastic. The latter won't lose its stretch when wet as will rayon elastic.

Use ballpoint straight pins and sewing machine needles. Preshrink fabric to remove excess sizing and as insurance against shrinkage. Spread knit fabric on a flat surface and allow it to relax before cutting. As with lingerie, a full one-quarter inch seam allowance is needed.

Nylon thread provides more strength and stretch in the seams than polyester thread. The degree of stretch difference is not that critical, and if you prefer polyester thread, by all means use it. Do not use mercerized cotton thread, as this would result in popped seams.

When using nylon or polyester thread, don't wind the bobbin until it is completely full. When the bobbin is overpacked with thread, the stretch in nylon or polyester thread creates a tendency for the bobbin to spin back in its holder during the sewing.

Lingerie sewing with tricot and swimwear sewing with stretch knit can be done with a straight stitch machine. Hold the fabric with one hand in back of the needle and with the other hand holding the fabric in front of the needle, stretch gently as you sew. Use a medium-length stitch. Sew the seam two or three times a hair's breadth distance from one another. Overcast the two seam edges together by hand.

If your machine has a zig zag stitch, use this instead of a straight stitch. Stitch length should be medium; zigzag stitch width as narrow as possible without splitting seam. Practice on a double swatch of fabric. To finish seam edges, use a zigzag stitch which is wider in width than that used to sew seam line.

Enjoy the fun and save money by making your own lingerie as well as swimwear. Write for free Butterick pamphlet, "Sewing Special Fabrics, Lingerie," which details fabric selection, cutting and sewing of lingerie. Send long stamped, self-addressed envelope to Fannie Gleeson, c/o this paper.

ILLUSTRATION: Simplicity No. 5576—"The Every-Body Bikini"

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Senatorial candidate seeks public apology from opponent

Tom Ward, candidate for State Senator, has asked his opponent, Wilson Palmer, of Cynthiana, to make a public apology and to correct a false statement which appeared in an ad of Palmer's last week. The ad, placed by Palmer, claimed that Palmer was the only candidate for senator from the district who is a farmer. Ward said this statement is in error. "At this point", Ward said, "I do not call it an intentional falsehood; I am prepared to believe that Mr. Palmer simply did not know that he was making a false statement." Ironically, his ad was entitled, "Fairness in Representation".

For the sake of fairness and honesty, in representation and in advertising, I think Mr. Palmer ought to admit his error.

"The fact of the matter is", Ward said, "I own and operate and live on a 54 acre farm in Woodford County—I am a tobacco farmer and cattle breeder. I receive a tobacco marketing card each year from the ASC office whereby I am allowed to market 4100 pounds of burley tobacco. I am a member of the state and regional units of one of the cattle breeders associations. If I'm not a farmer, then the Pope's not a Catholic."

Ward continued, "I will not pretend to be anything that I am not. I do not do all the work of raising my tobacco and at the present time I do not attend to the day-to-day chores of my cattle. In fact, because I am so busy campaigning, and involved with other business and with teaching, my cattle and pasture are presently leased to a neighbor. However, I will tell you what I have done in farming. Some six years ago, I bought 54 rundown and neglected acres that were not producing anything but hedgetrees and weeds. For some years, I worked diligently to turn these into 54 productive acres. I have completed a pasture renovation plan through the help of the county agent, soil conservation officer, and ASC office. We have fenced, bulldozed, limed, fertilized, sowed, done about everything you can do to a plot of ground. And I have watered every one of those acres with my own sweat. I have fed cattle every morning through the winter and I know the sting of the wind when it's zero and you're throwing hay out from a truck on a hillside. I'll be glad to compare the size and quality of my cattle, or the improvements that I have personally planned and supervised on my farm, with anything the good man from Harrison County may have.

I also own an interest in a farm in east Texas. In fact, the name of the county there is Harrison. Why, my family has been in farming for at least five generations—I have it in my blood. I grew up in the city but I had sense enough to move back to the farm as soon as I had the opportunity and I've got enough mortgage to keep me there the rest of my life. Farmers, I'm in your corner. What I make of my tobacco and my cattle are very important to me, even though farming is not my principal occupation; but neither is farming the principal occupation of my opponent from Harrison County. I believe he spends most of his time in the insurance and real estate business.

I agree with the statement in his ad that "you are entitled to a senator who knows and understands Kentucky's problems and knows farmers' needs firsthand." I not only know farmers' needs firsthand, but I am willing to do something about them. It's one thing to have concerns; it's another thing to be vigorous and forceful and energetic enough to do something about those concerns. The farmers and other citizens of the district will hear from me not just every four years when I'm running for re-election but they will have an opportunity to talk to me about their needs and know that I'm going to do something about them. I am a farmer, and I will vigorously represent the farmers of this senatorial district. Again, I call upon Mr. Palmer to publicly admit his error.

TOM WARD

Candidate for State Senate

MY PLEDGE TO THE PEOPLE OF NICHOLAS COUNTY

I pledge to you that I will work vigorously for:

* IMPROVED TELEPHONE SERVICE. An end to long distance tolls between some areas of Nicholas to Carlisle.
* RECREATION FACILITIES
* MORE JOB OPPORTUNITIES AT HOME
* A MULTI-COUNTY SOLID WASTE DISPOSAL PLAN to include garbage pickup, a curb on dumping, littering, junked cars.

I pledge to the people of Nicholas County that I will:

* BE AVAILABLE - Will come to Nicholas at least once every three months; not just every four years when seeking re-election.
* NOT STRADDLE THE FENCE - I'll give you an answer, be honest with you, even if we disagree.
* REPORT TO PEOPLE - At least once every three months I'll submit a report to the news media telling you what I'm doing, asking for your opinion.
* BE A WORKING STATE SENATOR. A full-time office, answer every letter, respond to every call, 12 months, every year.

YOU WILL KNOW THAT YOU HAVE A STATE SENATOR

WARD WILL WORK—WARD WILL MAKE A DIFFERENCE

Paid for by Tom Ward, Versailles, Kentucky

FREE
Southern States
Chicks
Yes, Free Baby Chicks For You
Here's All You Have To Do...
Purchase 2 lbs. Southern States Starter and Grower for each chick.
OFFER GOOD
May 10th only!
Southern States
Carlisle Cooperative
PHONE 289-2161
SOUTHERN STATES COOPERATIVE AGENCY
your BANKAMERICARD welcome
master charge

Kay's Kitchen

— — By Kay Fisher — — —

Around the first of March I think, I wrote about being given a quick frozen rabbit by Charles Wright, who with his wife, raises rabbits commercially. At that time he also gave me several recipes on how to serve rabbit. Well several things came up that prevented my being able to try out some of the recipes. So here they are as Mr. Wright gave them to me.

BAKED RABBIT HASH

2 cups finely chopped cooked rabbit meat
2 cups finely chopped raw potatoes
2 tablespoons chopped green pepper
¼ cup finely chopped onion
1½ teaspoon salt
pepper
½ cup rabbit broth (or water mixed with 1 chicken bouillon cube)
¼ cup fine dry crumbs mixed with butter or margarine

Mix all ingredients except the crumbs. Pile lightly into a greased baking dish or pan. Cover and bake at 350 degrees (moderate oven) for about 40 minutes. Remove cover and sprinkle crumbs over the hash. Bake uncovered for 20 minutes longer to brown. Four servings of 1 cup each.

RABBIT FRITTERS

3 egg whites
3 egg yolks
1 cup ground cooked rabbit
½ tablespoon salt
1/8 tablespoon pepper
½ cup fat or oil

Beat egg whites in small mixer bowl at high speed until stiff. Beat egg yolks at high speed for 1 minute. Add rabbit meat, salt, pepper and flour. Beat at a low speed until blended. Fold in beaten whites. Preheat frypan, add oil and when oil is hot, drop in the batter by the spoonful. Fry on both sides until brown. Serve with a fruit sauce, or spiced fruit.

SWEET SOUR RABBIT

3 pounds rabbit, cut up; much as you prepare chicken
1½ teaspoon salt
½ teaspoon pepper
½ cup butter or oil
1 cup pineapple juice
½ cup vinegar
1 cup pineapple chunks
1½ tablespoon cornstarch
1 green pepper, diced
½ red pepper
1 small can bamboo shoots, sliced
1 cup celery, sliced
1 cup bean sprouts
¼ cup sugar
½ cup water

Roll rabbit pieces in flour, brown. Add salt, pepper, pineapple juice and vinegar. Simmer until tender (about 40 minutes), add pineapple, green and red pepper, bamboo shoots and bean sprouts, celery and simmer for 10 minutes. Mix cornstarch and sugar and stir into the water. Stir this mixture gradually into liquid in the pan of rabbit and cook slowly for 5 minutes.

These recipes are from Bunny Gourmet as published in the American Rabbit Breeders Association Official Guide Book with a few comments of my own.

* * * * * *

The following recipe is from Mrs. Violet Forsha of Valley Station, Ky. She says this recipe is "deliciously different".

PINTO BEANS MEXICAN STYLE

2 cups pinto beans soaked in 10 cups of water overnight. Add 2 teaspoons sugar, 2 cloves of garlic. Cover and simmer 1½ hour, add 4 tablespoons bacon fat or 1 cup cubed salt pork and 1 teaspoon chili powder, 2 teaspoons paprika. Cook until beans are soft and tender. Add salt to taste and hot water if needed.

* * * * * *

PRUNE CAKE

3 eggs beaten
1 cup vegetable oil
1½ cups sugar
1 tablespoon soda
1½ teaspoons soda
½ tablespoon salt
1 tablespoon cinnamon
1 tablespoon nutmeg
1 tablespoon allspice
1 tablespoon vanilla
2 cups flour
1 cup prunes cooked and cut fine
1 cup chopped nuts

Mix ingredients well, and pour into two 9-inch prepared pans. Bake at 300 degrees for 45 minutes. Test for doneness.

SAUCE

1 cup sugar
½ cup buttermilk
½ teaspoon soda in milk
1 tablespoon white syrup
½ cup butter or margarine
½ tablespoon vanilla

Boil one minute then pour over cake while cake is still warm.

Mrs. W.C. Watt
Bethel, Ohio

Hats depict lives

The lives of these ladies are depicted in the hats they constructed and wore at the annual Nicholas County Extension Homemakers meeting Tuesday night, April 26. From left: Mrs. Grimes Caywood, Mrs. S.M. DeMyer, Mrs. Charles Wilson, Mrs. Angus Jacobs, and Mrs. Ben Pumphrey Sr. Music was chosen and played by Mrs. Cleary Fightmaster, and rhymes written and delivered by Miss Ernestine Eads. —Mercury photo

Miss Link to wed in June ceremony

Mr. and Mrs. Dudley Brown Link of Paris announce the engagement of their daughter, Diana Lavina to John Melvin Harry, son of Mr. and Mrs. Raymond Hoy Harry of Mt. Healthy, Ohio.

The ceremony will take place at the First Baptist Church on Main Street in Paris on Saturday, June 9, at 7:30 p.m.

The custom of open church will be observed and all friends and relatives are invited.

Mr. and Mrs. Link are former residents of Carlisle.

SOCIETY

Personals

Miss Link ...

NCHS Drama Department to present play May 10

The Nicholas County High School Drama Department will present "Our Hearts Were Young and Gay" by Cornelia Otis Skinner and Emily Kimbrough on May 10, at 8:00 p.m. in the Nicholas County High School gymnasium.

The play is directed by Mrs. Charles Canupp. Cast members include: Sam Wilson, Donna Letcher, Bonnie Spencer, Tommy Darrell, Linda Clinkenbeard, Sandra Simpson, Virginia Thacker, Ricky Broderick, Jeff Brunker, Patty Doyle, Tina Thacker, Miles Hughes, Sue Wilson, Pam Hicks, Barbara Kingsolver, Bonnie Gates, and Elizabeth Davis. Tommy Darrell is student director.

"Our Hearts Were Young and Gay" is based on the novel of the same name by Cornelia Otis Skinner and Emily Kimbrough. It is the story of two girls traveling abroad in the 1920's.

Annual Girl Scout Banquet held

The annual Girl Scout Parent-Daughter Banquet was held Tuesday evening, April 24, in the Blue Grass Industries dining room. Approximately 280 girls, leaders, parents and guests attended.

The flag ceremony was presented by Senior troop 170. The international theme of the banquet was carried out through the table decorations. Acknowledgements of appreciation were given by Mrs. W.R. Kingsolver, Council President and local service unit chairman, to the many people who render service to the local Girl Scout organization all through the year. Carol Deland of Washington, D.C., Council Consultant, and Mrs. Wanna Elovitz of the Wilderness Road Council, Lexington, were special guests.

The leaders of the eight troops presented certificates to their sponsoring groups and announced awards received by the girls.

Seniors Robin Sloan, Karen Stevenson, and Barbara Kingsolver were given special recognition by Mrs. Roy Dotson, Senior leader, for having completed 11 consecutive years from beginning Brownies to graduating seniors.

Mrs. John Smoot and Mrs. Claudie Vice, leaders of Cadette troop 168, announced the completion of the active citizenship challenge by Cadette Scouts: Mona Garrett, Sherry Owens, Susan Coatney, Sissy Marshall, Debby Fryman, Kim Smoot, Karen Wagoner, April Howard, Sheila Jones, Ginger Myers, Patti Burke, Darlene Hardwick, Betty Gates, Bonnie Gates, Carla Cartsinger, Debby Shields, Kim Austin, Ann Kingsolver and Glenda Ritchie.

Mrs. Charles Gates, local cookie chairman, presented Super Cookie patches to Cammie Markland and Susan Ritchie for having sold over 50 boxes of Girl Scout cookies during the recent sale.

The program included the international Girl Scout film, "Journey into Friendship." The banquet closed with a candlelight ceremony and Taps.

Legion Auxiliary to meet Tuesday

The American Legion Auxiliary will meet Tuesday, May 8 at 7:30 p.m. at the Nicholas County Library.

The program will be "Poppies." Mrs. Lester Snapp, Miss Nell Craycraft and Mrs. Blanche Tapp will be in charge of the program.

There will be an election of officers. All members are urged to attend.

Henry-Wohlwinder wedding Friday

The wedding of Anita Sue Henry and Charles Wohlwinder will be solemnized Friday, May 4, at 7:00 p.m. at the Oakland Mills Methodist Church.

A reception will be held immediately following the ceremony at the home of the bride and groom on Liberty Heights. All friends and relatives are invited to attend.

Litter barrel dumping becoming big problem

FRANKFORT—Every month is cleanup month in the Kentucky Department of Transportation. At times it seems that the maintenance crews in the Bureau of Highways will never keep ahead of the trash that citizens and visitors continue to throw out on the right of way.

Last year more than $1.5 million was spent by the Bureau in picking up after other people.

In some counties, crews were forced to devote more than 2/5 of their time to this duty. Since it's hard to do two things at once, this meant that patching holes, clearing ditches, repairing road shoulders, mowing grass and other important maintenance duties had to wait.

The purpose of a litter barrel is to provide motorists with a convenient dumping spot for the trash—like kleenexes, candy bar wrappers, and paper cups—that accumulate while traveling.

Litter barrels are not for garbage. People who live in counties without county-wide pick-up or dumping provisions often don't know what to do with the garbage so they deposit it at the nearest litter barrel, creating a major problem.

Naturally, if the litter barrel is full, they don't take the garbage back home; they just pile it alongside the rest. Soon an unsightly heap has developed and it may be several days before Highway crews are out again to recheck that location.

Sometimes the litter barrel site attracts so much garbage that the Bureau is forced to abandon it altogether, just one day forgetting to put the barrel back as an invitation for more garbage. Some states have discontinued the use of litter barrels altogether in order to relieve the problem.

Contrary to what you might expect, the nature-minded people who patronize the state parks and use the roads leading to them aren't one bit better at combating the litter problem than the rest of the population. The volume of litter is worse along the right of way in the general areas of the parks than it is along other rights of way.

Empty bottles constitute a high volume of the litter found along the roadside. In Southeastern Kentucky, for example, people who have bought beer in Virginia try hard to dispose of their empty bottles before a state policeman stops them. Not only are these people a litter nuisance, they are a dangerous adversary, particularly on two-lane roads.

Campaigns against litter by various businesses, civic organizations and the news media do help some. But, there are still too many deaf ears in the world.

Be sure yours are tuned in—make anti-litter a habit!

Joe Crouch, Nicholas County Easter Seal Campaign Chairman, holds $710.53 collected by the local National Guart unit on April 7 and 8.

Easter Seal money

Births

MOSELEY

Mr. and Mrs. Don Moseley, Route 2, Carlisle announce the birth of a son, April 27, 1973 at the Nicholas County Hospital. He weighed nine pounds and three ounces.

GILLISPIE

Mr. and Mrs. Stephen Gillispie, Millersburg, are the parents of a son born April 28, 1973 at the Nicholas County Hospital. He weighed six pounds and seven and one-half ounces.

Ross F. McClanahan of Xenia, Ohio has been transferred to Advanced Care, Room 464-A, Miami Valley Hospital, Dayton, Ohio.

Mr. and Mrs. Audrey Earlywine entertained the following guests Easter Sunday: Mrs. Eula Grimes, Billy Earlywine and daughter, Mr. and Mrs. Tommie Ring and family, Mr. and Mrs. Kenny Earlywine, Mr. and Mrs. Arthur Rowe and family.

Mr. and Mrs. Arthur Rowe entertained the following guests at their home in Lewis County on Sunday, April 29: Mr. and Mrs. Audrey Earlywine, Mr. and Mrs. Kenneth Earlywine, Mrs. Eula Grimes, and Mrs. Clifton Earlywine.

Mr. and Mrs. Badger Hoovermale had as their guests during the Easter holiday Dr. and Mrs. Ralph Hoovermale and children of Circleville, Ohio and Miss Carrie Hoovermale of Chicago.

Dr. and Mrs. S. Evans Brown have returned home after a visit with their daughter Mrs. George Peery, Mr. Peery and children of Mars Hills, N.C. On Sunday Dr. Brown assisted in the baptismal service for Shannon DuBose Peery, a grandson.

Mrs. Joan Mitchell and son Jason, Mr. and Mrs. Frank Price and family spent Easter weekend with Joe Price of Flemingsburg.

Mr. and Mrs. Omar L. Harrison and children, Christy and Rebecca of Plymouth, Mich., and Jimmy Watson of Lakeland, Fla. have been visiting Mr. and Mrs. A.D. Allen of Flemingsburg and Mrs. Mary Brayfield, Neptune.

Mrs. Dwight Lynam of Pontiac, Mich., sister of Mrs. Hazel Moore and Mrs. Donald Story, submitted to major back surgery April 26, at St. Joseph Hospital in Pontiac. Her room number is 750.

Mr. and Mrs. James H. Blizard of Bridgeport, Ala. spent the weekend with her parents, Mr. and Mrs. Clifton Fryman, and her sister and nephew, Mrs. T.P. Henry and Eric. Other weekend guests to visit with Mr. and Mrs. Blizard were Miss Delores Allison of Frankfort and Mr. and Mrs. Arthur Buzzard and Woodie.

Stanley Morris was admitted to the Bourbon County Hospital, Friday.

Mr. and Mrs. Billy Joe Scott, Melissa and Chris of Lawton, Okla. spent last week with his parents, Mr. and Mrs. Robert Scott, Route 3. While here they attended the wedding of his sister, Miss Sharon Scott to James Allen Murrell at the Carlisle United Methodist Church.

Mr. and Mrs. Don Peterson and daughter Tammy Jo of Paris, and Miss Sue Story, Cincinnati spent Sunday with Mr. and Mrs. Donald Story.

Mrs. Brenda Kay Christopher, employed with the Department of Economic Security in Lexington has accepted a position with the Department of Health at the State District Hospital in Paris. She will assume her new duties May 7. Mrs. Christopher is the daughter of Mr. and Mrs. Leroy Earlywine of Millersburg.

Mr. and Mrs. Don Hillock of Russell Springs have purchased the Jamestown Village Florist in Jamestown. They also own and operate a florist in Russell Springs. Mr. Hillock is a former resident of Nicholas County and is the son of Mrs. Clay Mann, Carlisle.

Mr. and Mrs. Charles Cox and Cindy have returned home after a two weeks vacation in Florida.

Ambassador
DAY BRIGHTENERS
Brighten Mother's Day be sending an Ambassador card.
Choose from our complete selection of cards that remember special occasions spread sunshine, or simply say, "I'm thinking of you."
your BANKAMERICARD welcome
master charge
the Drug Store that gives Top Value Stamps
TOP VALUE STAMPS
Carlisle Drug Co.
THE Rexall STORE
CARLISLE, KY.