# Blue Bees look strong, whip Latin 68-54; 'B' team wins 46-31

By Pat Conley

Nicholas County's Bluejackets can't play third quarters. Right? Wrong. Saturday night the host Jackets trailed Covington Latin by two at halftime, only to blow the game wide open in the third quarter. You see, local boys dropped in the first 22 points scored in that stanza. Leading by as much as eight points in the first quarter, Latin failed to post a point till 43 seconds remained in the third, and entered the fourth down 50-34.

Early in the game, Latin had controlled the tempo somewhat, using a marked size advantage to dominate the backboards for the second and third shots.

The second half was a complete reversal however, as Nicholas showed alert defense, aggressive boardwork, and some fine running and gunning as 34 rebounds, eight assists, and 52 per cent shooting would well indicate. Versatile Gerald Hatton led in rebounds with 12 and assists with four. Doug Jones, Raymond Compton, and Doug Fryman provided par support with nine, nine, and eight bounders respectively. 5' 10" Hatton has not hauled down a phenomenal average of 14 rebounds in his last six efforts.

The Jackets have been improving steadily at the free throw line and it was no different this time as 20 of 28 foul shots fell.

On the other hand Latin was not so fortunate, connecting on only 10 of 21 from the line. Latin was just as miserable from the field, hitting on one of 19 in the third quarter, while Nicholas was bagging nine of 14.

Coach Bill Anderson directed a slightly more conservative fourth quarter, content to sit on his lead and work for the better shots. Latin staged a mild comeback attempt, complete with all-court pressing, but committed a few too many personal fouls in the process. The Jackets responded gratefully by canning 10 of 13 to put the sweet, sweet icing on the well-built cake, winning easily 68-54.

Covington Latin was supposedly a formidable foe, coming into the game with a 13-8 won-loss slate. Latin bowed to 17 game winner St. Thomas by only five two weeks ago.

Coach Anderson was very happy about the big third quarter and the win in general, assuring me that "this was definitely the best overall game we've played." He had been very concerned over previous third quarter performances in which his troops have simply failed to produce. Against Rowan County and Sayre, the Bees buzzed and stung their way to 12 points in the combined third quarters. "We've got a real psychological lift now that we've broken the third quarter jinx," beamed Anderson.

The Coach seems to be satisfied with "six starters" for the most part, praising youngsters Compton and Thompson for their impressive play. Compton was three for four from the field against Latin, pulling down six rebounds. Thompson, playing very well as a freshman was 3-6 from the free throw line as he scored nine points.

But Anderson was most proud of Doug Jones, one of the team's two juniors, who scored all 12 of his points in the second half. Anderson called it, "his best game of the year." The other junior, forward Doug Fryman, also reached double figures with 12.

The "B-team" triumphed easily 46-31 over the little Latins, to up their season record to 8-8. Four players reached double figures as Wallace Edwards led with 12, followed by Ricky Hicks, Mike Pryor and Charlie Downs with 10 apiece.

The freshman team whipped Sayre last week, 52-46, to up their record to 7-8. Hicks led the frosh with 18, followed by Gerald Thompson with 15.

The Big Bluejackets have a busy schedule this week with games on Tuesday (MMI, home), Friday (Maysville St. Patrick, away), and Saturday at Hazel Green Academy where they will have the privilege of viewing potential all-stater John Beasley who has been averaging 25 plus per game.

Nicholas County (68): Fryman 12, Hatton 21, Compton 8, Jones 12, Darbro 6, Thompson 9.

Covington Latin (54): Mueller 14, Johnson 2, Tuebbe 10, Rabe 10, Walsh 2, Sanders 2, Hellmann 11, Fangrman 3.

Nicholas County 9 28 50 68.
Covington Latin 13 30 34 54.

## Short tax form can make filing easier this year

The short Form 1040A is back this year and can make filing much easier for Kentucky taxpayers according to Paul Niederecker, District Director of Internal Revenue Service for Kentucky.

You may use Form 1040A if all your income in 1972 was from wages, salaries, tips, etc., and no more than $200 in dividend income or $200 in interest income, and you do not itemize your deductions.

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KATHY-"Shorty" JONES—Six-foot-three Red Head "hook shot artist" is among the players on the All-girl team which will meet the Carlisle All-Stars, a men's team at 8 p.m. Saturday, Feb. 17. Save 50 cents by purchasing your ticket now! Tickets may be purchased at Coatney's IGA or Hopkins Drug Store, advance price $1.50 adults, $1 for high school students. All proceeds are pledged to the recreational park fund.

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## GET YOUR $ WORTH

BY SALLY AND JIM ADAMS

### 'MEATLESS' MEATS — CHEAP AND TASTY

They're in some supermarkets now — those fabulous new synthetic meat products that fool the eye as well as the taste buds. Simulated hamburger, beef, chicken, bacon, even scallops. One company alone is getting ready to put out more than 60 varieties of meatless meats, and they're expected to cause a revolution in American eating habits.

The meatless meats are made from the lowly soybean. And for a good reason — soy isolate is 90 per cent protein, a higher percentage than you get in real meat.

To the basic soybean mixture are added synthetic flavors and meat extracts, coloring and nutrients, and the result is a synthetic hamburger or beefsteak that in appearance, taste and texture is amazingly real. Some people say they find them slightly "rubbery," but others admit they can't tell the synthetic from the real thing.

What's so great about synthetic meat? In addition to the high protein content, the synthetic meats are cheap. Production costs are low (one acre of soybeans will produce 10 times as much protein as an acre of grazing stock) and so is the cost of manufacture. Right now, because production is small (meatless meat sales are only about one per cent of the total meat market), the cost-per-pound is roughly the same, but even so, you save plenty because there is no shrinkage, nothing is lost in the cooking.

The meatless meats were originally seen as a boon to vegetarians, but another group quickly realized their advantages — those people afflicted with cardiovascular problems. The synthetic products contain almost no cholesterol and are low in saturated fats — two items that many doctors believe are major contributors to cardiovascular diseases. Finally, the meatless meats are low in calories.

With the price of animal meat continuing to skyrocket, you'll see more and more meatless meats on your supermarket shelves — cheap, tasty and nutritious. It's fair to say they're not something fake — they're real soybean products.

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## FASHION N FABRICS By FANNIE GLEESON

### TRICKS OF TOP-STITCHING

It's time to think "spring coat"; one that is flattering in line, that will slip easily over a dress and not take eons of time to make. You want a fabric that works like a charm and has an up-dated look.

Wool tweed is a good choice for the slimming pattern illustrated. Though one of the oldest kinds of woven fabric, it looks new in lighter weights colored with pastels that are a cut above the candy look. It is a fabric being featured by international designs as part of the great emphasis on natural fibers.

Superb fashion touches for a straight-line coat are top-stitching, handsome buttons, perfect buttonholes and patch pockets. Top-stitching is not only decorative, but keeps the facing from rolling. It is used effectively in many types of clothing.

To achieve a perfectly straight line of top-stitching along an edge, use one of the following guides: (1) A metal plate on the sewing machine, which is marked with lines at one-eighth inch intervals. (2) A strip of adhesive tape on the machine at the required distance from the needle. (3) A simple, adjustable sewing machine attachment which will help gauge distance when you sew along curves as well as down a straight line.

When top-stitching within the body of a garment, or on a curved line, try one of these tricks. (1) Baste with silk thread just beyond the top-stitching line using a notched pressed cardboard to guide the basting. Do not stitch over the basting, but just to one side. (2) A quilting attachment may be used. (3) Use transparent tape as a guide. Test first on scrap of fabric.

When top-stitching, use silk twist thread on top spool and bobbin. With cotton fabric, or other washable and lightweight fabric, use a double cotton or polyester thread in the top spool and #90 Jeans No. 18 machine needle.

A variation is to use two or three strands of embroidery yarn wound around the bobbin, with regular thread in the top spool. When doing this, stitch from the underside of the garment so that the embroidery yarn will appear on the topside.

In any application, use a long stitch. The top tension of the machine should be adjusted so that the top-stitching lies along the surface of the fabric and does not sink into its pliability.

When using silk thread, fasten the ends of the thread by drawing the top thread through to the underside and making a square knot with both threads.

Patch pockets can be top-stitched before applying to the garment. Attach pockets to the garment with invisible slip-stitches.

When using two rows of top-stitching anywhere in a garment, be sure to stitch both rows in the same direction to keep the fabric between the rows from becoming distorted.

SEWING SERVICE: Write for free illustrated information sheet on making perfect bound buttonholes. Send long, stamped, self-addressed envelope to Fannie Gleeson, Fashion N Fabrics, care of this newspaper.

ILLUSTRATION: Simplicity Misses' and Women's coat No. 5526.

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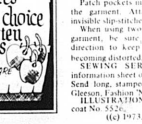
## TIPS for DIETERS

By Kathleen Kelly

## "IN QUOTES"

By Bill Vaughn

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Northern 2 roll pkg. Towels 2/89c
Special Morning Instant Breakfast assorted 69c
California 1 lb. Walnuts 59c
Foodtown lb. loaf Bread 19c
Betty Crocker Tuna Helper 55c
noodles' and cream sauce, potatoes and flavor sauce, noodles and cheese sauce
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Reveal 18.75 sq. ft. 49c see-thru roasting wrap
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Blue Bonnet 4 lbs. Margarine $1
Cheer family size $1.99 limit one please

Morton plain or iodized 26 oz. Salt 2/25c
Paramount 10½ oz. Hot Dog Sauce 2/49c
Bounty Towels 2/79c jumbo roll
Paramount Chili with beans 35c without beans 51c
Ore-Ida Potatoes Krinkle Cut lb. Regular Cut lb. Shoestring Cut 12 oz. 4/99c
Paramount 15 oz. Tamales 35c
Cookies assorted 3/$1
Paramount 15 oz. Sloppy Joes 69c
Kraft 2 lbs. Strawberry Jam $1.05
all purpose clothes 10 ct. Handi Wipes 39c
Smuckers Candied 16 oz. Dill Sticks 59c
Golden Kernel 1 lb. Pecans $1.79
Glad 150 ct. Sandwich Bags 39c
Betty Crocker 11 oz. Pie Crust Mix 29c
Armour Chili with beans 15 oz. 3/$1
Dukes qt. Mayonnaise 49c



# SOCIETY

## Personals

The charge for all wedding and engagement pictures is $1.50

Miss Fisher

## Miss Fisher betrothal told

Mr. and Mrs. George E. Fisher of Nicholas County announce the engagement of their daughter, Helen Jane, to Richard Thomas Williams, son of Mr. and Mrs. Harry Allen Williams of Harrison County.

Miss Fisher is a senior at Nicholas County High School.

Mr. Williams is a senior at Harrison County High School and part-time employed by McLoney's Electric Supply and Larry's Shell in Cynthiana. No date has been set for the wedding.

## Mrs. McFarland entertains Feb. 1

Mrs. Robert McFarland entertained with a dessert bridge at her home on Thursday, Feb. 1.

Guests included Mrs. David Zachary, Mrs. Joseph F. Conley, Mrs. Don Hughes, Mrs. John Allison, Mrs. Lyle Anderson, Mrs. Billy Clark, and Mrs. Jimmy Shaw.

High score for the evening of bridge was won by Mrs. Allison.

## Births

CRAWFORD

Mr. and Mrs. Otha Dean Crawford are the parents of a daughter, born Feb. 3, 1973 at the Nicholas County Hospital. She weighed seven pounds, seven ounces.

MOSS

Mr. and Mrs. David Moss are the parents of a son, born Saturday, Jan. 27, 1973 at the Bourbon County Hospital, Paris. He weighed seven pounds, 11 ounces and has been named Jonathan David.

Maternal grandmother is Mrs. James Judge. Paternal grandparents are Mr. and Mrs. Clarence Moss.

Miss Baumstark

## Miss Baumstark engagement told

Mr. and Mrs. Carl S. Ratliff announce the engagement of her daughter, Kay Baumstark, to Harold W. Custer, son of Mr. and Mrs. Hubert D. Custer of Parkersburg, W. Va.

Miss Baumstark is a graduate of Tates Creek High School and is a senior at Asbury College, Wilmore, majoring in Christian Education.

Mr. Custer is a graduate of Parkersburg High School and Cincinnati Conservatory of Music with a B.M. degree. He will receive a M. Div. degree from Asbury Theological Seminary in May.

A May wedding is planned.

## East Union

by Mrs. Eugene Robinson

Mrs. Eugene Robinson will be writing the East Union news. If you have news and social items call her at 289-5687.

Mr. and Mrs. Everett Becraft and daughters of Dalton, Ga. visited their parents, Mr. and Mrs. Eugene Robinson and Mr. and Mrs. Earl Becraft over the weekend.

Mrs. Henry Moore, a patient at the Bourbon County Hospital, is improving.

Mr. and Mrs. Charles Hobbs and daughters were guests of Mr. and Mrs. Eugene Robinson, Saturday to view a film shown by two Elders from the mid-west and Elder Robert Hatton. The Mormon religion was discussed during the afternoon.

Bobby Robinson is visiting his sister, Marilyn Becraft of Dalton, Ga., this week.

Mr. and Mrs. Charlie Hobbs and family were in Beattyville Sunday afternoon to visit his grandmother who is 90 years old.

### VFW to meet

The V.F.W. Auxiliary will meet at the Post Home Feb. 12 at 6:30 for a spaghetti supper. A regular meeting will follow.

All members are urged to attend.

Mr. and Mrs. J. Angus Jacobs spent the weekend with Mr. and Mrs. John S. Jacobs and son, John Darwin, in Lexington. Mr. and Mrs. John S. Jacobs and John Darwin had returned home from Miami, Fla., where Mr. Jacobs had been in training at Biscayne College in Miami.

Miss Barbara Jo Sidles, a nursing student at Midway College, has been named to the Dean's List for the fall semester. She is the daughter of Mr. and Mrs. William Sidles, Carlisle, Route 3.

Mr. and Mrs. Arthur K. Linville of Lexington returned Sunday from a week's stay in Acapulco, Mexico, where they attended the Kentucky Highway Contractors' Convention.

Mrs. William Sample underwent surgery Feb. 1 at the Bourbon County Hospital.

Mrs. Warren Fisher Sr. spent several days last week with her son Warren Fisher and Mrs. Fisher, On Saturday Mr. and Mrs. Fisher drove her to her home in Ashland.

Mrs. Kenneth Stevenson is visiting her father, W.E. Miller, in Pinellas Park, Fla.

Frank Sparks, Route 4, Cynthiana (Hooktown), entered St. Joseph Hospital, Lexington Monday and submitted to surgery Wednesday.

Mrs. Elaine Broderick has been named to the Dean's List in the College of Home Economics at the University of Kentucky.

Mrs. S. Evans Brown submitted to successful back surgery Friday at the St. Joseph Hospital, Lexington. She will return home Thursday (today).

Mrs. John Marr of Millersburg entered the Bourbon County Hospital on Friday.

Miss Clara Shaw of Whitesburg has returned home after visiting Mr. and Mrs. Youie Shaw and Mr. and Mrs. O.R. Cannon. She also visited friends and relatives in Lexington.

Mrs. William Berry and Mr. and Mrs. Durward Curtis spent the weekend at Mrs. Berry's home here. Mrs. Berry is staying with Mr. and Mrs. Curtis at their home in Kettering, Ohio.

Lewis P. Scott of East Lansing, Mich., submitted to major surgery Jan. 30 at the Edwards Sparrow Hospital in East Lansing and remains a patient there.

## Community Woman's Club to meet Monday

The Community Woman's Club will meet Monday, Feb. 12, at 7:30 p.m. at the home of Mrs. R.L. Talbert on Mulberry Street. Mrs. W.R. Buntin Jr. will assist in entertaining.

Spiritual values will be given by Mrs. Licia Farah. The Home Life Department will present Sgt. Lewis Hankins, of the Kentucky State Police, who will discuss "Defensive Driving and Self Defense in the Home and on the Highway."

## Kay's Kitchen

— — By Kay Fisher

During the winter months is an especially good time to serve one dish oven cooked meals. They are easily prepared, the aroma is delightful and it also makes a perfect place to put bread or rolls to rise. It is impossible to get everything into one dish but you can use the oven to cook separate dishes to be served with the main one dish. The main dish I am giving you this week will serve four but you can add to it easily. Allow one chop per serving and increase other seasonings to taste.

**CHOPS WITH GREEN BEANS**

4 large rib or loin pork chops
1½ teaspoons finely crumbled rosemary
¼ teaspoon garlic powder (or ½ garlic clove per chop)
½ cup water
2 tablespoons wine vinegar
1 teaspoon sugar
1 bay leaf
1 cup tomato juice
salt and pepper 1 no. 303 can green beans, whole or cut (I prefer the whole ones)
1 can sliced drained mushrooms

Trim fat from chops, dust lightly with flour and brown both sides slowly using as little fat as possible. Sprinkle chops evenly with the rosemary, garlic powder, or cloves. Add ½ cup water, the vinegar, sugar and bayleaf, cover and simmer slowly for 20 minutes at 325 degrees. Baste several times. Remove chops to baking dish and add 1 cup tomato juice and season with salt and pepper to taste. Cover and bake 45 minutes at 350 degrees.

Add drained beans and mushrooms, baste sauce over beans and bake another 30 minutes. Add more tomato juice to sauce if needed and taste for seasoning.

Before serving remove bayleaf and garlic clove if used. The thickness of the chops really decides how long to cook this, so bake until chops are tender. Baked potatoes can cook right along in the oven at the same time.

Serve with your favorite bread and a relish tray of carrot sticks, celery, green onions and olives.

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For a good winter dessert try this:

**APPLE NUT DESSERT**

2 eggs
1 cup sugar
¾ cup sifted flour
1 teaspoon almond extract
1½ cups diced tart apples
1 teaspoon baking powder
½ teaspoon cinnamon
¼ teaspoon nutmeg
½ cup chopped pecans

Beat eggs until fluffy, add sugar and continue beating to soft peak stage. Sift flour, measure and sift again with salt, baking powder and spices. Fold into egg mixture. Add apples, flavoring and nuts. Pour into well greased 8 inch square pan. Bake 325 degrees about 50 minutes. Cut into squares and serve with whipped cream. This is good even without the whipped cream.

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Since this is soup weather here are some tips for soup making. Will start with vegetable soup since that seems to be the most economical due to the fact you can use leftover vegetables and meat and bones. Never throw away steak or roast bones. Add them to soup bones for flavor. To cook, cover with cold water and simmer slowly for several hours. Since most soup bones and meat have a good deal of fat, let stock cool and refrigerate over night so the fat will rise to the top and be easily removed. Then return stock to kettle and add vegetables and cook until tender. If you have left over vegetables add them during the last few minutes of cooking to keep them from getting mushy. If you know you are going to make soup within a few days, save the water in which you have cooked vegetables (except the water from the cabbage family). Remember the meat and vegetables have definite flavors but you must add seasoning to taste. Salt, pepper, bayleaf, onion, or whatever to your liking. If you have used tomatoes freely a bit of sugar will help take away a too acid taste.

Should you want to thicken the soup a bit, mix ½ cup cornstarch with ¼ cup sherry, and add some or all to the soup, depending on desired thickness.

Some other hints for making better soup: for cream soups use chicken stock or chicken consomme for a base. Use undiluted evaporated milk as part of the liquid for a richer cream soup. The addition of dry sherry to fish soups or chowders will greatly improve the flavor. Especially good when added to canned oyster stew and canned cream of shrimp soup. Two or three tablespoons is about right for canned soup.

Miss Caswell

## Miss Alline Caswell to wed March 9

Mr. and Mrs. Jesse Caswell of Carlisle, announce the engagement of their daughter, Alline to Dale Brothers, the son of Bernard Brothers Sr. and the late Mrs. Brothers of Lexington.

Miss Caswell is a senior at Nicholas County High School.

Mr. Brothers is a graduate of Bryan Station High School, served two years with the U.S. Army, and is employed by the Lynn Blueprint Company in Lexington.

The wedding will be March 9, at eight o'clock at the Carlisle Christian Church. All friends and relatives are invited to attend.

## Drug programs held Sunday

On Sunday, Feb. 4, the program on the misuse of drugs was presented to the youth of the church. The materials were presented by means of audio-visuals. Information concerning the types of harmful drugs and their effect on the human body was presented. After the presentation the group was given an opportunity to discuss how the information related to possible problems in Carlisle and Nicholas County.

Thomas Metcalfe and Bobby Snapp, directors of the educational program of the First Baptist Church of Carlisle have led in the presentation of drug information for both the youth and adults of the church.

At 9:30 a.m., Sunday, Feb. 11, the adults of the church will meet in Fellowship Hall to view the same program. The same format of presentation and discussion used with the youth will be followed for the adults. All interested adults are invited to be present at 9:30 Sunday morning.

Miss Kingsolver

## Miss Kingsolver named homemaker of tomorrow '73

Barbara Kingsolver has been named Nicholas County High School's 1973 Betty Crocker Homemaker of Tomorrow. Chosen on the basis of scores in a written knowledge and attitude examination administered to high school seniors here and throughout the country last Dec. 5, she will receive a specially designed award from General Mills, sponsor of the annual Betty Crocker Search for American Homemakers of Tomorrow. In addition, she remains eligible for state and national honors.

The State Homemaker of Tomorrow, to be selected from all seniors throughout the state in judging centering on results of the Dec. 5 test, will receive a $1,500 college scholarship. A 20-volume reference work, "The Annals of America," will also be presented to the state winner's school by Encyclopaedia Britannica Educational Corporation. The second-ranking student in the state will receive a $500 scholarship.

## Parks Homemakers

Miss Ernestine Eads was hostess Feb. 1 for Parks Homemakers Club held at the Baptist Church. Mrs. Francis Wasson, president, presided at the business meeting. Roll call was answered by a quotation by "Abe" Lincoln or George Washington.

Mrs. Mildred Clark, devotional leader, gave an interesting reading and closed with prayer. Mrs. Sherman Hall; Issues and Concerns chairman, read an article entitled, "Protection in Your Home." Mrs. Clark, Family Life chairman, read an article by Mary D. Browder entitled "Opportunities."

Members were reminded by Mrs. Wasson that the annual meeting would be April 26 at the First Christian Church.

Lesson on "Salads and Dressings" was given by Mrs. Eva Grimes. Meeting adjourned to meet March 2 with Mrs. Margie Wilson.

## Snapp-Herrington vows spoken

Miss Cathy Snapp, daughter of Mr. and Mrs. Bernis Snapp and Bobby Herrington, son of Mr. and Mrs. Robert Herrington were united in marriage Saturday, Feb. 3, 1973 at the home of the Rev. Curtis Jones. Rev. Jones performed the wedding ceremony.

## School lunch menus listed

Mobday, Feb. 12: Hamburger on bun, french fries, baked beans, lettuce leaf, cookie.

Tuesday, Feb. 13: Ham, creamed peas, sweet potatoes, celery strips, pineapple and cottage cheese, rolls.

Wednesday, Feb. 14: Chili, cheese sandwich, crackers, orange, Valentine cake.

Thursday, Feb. 15: Pork and gravy, mashed potatoes, green beans, fruit salad, rolls.

Friday, Feb. 16: Fish on bun, slaw, brown beans, peach half, ice cream.

## Telerama nets $256 from county

Contributors to the March of Dimes Telerama held on Jan. 28 from Carlisle and Nicholas county were as follows:

Glenn Clayhill Stone, Mrs. Oliver Barton, Billy Wayne Barton, Rodney and Troy Brierly, Mrs. Edith Shea, Paulette Bloomfield, Catherine Denton, Dawn and Chris Ryles, Mrs. Leona Trussell, Mr. and Mrs. Stanley Storey, Paula Storey, Blue Grass Industries, Joe and Mark Ruddell, Mrs. Russell Shaw, Judy, Wayne and Sheila Livingood, Carlotta Wood Anderson;

Carlisle Christian Church, Carlisle United Methodist Church, Shrine of Our Lady of Guadalupe, Carlisle Presbyterian Church, Phillip Burden, Mr. and Mrs. Maurice King, Keith and Kevin Watkins.

The total contributions for the Telerama from the Carlisle and Nicholas county area were $255.81.

## Hospital notes

Jan. 29 to Feb. 4. Visiting hours are 2:00 to 4:00 and 7:00 to 8:30 p.m.

ADMITTED: Charles Purcell, Bertie Mae Fife, Marion Paul Stone, James Stewart, Annie Letcher, Mary Pergram, James W. Vice, Annie Purcell, Charlette Crawford, Peggy Gillon, Roberta Howard, Ricky Carter, Mary Belle McDonald, Helen Hunt, Lula B. Earlywine, Floyd Bussell, Carlisle; Susan Watkins, Moorefield; Wayne Alexander, Thomas G. Hunt, Ewing; Omer Frederick, Paris.

DISMISSED: Joe Sexton, Carol Jean Cundiff, Essie Dalrell, Bobby Hughes, Mamie Davis, Robert Tout, Lewis T. Earlywine, Peggy Gillon, Frank King, Annie Letcher, Jeffery Buckler, Sarah E. Bussell, Deborah Crockett, Mary Pergram, Carlisle; Wayne Alexander, Ewing; Nellie Robinson, Morefield; Cathryne Whaley, Covington.

## Jr. Woman's Club to meet

The Carlisle Junior Woman's Club GFWC will hold its regular meeting on Monday, Feb. 12, at 7:30 p.m. at the Nicholas County Library.

Mrs. John Hamilton and Mrs. Lewis Robbins will speak on the "History of Carlisle." Mrs. Charles Judge, club president, is preparing a map of the original plat of Nicholas county for distribution that evening to support the speakers' topic. Guests will be welcomed.

Co-hostesses for the meeting will be Mrs. James Brumagen, Mrs. Andrew Hamon, Mrs. Paul Hampton and Mrs. Billy Hopkins. Spiritual values will be given by Mrs. Robert McFarland.

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