

**Foodtown Coupon**

**Jumbo Northern Towels 4/\$1**

**WITH COUPON**  
Limit One Coupon Per Family  
Expires 6-26-73

**Dish Palmolive Liquid 22 oz. 39¢**

**WITH COUPON**  
Limit One Coupon Per Family  
Expires 6-26-73

**Crisco 3 lb. Shortening 79¢**

**WITH COUPON**  
Limit One Coupon Per Family  
Expires 6-26-73

**Fringle Twin Pak Potato Chips 9 oz. 2/99¢**

**WITH COUPON**  
Limit One Coupon Per Family  
Expires 6-26-73

**2 pak Softwedge Toilet Tissue 4/\$1**

**WITH COUPON**  
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**Crisco Oil 24 oz. 59¢**

**WITH COUPON**  
Expires 6-26-73

**Folgers Coffee 1 lb. 69¢**

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**Folgers Instant Instant Coffee 10 oz. 99¢**

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**Big John Beans 15 oz. 3/\$1**

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**Hunts Tomato Sauce 15 oz. 2/39¢**

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**Hunts Puddings Fruits 4 pak 49¢**

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**YOUR Food Budget Stores up More HERE!**

**U. S. Choice Round Steak \$1.29 lb.**

**U. S. Choice Sirloin Steak lb. \$1.59**

**U. S. Choice T-Bone Steak lb. \$1.69**

**U. S. Choice Cube Steak lb. \$1.59**

**U. S. Choice Boneless Rump Roast lb. \$1.39**

**U. S. Choice Boneless Pork Chops lb. \$1.39**

**U. S. Choice Boneless Pork Tenderloin lb. \$1.79**

**U. S. Choice Fishers Bologna 1 lb. Fishers Vacuum Packed lb. 89¢**

**U. S. Choice Rotisserie Turkeys Armour 4.7 lb. average lb. 69¢**

**U. S. Choice Canned Hams 3 lb. Marhofer can \$3.69**

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**Green Giant Specials**

**Green Giant Niblets Corn 12 oz. 5 cans/\$1**

**Green Giant Peas 303 size 4 cans/\$1**

**Green Giant French Style Green Beans 16 oz. 4 cans/\$1**

**Green Giant Mushrooms 2 1/2 whole or sliced 3 jars/\$1**

**Green Giant Frozen Vegetables 10 oz. 39¢ pkg.**

**Hunts Tomato Juice 46 oz. 3 cans/\$1**

**Hunts Fruit Cocktail 300 size 4 cans/\$1**

**Hunts Pears 300 size 3 cans/\$1**

**Hunts Manwich, reg. & BBQ 300 size 3 cans/\$1**

**Hunts Sale**

**Steak Sauce 10¢**

**Dole Pineapple no 2 sic., chunk, or crushed 3 cans \$1**

**Smuckers Grape Jelly 7 oz. South Shore, ice box jar 59¢**

**Stuffed Olives jar 59¢**

**Cabbage lb. 10¢**

**Carrots 1 lb. cello 2 bags for 29¢**

**Radishes, Green Onions, Peppers 2/25¢**

**Florida Oranges 5 lb. bag 59¢**

**Celery stalk 25¢**

**Bananas lb. 12¢**

**Corn 5 ears for 49¢**

**24 oz. Lipton Ice Tea Mix 69¢**

**18 oz. Open Pit BBQ Sauce 39¢**

**Single Roll Teri Towels 3/\$1**

**Bath Size Bar Safeguard Soap 3/49¢**

**4 roll pk. Northern Toilet Tissue 3/\$1**

**15 oz. Niagara Spray Starch 39¢**

**Giant Size Biz Pre-Soaker 59¢**

**Top Job 28 oz. Cleaner 49¢**

**15 oz. Niagara Spray Starch 39¢**

**Glad Wrap 100 ft. 19¢**

**4 roll pk. Northern Toilet Tissue 3/\$1**

**Trash Liners Bes Pak 8 ct. 20-30 gal. 39¢**

**VALUABLE COUPON**

**LARK 40¢ OFF** (with this coupon)

**BUY ONE LARK 40¢ OFF** (with this coupon)

**Warning: The Surgeon General Has Determined That Cigarette Smoking Is Dangerous to Your Health.**

**The Spirit of Quality FOODTOWN HOME OF LOW PRICES**

**C & G**

**Open 8-8 Mon.-Sat.**

**Miss Bussell plans wedding**

Miss Allison elected Mission coordinator

Miss Allison elected Mission coordinator

**Attend meeting in Harrodsburg**

**Ockermans to host rehearsal dinner**

**50th wedding anniversary**

**The Beauty Shoppe introduces its new operator, Linda B. George**

**Shop open Tuesday thru Saturday. Open evenings by appointment.**

**Come in & try one of our specialties - "No Set Cut for Summer!"**

**The Beauty Shoppe Phone 289-5772**

**Mrs. Standiford speaks at Garden Club Monday**

**Births**

**Abraham's Ladies Shop**

**Kay's Kitchen**

By Kay Fisher

Not too soon to be thinking of the big July 4th weekend. For that special meal, you can go "all out" with a cookout. If you haven't tried kabobs, this is a wonderful time to try them. For a good fit, you like to cook one to two, but you can't do so without experimenting. Just have plenty of words and a hot grill or two, depending on the size of your crowd. Anything can be cooked from appetizers to the desert. All you have to do is have the food ready and then let your guests do the work. For those fixing food on skewers for the first time, remember to choose foods that will cook to desired doneness at the same time, or put slower cooking foods on first, then add other foods. Don't crowd foods on skewers; a little space between pieces allows the heat to reach all surfaces. One exception, if you like your beef rare, make the meat close together. Remove food from skewer a few pieces at a time to keep from squashing tender vegetables. For appetizers you may go from shrimp to lobster. If shrimp is your dish, you may use frozen shrimp, thawed and placed on the skewer, then a wedge of lemon. Heat through and broiled thoroughly place shrimp on plate and squeeze hot lemon juice over shrimp. You may prefer to grill shrimp in a sauce of: 1/2 cup oil, 1/2 clove garlic, minced, 1 teaspoon salt, dash of pepper and hot pepper sauce. This is a good sauce to use for dipping little sausages, one-half inch pieces of frankfurters or pieces of bologna. Make an herb butter for dipping vegetables. 1/4 cup butter or margarine 1 teaspoon finely minced parsley 1 teaspoon basil 1 teaspoon dill 1/2 cup vinegar. Parboil new potatoes, and partially cook ham and try this combination: putting alternately on skewer squares of squash, partially cooked bacon, peas, potatoes, and small onions. Dip in herb butter when done. Frankfurters, green olives and partially cooked bacon is a good barbecue sauce. When done dip in barbecue sauce.

**BEEF KABOBS**

Marinade: 1/2 envelope dry onion soup mix 2 tablespoons sugar 1/2 cup vinegar 1/2 cup salad oil 1 1/2 cups prepared mustard 1 1/2 cups beef sauce to taste 1/2 pounds beef chuck cut in 1 inch cubes or beef tenderloin. Rub with instant non-seasoned meat tenderizer 1 green pepper, cut into squares 1 red pepper, combine first 9 ingredients; bring to boiling. Reduce heat and simmer about 20 minutes. Cool completely. Add meat and turn to coat all sides. Refrigerate overnight or let stand at room temperature for at least three or four hours. Try lots of different things and combinations, you may end up being "Gourmet Cook of the Day!"

**SKREWED HAM AND FRUIT**

2 to 2 1/2 pounds of fully cooked boneless ham, cut in 1 inch cubes appetizer chunks. Sauce: 1/2 cup catsup dash of hot pepper sauce 1/2 cup orange marmalade 2 tablespoons salad oil 1 tablespoon lemon juice 1 to 1 1/2 teaspoons dry mustard Thread crab apples, ham, and pineapple chunks on skewers. For sauce combine remaining ingredients. Broil ham and fruit over low coals about 20 minutes, basting with sauce often.

**For dessert** fruit of your choice and bread with tart meringue jelly. Any fruit will do. You may also dip cubed pieces of cake in the jelly. Naturally, marshmallows are always a favorite.

If you wish you may make a chocolate fondue sauce and put on the grill when all cooking is done. Be sure the fire is low, it needs only to be warm. Use this for dipping all fruits, cake and marshmallows. 1/2 cup white chocolate. Try lots of different things and combinations, you may end up being "Gourmet Cook of the Day!"

**Personals**

**Dr. and Mrs. Nelson Fryman had as their dinner guests on Father's Day, Mr. and Mrs. Billy R. Lyons and children, Myrtle, N.C.; Mr. and Mrs. Ronald Smart and children, Lexington; Mr. and Mrs. Paul Curtis and children, Covington; Mr. and Mrs. William Zornes and son, Ewing, and Mr. and Mrs. Herman Snapp, Carlisle.**

**Mr. and Mrs. Clifford Shumate, Mrs. Alma Curtis, Mrs. Wanda Shovel, Mrs. Betty Mathers, Miss Fleet Allison, Mrs. Carolyn Crockett, Mrs. Sarah Fryman and Mr. and Mrs. Charles Fay attended a courtesy inspection of Harrodsburg Chapter No. 309, Order of the Eastern Star on Thursday evening, June 14.**

**Mr. and Mrs. Shumate were presented honorary memberships in the Harrodsburg Chapter.**

**Mrs. and Mrs. Ernest Miller and Mrs. Ernest Wagner. They have 12 grandchildren and two great-grandchildren. Mrs. Ritchie is the former Jeanette McVey, daughter of Mrs. Mamie McVey of Barterville and the late Anderson McVey. No invitations have been sent, all friends and relatives are invited.**

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**Miss Booth weds in home ceremony**

**Mrs. Reese Wayne Smoot**

The marriage of Miss Janet Kay Booth, daughter of Mr. and Mrs. Kimball Booth of Carlisle, and Reese Wayne Smoot, son of Mr. and Mrs. Reese Clay Smoot of Nicholas county, was solemnized at 7:30 p.m. Monday, June 18, at the home of the bride's parents on Chestnut Street, before an improvised altar decorated with brass candlesticks holding white candles trimmed with satin bows and ivy, and flanked with baskets of tinted blue, yellow and white hydrangeas.

The Rev. John Daniel, former minister of the Carlisle Presbyterian Church, officiated at the double ring candlelight ceremony. Spiritual music was presented by Miss Kim Smoot, pianist, sister of the groom, and by Miss Sharon Crawford, violinist, including the traditional wedding marches. Special duet selections were "Love Me Forever" and "A Time for Us."

Given in marriage by her father, the bride wore a floor-length gown of polyester lace design which she had made. The empire style bodice, accented with seed pearls, featured puffed sleeves and a sweetheart neckline. The train chose an elbow length veil of silk illusion held in place by a Duchess crown of satin enhanced with seed pearls. Her bouquet of yellow roses and baby's breath in white streamers was carried on the white ribbons that had been used by her mother.

She wore a floor length ice blue gown fashioned with an empire bodice. She carried a nosegay of white blue carnations and baby's breath with an ice blue bow in her hair.

The bridesmaid was Miss Candy Earlywine, whose floor length frosted yellow gown was designed along the same lines as the maid of honor. She carried a nosegay of pale yellow carnations and baby's breath with matching hair bow.

Lowell Thomas Fryman served as best man, and Eddie Ellington, a cousin of the groom, served as groomsman. Ushers were Damon Booth, brother of the bride, and Kenneth C. Smoot, cousin of the bride.

Presiding at the guest register was Miss Carolina Wood Anderson.

For her daughter's wedding, Mrs. Booth chose a medium blue patterned knit street length dress trimmed with silver accessories. The mother of the groom, Mrs. Smoot, wore a light blue knit street length dress with silver design and matching accessories. They were identical coronas of pale yellow carnations.

Immediately following the ceremony a reception was held. The bride's table was white overlaid with blue net accented with yellow satin bows and held a four-tier wedding cake. Assisting were Mrs. Charles Cox, Mrs. Charles Crawford, Mrs. William A. Wilson, Mrs. William Thompson, Mrs. Paul Harpington, Miss Patricia Ockerman and Miss Worthy Owens.

After a short wedding trip, the couple will reside in Nicholas county where Mr. Smoot is engaged in farming.

**Rudd-Sharp betrothal tour**

**Mr. and Mrs. Emmett Rudd of Route 2, Ewing, announced the engagement and betrothal of their oldest daughter, Maggie Rudd to Don Sharp, son of Mr. and Mrs. Al Sharp Sr. of Carlisle.**

The bride-elect is a graduate of Fleming County High School and attended Mayfield Vocational School. Mr. Sharp is a graduate of Nicholas County High School and Metra Data College in Louisville.

The wedding will take place on June 20 at 3:30 p.m. at the First Baptist Church in Nepton. The couple will reside in Carlisle.

**The Sewing Basket**

Fabrics - Notions - Cards

Gibson Table Sale

Decorator candles in pastel shades \$1

Slim light candles 15" & 10" 25¢ 30¢ 6 in pkg.

Card Tallies 20" & 25" Inflatable Greetings 75¢

Carlisle, Ky. South Central Bell Agent 289-5423

Group of Jr. Sports Wear on Sale & other merchandise at substantial savings.

**Abraham's Ladies Shop**