

Obituaries

MRS. JOE WAGNER
Mrs. Mayhla Mann Wagner, 66, died Friday, July 26, 1974, at the Nicholas County Hospital.

She was a native of Nicholas county, member of the Assembly of God Church, and daughter of the late Owen and Nora Wallace Mann.

Survivors are her husband Joe Wagner; three daughters, Mrs. Janie Craig, Mrs. Maude Thomas, Mrs. Helen Laville, all of Nicholas county; one stepson, Eugene Wagner, Nicholas county; two sisters, Mrs. Mary Holder, Bourbon county; Mrs. Leda Sexton, Nicholas county; one brother, Arthur Mann, Bourbon county; 14 grandchildren; 4 great-grandchildren; two step grandchildren.

Services were held Monday at Mathews-Sloover Chapel by the Rev. H. Dallas Sogg. Burial in Carlisle Cemetery. Bearers were Charlie George, Roy and Teddy Cartmitt, Marvin Doyle, Albie Sexton and Charles Holder.



Congressman Carl D. Perkins will be the principal speaker at the dedication of the U.S. Army Corps of Engineers Cave Run Lake, near Farmers. The lake will provide 3,728 acres of surface area for recreation purposes during the summer months. The ceremony begins at 1 p.m. CDT at the Corps' project office area on State Route 101, four miles south of Farmers and on U.S. Highway 40.

Shrine Circus to be held Aug. 8-11

It is said, "Monkeys are the swiftest people," or it may be just the opposite, but you can judge for yourself when you see Barrada Bros. amazing performing chimpanzees in the center ring of the 30th annual Shrine Circus.

Sponsored by Oletha Temple, "the circus with a purpose," at the Field Mile Track, on Aug. 8-11.

Tickets are for sale in advance by local theaters, or may be purchased at the door. As one ticket will permit two underprivileged children, veterans and other unfortunate to attend, a person

can become a "Circus Daddy" by purchasing and designating his ticket to that philanthropic end. Up to 500 invited children will be invited to attend the circus thru generosity of understanding people. Who said "people are the swiftest things?"

The performances in three rings before the grandstand will exhibit 16 thrilling acts of grace and daring, with artists from America and Europe and animals actors in the afternoons.

matinee, starting at 2:30 on Thursday, Friday and Saturday and a special matinee at 2:00 p.m. on Sunday, Aug. 11. Evening performances start at 8:15 on Thursday, Friday and Saturday. Free grandstand seats and plenty of reserved seats are available. Parking is free.

The largest circus parade ever seen in Lexington will be held on Wednesday night at 8:00 p.m. and will provide plenty of excitement for all ages.

Besides the circus, outstanding annual performances, almost human in

nature, will include Joe Barrada's mastery over fierce Royal Nubia lions and lionesses in the huge steel arena; trained American and Canadian black bears riding motorcycles and other amazing stunts; three gymnology canals, "ships of the desert," and a miniature white station shown with outstanding horsemanship; it is a day

and night of fun for the whole family. The circus is a great performer of "horse-back" riding, featuring greatest equestrian acrobats; and last but not least, pounds and pounds of prodigious psychomotoric animals—just plain elephants to the kids.

Not to be outdone by the animals, we will see almost impossible feats of daring and grace on cross-bar, trapeze and slack wire far above our heads in the Aerial Ballet of beautiful young ladies, the oriental hair-hanging artistry of lovely Myoshy Amode, the difficult breath-taking routine of Aerocelia Pete and Petrova, the skillful feats of the Columbo Duet, and the Great Jugglers who walk up the slender inclined guy-wire to perform his daring routine on the high wire; and the dexterity of the juggling of Lettie and Michael Brian.

Clowns and more clowns, with their funny antics will tickle the funny-bones of young and old, all to the music of the outstanding band under the direction of Miss Virginia Lee Fenton. El "Lucky" Lanobe, "ringmaster" of excellence, will return to introduce the audience to the performers, animal and human. Surely, hours of fun, thrills and excitement that will not soon be forgotten.

Directors re-elected at July 16 annual meeting of FMRECC

Hanford T. Meyer, of Dover and Henry Ginn, of Lewis county, were re-elected as members of the Board of Directors of the 36th annual meeting of Fleming-Mason Electric Co-operative Tuesday night, July 16.

Following the meeting Mr. Meyer was re-elected president; Charles Hickerson, also of Mason county, was re-elected vice-president and J.E. Smith Jr., of Fleming county was re-elected secretary. At a meeting of the Board of Directors.

An estimated 5,500 members, their families and friends of the cooperative, attended the annual meeting.

Huston Delaney, manager of the cooperative, presided at the meeting. Miss Pamela Elaine Stacy, 17, daughter of Mr. and Mrs. J.P. Stacy of Ewing, Route 1, won the coveted title of "Miss Fleming-Mason RECC of 1974."

Miss Stacy is a brown haired, hazel eyed beauty whose dimensions are 57-36. She is a graduate of Fleming County High in the class of 1974 where she was a member of the Pep Club.

Class Officer and Cheerleader. She gave her hobbies as cooking, sports and sewing.

Runner-up for the title was Mary Jo Purcell, daughter of Mr. and Mrs. Howard Purcell of Flemingsburg, Route 2.

Other contestants were: Nancy Pyles, Myrtle; Mary Jane Dorsey, Elizaville; Kathy Johnston, Mason county; Vanessa Brown, Morehead; Anna Egan, Berea; Linda Gray, Wallingford; Teresa Brown, Morehead; Amy McBride, Mt. Olivet and Mary Mitchell, Carlisle.

Mrs. Paul Fryman, of Ewing, Route 1, was winner of the major door prize and selected an electric refrigerator.

Other door prize winners were:

Charlene Craycraft, Maylick; Roy Sparks, Owingsville, Route 2; and James Davis, Owingsville, won nice-cup percolators; Charles Hamer, Hillsboro, Route 1; Anna Henderson, Toleboro, Route 1, won portable mixers; Richard Lewis, Ewing, Route 1; Charles Harris Jr., of Mayville, Elizaville; Allene Allison, of Carlisle, won automatic corn poppers and Tommy Denton, Owingsville, and David McCord of Ewing, Route 1, won electric skillets.

Johnny Joe Shields, son of Mr. and Mrs. Johnnie H. Shields, of Carlisle, Route 4, won the boy's bicycle and Angela Buzard, daughter of Mr. and Mrs. Garry Buzard, of Flemingsburg, won the girl's bicycle.

First used as a treatment celery now a table treat

Not too long ago, celery was largely absent from the table of the average American family, except for definite periods of the year such as Thanksgiving and Christmas. It was about as periodical and coincident as the historical cranberry, and was considered by most a luxury food.

This situation no longer exists. Thanks to horticulturists who have developed better varieties, to better methods of transportation, and to growers who are doing a better job of production, this succulent vegetable is now available practically throughout the year, and at a nominal price. It can furnish roughage in the diet and, according to nutritionists, is rich in some of the essential salts and vitamins so necessary to physical well being.

With this being the case, it is perhaps not so odd that celery, *Apium graveolens*, was first used as a medicine.

Native to the Mediterranean countries, celery is believed to be the same plant as "celion" which Old Homer mentioned in his *Odyssey* in 850 B.C. The oldest record of the word celery, however, comes from a 9th century French poet who detailed its merits as a medicinal plant.

And it was for its medicinal values that celery culture began. Old horticultural writings show that this culture began in Italy in the 16th century for purposes of treating body ailments and that it was left to 17th century French gardeners to start growing it for food. As the story continues, the French, instead of eating the stalks as we now confine it to use to favoring, the records show that it took 100 years more for gardeners to learn that the stalks and leaves made good table fare, especially when eaten with oil dressing. From that point on attempts were made to improve on the wild types. French, Italian, and English gardeners discovered that much of the

all but over-powering flavor could be reduced by growing the plants in late summer and fall and keeping them into the winter.

By the mid-18th century in Sweden, the wealthier families were enjoying the wintertime luxury of celery that had been stored in cellars. From that time on, its use as we know it today spread rapidly. It is not known what group of European colonists brought it to America, or when they brought it but, in 1806, four cultivated varieties were listed as being grown here.

Celery is not common to home gardens in Kentucky, but it can be grown here. Some of the finest and tastiest stalks of celery this writer has ever eaten were grown in an Eastern Kentucky garden that bordered on a farm pond.

Celery loves rich, moist, cool soil, and especially cool nights. If it can get a good start in the earlier cool days of spring, it will grow throughout the summer and, of course, the more manure, leaves, and other decaying humus or organic matter in the soil, the better the crop will be. Since the natural home of this vegetable is in marshy places, a damp spot in the garden where a drain runs out or a low place that is well drained makes a good place for producing this delicacy.

Approximate time from planting to maturity runs from 100 to 120 days and, according to C.R. Roberts, UK Extension vegetable specialist, for a summer crop, seed may be planted in fall and winter crop, the seed can be sown from June 15 to Aug. 15.

For those who have a suitable spot and might like to grow a patch of celery this year, seed catalog list several varieties from which to make a selection. Since celery is good at any time of the year, putting out a small patch could be well worth the time and effort.

of the First National Bank in June as Bookkeeper.

Mrs. Hughes, a member of the First Baptist Church, is married to Jerry E. Hughes. They have two children, Rodney, 5, and Heather, 3. The Hughes live on Catherine Street in Carlisle.

Mrs. Hughes joins First National

Boy Scout reorganization meet Aug. 5

W.J. (Butch) Alexander is trying to reorganize the Boy Scouts in Nicholas county.

Boys, at least 11 years old, who are interested in Boy Scouts are asked to attend a meeting at the Carlisle Christian Church basement on Monday, Aug. 5, at 7:30 p.m. Parents are encouraged to attend this meeting with their son.

Lt. Gov. Carroll helps dedicate Plum Run

Friday Shelby County Judge Fred Bond introduced Lt. Governor Julian Carroll who plowed the first furrow in a new 100 million dollar "back to earth" residential community near Simpsonville, Ky.

Lt. Governor Carroll was delighted that Kentucky was chosen for this new project, not only to add a new industry to the Commonwealth, but particularly because the concept is new, timely and Shelby County Kentucky is the recipient of a "First" in the United States.

Revival
Old Fashion Barn Meeting
August 5-11
James D. Gounce's Barn on Barterville Road
1 mile off U. S. 68.
Rev. John Fitch preaching
Prayer Service 7:00 Preaching 7:30
Special Singing
Sponsored by Nicholas County
United Methodist Men

NOTICE
Clay's Seed will begin pollination of their seed tobacco about August 5. Students (age 14-18) and others interested in working may apply at Clay's Seed Office, East Main Street from 8:30-12:00 and 1:00-4:30 Thursday (August 1), Friday (August 2), or Monday (August 5). We especially need adult women for this work.
People who worked last year need not re-apply. We will notify you.
William A. Wilson
Clay's Seed, Inc.

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SQUARE DEAL GROCERY FOOD STORES

We Welcome Your Food Stamps!

U.S. Choice Chuck Roast lb. 79¢

U.S. Choice Shoulder Roast lb. 99¢

Pure Lean Ground Beef lb. 89¢

U.S. Choice Chuck Steaks lb. 89¢

Fields Sliced Bologna lb. 89¢

Virginia Brand Bacon lb. 79¢

Green Giant Niblets Corn 12 oz. 4/31

Thrill Liquid giant size 49¢
Nabisco 22 oz. 79¢
Chips Ahoy 14 1/2 oz. 79¢
Nabisco Pecan Shortbread 14 oz. 79¢
Hormel Vienna Sausage 5 oz. 3/1
Kraft American Singles & Pimento Slices 8 oz. 59¢

Kraft Cheese Whiz 16 oz. 99¢
Buttermilk Sweetmilk
Ballard Biscuits 6/79¢
Stokely Cut Green or Shellie Beans 4/1
Stokely Tomato Catsup 14 oz. 3/1
Ky Food Store Ice Cream 1/2 gal. 79¢
Tampons 10's 39¢

Fancy Carrots 1 lb. cello bag 2/35¢
No. 1 20 lb. bag Red Potatoes \$1.79
Sunkist
Lemons 6/39¢ 165 ct.

Spam 7 oz. 49¢