

Shumates sell Simmental heifer; buy two others at record-breaking sale

Windstone Farm, Carlisle, sold one Simmental heifer and bought two others during American Simmental Association's national sale, Feb. 2, at Louisville. Windstone sold a 4000 Simmental heifer, sale and raised by \$14,000 to his Vista Farms, San Antonio, Tex.

In the same auction, Windstone paid \$25,000 for an open purebred Simmental heifer which was bred and raised by Stevenson Farm, Lexington. Windstone later bid \$8,000 to claim an open 4000 Simmental offered by Lazy T, Cattle Company, Houston, S.D.

Eighty-four purebred and 4,300 Simmentals sold for an average price of \$1,220 in the record-breaking auction. Held in the Kentucky Fair and Exposition Center, the sale grossed \$1,220 in the record-breaking auction.

Members of the Kentucky Fair and Exposition Center, the sale grossed \$1,220 in the record-breaking auction.

Rep. Adrian Arnold supports two bills in House

Rep. Adrian Arnold, D-Mt. Sterling, has announced his support of two bills which have been introduced in the Kentucky House of Representatives.

One measure, HB 478, would prohibit corporations or conglomerates from acquiring or controlling more than 10 percent of the stock of any Kentucky corporation, or from acquiring or controlling more than 10 percent of the stock of any Kentucky corporation, or from acquiring or controlling more than 10 percent of the stock of any Kentucky corporation.

Another bill introduced which Rep. Arnold favors is HB 480 which would direct that primary elections would be conducted on the last Saturday in July rather than the first Tuesday after the fourth Monday in May of each year.



Guest Friday Sunday on East Union Rd.

The Nicholas County Fire Department answered a call about 3:30 p.m. Sunday. A grass fire near the home of Gene Smith on the East Union Road. Members of the fire department extinguished the fire.

Visits Carlisle

Adrian Arnold, representative for the 6th District was in Carlisle Saturday morning, from 9 to 12, to visit with constituents. Shows talking with Rep. Arnold, center, is Avery Mitchell, Nicholas County Democratic Chairman, as local interested persons listen.



\$25,000 paid

LTD: A solid, well-made family car that delivers family car gas mileage.



18.8 miles per gallon average.

Gas mileage is a big consideration today. That's why it's nice to know the family Ford LTD gives you surprising gas mileage. Independent tests on the top-of-the-line test results show Ford LTD averages 18.8 miles per gallon. Check the facts on the quest LTD.

Professional Driver at 20.3
 Mercedes-Benz at 17.4
 Mercedes-Benz at 16.3
 High 10.7
 On December 28, 1973, the production line Ford LTD V8 engine was driven from Phoenix, Arizona to Los Angeles. The Ford was driven by three highly professional and test professional drivers at speeds not exceeding 50 mph.

The four-cylinder engine averages 18.8 mpg. One experienced economy driver averaged 20.3 mpg, and a 1974 model from Springfield, Arizona averaged 20.2 mpg.

Mercedes-Benz may not get the same results because mileage depends on lots of things... driving conditions.

For more facts on your local Ford Dealer, send Ford LTD V8 engine was driven from Phoenix, Arizona to Los Angeles. The Ford was driven by three highly professional and test professional drivers at speeds not exceeding 50 mph.

See your local Ford Dealer today.

Whole lb. 43¢

Fresh Dressed Grade "A" Whole lb. 49¢

FRYERS 43¢

Cut-Up lb. 49¢

Fischers Vacuum Packed Bologna lb. \$1.09

Fischers Wieners 12 oz. pkg. 69¢

Boneless Butterly Pork Chops lb. \$1.19

Armour Varibest Boston Butt Pork Roast lb. 89¢

Armour Varibest Pork Steaks lb. 99¢

Whole or Shank Hal lb. \$1.19

Fischers Quik-Cut Hams U.S. Choice

Boneless Rolled Chuck Roast lb. \$1.29

Fischers Mellow Bacon lb. \$1.19

Fischers Canned Hams 4 lb. size \$1.19

Smuckers Kasher 29¢

Dill Spears 29¢

Walch's Orange, Grape 40 oz. 59¢

Sunshak Drinks 3/1

Freezer Zone 5 oz. 39¢

Cooking Bags 3/89¢

Casterberry 24 oz. 79¢

Beef Stew 79¢

Pillsbury Buttermilk Canned Biscuits 6/69¢

Limit 1 please

Clorox Bleach 1/2 gal. 29¢

Stillwell Blackberry, Cherry, Apple, Peach 59¢

Frozen Gobblers 2 lb. 99¢

Strawberry 18 oz. 69¢

Preserves Smuckers 69¢

Footdown Bread 4/51

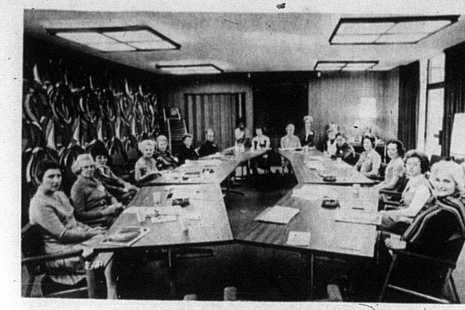
RC, Diet Rite, 79¢

Big Value On the Horizon

Pumpkin Pies 59¢

Grapefruit 5 lb. bag 59¢

Golden Ripe Bananas lb. 10¢



Round Table

Kay's Kitchen

By Kay Fisher

Of course you may have already tried this, but for those who have not, I have found this inexpensive method delicious for making a soured beef Stroganoff.

The beef, cut into cubes for beef stew, does well and is tender when cooked at low heat for two or three hours. I looked over the meat cubes, and red out the obvious gristle, then floured and browned in margarine in my skillet. When nicely browned I added seasoning—freshly ground pepper, seasoned salt and about one pound of meat added to package of beef seasoning, covered with water and when it came to a boil covered the pan and placed in the oven for 3 to 4 hours at 225 degrees.

When meat was tender I added a can of whole mushrooms and kept on warm heat on top of stove until hot through. If it becomes a bit too thick add a little red wine. Have plenty of gravy and thicken with corn starch made into a paste. Serve over hot, cooked noodles.

For a quick hot bread for breakfast, brown sugar, cinnamon and raisins. Roll as for jelly roll and cut into 1 inch slices. Place slices in buttered pan cut side up. Sprinkle with more sugar and cinnamon and bake 400 degrees until golden brown.

Soak onion and vegetable flakes in cold water for 10 minutes. In large skillet add oil and saute onion and vegetable flakes about 10 minutes. Add just browned beef and cook until just done. Dissolve bouillon cubes in boiling water and add to beef mixture. Stir in parsley, thyme and pepper. Arrange in alternate layers of beef mixture and noodles in buttered baking dish. Top with cheese and bake at 350 degrees about 30 minutes or until hot thru. Serve hot.

GREEN PEPPERS WITH CHEESE

2 large green peppers
 2 cups canned tomatoes, drained and crushed
 1 cup chopped onion
 1/2 cup grated cheddar cheese
 1 teaspoon salt
 1/2 pepper to taste

Cut tops off peppers. Remove seeds and ribs from inside without breaking skins. Parboil for about 15 minutes. Mix together remaining ingredients, stuff into peppers. Place stuffed peppers in baking dish and add about 1/4 inch of water to bottom of pan and bake peppers, uncovered, in a preheated 350 degree oven for 1 hour.

If you have peppers frozen in your freezer, this is a good way to use them. This is a good summer dish too, when peppers are in good supply.



Celebrate party with live music

Open house honors parties

Mr. and Mrs. Steve Morrison will entertain with an open house on Sunday, Feb. 24, at the Charles Law, 10000 Drive, Lexington for her parents, Mr. and Mrs. Charles Law, who are moving soon to make their home in Washington, D.C.

The social affair will be from 2 to 5 o'clock in the afternoon. All friends and relatives are invited to attend.

Mrs. Duncan has Valentine dinner

Mrs. Duncan entertained with a Valentine dinner Thursday evening, Feb. 14, at her home on Sycamore Street.

Guests who attended are Mrs. Billie Ockerbaum, Mr. and Mrs. Elmer Dampier, Mr. Marion Mathers, Mr. and Mrs. Marion Davis, Mr. and Mrs. Raymond Bruce, Mrs. Lucy Maxey, and Mrs. Walter J. Ford.

Has Birthday

Miss Amy McFarland celebrated her sixtieth birthday with a party on Tuesday, Feb. 19, at the home of her parents, Mr. and Mrs. Bobby McFarland.

Guests who attended the party are Jennie Hall, Neva Donovan, Cami Angie Buckner, Michelle Clark, Alison Knapp, Connie Clarkehead, Heather Mathers, Mary Ann Holler, Tim Hall and Cheryl McFarland.

Mr. and Mrs. Wirtford Hughes and children of Lexington and Mr. and Mrs. Don Hughes were Sunday guests of Mr. and Mrs. Carl Hughes.

Mrs. Clyde Clavell was in Charlottesville, Va. to attend the funeral of her sister-in-law, Mrs. Ursula J.R. Kenney and Chris, Jerry Nichols, Debbie Kenney, Tina Fisher and Jackie Kenney, Paris; Terry Kenney and Nina Boone were dinner guests of Mrs. Max Kenney.

Mrs. Clyde Clavell was in Charlottesville, Va. to attend the funeral of her sister-in-law, Mrs. Ursula J.R. Kenney and Chris, Jerry Nichols, Debbie Kenney, Tina Fisher and Jackie Kenney, Paris; Terry Kenney and Nina Boone were dinner guests of Mrs. Max Kenney.

Mrs. Max Kenney was in Charlottesville, Va. to attend the funeral of her sister-in-law, Mrs. Ursula J.R. Kenney and Chris, Jerry Nichols, Debbie Kenney, Tina Fisher and Jackie Kenney, Paris; Terry Kenney and Nina Boone were dinner guests of Mrs. Max Kenney.

SOOCIETY

Mrs. Ellen Kenney, a patient at Johnson-Mathers Home, has not been so well the past week.

Henry Marshall, son of Mr. and Mrs. Cray Marshall, has returned home after completing his duty with the Air Force.

Mrs. Chloé Garrett, who has been a patient in Nicholas County Hospital the past two weeks, has transferred to a Lexington hospital.

Mrs. Cecil McFarland is visiting her son and family in Jeffersonville, Ind.

Mrs. Ray Baker, Jennifer and Mrs. Jerry Berry.

Paul Jones, son of Mr. and Mrs. Paul Jones, is a patient at the Nicholas County Hospital, suffering from a fractured leg sustained when he was thrown from a horse while riding near his home, Friday.

Mr. and Mrs. Denver Kirby and Charlene Feaback and Debbie Kenney were served.

Quick, Thrifty Way to Spruce Up

Bring all your washables here... clean and dry them in a jiff, with our modern, automatic machines. Soon!

Laundromat at Millersburg

42 washers 13 dryers

Completely Remodeled and under new management

TOMMY VAUGHN

Opening Saturday

The Millersburg Flower & Gift Shop

Saturday, Feb. 23, 9 to 5 P.M.

Located on Main St., Millersburg, Phone 484-2343

Flowers for All Occasions, Weddings, Cut Flowers, Potted Plants, Dish Gardens, Corsages & Funeral Designs.

OWNERS: Beulah McCall, Mary Ruth Dunaway, Phone 987-4150, Phone 383-4279

Serving Carlisle and Paris. Delivery

Opening

Dairy Queen

Friday, Feb. 22

Phone 987-1514

Janice Clay Redmon

Now Associated With

Johnny's Beauty Shop

Millersburg Road

Phone 987-1514

Miss Annetta Burden weds in candlelight ceremony

The marriage of Miss Annetta Frances Burden and Jon Arthur Stewart was solemnized in a candlelight ceremony at 6 p.m. Sunday, Feb. 19, 1974 at the Mt. Herod Presbyterian Church in Fayette.

The Rev. Don Hollingsworth officiated at the double ring ceremony. A program of musical music was presented by Mike Parrish, organist. The bride is the daughter of Mr. and Mrs. Maxwell E. Burden of Carlisle and the groom is the son of Mr. and Mrs. Arthur D. Stewart of Louisville.

The bride, given in marriage by her father, wore a formal gown with matching huadpiece of ivory satin. The semi-fitted gown was designed with jelly neckline and bell-shaped ring sleeves. Covered ball button and loops formed the back closing and the skirt.

Shower given for bride-elect

Miss Luann Brooks, of London, bride-elect of Horace Marshall, was the incentive for a miscellaneous shower given by Mrs. Bobby McFarland and Mrs. Marion Donovan on Saturday, Feb. 18, at Mrs. McFarland's home.

Guests attending the shower are Mrs. William Brooks and Miss Susan Brooks of London, Mrs. Cecil Rogers, Mrs. Paul Donovan, Mrs. Cecil Rogers, Mrs. Miss Beulah Hughes, Mrs. Frank Kenney, Mrs. Joseph H. Conley, Mrs. Paul Hardin, Miss Sandra Cleaver, Mrs. Harvey Wilson, Mrs. Harace F. Marshall, Miss Sissy Marshall, Mrs. J. Berry Barrow, Mrs. Billie Ockerbaum, Mrs. Earl Marshall and Mrs. Keller Hughes.