News reports indicate farmers sickened by calves slaughter

By Gary Huddleston

News reports from across the country indicate strongly that consumers and farmers alike were sickened by the recent televised slaughter of baby calves in Wisconsin.

There's little doubt that Kentucky livestock producers are also sick of the price situation at cattle sales, but the vast majority agree that such publicity stunts by a few radical individuals can only cause harm to the farm community.

All Americans, not just cattle growers or factory workers or retired people, but all Americans are being affected by inflation and increasing prices across the board. But we can be thankful that other groups, whether farmers, laborers or businessmen, have reacted in ways much more constructive than those few knife-wielding butchers who made the evening news.

It is clear that there is no magic formula whereby farm prices for cattle are doubled, supermarket beef prices are cut in half and every American eats 25 per cent more beef than he did last year.

The farmer faces an extremely difficult task in maintaining his credibility when he tells a housewife he can't raise cattle at today's live market prices. Her answer, many times, is that today's retail prices are such that she can't afford to buy as much beef as she did two years ago, and that she won't increase buying until prices come down.

Such is the ironic situation today. Consumers say they can't afford to buy beef because they feel it is a high-priced item. Farmers, on the other hand, know they can't continue to raise cattle and lose money.

With such a confusing and contradictory scenario, a recent memo from the American Farm Bureau concerning the current livestock situation may help to put the various problems in perspective.

The farm organization's livestock analysts said:

"This very difficult period for livestock producers started with last year's government price ceiling actions.

—Current feeder and slaughter livestock prices are not covering production costs, and growers continue to face a serious loss position in their operations. More and more are discontinuing operation and meat shortages are a very real possibility in the period ahead.

—Shooting baby calves is no way to solve the current problem of low livestock prices.

—Stockmen are urged to sell livestock when they reach grade. This will help to avoid additional beef output and high costs of gains.

—Retailers are urged to step up efforts to move additional meat items to consumers.

—Farm organizations and cattle industry groups should expand meat promotion efforts to increase personal consumption of the present temporary surplus of meat. One approach that is growing in popularity is a meat gift certificate.

And what a contrast—a campaign to sell meat gift certificates between now and Christmas, compared with a plan for televised calf slaughters.

That very vital difference in approach could provide a step toward finding an effective long-term remedy for this country's quickening slide toward meat shortages and a depressed livestock industry.

Kentucky nurses annual meeting

Oct. 23-25, the Kentucky Nurses' Association will host its annual meeting at the Executive Inn, Louisville. The theme for the 1974 Convention will be "Nurse Power—Practice—Politics—Problems."

This provides an opportunity for all nurses in Kentucky to share ideas with their colleagues, express their opinions regarding the proposed changes in the Kentucky Nurse Practice Act, and attend various clinical sessions and forums on health and legislation.

Each of the five sections and three special interest groups will conduct their annual business meetings on Oct. 22 and 24.

Governor Ford has declared the week of Oct. 20-26, as Kentucky Nurse Week. This is a very important first for nurses in Kentucky and was spear-headed through the efforts of the Kentucky Nurses' Association Public Relations and Membership Committee.

Agree or not

Continued from page 7

Stovall, State Auditor Mary Louise Foust are among those mentioned as interested in running for lieutenant governor. Louisville Mayor Harvey Sloane's name was thrown into the pot by Lexington Herald Editor Don Mills.

The fire has been turned up under the political pot in Kentucky.

In service

Marine Pvt. Alan W. Watkins, son of Mr. and Mrs. John Watkins of Route 1, Moorefield, graduated from recruit training at the Marine Corps Recruit Depot, Parris Island, S.C.

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NEXT WEEK'S HOROSCOPE

By Clay R. Pollan

Note planetary ruler of your birth symbol

FOR WEEK BEGINNING MONDAY, OCT. 28, 1974

★ If your birthday occurs this week . . .

you are a persistent and very ambitious individual, and you apply your ample energy in practical and constructive way. You are bound to achieve success, if you haven't already realized it. You have the ability to laugh at your own foibles. Your intellectual curiosity is one of your finest qualities.

Aries Mar. 21 - Apr. 19 — Pluto

Enough is enough. It is time to stop the petty, carping people who nag you constantly. Firm up your resolve to avoid them and strike them from your list of acquaintances. One of your associates is of a talkative disposition and says too much. Your mate will be hurling compliments and praise around.

Taurus Apr. 20 - May 20 — Venus

A week when you sail along very happily and contentedly, say your stars. Connections you've built up in the past will influence the course of events now. You should be able to rally support and backing for policies and projects you have in mind. Most of your pet interests will flourish most pleasingly.

Gemini May 21 - June 20 — Mercury

It is definitely in your interests to go out of your way to get personal introductions to people in a position of influence. Have faith in your ability to be persuasive, and to put forward good presentations. A useful introduction can be arranged through a friend. Introduce a new sweetheart to an old friend.

Cancer June 21 - July 22 — Moon

A favorable time for pushing through transactions likely to bring money into your hands. Be inclined to supervise others more carefully than usual. Nice things are being said about you behind your back. Favor anything connected with magic, mystery, the occult and secret societies. Stress versatility.

Leo July 23 - Aug. 22 — Sun

Your love life will be enveloped in an exciting atmosphere of expectancy and anticipation. Maneuver to meet an attractive member of the opposite sex. Your stars create a happily romantic aura and the course of true love should run smoothly. Your mood of optimism will bring success in affairs of the heart.

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Virgo Aug. 23 - Sept. 22 — Mercury

The probability is that you'll be busy making inquiries, pulling strings and sending in applications. Furthermore, your efforts promise to be delightfully successful. Confidential information may come your way that will be very useful to you. Plan a long trip but keep this week's travel to a minimum.

Libra Sept. 23 - Oct. 22 — Venus

This week is definitely going to be a fortunate period financially. You will be able to conclude transactions that could yield substantial profit. Extra cash can be made by working on the side or through spare time interests. Advantageous fringe benefits can be gained by your newer skillfully.

Scorpio Oct. 23 - Nov. 21 — Mars

Favorable aspects operate well for your personal life and relationships. You will hit it off exceptionally well with the people around you. Pleasant and enjoyable parties, entertainments and short trips are possible. People may present you with gifts, prepare treats and generally make a fuss over you.

Sagittarius Nov. 22 - Dec. 21 — Jupiter

Current aspects will stir things up in a lively, interesting, exciting way. You will dabble with new interests and fresh relationships. There will be a tendency to cover new ground and explore new fields. You will be more opportunist and enterprising in outlook than usual. Leave speculation to others.

Capricorn Dec. 22 - Jan. 19 — Saturn

A beneficial change of domestic or working environment is a possibility. It may be to your interests to try and organize a change of scene, even if it is only a weekend away from home. Friends will be confiding, revealing their secret hopes. Someone will show appreciation of a recent act of kindness.

Aquarius Jan. 20-Feb. 18 — Uranus

All exceptionally active and busy week. The tendency will be to keep on the go. Romance is under happy stars. See that you make your feelings known. An element of rivalry stimulates you to increased and successful efforts. A woman acquaintance will be more helpful than a man friend over a current problem.

Pisces Feb. 19 - Mar. 20 — Neptune

Comparatively important financial issues will arise now. You have excellent practical prospects of making financial arrangements which will provide you with greater security. Don't, if it can be avoided, enter into new commitments. Set about expanding a present activity or start organizing new ventures.

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ARMOUR VERIBEST PORK BOSTON BUTT ROAST lb. 79¢
ARMOUR VERIBEST PORK STEAK lb. 89¢
U.S. Choice BONELESS NETTED BEEF POT ROAST lb. $1.29
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U.S. CHOICE BEEF CURED STEAK lb. $1.79
U.S. CHOICE BEEF T-BONE STEAK lb. $1.69
FRESH GROUND CHUCK 3 lbs. or larger lb. 99¢
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FISCHERS BOLOGNA Vac Pak Reg., Thick, Garlic lb. 99¢
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Antiseptic 32 oz. Listerine $1.89
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Calgon 1 lb. WaterConditioner 49¢
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Purex Bleach gal. 49¢
Ravioli, Mimi Ravioli, Beefaroni 15 oz. Chef-Boy-Ar-Dee 39¢
Drano 12 oz. Drain Opener 49¢
Pillsbury Hungry Jack Pancake Mix 2 lbs. 69¢

Rival 15½ oz. Dog Food 6/$1.25
Chicken of the Sea 6½ oz. Canned Tuna 55¢
Irish Spring bath size Bar Soap 2/55¢
16 oz. Bordens Cremora 89¢
Purina 6 oz. Choice Morsels 4/$1
Dixie Queen gal. 2% Lowfat Milk $1.49

Gt. Northern 303 can Lucks Beans 2/69¢
Heinz Hamburger Dill Slices 16 oz. 53¢
Old Virginia seedless 16 oz. Blackberry Jam 97¢

Spic & Span 54 oz. $1.09
Lipton 5.4 oz. env. lem. fla., sugar ad Iced Tea Mix 4/$1
Sea Pak round tail Shrimp'n Batter $1.39
16 oz., 8 pk. with batt.
Coke, Sprite, Tab $1.19
Kristle Cut 2 lb. Ore-Ida French Fries 69¢

Sea Pak Cod, Catfish, Turbot lb. Fish Fillets 99¢
22 oz. Joy Dish Liquid 59¢
Fam. size Cheer Detergent $2.99

Freezer Queen 5 oz. Cooking Bags 4/99¢

IDAHO POTATOES 10 lb. bag $1.19 3 lb
Yellow Onions 39¢
Cabbage lb. 12¢
150 ct. BARTLETT PEARS 3 lbs. for $1
BROCCOLI bunch 39¢

Pillsbury H.J. 1 lb. Instant Potatoes 85¢
Miracle 1 lb. Margarine 59¢
Kotex Reg. 12 ct. Feminine Napkins 59¢
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Kay's Kitchen

By Kay Fisher

With the changing of seasons, (and by this time I must plump summer add accept Fall), appetities seem to change and too I think a more general interest in food, be in these lovely cool days, let's branch out and serve something different. To face facts we are stuck with the same cuts of beef, pork, lamb, veal and fish, but you can change their flavor, by using sauces, herbs, wines and seasonings. Don't be afraid to try new combinations. When you get into an experimental mood, invite a couple in to share in the excitement. If the dinner is a "flop", you can always fix scrambled eggs and bacon! There are things you can do to scrambled eggs too, that will make them a good supper dish. I will go into that later.

If you have never tried curry, the following recipe is a good one to start out on. Mainly because it is an inexpensive dish, easy to prepare and all would not be lost, you would still have the rice.

TUNA-RICE CURRY

3 tablespoons butter
¼ cup flour
½ teaspoon curry powder (more or less)
2 cups milk
1 beef bouillon cube
1 cup grated cheddar cheese
1¼ cups (9¼ ounce can) tuna
3 tablespoons butter
3 tablespoons chopped parsley or parsley flakes
2½ cups cooked rice (approximately)

In saucepan, melt butter. Blend in flour and curry powder, gradually add milk, bouillon cube and cook over medium heat stirring constantly until mixture thickens. Add cheese and tuna, cooking until cheese is melted.

Add butter and parsley to hot rice; toss lightly until well mixed.

Spoon the rice around the edge of warm serving platter, fill center with hot tuna mixture. Top with freshly ground black pepper.

Chutney is a delicious condiment to serve with any curry dish.

With this serve a green vegetable and this salad:

STUFFED PEPPER SALAD

2 medium green peppers (8 ounce) package cream cheese
2 tablespoons mayonnaise
¼ cup sweet pickle relish
1½ teaspoons minced or grated onion

Remove top slice of pepper and cut out seeds, etc. Blend cheese and remaining ingredients. Fill peppers with cheese mixture; packing firmly.

Chill several hours. To serve, slice pepper crosswise. Arrange two or three slices on Bibb lettuce, garnish with tomato wedge, if in season, or carrot curls or sticks. Top with French dressing.

Add this cake to your collection of "good" cake recipes.

This is a good basic pound cake and easy to make.

POUND CAKE-BASIC

Take ½ pound butter and soften in mixer. Add 1¾ cups sugar; add 5 eggs unbeaten—one at a time, then 2 cups flour and ½ teaspoon almond flavoring.

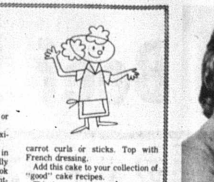
Bake in large tube pan, well greased. Put in cold oven. Turn temperature to 300 degrees. Bake for 1 hour or 1¼ hours.

This will keep a long time in refrigerator.

This recipe has been in my collection since I can remember, and when I started writing it down, I realized I was changing some of the wording. Instead of mixer, it was "beat until soft, and refrigerator was "ice box!" It is an old English one and do use butter. It will be worth the purchase of ½ pound!

If the baked cake is cut in half or thirds, and wrapped separately and frozen, it will keep for months indefinitely. It is excellent with fruit compote, ice cream, or to use if a recipe calls for lady fingers and you cannot find them.

SOCIETY



Miss Mary Ann Mitchell

Miss Mitchell plans wedding for December

Mr. and Mrs. Harold Allen Mitchell of Carlisle, announce the engagement of their daughter, Mary Ann, to Richard Duane Storm, son of Mr. and Mrs. Roswell Harold Storm of London, Ky.

Miss Mitchell is a graduate of Nicholas County High School and attended Eastern Kentucky University. She is presently employed by a Richmond, Ky. surgeon.

Mr. Storm is a graduate of Laurel County High School and attended Eastern Kentucky University. He holds a position with the L&N Railroad in Corbin.

A December wedding is planned.

Thornsburg-Perry vows exchanged

Miss Helen Thornsburg, daughter of Mr. and Mrs. Jesse Hunt Sr., and Jimmy Perry, son of Mr. and Mrs. Harold Perry, both of Fleming county, were married Tuesday night, Oct. 15, 1974 by Rev. Frank Simons.

Mr. and Mrs. Hunt, parents of the bride, witnessed the ceremony.

M.M.I. will host singing group

"Sing Out Louisville", a singing group composed of high school students from the metropolitan Louisville area will give a special performance at Millersburg Military Institute, Saturday, Oct. 26, at 8:00 p.m.

The group, directed by Darman Huggins, has gained increased recognition in the past few years and has made several appearances throughout Kentucky and surrounding states. The young singers are very popular with teenagers because of their showmanship and repertoire of contemporary music.

The performance will be held in the Alumni Gymnasium at 8:00 p.m. Advance tickets may be purchased through the school secretary or at the door prior to the performance.

Couple weds Friday night

Miss Shirley Marie Ritchie, daughter of Mr. and Mrs.. William Ritchie of Paris, and Emmett Berryman, son of Mr. and Mrs. Cano Berryman of Lexington, were married Friday night, Oct. 18, 1974 by Rev. Frank Simons.

Mr. and Mrs. William Ritchie and Debbie McFarland witnessed the wedding.

Mr. and Mrs. Martin F. Thompson of Danville were weekend guests of Mrs. Gaylord Barton and Mrs. Annie Brannon at Lake Carnico.

Mr. and Mrs. Licha Farah had the following visitors on Sunday: Mr. and Mrs. Glenn Ringley, Miss Moseley and sister, Margaret, all of Indiana.

Mrs. Mike Buckner submitted to an emergency appendectomy Monday afternoon at Central Baptist Hospital, Lexington. She remains a patient there.

Mrs. Tommy Fryman will speak on her trip to the Holy Land at the Headquarters Church tonight (Oct. 24) at 7 p.m.

Mr. and Mrs. Joe Frank Conley returned home Tuesday night from a visit with his brother, Col. William H. Conley, and Mrs. Conley of El Paso, Texas. While there the Conleys made a five-day tour to Mexico.

Mrs. Robert Poline of Gaithersburg, Md. is visiting her mother, Mrs. W. Berry Wilson.

Mr. and Mrs. Warren Fisher have returned from a 10 day vacation in Florida. While there they were the guests of Mr. and Mrs. Sag Kash in Sarasota.

Mr. and Mrs. Lynn Ebert and daughters Susan and Sally of Chapin Falls, Ohio; Mr. and Mrs. Gerald Watkins and sons, and Dorsey Lynn Watkins visited their parents Mr. and Mrs. Dorsey Watkins over the weekend.

Roy McClary of Middletown, Ohio visited his sister, Mrs. Clyde Snelling several days last week.

Saturday dinner guests of Mr. and Mrs. Robert Carson were: Mr. and Mrs. Jack Glenn and Mr. and Mrs. Ted Glenn of Exeter, Calif.; Mr. and Mrs. Bobby Clines of Paris; Mr. and Mrs. Homer Ritchie and children, Rex Carson and sons, Cletis Stewart, John Hall, Myrtle Carson, all of Cynthiana; and Mrs. Bessie Gilley of Cincinnati, Ohio. Supper guests were Mr. and Mrs. Bobby Clines and William Earl Carson.

Mr. and Mrs. Charles Watkins of Paris were recent guests of Mrs. Watkins parents, Mr. and Mrs. Eugene Booth.

Mrs. Cal Hendricks and Mrs. Woodford Wornall of Paris were visitors in Carlisle on Monday.

Mr. and Mrs. Tobay Hone of Ludlow, Ky. was a visitor in Carlisle over the weekend.

Mr. and Mrs. Emmett Darrell have returned to their home from Lake Waccamaw, N.C.

Miss Oma Willoughby of Frankfort spent the weekend with Miss Hallye Griffin.

Misses Alma Atkinson, Ruby Clark, Hallye Griffin and Oma Willoughby spent Wednesday at Red River Gorge.

Mrs. Gladys Bobb spent several days last week with her sister-in-law, Mrs. Lauretta Bobb of near Falmouth.

Mrs. Nina Baugus has returned to the home of her daughter, Mrs. Francis Wasson, after having spent the summer at her home on Morgan Street.

Mrs. Ronald Huff, Chicago, returned home Wednesday after a two weeks visit with her mother, Mrs. Nina Baugus.

Mr. and Mrs. Robert Griffin of Ft. Thomas spent Monday with Mrs. Gladys Bobb and Miss Hallye Griffin.

Mrs. Louise Thompson, Mrs. Lillian Hamilton, Mrs. Ethel Smith, Mrs. Rachel Stacey and Miss Pauline Blake spent the weekend at the Smokies.

Mrs. Wayne Tincher is honored guest

Mrs. Wayne Tincher was the honored guest Saturday, Oct. 12, at a stork shower given by Mrs. Gary Small and Mrs. Ray Hall at the Small home.

Prizes were won by Mrs. Roy Tincher, Mrs. Wayne Tincher and Mrs. Sherry Ward.

Pink and blue bootie cakes and punch were served.

Attending were Mrs. Ruth Tincher, Mrs. Ray Tincher, Miss Greta Tincher, Mrs. Sherry Ward, Miss Marie Tincher, Mrs. Ray Brannock and Mrs. Ed Brannock.

Mr. and Mrs. Harry Vice

Mr. and Mrs. Harry Vice celebrate 50 years together

Mr. and Mrs. Eddie M. Spear entertained at their home in Wyoming, Ohio on Oct. 20 in honor of the 50th wedding anniversary of her parents, Mr. and Mrs. Harry Vice (Rowena Collins) of Williamsburg, Ohio.

Forty-three members of the Vice and Collins families enjoyed the day together. A delicious dinner was served at noon. They received many beautiful presents.

Mr. and Mrs. Vice are the parents of five sons: Frank, Harry Jr., Robert, Charles and John, and two daughters, Mrs. Rosemary Spear and Mrs. Juanita Fitzpatrick.

Mr. Vice has retired from Taylor, Wharton Iron and Steel Company in Norwood, Ohio. They are former residents of Carlisle.

Feted twice for birthday

Licha Hannah Farah Jr., who was five years old on Oct. 13 celebrated his birthday twice. On Oct. 10 Miss Lena Pumphrey held a family party at her home on North Street.

Over the past weekend Licha, his brother and sister, Edward Jebron and Mary Alicha, and parents, Mr. and Mrs. Licha Farah stayed at Kings Island near Columbus, Ohio.

Birthday dinner held for two

A birthday dinner was given Sunday, Oct. 13 at the home of Mr. and Mrs. Gano Bussell for Charles Bretz and Alf Bretz.

Those attending the birthday celebration were: Mr. and Mrs. James Bretz, Gary, Ind.; Mr. and Mrs. Elmer Bretz, Jackie and Linda, Vanceburg; Mr. and Mrs. Charles Dillon, McDermott, Ohio; Mr. and Mrs. Johnny Evans, Mr. and Mrs. Louis Evans, Mrs. Larry Evans and Jean Marie, Mr. and Mrs. Danny Evans and two children, Mr. and Mrs. Howard Evans, Mr. and Mrs. Loyd Goeby and son, Mrs. Edith Evans and Richie, Lexington.

Mr. and Mrs. Roy Gaunce and Brent, Owingsville; Mr. and Mrs. Ivan Bloomfield, Mr. and Mrs. Ed McGowan, Jeff and Jason, Hillsboro; Mr. and Mrs. Bill Bretz and Sandy, Mr. and Mrs. Gary Barton and Nathan, Mr. and Mrs. Gene Bretz, Mr. and Mrs. Estle Bussell and family, Mr. and Mrs. Floyd Stanfield, Miss Debbie Shrout, Mr. and Mrs. Edward Mitchell.

Mr. and Mrs. Ira Bretz, Mr. and Mrs. Andrew Bretz, Mr. and Mrs. Mike Vance and son, Steve Vance, Mr. and Mrs. Vernon Bussell and children, Robert Wade, Mr. and Mrs. Rex Ratliff, Frances Bretz, David Martin, Tony Norris and Doug Ballard.

Harlan Boys' Choir appear at Methodist Conference

The second Annual Meeting of the Kentucky Conference United Methodist Women will be held on the Union College campus at Barbourville, on Nov. 2. Registration will begin at 9 a.m. EST in the Student Center with the meeting beginning at 10 a.m. in the Conway Boatman Chapel with Mrs. Harold Buxton of Covington, president, in the chair.

The Program Committee, headed by Mrs. John Anggelis of Lexington, has planned a most interesting and inspirational day. Three women from the Kentucky Conference and now serving beyond the Conference level will be speakers on topics concerning their particular interests. They are: Miss Ruth Blackburn of Lexington, a member of the Women's Division of the Board of Global Ministries; Miss Pauline Crain of Flemingsburg, co-chairperson of the Southeastern Jurisdiction task group on the Status and Role of Women; and Mrs. W.W. McLendon also of Lexington, and presently serving as vice-president of the Southeastern Jurisdiction United Methodist Women. Also, a resume of the women's work and the Heritage of the Kentucky Conference is being prepared by Miss Mary Hester Cooper of Lexington.

Another highlight of the meeting will be an appearance by the Harlan Boys' Choir. This singing group has appeared all over the United States and in Europe, and has won many awards. The program will also include a Pledge Service, Memorial Service, and the president's message. Luncheon will be served in the Physical Education Building with the number of reservations from each local unit to be sent to Union College, Campus P.O. Box 459, Barbourville, Ky. 40906, by Oct. 30, 1974.

The Annual Meeting will be preceded by a Conference Executive meeting on Nov. 1, beginning at 6:30 p.m. EST at the United Methodist Church in Barbourville.

Gerontology is subject

The Carlisle Community Woman's Club will meet Monday, Oct. 28 at 7:30 p.m. in the home of Mrs. Powell Neal.

Mrs. W.R. Kingsolver and Mrs. Robert Boothe will be co-hostesses.

The Home Life Department will be presented by Alan Holt, social work, Frankfort. The subject will be Gerontology.

New members introduced into the club at the last meeting were Mrs. Wayne Rawlings and Mrs. Don Elder.

G. S. Campfire is tonight

The Girl Scout Campfire will be held tonight (Oct. 24) at 6:30 p.m. at Lake Carnico near the boat dock. All Girl Scouts and their families as well as members of sponsoring organizations and other friends of Scouting are invited to attend.

Each family will provide its own picnic supper and a blanket for sitting on the ground. In case of rain the event will be held in the dining hall of the 4-H Camp.

Local Baptists attend Assembly

Several member of the Baptist Young Women of the First Baptist Church and their husbands attended a missions weekend at the Cedarmore Baptist Assembly on Oct. 18 and 19. Those attending were: Mr. and Mrs. Larry McKee, Mrs. Roy Dotson, Miss Ruby Darrell, and Mr. and Mrs. Tom McCalle.

The group heard personal testimonies by native missionaries who have served abroad. On Saturday afternoon Joshua and Felicia Boadi, who are missionaries from Ghana, spoke to the group and shared their many interesting missionary experiences.

Trial period will determine Greenbo's future

Greenbo Lake State Resort Park, in Greenup, will remain open until Dec. 1 and will offer lodge rates reduced up to 30 per cent through November, according to the Kentucky Department of Parks.

Park Superintendent Jeff Raines reports the November operation this year will be a trial period to determine whether Greenbo should become a year-round park.

"Since November is still an autumn month," he added, "it's a perfect time for guests to enjoy some beautiful mountain scenery."

The park, located on 225-acre Greenbo Lake, is less than 10 miles from Kentucky's West Virginia and Ohio borders.

Facilities include a luxurious lodge with dining and recreation rooms, hiking trails, and a 65-slip marina and launching ramp. Rental boats will be available throughout November.

Special events, including a Thanksgiving Day buffet, will be offered as well as organized activities for the entire family and supervised recreation for children. Ample facilities for conventions, group meetings and banquets are provided on request.

'Watt Watching' explained

Mrs. Martha Baker, Home Economist with Kentucky Utilities, Paris District, presented a program entitled, "Watt Watching" to members of the Carlisle Junior Woman's Club, Monday evening, Oct. 14. Mrs. Baker explains a point to Mrs. Frank Vaughn, club member.

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