

FOODTOWN COUPON

12 oz. **POST TOASTIES** 39¢

Foodtown Coupon Expires 1-21-75

12 oz. **PANCAKE MIX** 49¢

Foodtown Coupon Expires 1-21-75

12 oz. **BABY SHAMPOO** (Reg. S.R.P. \$2.89) \$1.59

Foodtown Coupon Expires 1-21-75

5 lb. **DIXIE LILY FLOUR** 79¢

Foodtown Coupon Expires 1-21-75

4 1/2 oz. **BABY FEED** 10/51

Foodtown Coupon Expires 1-21-75

3 lbs. **BAKERIE SHORTENING** \$1.29

Foodtown Coupon Expires 1-21-75

32 oz. **FABRIC SOFTENER** 69¢

Foodtown Coupon Expires 1-21-75

5 oz. **DIAL BAR SOAP** 4/89¢

Foodtown Coupon Expires 1-21-75

12 oz. **WHEATIES** 39¢

Foodtown Coupon Expires 1-21-75

32 oz. **DILL PICKLES** 59¢

Foodtown Coupon Expires 1-21-75

16 oz. **DILL GHERKINS** 59¢

Foodtown Coupon Expires 1-21-75

FOOD VALUE SPARKERS!

that do more for your food budget

100% Pure Ground Beef **79¢** (2 lb. pkg. or larger)

Edward's Whole Hog Sausage **\$1.09** (2 lbs. \$2.17)

Snow Hill Frozen Hens **49¢** (5 to 7 lb. avg.)

Fischers Smoked Picnics **69¢** (6 to 8 lb. avg.)

Fields Sliced Bologna **89¢** (lb. pkg.)

ZESTA SALTINES 39¢

U.S. Choice Sirloin Steak lb. \$1.49

U.S. Choice T-Bone Steak lb. \$1.59

Pork Tenderloin lb. \$1.59

Spare Ribs Lean, Meaty, Small vacuum packed lb. 99¢

Mohawk Yorkshire Bacon lb. 99¢

Fresh Dressed Chicken Breast lb. 99¢

Fresh Dressed Legs & Thighs lb. 79¢

Stokely 303 **Applesauce** 3/\$1

Stokely 303 **Cream Style Golden Corn** 3/\$1

Stokely 303 **Whole Kernel Golden Corn** 3/\$1

Stokely 303 **Peas & Carrots** 3/\$1

Stokely 303 **Small Whole Potatoes** 3/\$1

2 1/2 oz. Sliced, Whole, Chopped Mr. Mushroom Mushrooms 3/1

10 ct. 30 gal. Bes Pack Trash Bags 89¢

FOOD VALUE SPARKERS!

12 oz. **SPAM** 79¢ (Limit 2 please)

6 pk., 16 oz. **Pepsi Cola** 99¢ with bottles

Green Giant French Style 17 oz. Green Beans 3/1

Kitchen Sliced 17 oz. Green Beans 3/1

Asparagus Spears 15 oz. 79¢

No. 2 (Limit 4) Haves, Sliced Stokely Peaches 49¢

Heinz 32 oz. Keg O Ketchup 79¢

Van Camp 300 size Pork & Beans . . . 89¢

White Potatoes \$1.29 No. 1 20 lb. bag

Sea Pak Ocean Perch Fillets lb. 79¢

Dinty Moore Beef Stew 24 oz. 79¢

Chicken of the Sea 6 1/2 oz. Light Chunk Tuna 2/99¢

Broccoli Bunch 49¢

Cabbage lb. 13¢

Turnips 2 lbs. 39¢

Red Emperor Grapes 3 lbs. \$1

Florida Indian River 48 Ct. White Grapefruit Ea. 10¢

Yellow Onions 3 lbs. 29¢

C & G Open 8-8 Mon-Sat

★ We Welcome Federal Food Stamps

36 oz. Beef, Egg, Cheese **GAINESBURGERS** \$1.19

36 oz. Beef, Egg, Cheese **GRANOLA CEREAL** Honey & Oats, Cinnamon 69¢

36 oz. **HEINZ SOUP** 3/\$1

36 oz. **CALGONITE** 99¢

36 oz. **LOG CABIN SYRUP** (Reg.) 24 oz. \$1.09

LUX BEAUTY BAR 3/69¢ Bath Size

Foodtown Coupon Expires 1-21-75

Solid Air Freshener RENUZIT 7 oz. 49¢

Foodtown Coupon Expires 1-21-75

11-1/2 oz. **BAN DEODORANT** 59¢

Foodtown Coupon Expires 1-21-75

CARESS BODY BAR 3/51 Bath Size

Foodtown Coupon Expires 1-21-75

BEHOLD POLISH 79¢

Foodtown Coupon Expires 1-21-75

DOVE DISH LIQUID 32 oz. 89¢

Foodtown Coupon Expires 1-21-75

KEEBLER COOKIES 69¢

Foodtown Coupon Expires 1-21-75

DRANO CRYSTALS 18 oz. 59¢

Foodtown Coupon Expires 1-21-75

AJAX DISH LIQUID 32 oz. 89¢

Foodtown Coupon Expires 1-21-75

DRIVE DETERGENT KS \$1.49

Foodtown Coupon Expires 1-21-75

LOG CABIN SYRUP (Reg.) 24 oz. \$1.09

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Kay's Kitchen

— By Kay Fisher

Making homemade breads is becoming more and more popular. It has become an economic measure. The three following recipes for Salt Rising Bread were run in Kay's Kitchen about two years ago. Recently I had a request for a Salt Rising Bread recipe. All of these are good. You might try them all and you decide which you like the best and the one that works best for you, then work with that one until you have it to your liking.

If you are making Salt Rising Bread for the first time, do not be alarmed about the odor you will notice. It is only the yeast working and does not effect the taste of the bread.

SALT RISING BREAD

1. YEAST—First step In a pint jar place one medium size potato (not suspended). Add 2 teaspoons cornmeal (fresh)—preferably home ground or water ground flour. 1 teaspoon sugar. 1/2 teaspoon salt. POUR in boiling water to 1/2 of pot, seal and shake. KEEP in warm place for approximately 12 hours. A white foam comes to top—the yeast is ready.

2. RISING—Second step Into 1 1/2 quart pan (with lid) pour liquid yeast (all except potato). Add 2 large pinch soda (about 1/2 teaspoon). Add All Purpose Flour to make a paste (not too thick a paste). Mix well. Cover and place in a warm place. (I prefer a warmed oven—be careful not to burn loaf.) This will double in size in about 1 1/2 to 2 hours and 15 minutes. 3. KNEADING BREAD, put: 4 cups All Purpose Flour. 1 tablespoon sugar. 2 large tablespoons of shortening (about size of an egg). Mix well. 4. ADD RISING (Step No. 2) and mix well. 5. ADD 1 cup milk and 1 cup water and knead to make a stiff dough which will be like malleable clay. 6. Have prepared 3 well-greased loaf pans and 2 pieces of foil to cover. 7. Knead mixture well, at least 7 to 10 minutes until in very pliable condition. 8. Divide into 3 equal parts and place in loaf pans. 9. I smear a little shortening on the dough in each pan and also on the inside elastic. Divide into two loaves and place in 5x9x11 hot loaf pans. Put in warm place to rise to double in size. Bake at 350 degrees for 15 minutes then at 300 degrees for 45 minutes. Turn out on cake rack. Butter top lightly.

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SOCIETY

Mr. Ronnie Lawson has returned to her home from the St. Joseph Hospital, Lexington after undergoing heart surgery Jan. 2.

Mr. and Mrs. Stanley Kenney were in Paris Friday morning to attend the double funeral services of her uncle, Dan E. Collins and his brother, Fred E. Collins at the Hinton-Turner Funeral Home.

Mrs. Sam Hagley, Wendell, N.C., has returned home after spending the holidays with her daughter, Mrs. Lela Farah, Mr. Farah and children.

Mr. and Mrs. Jimmy Shaw were inadvertently omitted from the list of guests in last week's Mercury when attended the Christmas dinner of Mr. and Mrs. Paul Smith of Lexington on Dec. 20.

Mr. and Mrs. J. Angus Jacobs and Fred spent Sunday with Mr. and Mrs. John S. Jacobs and John Darwin of Lexington.

Mr. and Mrs. Harold Bussett, Lexington, were guests of Mr. and Mrs. Martin Peacock on Sunday, Jan. 12. Pat Conley returned to school at the University of Kentucky on Sunday after spending the semester break and Christmas holidays with his parents.

Mr. and Mrs. Joe Frank Conley, Mr. and Mrs. Hubert Adams returned home Thursday after spending three weeks with their daughter, Mrs. William Bowen and Mr. Bowen of El Paso, Texas.

Mrs. Clyde Swelling is a patient at the Nicholas County Hospital.

Mr. and Mrs. Jack Dayton and daughter Becky of Dayton, Ohio; Mr. and Mrs. Bill Dayton and sons Mark and Adam of Leesburg, Fla.; Jack Farah, Mr. Farah and children.

Friends and relatives are invited. A reception, following the wedding, will be held at the church.

Mr. and Mrs. John Smoot announce the forthcoming marriage of their daughter, Miss Rose Smoot to Luther Thomas Adams, son of Mr. and Mrs. Don Russell Adams Sr. of Cynthiana. The wedding will take place Jan. 31, 1975 at 6:00 p.m. at the First Baptist Church, Carlisle.

Friends and relatives are invited. A reception, following the wedding, will be held at the church.

Charles Dirksen, president of the Central Kentucky Walking Horse Association, presents the Year-end Walking Horse Grand Champion Trophy to Walter Havermale, Mr. Havermale accepted the trophy for his granddaughter, Donna Havermale of Ramsey, N.J. for her horse Stralling Suburban K. The presentation was made at the Central Kentucky Walking Horse banquet held in Morehead, Dec. 14.

Mr. and Mrs. Wayne Gray announce the birth of a son, Jan. 10, 1975 at the Nicholas County Hospital. He weighed seven pounds and five ounces.

A recent guest of Mr. and Mrs. Clay Dayton (before going to Florida to spend the winter.

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Marie Chapter to meet Monday

Marie Chapter 299 will hold its regular monthly meeting on Monday, Jan. 20 at 7:30 p.m. at the Masonic Temple after the business meeting and initiation refreshments will be served in the dining room.

All officers are requested to wear formal attire and all members are urged to attend.

Mrs. Don Hughes hosts bridge club

Mrs. Don Hughes entertained with a dinner bridge at her home on Tuesday, Jan. 14, at 7 p.m.

Guests were Mrs. Bobby McFarland, Mrs. Jack Conley, Mrs. John Allison, Mrs. Jimmy Shaw, Mrs. Billy Clark, Mrs. Lyle Anderson and Mrs. David Zachary.

Mrs. Conley won high score for the evening of bridge.

Hatfield-Traylor vows announced

Frances Jane Hatfield and Egie Lee Traylor were married Saturday, Jan. 4 by Rev. Frank Simpson.

Mrs. Traylor is the daughter of Mrs. Nancy Ellen Hatfield of Paris, Mr. Traylor is the son of Mr. and Mrs. William Traylor of Paris.

Miss Thelma Oliver and Charles Plummer were their attendants.

Auxiliary to meet

The American Legion Auxiliary Unit No. 17 will meet at 7 p.m. Tuesday, Jan. 21, at the Legion Hall.

Births

DARRELL

Mr. and Mrs. Don Allen Darrell announce the birth of their first child, a son, weighing five pounds, one and one-half ounces, born Jan. 12, 1975 at the Good Samaritan Hospital, Lexington.

They have chosen the name Jason Thomas Darrell.

The maternal grandparents are Mrs. Charles Man of Cynthiana and James Cooper of St. Albans, W. Va.

The paternal grandparents are Mr. and Mrs. Edgar Allen Darrell of Carlisle.

GRAY

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Miss Mitchell weds Mr. Storm Dec. 28

Miss Mary Ann Mitchell, daughter of Mr. and Mrs. Harold Mitchell of Carlisle, and Richard Duane Storm, son of Mr. and Mrs. Harold Storm of London, were united in marriage Saturday, Dec. 28, 1974.

The ceremony was performed at 7:30 p.m. in the Carlisle Presbyterian Church, with Dr. S. Evans Brown officiating.

A program of traditional wedding music was presented by Mrs. J.M. Pitman, organist and Mrs. Paul Hardin, soloist.

The bride, given in marriage by her father, wore a wedding gown of white silk knit. It was fashioned with long sleeves, high waistline gathered in front, featuring a cummerbund and diamond shaped pin of seed pearls and crystal beads. She wore a matching silk knit turban trimmed in seed pearls to which a floor length veil was attached. She carried a colonial bouquet of white carnations and pink roses.

Matron of honor was Mrs. Marshall Cox of Louisville, sister of the bride. She wore a gown of cranberry red, fashioned similar to the brides, featuring a diamond shaped pin of seed pearls and sequins. She wore a matching open crown turban and carried a pink poinsettia bloom white lace with silver trim.

Bridesmaids were Mrs. Norvell Garrett, cousin of the bride, and Mrs. Jimmy Booth of Carlisle. They were identical to the matron of honor.

Mrs. Alan McDaniel of London, sister of the groom, registered the guests.

Best man was Clayton Vanover of Harlan. Ushers were Robert Stern, brother of the groom, and Charlie Moberly, both of London.

A reception was held following the ceremony at the home of the bride's parents. Serving at the reception table were the bride's sisters, Mrs. James Brown of Lexington and Mrs. Jim Lecher of Springfield. Also serving were Mrs. Charles Bogie of Richmond and Miss Vickie Rider of Brandenburg.

With Top Value Stamps you can get more for your prescription dollar

Harrison County Vocational Center announces **Evening Classes For Adults**

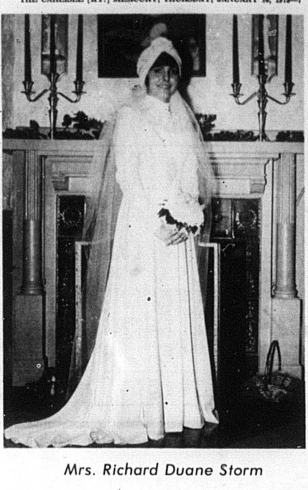
Registration: Monday, Jan. 20, 1975 7:00 - 9:30 P.M.

COURSES OFFERED

Auto Mechanics Quality Control Machine Shop Shorthand Welding Typing

For More Information Call 606-234-5286

Carlisle Drug Co. THE REXALL STORE CARLISLE, KY.



Mrs. Richard Duane Storm