

Miss Cara Wynne McGinety weds Michael Wayne Graves

On Saturday, June 7, at 7:30 p.m. in the Mt. Olivet First Christian Church, Miss Cara Wynne McGinety became the bride of Michael Wayne Graves.

Mrs. Graves is the daughter of Dr. and Mrs. William E. McGinety, and Mr. Graves is the son of Wayne Graves of Lexington and Mrs. Hilda Insko of Washington, Ky.

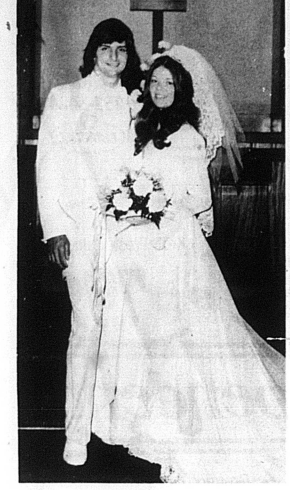
The bride, given in marriage by her father, wears a gown of white organza and peon d'ange lace. The gown was fashioned with a high lace collar, and tiny seed pearls studded the lace that outlined the sheer yoke of the gown. The cuffed long sleeves, waist and hemline of the gown were trimmed with peon d'ange lace and the flounce was a ruffle of crushed tulle. Her chapel length train swept from a waistline of lace and a white satin bow. Her elbow length veil of illusion was edged with wide lace and was attached to a cap of lace and seed pearls.

She carried a bouquet of yellow roses, white carnations, and baby's breath. The brides attendants were Joanie McGinety, who served as her sister's maid of honor, Lara Graves, sister of the groom, and Jan Adanson.

The attendants wore floor length gowns of pale aqua trimmed in aqua lace. The dresses had deep V necklines trimmed with wide aqua lace. The dresses had a long sash at the back. They wore white picture hats trimmed with aqua and white veils.

The maid of honor carried a nosegay of yellow roses, yellow and white lilies, and baby's breath. The other attendants carried nosegays of yellow and white lilies and baby's breath. Rodney Henson served as best man. David Graves, brother of the groom, and Trent Graves, cousin of the groom, served as ushers.

The wedding was officiated by Rev. David E. Ellis officiated at the double-ring candlelight ceremony. Mrs. Nancy O. Linville was at the organ for a program of traditional wedding music.



Mr. and Mrs. Michael Wayne Graves

Births

ECKLER
Mr. and Mrs. David Eckler, of Christiansburg, are parents of a son born Saturday, June 28, 1975 at the Nicholas County Hospital. He weighed seven pounds, eight ounces and has been named Anthony David.

MORGAN
Mr. and Mrs. Steve Morgan, of Mt. Olivet, announce the birth of a son born Monday, June 30, 1975 at the Nicholas County Hospital. He weighed six pounds, 14 ounces and has been named Jamie Blair.

SMITH
Mr. and Mrs. David Lee Smith announce the birth of their second child and first son born Saturday, June 28, 1975 at the Fleming County Hospital. He weighed six pounds, 11 ounces and has been named Earnest Lee.

Maternal grandparents are Mrs. Anna May Henry of Carlisle and the late Emmert P. Henry. The paternal grandparents are Mrs. Beate Smith of Nicholas County and the late Roy Smith.



Miss Gatchena Maxey Lawn wedding is planned

Mr. and Mrs. G.N. Maxey Jr. announce the forthcoming marriage of their daughter, Gatchena Jane to James Scott Jamison, son of Mr. and Mrs. James Jamison of Marticville, Ind. The lawn wedding will be celebrated at the home of the bride, in Shadowwood Estates, Brookline, Ind., on Aug. 2, 1975. A reception will follow. All friends and relatives are invited to attend.

Entertained with cookout

Mr. and Mrs. Ronald Smart entertained with a cookout Saturday night at their home on the Concord Road.

Those present were Mr. and Mrs. Bill Smart and family of Lexington; Mrs. Sam Fealback and Steve of Cincinnati, Ohio; Mrs. Frances Taylor and Mike; Mrs. Lillian Alexander and Mrs. Cecil Smith of Carlisle; Miss Marty Perkins of Lexington; and Greg, Rowdy and Matthew Smart.

Memorial service planned by Post
Lloyd George VFW Auxiliary Post 8666 will have a meeting July 14 at 7:30 p.m.

All members are urged to attend. A memorial service honoring Mrs. Sam George, "Cold Star Mother", who passed away July 4, is planned. The memorial service will be held at that time.

Title 20 aids social service

FRANKFORT—The days of isolated and non-integrated planning are over, said Commissioner Jerry Hanson, Bureau for Social Services Department for Human Resources (DHR). "All agencies are going to plan together."

Hanson was speaking about Title 20 of the Social Security Act at a meeting monthly meetings of the Council for Social Services, a citizens' advisory group. Federal regulations of Title 20 provide states and their citizens with new opportunities and responsibilities to determine what social services will be available within each state. Title 20 establishes, for the first time, general requirements for the new field work at the Nicholas County High School.

Kay's Kitchen

By Kay Fisher

We often think of preparing main dishes ahead to save time, and we also fix party foods to freeze and have for unexpected guests. So why not an easy no-work dessert? The other day I came across this dessert using the all-time favorite, ice cream. It keeps in your freezer until serving time. It gives the favorite, ice cream, will serve one or 12 in minutes.

ICE CREAM BALLS
With ice cream scoop quickly make 12 vanilla ice cream balls, 4 tablespoons butter or margarine 1/4 cup sugar
Crush 1 (3 oz.) can chow mein noodles and combine with 1 1/2 cups chopped pecans. Roll ice cream balls in this mixture until well coated. Return to freezer. When firm balls may be carefully removed from cookie sheet to plastic bag.

BUTTERS COBBLER SAUCE
In sauce pan combine 1 (12 oz.) package buttered nuts, 1/4 cup water, 1/2 cup light cream syrup, 4 tablespoons sugar and 1/2 teaspoon salt. Cook over medium heat, stirring point and cook one minute, stirring. In saucepan, dissolve 1 tablespoon

instant coffee powder in 1/4 cup hot cream. Stir in 1/4 cup light cream syrup and 1/8 teaspoon salt. Add 3 cups tiny marshmallows. Cook, stirring occasionally, over medium heat until marshmallows are melted. Do not boil. Remove from heat; stir in 1 teaspoon rum flavoring. Cool. Stir before serving. Makes 14 cups sauce.

COFFEE RUM SUNDAY
1/2 6-ounce package (1/4 cup) semisweet chocolate pieces 4 tablespoons butter or margarine 1/4 cup sugar 1 1/2 cups sifted all-purpose flour 2 tablespoons milk coffee or vanilla ice cream Coffee Rum Sauce
Melt together chocolate pieces and butter or margarine. Remove from heat; stir in sugar, flour, and milk. Divide into 6 portions; pat into six 4-inch tart pans. Bake in 350 degree oven for 10 to 12 minutes. Cool completely before removing from pans. Fill about with ice cream; top with Coffee Rum Sauce.

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In saucepan, dissolve 1 tablespoon instant coffee powder in 1/4 cup hot cream. Stir in 1/4 cup light cream syrup and 1/8 teaspoon salt. Add 3 cups tiny marshmallows. Cook, stirring occasionally, over medium heat until marshmallows are melted. Do not boil. Remove from heat; stir in 1 teaspoon rum flavoring. Cool. Stir before serving. Makes 14 cups sauce.

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ZESTA CRACKERS

16 oz. 39¢

GOLD MEDAL FLOUR

5 lbs. 79¢

DOMINO SUGAR

5 lbs. 89¢

WHEATIES

12 oz. 39¢

LAYS Ruffles

8 1/2 oz. 59¢

DIAL BAR SOAP

bath size 4/89¢

PORK & BEANS

Heinz 16 oz. 5/9¢

TOOTH PASTE

Peppermint 7 oz. 79¢

VANISH TOILET BOWL CLEANER

12 oz. 69¢

DRANO PLUNGER

Aerosol 5 oz. \$1.29

KEEBLER COOKIES

40 oz. 59¢

BISSCUIT

40 oz. 79¢

KEEBLER COOKIES

40 oz. 59¢

SHOP HERE... YOU'LL SAVE PLENTY

U.S. Choice ROUND STEAK

lb. 99¢ (Boneless lb. \$1.59)

SNOW HILL FROZEN HENS

4-6 lb. avg. lb. 39¢

SWISS STEAK

lb. 1.69

JENO'S PIZZA

13 oz. 89¢

BLACKBERRY JELLY & JAM

8 oz. 79¢

STOKELY SALE

GOLDEN W.K. CORN No. 303 3/10

VAN CAMP PORK & BEANS

3/10 49¢

HEAD LETTUCE

lb. 29¢

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lb. 29¢

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lb. 29¢

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lb. 29¢

REAL KILL

79¢

WINDEX

19¢

WOOLITE LIQUID

\$1.19

OVEN CLEANER

\$1.09

RIGHT GUARD

99¢

SPRAY STARCH

49¢

BACON'S

49¢

BOX FROSTINGS

69¢

CHERRIO'S CEREAL

49¢

BUGLES SNACKS

49¢

POST GRAPENUTS

79¢

LUX BAR SOAP

3/69¢

C & G

Open 8-8 Mon-Sat