Kentucky reflections

by George Street Boone

New truth begins always in a minority of one, said Harold Laski. It must be someone's perception before it becomes a general perception.

Perhaps in education we are into this process now with the testing and studying of new ways of financing education.

Traditionally, in Kentucky as in other states, the ownership of real estate has been principal indicia of wealth. Taxes levied locally upon real estate provided the principal source of revenue for the common schools.

Today, holding title to a home or farm is commonly quite different in economic effect from the 1890's when Kentucky's existing patterns of school financing were being established. Then, people bought homes or acquired farms when they had accumulated the funds to buy them. Purchasing such assets with small down payments and long-term financing was then an uncommon practice. When one owned a home or farm, his net worth was commonly far more substantial than in this day of mortgage financing.

Nationally, of the 61.1 billion dollars of spending on public elementary and secondary schools in the year that ends this summer, 49% comes from local government, 45% from state government, and 8% from the federal government, according to the National Education Association.

While the U.S. Supreme Court has refused to rule that a child has a constitutional right to an education, recent significant cases in other states have held that within those states the level of expenditures for a child's public education must not depend on the wealth of his family or community.

The reliance upon property taxes as the principal source of financing has meant affluent districts may support lavish schools at low tax rates, while property owners in poorer districts have to pay higher taxes to support schools that are not as good.

Our Minimum Foundation Program, begun in the decade of the 50's, recognized the growing dependence of the common school system upon state rather than local financing.

The Kentucky Court of Appeals ruling that the constitution required real estate be valued for tax purposes at its fair market value provoked so great a reaction that a special session of the Legislature was called to adopt the Roll-Back Law, prohibiting school boards from increasing revenues from the ad valorem taxes. Our 1890 constitution set a tax ceiling of 15 cents hundred dollars valuation for school purposes. Many districts under the Roll-Back Law have tax rates only a fraction of that ceiling and now cannot increase their rates significantly, no matter how critical their needs.

Across the country the courts and tax reformers are testing or studying new ways of financing public schools with the aim of equalizing educational opportunities within the states for all children whether they live in an affluent school district or a poor one.

When our school tax patterns were set, neither the income, excise or sales taxes were the significant revenue sources they have become.

It has come to be recognized that local property taxation is an inequitable way to support schools, but as yet there seems to be no consensus as to how the burden should be allocated.

With the rising cost of education, the citizen and his representatives are confronted with finding additional sources. From what sources do you want to finance your schools? At what level of excellence?

Only Hawaii has full state financing of education. How would this accord with our idea of local control of schools by popularly elected boards? Can local control be effectively maintained if the financing becomes entirely a state responsibility?

It is a time for vigorous discussion and careful weighing of values. The citizen has more at stake here than in almost any other issue in government.

State warns against removing emission controls

by Marva Gay

FRANKFORT—At least one auto mechanic firm in Kentucky has begun touting a popular notion that removal of air pollution control equipment from a car will increase its gas mileage and efficiency.

Not necessarily so, according to officials of the Division of Air Pollution in the Kentucky Department for Natural Resources and Environmental Protection.

What the removal of air pollution control equipment from autos would do, said division director John Smither, is jeopardize the state's ability to achieve and maintain its clean-air standards.

"Kentucky's air pollution control plans were based on the assumption that control equipment installed under requirements of the federal Environmental Protection Agency would be used. If many people remove the controls, our clean-air standards might be jeopardized.

"We are concerned that some people may believe the talk about removal of control equipment increasing gas mileage," said Smither. "However, tests made by EPA showed gas mileage in some models went up after removal; others went down. The average improvement in gas mileage was seven per cent. On top of that, anyone who isn't a good mechanic can easily harm the car and therefore decrease its efficiency when the equipment is removed."

Under federal law, auto dealers and manufacturers can be fined $10,000 if they remove air pollution controls from vehicles. There are no federal laws prohibiting removal of equipment by the owner or someone else.

Cooperative to construct feed mills in Kentucky

Nearly $6 million worth of contracts for construction of feed mills at Winchester and Park City, has been let by Southern States Cooperative's third investment in the new mills will be near the $7,470,000 amount authorized by the Board. Contracts with the Iberson Company, a firm that bills itself as "the proud builders," cover construction and supply and installation of machinery. Other costs include land acquisition, site preparation, utilities and some $275,000 for the mills' advanced computer and control panel installations.

The Winchester mill will have a capacity of 80,000 tons annually on a one-shift basis. Park City's capacity will be 60,000 on the same basis. Together the two new mills will more efficiently serve the SSC agencies and patrons now served by the 33-year-old Cincinnati mill.

"These will be full line feed mills," says M.A. Tomlinson, director of SSC's Feed Division. "We're installing steam flaking equipment at both facilities, so that they can produce textured feeds as well as all our mash-type and pelleted feeds."

Emphasis at the two Bluegrass State mills will be on director service via mill-to-farm bulk feed shipments. "Kentucky patrons can expect greatly improved bulk feed service," says Tomlinson, "and more SSC agencies should be able to offer their patrons bulk service." Mill-to-farm truck shipments will be made within a radius of 50 miles of Winchester and Park City.

Both mills are located near major highways—Park City will ship feed out only by truck—and both are located on main rail lines that will bring ingredients into the plants. Winchester, for instance, is served by the L & N, C & O and Southern railroads. This is expected to mean improved rail service on feed shipments to SSC distribution points in West Virginia, western Maryland and western Virginia.

The new SSC feed-making facilities will rely heavily on such ingredients as wheat middlds, hominy, gluten, soybean meal and distillers grains, according to Tomlinson. They will not be heavy users of local grains. But both mills will be equipped to receive and unload trucks carrying grain that may be bought on specification.

Only Winchester will process grains such as scratch feeds and cracked corn. The Park City mill, in turn, will manufacture mineral feeds for both service areas.

In designing the new mills, Southern States has advanced feed industry technology in the use of the computer. Process-control computers, and associated elaborate control panels, will not only monitor feed-making operations but will control many of them. Keeping track of inventory, routing materials to mixers, monitoring and controlling scales and directing loading and unloading are among the jobs assigned to the computer.

"This high degree of computerization is one of the main reasons why these new mills will be able to produce more tonnage than Cincinnati with only about 40 per cent of the labor force," says Tomlinson.

A "micro system," which will automatically weigh (in units as small as 1/10 of a pound) and add minor ingredients to batches, will be another labor-saving feature at both Park City and Winchester.

International Harvester to offer direct rebates

International Harvester's Pay Line Division has announced a nationwide direct rebate to retail customes on virtually all models of International industrial equipment for a three-month period, which was effective April 1.

In announcing IH's "Great Rebate Sales Program", Pay Line Division Marketing Vice President J.L. Adams said the Company "is taking an aggressive step to get the jump on competition during the spring selling season and increase its penetration in the industrial equipment market."

Rebates will vary from $300 to $1,500, depending on the price of the unit, J.P. Brady, Manager of IH Sales, explained.

BONUS for Sharp Food Shoppers

BONUS SPECIALS

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Grade A Fresh Dressed Whole FRYERS

Whole U.S. Choice New York Strips lb. $2.29 [Sliced Free]

[Cut-Up lb. 45¢]

ARMOUR TUX PACK SLICED BACON lb. $1.29

DIXIE QUEEN 2% MILK Gal. $1.39
Heinz Dill Gherkins.... Genuine 16 oz. 69¢
Heinz Genuine Dills..... 48 oz. $1.09
Paramount Tamales.... 200 size 2/79¢
DUKE'S MAYONNAISE.. Qt. $1.39
BORDEN'S CREMORA.... 16 oz. 99¢
Reg. Flavor 6 - 15½ oz. cans
Ken-L Ration Dog Food.... $1.29
Step Saver Floor Care. Johnson 32 oz. $1.49
Dove Liquid Detergent.... qt. 99¢
Baggies Trash Bags..... 10 ct. 89¢
All Detergent. Automatic Dishwasher 2 lbs. 3 oz. 69¢
Magic Pre-Wash..... 16 oz. 89¢
PLEDGE WAX.. Reg. or Lemon 14 oz. $1.19
Dynamo Detergent..... Gt. 79¢
Baker's Coconut..... 14 oz. 99¢
Smuckers Grape Jelly..... 2 lbs. 99¢
Heinz Ketchup..... 26 oz. 59¢
POP TARTS..... Kellogs 49¢
Sara Lee Pound Cake..... Reg., Chocolate 11¼ oz. 99¢
Instant Potatoes. [Reg. $1.49 size] Borden Country Store 28 oz. 99¢
Ragu Spaghetti Sauce..... 32 oz. 99¢
Bes Pak Kitchen Bag..... Tall 15 ct. 79¢
Orange Juice [Limit 2 please] Minute Maid 12 oz. 49¢
Breakfast Links..... Morning Star Farms 8 oz. Links & Patties 79¢
Mixed Vegetables.... Veg-All 17 oz. 3/89¢
Kraft Orange Juice..... 32 oz. 39¢
Field Trial Dog Ration.... or HUNTERS CHOICE 25 lb. $3.49
Churngold Margarine.... 1 lb. 49¢
Delmonico Noodles..... 8 oz. 3/$1
Terri Towels..... Singles 2/99¢
BISCUITS..... Pillsbury 6 pk, 10 ct. 6/79¢
DOG FOOD..... Chuck Wagon 5 lbs. $1.39

U.S. Choice Boneless Netted Beef Pot Roast lb. $1.19
U.S. Choice Boneless Stew Beef lb. $1.29
100% PURE GROUND BEEF [2 lb. pkg. or larger] lb. 69¢
Fresh Young Tender Beef Liver lb. 69¢
Armour Veribest Boston Butt Pork Roast lb. 89¢
Armour Veribest Sliced Pork Steak lb. 99¢
Southern Star Patio Pups lb. 89¢
FISCHERS ALL BEEF WIENERS 12 oz. pkg. 69¢
Swifts Premium Brown & Serve Sausage Links 8 oz. pkg. 89¢
Original, Seasoned Hot, Maple
Fischer Jumbo Bologna [Sliced lb. 89¢] By the piece lb. 79¢
Fischer Braunsweiger [Sliced lb. 79¢] By the piece lb. 69¢

JOAN of ARC SALE
W.K. Golden Corn, 303 3/$1
White Cream Corn, 303 3/$1
Yellow Cream Corn, 303 3/$1
Canned Peas, 303 3/$1
Cello CARROTS 1 lb. bag 19¢
Florida Vine Ripe TOMATOES 3 lbs. $1.00
LETTUCE Head 29¢
Cut Asparagus, 303 2/$1
Asparagus, 10½ oz. 3/$1
Chili Beans, 300 3/89¢
Butter Beans 300 4/$1
Red Kidney Beans, 300 4/$1
150 ct. Pears 6/49¢
Golden Washington State Extra Fancy
Delicious Apples 3 lb. bag 79¢
Golden Ripe
No. 1 Bananas 2 lbs. 39¢

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Royal Prince Yams..... 3¢ qt. can 49¢

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Kay's Kitchen

— — By Kay Fisher

By this time I am sure everyone is aware of the fact that I am against wasting food to the point where some of my friends think I am a nut. I don't mean save it now and throw it out next week, but use it now.

This I tried this week. It may not be new to you, but it just hit me. Since sugar has been priced out of my reach, except when absolutely necessary, I have been trying out various ways to use cake mixes. Of course purchased when on special price. Use a yellow cake mix with a fruit sauce poured over it. Served warm of course.

Have always saved fruit juices to add to gelatin salads, and in the summer to combine with gingerale or lemon-lime carbonated drinks. It not only extends the carbonated drinks but gives a delightful taste change. Now the new idea. Make a sauce by thickening drained fruit juices with cornstarch, adding about one or two tablespoons of sugar, dash of salt, two tablespoons of lemon juice (you may prefer only one) and a tablespoon of butter or margarine. Cook until clear, stirring constantly. Serve hot over cake.

The last time I priced lemons they were 10 cents each. That is $1.20 a dozen, and too much for me. So I purchased a bottle of reconstituted lemon juice and one of lime juice. They work beautifully and I don't have to worry about what to do with that half of lemon shriveling up in the back of the refrigerator. Now I buy lemons only for special occasions and when grated lemon rind is called for. Did you know you could buy grated orange rind? Now I am looking for the lemon rind.

• • • • •

Now to serve 4 or 5 on ½ pound of ground beef? The next time you serve mashed potatoes, cook enough to have 2 cups left-over. It is more trouble to mash potatoes, so you might as well fix a lot. Here is the recipe. You can name it, I call it:

BAKE IN ONE DISH
½ pound ground beef
¼ cup chopped onion
dash of hot pepper sauce
½ teaspoon salt
1 cup grated cheddar cheese
2 cups cooked mashed potatoes
1 pkg. frozen peas, or small can, drained

Brown ground beef. Add onion, hot sauce and salt; continue cooking until onion is tender. Combine cheese and potatoes and spoon into buttered baking dish. Spoon meat and onion in center of potatoes and cheese and surround with peas. Bake at 350 degrees about 20 to 30 minutes.

• • • • •

Want to make your own natural fruit cereal? This will save you money too. From Mrs. Adela C. Oldham, Louisvi"e, Ky.

NATURAL CEREAL
1 tablespoon salt
1 lb. regular oats (old fashioned)
1½ cups wheat germ
2 cups chopped nuts
¼ cup sesame seeds
1½ cups coconut
½ cup salad oil
½ cup water
1 tablespoon vanilla
1 cup brown sugar
1½ cups raisins

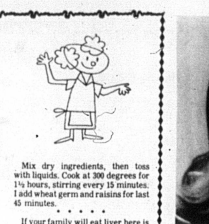
Mix dry ingredients, then toss with liquids. Cook at 300 degrees for 1½ hours, stirring every 15 minutes. I add wheat germ and raisins for last 45 minutes.

If your family will eat liver here is a recipe that will take a little time but will make an attractive main dish and some flair to your meal.

LIVER KABORS
1 tablespoon shortening
1 large onion, sliced
1 (15 ounce) can tomato sauce
1 lb. baby beef liver cut in 1 inch pieces
2 medium green peppers cut into squares
fresh mushrooms, cut in half, if large
1 large onion, parboiled and cut in 6 chunks, or use small canned onions
3 cups cooked rice

Melt shortening in skillet. Brown onion slices, and add tomato sauce. Simmer for a minute, then add the liver. Cover and cook slowly 10 to 15 minutes. Remove the liver pieces from the sauce and thread on skewers with the green pepper, mushrooms and onions. Broil about 5 minutes, turning once. Serve over hot rice; pass reserved tomato sauce to pour over kabobs.

SOCIETY



Miss Martha Prather

Engagement announced

Mrs. Earl Prather of Cynthiana announces the engagement and forthcoming marriage of her daughter, Martha Sue, to Richard Lyle, son of Mrs. Ella Lyle of Milford.

The wedding is planned for Saturday, April 19, 2:30 p.m. at Milford Christian Church.

Reception will follow at the church. All friends and relatives are invited to attend.

Casey Seithers has birthday

Mrs. Peggy Seithers of Mockingbird Lane, entertained with a birthday party Tuesday, March 25 in honor of her son Casey Shane's fourth birthday.

Invited guests were: Todd Fuller, Rodney Hedges, Sarah Blount, Mark Allison, Kelly Brookshire, Kevin Hall, Lynn Vaughn, Jeffrey Howard, Chris Knapke and Jay Ecton.

Mr. and Mrs. Lawrence Gabriel of Westerville, Ohio were weekend guests of her parents Mr. and Mrs. George Roberts.

Sgt. William V. Bowen of El Paso, Texas has arrived in Korea for a year's tour of duty. Mrs. Bowen is staying with her parents, Mr. and Mrs. Rubel Williams.

Mrs. Paul Smith of Lexington spent one day last week with her parents, Mr. and Mrs. Youie Shaw.

Mr. and Mrs. John Brueckner and daughter of Lexington spent Easter Sunday with her parents, Mr. and Mrs. O.R. Cannon.

Mr. and Mrs. William Letcher and family of Clarksville, Ind. and Mrs. Nancy Shaw and Tracy Hillock have returned home after a week's visit with Mrs. Shaw's son, Charles Shaw and family of Gulfport, Miss.

Miss Barbara Kingsolver who is spending the spring holidays with her parents, Dr. and Mrs. W.R. Kingsolver will return to DePauw University on Sunday.

Tammy Jo and Tenia Minton of Maysville spent last week with their grandparents, Mr. and Mrs. Calvin Minton.

Mr. and Mrs. J. Gaylord Gillispie of Lexington spent the weekend with their parents, Mr. and Mrs. Walter George and son and Mr. and Mrs. Noble Gillispie.

J.B. Minton and Mr. and Mrs. Calvin Minton visited Mrs. Minton's sister, Mrs. Emery Whilton of Flemingsburg, Sunday.

LTC. and Mrs. Gerald Griffith and daughter Elizabeth of Carlisle, Pa. spent the Easter holidays with Mrs. Griffith's mother, Mrs. Hicel Asbury and relatives in Carlisle and Flemingsburg.

Mr. and Mrs. Leonard Hounshell of Richmond visited Mr. and Mrs. Martin Feeback recently.

Mr. and Mrs. Robert Anderson have returned home after spending the winter in Melbourne Beach, Fla.

Misses Cary and Emily Griffith and David Pugh of Morehead State University joined LTC. and Mrs. Gerald Griffith here for the holidays.

Mr. and Mrs. Carl Hughes had as their dinner guests Sunday his parents, Mr. and Mrs. Jess Hughes, his brother, Dallas Hughes and Mrs. Hughes of Maysville; Mrs. Joe Delaney and Mr. and Mrs. Don Hughes and family. The occasion also was in celebration of the birthday of Mrs. Jess Hughes and her son Carl Hughes, April 1.

Miss Effie Clinkenbeard and Mrs. Bess Bromagen returned to their homes during the weekend after spending the winter in El Jobean, Fla.

Mr. and Mrs. Warren Fisher spent the Easter weekend with his sister, Mrs. Teo Nutini, Mr. Nutini and family of Ashland. They also visited with his mother, Mrs. Warren Fisher Sr. of Ashland.

Mr. and Mrs. Emmett Darrell had as their dinner guests Friday, LTC. and Mrs. Gerald Griffith and family of Carlisle, Pa.

Mrs. Harvey Gaunce who underwent surgery March 21 at the Good Samaritan Hospital, Lexington returned to her home on Friday.

Miss Kathryn Hanley of Lexington was in Carlisle on business Tuesday.

Mr. and Mrs. Everett Jones and his mother, Mrs. Anna Jones spent Easter Sunday with Mrs. Cordia Hamilton.

Bike-a-Thon to benefit Cystic Fibrosis is April 19

The Bike-a-Thon to benefit the National Cystic Fibrosis Foundation will be held Saturday, April 19. The ride will begin at Clark's Funeral Home in Moorefield at 10 a.m. sharp.

Local law officers and the Nicholas County Division of the Kentucky Rescue Squad will accompany the riders to insure safety. Anyone wishing to participate is asked to return the entry form on page 7 of today's Mercury to Mrs. Paul Hardin or Mrs. James D. Anderson before April 15.

Riders under 18 years of age must have parental permission to participate. Forms will not be accepted without the signature of the sponsor. For further information phone Mrs. Hardin, 289-2719, or Mrs. Anderson, 289-5060.

Births

JENNINGS

Mr. and Mrs. Joe Jennings announce the birth of a boy, born at the Bourbon County Hospital on Thursday, March 27, 1975. He weighed eight pounds and has been named Robert Given.

The maternal grandparents are Mrs. Walter Wyrick of Maysville and Jake Earlywine of Nicholas county. Mrs. Nelson Hillock of Carlisle is the maternal great-grandmother.

The paternal grandparents are Mr. and Mrs. Robert Jennings of Nicholas county.

ROE

Mr. and Mrs. James M. Roe of Paris are the parents of a son born on March 24, 1975 at the Broward General Hospital in Fort Lauderdale, Fla. He has been named Jason Nathaniel.

Maternal grandparents are Mr. and Mrs. Harold Mann of Nicholas county. Paternal grandparents are Mr. and Mrs. Eddie Lee Roe of Bourbon county.

See grandparents for first time

Jimmy Don Allison Jr., 15, and Martin Gene Allison, 12, surprised their grandparents Mr. and Mrs. Clifton Fryman with an Easter holiday visit, traveling over 600 miles with their step-father Jack Ginger from Plains, Mont. to see their Kentucky grandparents, whom they had never seen before.

The boys had a very good afternoon going out to Cedar Grove Road and Cane Run Road to visit some of the places where their father grew up. They also visited with Mr. and Mrs. Malcolm Cox and children and their great-aunt and uncle Mr. and Mrs. Elva Davis. Mrs. Tommy McCarty also came to visit with the boys for awhile.

Also visiting with the boys and attending the supper at the Fryman home were Mrs. W.R. Ward, Debbie and John of Versailles; Mrs. H.M. Marguard, also from Montana; Mr. and Mrs. Mark Lanham and three sons of Bridgeport, Ala; Mr. and Mrs. Glenwood Saunders and Mike of Jeffersontown; and Mr. and Mrs. Arthur Buzzard and Woodie of Carlisle.

65th birthday is observed

Bruce Ring was given a birthday dinner Sunday, March 23, honoring his 65th birthday at the home of his daughter, Mrs. Estill Sexton on the Carpenter Road.

Those present were: Mr. and Mrs. Charles Ring, Dana, Donna and Diane, Mr. and Mrs. Bruce W. Ring, Cynthiana; Mr. and Mrs. James Ring and Jay, Mt. Sterling; Mr. and Mrs. W.H. Burke, Mrs. Lida Leggett, Paris; Miss Pansy Ring, Mrs. Mary Lou Scott, Estil and Peggy Sexton, Debbie and Brenda Ecton, Mrs. Alton Barlow and Mrs. David Fryman.

Family dinner given Sunday

Mr. and Mrs. John Wolf entertained with a family dinner Easter Sunday at the Lake Carnico Country Club.

Guests were LTC and Mrs. Gerald Griffith, Miss Elizabeth Griffith of Carlisle, Pa.; Misses Cary and Emily Griffith and David Pugh, Morehead State University; Mrs. Ermine Ritchie, Mrs. George Dale and Mr. and Mrs. Emmett Darrell.

Please excuse us. . . .
We'll be closed
Monday, Tuesday, Wednesday
April 7, 8 & 9
We want to do a little remodeling & sprucing up for Spring. However, if you need something special, don't hesitate to call—Someone will be at the store.
Abraham's Ladies Shop

Kentucky fiercely battled her way through the Revolution

by David Kennamer

By June, 1775, news of warfare, a revolution in fact, had filtered westward through the wilderness until it reached a small group of hunters in Kentucky. Upon hearing the strange news of the Battle of Lexington, Mass., which occurred on April 19, 1775, they promptly named their campsite "Lexington" in honor of the "shots heard round the world" that served as a prelude to the emergence of the United States.

This is an example of the involvement of the hunters and settlers of the far western territories in the American Revolution. While they were not directly involved in the great decisive battles of the Atlantic Coast, the Revolution in the West was brutal and the outcome in the west and largely unknown area vital for the future of the new nation.

The Revolution in the West, of which Kentucky was at that time a large part, was actually a double war—one against the British and another against the Indians. At times the two wars coincided, at times they were fought separately, but for the most part the two enemies of the Kentucky settlements depended on a common tactic and strategy peculiar to the frontier conditions—continual terrorism. There were few pitched battles with vast armies contending for advantage on battlefields like the famous and decisive ones of the East. Instead there were seiges of forts in which patience and endurance determined the winners. There were encounters in the woods between small groups of Indians and hunting or sail-making parties of frontiersmen, with the toughest and hardiest winning the inevitable hand-to-hand fighting. Or small raiding parties of Indians swooped down upon individual cabins and families. To a great extent the war in Kentucky was one of attrition, made up of thousands of small tragedies.

This strategy was part of an overall British plan in the West that had very far reaching consequences for the rest of the American colonies. The British, through judicious use of their Indian allies and their own artillery and infantry, intended to push the western edge of settlement back over the mountains. It was expected that the lightly residents in the East would be reduced to abject terror by this combination of Indian and British strength, thus taking the heart out of the rebellion. Success in this objective depended upon breaking the will of the settlers and their families to stand their ground. The primary weapon was the Indian raid.

And in the case of Kentucky at least, they should have succeeded for from the standpoint of geography and history, the settlement of Kentucky could not have been more ill-timed or poorly placed.

Dale Van Every, in an award winning book entitled "A Company of Heroes" about the American frontier during the Revolution, wrote, "Among all these anomalies of location and unreadiness, seemingly certain to invite irresistible assault, no abberation was as outwardly absurd as in the case of Kentucky. Thrust far westward into the continent's central wilderness, separated by 200 miles of all but impassable forested mountains from their nearest neighbors to the eastward on the main frontier line, hemmed in on all sides by Indian enemies, four little settlements were being founded there the very month that Concord and Lexington were bringing on the war."

But the frontiersmen who poured into the land did not look at it in this light. When they thought of Kentucky they thought in terms of the Rev. John Brown, who wrote in a letter, "What a buzzel is amongst the people about Kentucky, to hear people speak of it one would think that it was a new found paradise."

But his "paradise" was not there simply for the taking, as was soon discovered. The fledgling settlements at Harrodsburg, Boonesborough and Logan's Fort, the major ones at that time, were surrounded like the center point of concentric circles by hostile Indians—Cherokee, Wyandot, Mingo and Shawnee—and at a further distance, by the ever present British.

In this setting of terror and war, attacks were primarily spontaneous on the part of the Indians, who objected on humanitarian grounds to invite irresistible assault, no abberation was as outwardly absurd as in the case of Kentucky. Thrust far westward into the continent's central wilderness, separated by 200 miles of all but impassable forested mountains from their nearest neighbors to the eastward on the main frontier line, hemmed in on all sides by Indian enemies, four little settlements were being founded there the very month that Concord and Lexington were bringing on the war."

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to be continued next week

'Grow Kentucky Green' is campaign of DHR

FRANKFORT—The Department for Human Resources' (DHR) new "Grow Kentucky Green" campaign urges everyone to plant a garden this spring.

The home gardener can harvest over $30 worth of fresh vegetables from a 10-foot square piece of land. The initial investment is under $5 for seed and $1 for fertilizer.

For the food stamp recipient, this garden will cost the price of fertilizer alone. "Recipients can purchase garden seeds and vegetable plants with their stamps," said Lucille Brislan, nutritionist for the Food Stamp Program in the Bureau for Social Insurance, DHR.

DHR's campaign for gardening began with Mrs. Brislan. She has contacted the Cooperative Extension Service of the University of Kentucky to find out what gardening services they can offer. "To find out how, when, where and what to plant, contact the service, which has an agricultural agent and a homemaker in each county," said Mrs. Brislan. The local telephone number is listed in the phone directory under each county's name.

The vegetables from a well-tended, 10-foot square garden will provide a substantial food supplement for a four-member family, said Dean Knavel, Ph.D., professor for the Department of Horticulture, UK.

"A garden can be kept going throughout the summer with two and three plantings for many vegetables," said Knavel. It could include green peppers, tomatoes, beans, onions, squash, cucumbers, radishes and spinach.

One way to decide if soil is fertile is to look at what is growing in the spot before tilling. "If things are growing poorly—including weeds—some extra nutrients may be necessary. The best way to tell is by having the Cooperative Extension Service run a soil test to find out the phosphorus, potassium and "pH" (acidalkaline content) of the soil," said Knavel. The testing usually costs $1.

"Some people, though, may not have the time or the space for gardening. When an outdoor space is simply not available, a window sill will do," Mrs. Brislan said.

"People can grow a tomato, pepper plant or other vegetable in a pot indoors. It can serve the same decorative purposes as a floral plant, being fruitful as well," she added.

Local women attend meeting

Mrs. Evans Brown, Mrs. David Zachary, Mrs. Enoch Doyle, Mrs. Powell Neal, Mrs. Taylor Snelling and Mrs. William C. Sams were in Flemingsburg last week to attend a District Library Meeting held at the Fleming County Library.

Mr. and Mrs. Lester entertained Sat.

Mr. and Mrs. Cartmill J. Lester entertained with a surprise dinner party Saturday evening for Mr. and Mrs. Arnold Payne. The occasion was Mrs. Payne's birthday.

Other guests included Mr. and Mrs. Roy H. Payne, Mr. and Mrs. Don Overley, Mr. and Mrs. Roy David Payne, Darren and Tracey, Miss Deborah Lester, Mrs. Pam Mitchell and Christy, Mr. and Mrs. A.D. Payne, Lisa, David, Barbara, Kenny and A.D. Jr.

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The Mercury

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Mrs. James D. Anderson, Rural Route #2, Carlisle, Kentucky 40311

1. Name of Rider: _____ Age: _____
2. Address: _____ Phone: _____
3. PARENTAL PERMISSION:
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Parent's Signature
4. SPONSOR'S CERTIFICATE
I pledge $1.00 per mile to the National Cystic Fibrosis Foundation in sponsorship of the above named participant in the Cystic Fibrosis Bike-a-Thon.
Signature