

State Department will hire specialists to assist PVA's

FRANKFORT—Plans are being made by the Department of Revenue to hire property tax personnel with training in the evaluation of mineral, agricultural, commercial and industrial property.

The additional personnel will assist county property valuers in achieving fair value assessments of specialized property.

According to E.D. Ballard, assistant commissioner for ad valorem taxes in the revenue department, "The PVA's do not have the expertise to keep abreast of rapidly changing market values for such specialized property as coal mines, farmland and industrial property."

He says that hiring these people is extremely important because it will help court decisions—now requiring that all property be assessed at its full value and the other requiring that



44 members attending the Livestock Judging Clinic which was held May 20 at the Coldstream Farm, University of Kentucky. From left to right: Dr. Jack Ellis, director of livestock at MSU; and Faye Belcher, associate director.

Second child dies from accident

Services for Marc Rende LeMay, 6, were held in Frankfort, Friday, May 23.

He was a student in the first grade at Lindbergh School.

His mother, Mrs. Daryne Wood LeMay, 48, a niece of Mrs. Dan Hildebrand, died in an automobile accident May 21, 1975.

She was driving a 1974 Ford Mustang coupe when she was struck by a tractor-trailer on the highway near the intersection of U.S. 42 and U.S. 60, near the intersection of U.S. 42 and U.S. 60, near the intersection of U.S. 42 and U.S. 60.

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Attending library sessions at MSU

Frank S. Sparks of Carlisle is among 21 public and bookmobile librarians participating in the fourth annual Morehead State University Library Mini-Course.

Mr. Sparks is bookmobile librarian for the Nicholas County Public Library. The two-week session is being conducted by MSU's Department of Library Science and Instructional Media in cooperation with the Kentucky Department of Library and Archives. Dr. Jack Ellis, director of libraries at MSU, and Faye Belcher, associate director.

Band Boosters elect officers:

The Nicholas County High School Band Boosters met Tuesday night, May 20. The following officers were elected: Mrs. Tommy Gritter, president; Mrs. Wayne Hawkins, vice president; Mrs. Lester Snapp, secretary. Mrs. Bill Jones, treasurer.

The Band Boosters will have a potluck picnic May 30 at 7:30 p.m. at the City Lake.

The next meeting will be held June 2 at the high school.

A buffet meal will be served at a cost of \$5.00 per person. Reservations must be made by June 4 with Mrs. Mike Jones, Carlisle. Payment must accompany reservations. Annual dues of \$1.00 not included.

N.C.H.S. Alumni banquet, June 7

Nicholas County High School Alumni banquet will be held Saturday, June 7, at 6:30 p.m. at the Carnico Country Club, Carlisle, Ky.

A buffet meal will be served at a cost of \$5.00 per person. Reservations must be made by June 4 with Mrs. Mike Jones, Carlisle. Payment must accompany reservations. Annual dues of \$1.00 not included.

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Kay's Kitchen

— By Kay Fisher

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So if there is no continuity in the ones you know the reason—it is what is pulled from the box.

Candy seems first. This is a good one for (summer) anyone. You don't have to cook.

PEANUT BUTTER ROLL
1/2 cup confectioners sugar
1 stick butter, soft (you can use margarine)

1 teaspoon vanilla
1/2 cup cream if necessary
Roll out on sheet of wax paper and spread with peanut butter. Roll up jellyroll fashion, and slice.

3 one ounce about making this. If it seems a bit sticky add the wax paper with a little powdered sugar. If it is very warm you may need to

refrigerate after while slicing. Store the candy in a tin in the refrigerator.

BACON CHEESE TOMATO
4 slices bread
2 tablespoons mayonnaise
2 slices Swiss cheese
4 slices American cheese
4 slices crisp, cooked bacon

Spread bread with mayonnaise. Place onion and 2 slices of cheese over mayonnaise. Slice tomatoes and place 2 slices over each sandwich. Place open face sandwiches on a cookie sheet and brown under preheated broiler for 2-3 minutes. Top each sandwich with a strip of bacon.

BRICCOLLI/UPPER DISH
1 (1/2 ounce) package cheese sauce mix
2 cups milk
1/2 cup dry sherry wine
4 slices hot toast
1 small can deviled ham
1 (16 ounce) package frozen broccoli spears, cooked and drained

popcorn and pimiento strips. Empty cheese sauce mix into saucepan. Slowly stir in milk and wine. Heat just to boiling, stirring constantly. Let stand over hot water until ready to use. Spread toast slices on a plate with deviled ham. Top with cooked and drained broccoli spears. Pour cheese sauce

over top. Sprinkle with paprika and put under broiler for 5 minutes. Serve at once. Serves four.

HOT CHINESE TONIC
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Mrs. Blake's students in recital June 4

Mrs. Sterling Blake will present her piano pupils in a recital on Wednesday, June 4, 9 p.m. at the Carlisle United Methodist Church.

The children on the program will be: Dawn Carle Byers, Gay Ritchie, Lynn Marie Marjorie, Beth Blair, Bonilla Kaye Barrett.

Carroll Anderson, Galin Toller, Shari Lynn, Charlene Lee, Sara Lynn, Tracy Toller, Jadene Bow, Gina Lynn Myers, and Amy Harper.

The public is invited to attend.

Miss West to be in dance recital

Nicole West, daughter of Mr. and Mrs. Jimmie West of Bourbon county, will be in her first dance recital at the Fine Arts Center in Paris, Thursday, June 5 and Saturday, June 7, at eight o'clock. Tickets may be obtained at the door.

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