

Kay's Kitchen

By Kay Fisher



It's fall apple time again so I'm going to "roll" for foods in season. While the apple bit this week. Apples are good any way you slice them. From just eating raw, cut up in salad, apple sauce, to fancy desserts.

Apple Holy Poly is one of my favorites. It may be because I grew up having it served to me often. In fact the Holy Poly method of cooking was used for many things, sausage, ground ham to sweets.

The most important thing to remember in cooking with apples is to use a good tart cooking apple. Decide if you want the apple to cook into a sauce, or to hold its shape after cooking until tender. A good "eating apple" is not necessarily one that is good for cooking.

APPLE SCALLOP
1 cup flour
1/2 cup butter, or butter and other shortening
1/4 cup firmly packed brown sugar
4 cups sliced apples
dash of cinnamon
Blend flour, butter and sugar with pastry blender to form crumbly mixture. Arrange apples in shallow baking dish, sprinkle with cinnamon and bake with flour mixture. Bake in moderate hot oven, 275 degrees about 45 minutes, or until apples are tender and crumble browned. Serve with cream or sauce. Serves 6.

APPLE BEETTY
6 medium-sized cooking apples
1/4 cup moist bread crumbs
1/4 cup sugar
1 1/2 teaspoons cinnamon
1/2 tablespoon butter
1 tablespoon grated orange rind
1/4 cup water
Pare, core and slice apples; place half in casserole. Combine bread crumbs, sugar and cinnamon; sprinkle one half over remaining apples with half the butter. Repeat with remaining apples, crumbs and butter. Sprinkle with cinnamon and water and cover. Bake in moderate oven (375 degrees) for 45 minutes. Serve with Hard Sauce. Serves about 6.

HARD SAUCE
1/2 cup confectioners' sugar
1 cup tablespoons lemon or orange juice
1/2 cup vanilla, lemon or orange extract, cinnamon or nutmeg
1 tablespoon cream
Cream butter until soft; gradually beat in sugar, then cream and vanilla, beating until fluffy. Brandy, rum, cherry or port wine, or maraschino cherry juice may be substituted for cream and flavoring. Pipe lightly in serving dish and chill until cold but not hard. Yields approximately 1/2 cup sauce, or enough for 4 to 6 servings.

POPK CORN CASSEROLE
6 pop corn, 1 inch thick
1 pork steak
1/2 teaspoon pepper
4 medium-sized sour apples, peeled and sliced
1 cup water
4 medium-sized sweet potatoes, peeled and sliced
Wipe chops and brown in hot frying pan; place in casserole, sprinkle with salt and pepper, and place apples and potatoes in layers on top. Cover and bake in moderately hot oven, 325 degrees about 1 1/2 hours. Serves 6.

APPLE HOLY POLY
1 recipe rich biscuit dough, roll 1/4 inch thick. Spread with mixture of 1 teaspoon apple, 1/2 cup raisins and 1/4 cup firmly packed brown sugar. Roll as for hard rolls; cut crosswise in 2-inch slices, place in greased baking dish and add 1/4 cup water. Bake in hot, 400 degrees, for 30 minutes. Serve with apples if desired. Serves approximately 6.

BAKED APPLE DUMPLINGS
1 recipe rich biscuit dough
1/2 cup firmly packed brown sugar
dash of salt
1 1/2 teaspoons cinnamon
1 tablespoon grated orange rind
1/4 cup water
1 1/2 tablespoons butter
1 egg white
Prepare white biscuit dough, roll 1/4 inch thick and cut in 6-inch squares. Pare and core apples and place one in center of each square; all cavities

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1/2 cup lemon juice
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Son to host anniversary for parents

Mr. and Mrs. Harry Campbell, Broadway, Carlisle, will celebrate their 50th anniversary Friday, Nov. 14. They were married Nov. 14, 1925, at the Christian Parsonage in Oynthanna by the Rev. John D. Williams.

They will be honored with a family dinner on Nov. 14 given by their son, William C., also of Carlisle.

4-H officers training meet held Nov. 10

The Nicholas County 4-H officers were in training Monday, Nov. 10, at the County Extension office. At this meeting, officers were trained. The officers were taught by Bobby Cartwright, president and vice president; Misses Cheryl Lowe and Betty Labadie, secretary and treasurer; Mrs. William Conley, reporter; Miss Sandra Wilson, recreation and pledges.

Mrs. Wallace bridge winner

Mrs. Billy McFarland hosted a deers-birdge at her home on Thursday, Nov. 6.

Christian Women to have oyster supper Wednesday

The Christian Women's Fellowship of the First Christian Church will hold their annual Oyster Supper Wednesday, Nov. 19, from 5 to 8 p.m. at the church on Carlisle Street.

NCHS Book Fair starts Tuesday

The Nicholas County High School Library Club is sponsoring a Book Fair in the high school library starting Tuesday, Nov. 18 and lasting through Thursday, Nov. 20.

Local florist to give program

The Carlisle Garden Club will meet Monday, Nov. 17, at 2 p.m. in the basement of the Christian Church. Bowen's Florist will present a program on Christmas arrangements, entitled "A Christmas in the House, Not a Creature Was Stirring."

Births

Mr. and Mrs. Marion Glenn Fryman announce the birth of a daughter, Rebecca Jean, on Tuesday, Nov. 4, 1975 at Bourbon County Hospital. She weighed nine pounds.

Deeds recorded by Nicholas County Clerk

W.M. Wheeler, 636 acre Scrub Grass to Curt Raffitt and wife. James L. Tedder and wife, land Locust Grove Road to Buford B. Glass and wife.

ARMOUR NO. 1 TUX-PACK SLICED BACON lb. \$1.49

OCEAN PERCH FILLETS Frozen lb. 89¢ (5 lb. box \$4.39)

U.S. Choice Sirloin Steak lb. \$1.89

U.S. Choice Boneless Rump or Sirloin Tip Roast lb. \$1.69

ARMOUR PATIO PUPS lb. pkg. 99¢

SWANS DOWN CAKE MIXES 19¢ lb. 49¢

POST TOASTIES CEREAL 19¢ lb. 59¢

COMSTOCK CHERRY PIE FILLING 19¢ lb. 59¢

STAR KIST TUNA 2/99¢

JONATHAN APPLES 79¢

CRISCO SHORTENING \$1.49

TIDE DETERGENT \$1.69

SALAD DRESSING 79¢

FLEECEY WHITE BLEACH 59¢

PEPSI, DIET PEPSI, 7-UP 75¢

Michelle and wife, Luther Tucker and wife. Allie P. Jones, lot at Morefield to Norma W. Vire.

Nicholas County Development Corporation, Lot 12, Section P, Lake Carnegie Estates to Danny C. Tackitt and wife.

R.P. Alexander and wife, Lot No. 129 Alexander Subdivision to Frank W. Turner and wife. Darius D. Wilshire, Lida Ruth and Thomas Henry, two parcels Pleasant Valley to Paul Barterville to Reynolds Price and wife.

Leroy Bowles and wife, 0.96 acre Scrub Grass to W.M. Wheeler. Jewell Buckler Davis and Wayne E. Davis, house and lot East Main Street to Earl, Monte K. Clay and Fay Lavelle.

Robert Courtney and wife, house and lot Eastern Avenue to Ronald E. Mattox and wife. Ruth and Harry Kingsolver, house and lot Archibald Avenue to Lillian R. J.B. Layart, small lot Highway 32 to Mike Evans and wife.

President of the Council. She was also recognized for her 35 years of service to the County Extension office.

The 411 presidents and vice presidents; Misses Cheryl Lowe and Betty Labadie, secretary and treasurer; Mrs. William Conley, reporter; Miss Sandra Wilson, recreation and pledges.

Mr. and Mrs. Hansford C. Mann of Terra Haute, Ind. were recent guests of Mr. and Mrs. Clay Mann.

Master James V. Hilcock, son of Mr. and Mrs. Don Hilcock spent a few days last week with his grandmother, Mrs. Mary Mann and Mr. Mann.

Rev. and Mrs. J.W. Lacey moved Tuesday to Monticello, Ark.

Mr. and Mrs. H. Paul Vire of Shepherd Hills entertained Mrs. Vire's children and families one weekend recently. They are Col. and Mrs. W.R. Hall, Wanda, Randy and Leslie of Dayton, Ohio, and Mr. and Mrs. Thomas M. Calvert, Todd and Marsha of West Union, Ohio. Also visiting were Mr. and Mrs. W.W. Lacey of Lexington and Mr. and Mrs. C.M. Calvert of Flemingsburg.

Mrs. Clay Mann and Mrs. Danny Sampson spent Monday in Lexington. Mrs. Wendell Kingsolver was presented a quilt by the Board of Directors of the Wilderness Road Girl Scout Council in appreciation for her dedication and service during the past three years. She is the immediate past

Dr. W.L. Kingsolver was awarded the degree of Fellow in the American Academy of Family Practice at a ceremony on Oct. 7 in McCormick Place in Chicago, Ill.

This recognition is granted to those members of the Academy who have passed the certifying examination in family practice administered by the American Board of Family Practice, or have completed 600 hours of postgraduate study in Academy-approved continuing education. Dr. Kingsolver has met both qualifications.

There were 29 doctors from Kentucky to receive this degree.

All officers are asked to wear their formal attire.

The Carlisle Junior Woman's Club (JWPC) is taking orders for home baked Thanksgiving goodies. Orders must be placed before Saturday, November 22. Foods may be picked up Wednesday, November 27. Order will be taken for the following:

Kentucky Council of Churches annual meeting Nov. 14-15

An ecumenical worship and community service will open the 30th Annual Assembly of Kentucky Council of Churches Friday evening, Nov. 14 in the First United Methodist Church, Matthews. The consolidated continuation will be the first such event under KCC auspices. Business of the ecumenical agency will be conducted during sessions Saturday.

In announcing plans for the Friday evening public event, KCC Executive Director said that the celebration of the Lord's Supper will be led by five Kentucky clergy. They will represent a wide variety of religious traditions within Kentucky Council of Churches. The service begins at 7:30 p.m. at the suburban Louisville church.

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Burglary charges lodged against four; Price home target

Margaret Hanley Price's home near Lexington was burglarized on or about Oct. 17 while she was in Carlisle.

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Homemakers meet

Headquarters Mrs. James Snapp and Mrs. Veach Delaney entertained 14 members of the Homemakers Club Wednesday, Nov. 5 at Lake Carlin County Club.

Mrs. Reynolds Allison presided. Mrs. Russell Alexander gave the devotional. The roll call was answered by "What I'm Thankful For." The minutes were read and approved. The treasurer's report was given.

During the business session plans were made for a bake and gift sale to be held on Saturday, Nov. 15. Several suggestions were made for lessons for the 1975-76 year.

After lunch Naomi Dale gave a lesson on "Proper Table Setting." She used several different color schemes in china, crystal, plate mates, or tablecloths. She brought out an unusual suggestion that the color scheme should be carried out in your menu and table setting.

Several members told about the area meeting. Plans were made for the Christmas program.

Mrs. A.V. Allison closed the meeting with quiet games.

Miss Beverly Bryant

Bryant-Smoot engagement

Mr. and Mrs. Robert Bryant of Flemingsburg, announce the engagement of their daughter, Brooke Ann to Kenneth Carl Smoot, son of Mr. and Mrs. Herbert Smoot Jr. of Nicholas County. Mr. Smoot resides near Mr. and Mrs. Kimball Booth of Carlisle. A December wedding is planned.

Mrs. Eula Carter shared with the club recent thoughts of the Bert Coody, Extension Specialist in Family Life. Kaah Grimes was devotional leader. The subject was "Blessings we enjoy that Pilgrims did not." Teen Eds gave a report concerning the area meeting.

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Miss Bryant is 1974 graduate of Fleming County High School, and is presently employed at Jerry's IGA Store in Flemingsburg. Mr. Smoot graduated from Nicholas County High School in 1974, and is associated with Jerry's IGA Food Market in Carlisle.

Mrs. Wallace bridge winner

Christian Women to have oyster supper Wednesday

NCHS Book Fair starts Tuesday

Local florist to give program

Marie Chapter meets Monday

Births

Misses Bryant and Smoot

Friends invited to Nov. 22 wedding

Real Estate

McCarty

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