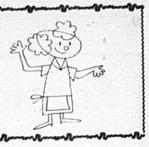
Kay's Kitchen



By Kay Fisher

What to do with the left-over turkey? If you are lucky enough to have slices of turkey, use about half white and half dark meat for these familiar dishes.

HOT BROWN

In individual casseroles or in a large one, make a layer of buttered toast, turkey and crisp cooked bacon. Cover with a rich cheese sauce. (Make cream sauce and simply add cheddar cheese and season to taste). Top with sliced tomato, more cheese and sliced mushrooms. Heat in hot oven until brown.

TURKEY-BROCCOLI CASSEROLE

This is just as good with chicken. Cook one 10 ounce box of broccoli until just tender. In a buttered casserole put a layer of broccoli, then turkey. Cover with seasoned cheese sauce and top with crushed Ritz crackers. Pour about 2 tablespoons of butter over all. Bake at 350 degrees until hot.

CHICKEN OR TURKEY WITH SPAGHETTI

Make a light cream sauce, about 1 cup and add 1 cup diced turkey, ½ cup canned mushrooms, ¼ cup chopped green pepper, 2 cups cooked spaghetti. Add about ¼ cup chopped pecans or almonds. Mix all ingredients together and put in greased baking dish. Top with buttered bread crumbs (or crackers), and grated Parmesan cheese. Bake in 375 degree oven until hot and brown.

CREAM SAUCE

Since the above recipes all call for cream sauce in various ways, perhaps I had better give you a basic recipe for cream sauce. Most cookbooks tell you to use a double boiler. However since I'm not very good at standing in one spot for 15 or 20 minutes stirring and cooking, I use a short cut. Use a heavy sauce pan over low heat and melt 2 tablespoons of butter. As it melts add 1½ to 2 tablespoons of flour. Very carefully and slowly add 1 cup of milk, stirring constantly to keep the sauce smooth. Add salt and pepper to taste, 1 teaspoon or more Worchestershire sauce. If I am using the sauce for beef or pork dishes, I usually add a bouillon cube or chicken bouillon for fowl. Sometimes if the sauce is a bit thick I use the liquid from the canned mushrooms to thin to proper consistency. For cheese sauce just add grated cheddar cheese or a glass of Old English cheese. Don't be afraid to experiment with sauces. They add the "oomph" to creamed dishes. About ¼ cup of Sherry to the basic cream sauce is a good addition if using it for seafood dishes.

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It is not too early to start some of your Christmas baking, and I can't think of anything better to start with than Kentucky Pecan Cake.

This recipe makes a large cake—enough for three loaf cakes 5½ inches by 9 inches or in a large tube pan 5¾ inches deep and 9½ inches wide at the base and 11½ inches at top. Line pan with buttered paper (butter both sides of paper), including tube, sides and bottom.

PECAN CAKE

1 cup brown sugar
2¼ cups white sugar
¾ pound butter
6 whole eggs
4 cups flour, sifted
6½ cups broken pecans (floured)
1½ boxes raisins (the seeded sticky kind, floured)
1 cup whiskey
1½ nutmegs grated (4 teaspoons)
2 teaspoons baking powder

To keep this from being an all day job I flour the pecans and raisins the night before. Use about one cup of flour and with hands flour the nuts until well coated then put into large sieve and shake to remove excess flour. Empty into large bowl. Now do the same with the raisins. This takes a bit longer since you want to separate each raisin. In sieve, remove the excess flour and save for use to make the 4 cups called for in recipe. Have all ingredients at room temperature.

In large bowl cream butter and sugar, add eggs, one at a time, beating after each one. Add baking powder to flour and add alternately with whiskey, then freshly grated nutmegs.

Remove beaters and carefully fold in nuts and raisins with wooden spoon. Spoon into large greased pan lined with brown paper and buttered or loaf pans.

Preheat oven at 400 degrees. Place pan on two wooden blocks in iron skillet filled half full of water. Cover with loose fitting lid and place pan of water on top. Bake 45 minutes at 400 degrees, then reduce heat to 350 degrees and cook around 2 hours. You may have to add more water to skillet. Remove skillet and top pan during the last 15 minutes of baking time. Test with straw or tooth pick to see if done. Remove from oven, cover with teatowel until cool, then remove from pan. Do not remove paper from cake. Wrap in heavy foil and store in lard can with tight lid. Every 10 days drizzle about 2 tablespoons of whiskey over cake, rewrap and store.

Happy Chandler: 'Happy days are here again'

by John Davidson

VERSAILLES—Politics and government are renowned for being full of unexpected surprises. Quite often decisions hinge on spur-of-the-moment developments; and accomplishments sometimes result as a complete surprise to those involved.

But, displaying a take-the-bull-by-the-horns attitude, former Gov. Albert Benjamin "Happy" Chandler insists, "I meant to do everything I did"—a rare claim in government.

Perhaps the most flamboyant and nationally known governor in recent Kentucky history, the boisterous Chandler is given credit for many capital construction projects around the Commonwealth and a nationally copied state government reorganization program. He also enjoys the distinction of being one of only six men to serve two terms as the Commonwealth's chief executive.

The 77-year-old Chandler is now leading an active retirement at his home in Versailles. He spends most of his afternoons at the University of Kentucky "helping Fran Curci (UK football coach) with the practice sessions."

Spending a large amount of time on the golf course, he says that he is the president of the Chandler School of Putting. Showing that he remains in good physical shape, the former governor boasted that he spent his 77th birthday on the links, "shooting a 38 on the first nine and coming in with a 34 on the back nine. Now that's not bad shooting, pardner."

He also romps around his yard with his 18-year-old blind poodle. He explained, "The vet wanted to put her to sleep, but I wouldn't let him. He said that if he were ever reincarnated, he wanted to come back as a Chandler dog." Chandler laughed with a sense of humanitarian pride.

Chandler's friends recall several humanitarian incidents in their observations of the man. They say the softest spots in his heart are for children and the handicapped.

One friend remembers that it was not uncommon for Chandler to ask someone out to lunch and make them pay the bill. But as they would leave the restaurant, if Chandler would see any underprivileged-looking children, he would hand them each a dollar.

People also remember that any gifts offered the Chandlers at the Governor's Mansion would automatically be sent to the former mental institution in Frankfort.

During his nearly 50-year political career, Chandler developed a large following of supporters. The extremely large amount of phone calls he still receives each day shows the popularity of the man and the allegiance of his followers. "After I was on KET the other night, a man called and said he wanted me to run for governor again," he chuckled, explaining that he quickly declined.

"Coach" Happy Chandler stands on the sidelines with University of Kentucky football coach Fran Curci at afternoon Wildcat football practice sessions. The former governor spends as many afternoons as he can at the university "helping Curci coach."

Winning his two gubernatorial elections in 1935 and 1955, Chandler ran an unsuccessful race for governor as an independent candidate in 1971. Although many people believed the Chandler faction of the Kentucky Democratic Party to be dead, he polled 40,000 votes. He said that he only spent $5,000 on that campaign and a newspaper columnist labeled it "a virtuoso performance."

But the rapidly loud-talking man's victories far overshadow his defeats. Other than his two elections to the governorship, Happy Chandler was elected to the state senate in 1929 and the U.S. senate in 1940 and 1942. He also served a seven-year term as commissioner of major league baseball in the late '40s and early '50s, where he takes credit for developing the players' pension plan.

He said his first election in 1935, when he was nicknamed the Boy Governor, came about only because the Chandler forces set a new precedent in Kentucky. Prior to the 1935 race, Kentucky had no primary election law. Candidates were nominated by a state convention.

Quoting from a poll taken by a Louisville newspaper, Chandler remembered that Kentuckians were "overwhelmingly in favor of electing their nominees in a primary." He also saw the convention process as a way for the governor to exert his power to hand-pick their candidates.

Outgoing Gov. Ruby Laffoon had chosen his highway commissioner, Tom Rhea of Logan county, as the administration's candidate for governor in 1935. Chandler had served as Laffoon's lieutenant governor.

He explained that late in Laffoon's term, the governor went to Washington for a brief visit with President Franklin Roosevelt. As lieutenant Governor, Chandler became acting governor when Laffoon crossed the state line.

Stating that "failure to act removes the necessity for action," Chandler went to President to pull off his "political crop." The acting governor called the legislature into "extraordinary session" for the sole purpose of enacting a primary law.

Chandler said that as soon as Laffoon learned of what had occured in his absence, he caught a train back to Kentucky. As soon as the train hit Ashland, Chandler said, Laffoon delivered a revocation order.

The circuit court confirmed Chandler's right, as acting governor, to call the legislature into session. Setting precedent, the Court of Appeals upheld the decision.

When the primary bill was presented to the legislature though, the Chandler forces did not have enough votes to get

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Miss Beverly Bryant recipient of several bridal showers

Mrs. Wayne Shumate and daughter, Paige, hosted a miscellaneous bridal shower at WindStone Farm Tuesday, Nov. 18, in honor of Beverly Bryant of Flemingsburg, bride-elect of Kenneth Carl Smoot. Decorations carried out a blue and white bridal theme. The shower was attended by over 20 guests. Out of town guests were Mrs. Robert Bryant, Mrs. Judy Gardner, and Miss Susie Bryant, all of Flemingsburg.

Miss Bryant was also honored with a miscellaneous shower on Thursday, Nov. 20, at the Kentucky Utilities Civic Hall in Flemingsburg. Decorations carried out a yellow and white theme and about 15 guests attended. Hostesses for the event were Miss Joanne Colgan and Mrs. Steve Gardner. Local guests attending were Mrs. Herbert Smoot Jr. and Mrs. Kimball Booth.

On Monday, Nov. 24 Mrs. Anthony Storey and Mrs. Randy Hamm entertained Miss Bryant with a personal shower at the home of Mrs. Storey in Flemingsburg. Ten friends and relatives attended.

Mr. and Mrs. Kimball Booth will host the rehearsal dinner for 24 guests including members of the wedding party and immediate families of the bride and groom on Thursday, Dec. 4, at the residence of Mr. and Mrs. Harry Trapp with Mrs. Teddy Dotson assisting.

SOCIETY

Vows exchanged at Judyville

Mr. and Mrs. Noble Barbee of Nicholas county announce the marriage of their daughter, Pamela, to Omer Hunt, son of Mr. and Mrs. George Hunt, also of Nicholas county.

The couple exchanged vows at 7 p.m. on Friday, Nov. 21, 1975 at the Judyville Christian Church. The Rev. Curtis Jones officiated.

Entertained Sat. with hayride

Mr. and Mrs. Dickie Grimes entertained the following on Saturday night with a wiener roast and hayride: Judy and Ronnie Doyle, Lesa and Lee Grimes, Timmy and Daniel Gum, Rita Mynear, Glenda and Jerry Mann, Phillip Mattox, Kenney Smoot, Tony and Mark Ritchie, Kim Smoot, Sammy Vice, Jim Boyce, Jimmy Blackburn, Deanna, Danny and Len Grimes.

To be guests of Santa Claus

Friday, Nov. 28 at 5:00 p.m. Amy McFarland, Cami Clark, and Janelle Hall will be guests of Santa Claus on the Channel 27 Santa Claus Show. Darrell McFarland and Tim Hall will be in the audience.

Go-Getters 4-H Club met Nov. 18

The Go-Getters 4-H Club met after school on Tuesday, Nov. 18. The program was on good citizenship.

There will be a 4-H Talk Meet after school on Monday, Dec. 1.

Beg your pardon

The staff of the Carlisle Mercury wishes to apologize to Mrs. Lonny Bryant for a mistake in the Nov. 20 issue. It was mistakenly reported to us that Mrs. Mason Bryant made the kitchen arrangement for the open meeting of the Carlisle Garden Club held on Monday, Nov. 17. Mrs. Lonny Bryant, daughter-in-law of Mrs. Mason Bryant, actually made the arrangement.

Sorority meet in Tennessee

Georgana Clark, Doris Applegate and Beth Maynard, all members of the Maysville Community College Chapter of Phi Beta Lambda and their advisor, Mrs. Ellen Malone, attended the annual joint Southern Region Leadership Conference of Phi Beta Lambda and FBLA in Gatlinburg, Tenn. from Nov. 13-15.

Eighteen hundred people from 12 states attended. The group took a trip in the Smokey Mountains while they were there. They returned home Sunday afternoon, Nov. 16.

Miss Anna Shearer will wed Dec. 9

Mr. and Mrs. Virgil C. Shearer of Carlisle, announce the forthcoming marriage of their daughter, Anna Kay, to Darrell Dwayne Sexton, son of Mr. and Mrs. G.W. Sexton, also of Carlisle.

The wedding will be an event of Tuesday, Dec. 9 at 7 p.m. at the Carlisle Baptist Church.

The couple will reside on Pleasant Springs Road where Mr. Sexton is engaged in farming.

Miss Shearer is a 1974 graduate of Nicholas County High School.

76th anniversary to be observed by elderly couple

Mr. and Mrs. Jess Hughes of Blue Licks, will observe their 76th wedding anniversary on Saturday, Nov. 29.

They were married on Thanksgiving Day, Nov. 29, 1899 at Abner's Mill in Nicholas county.

They are the parents of 12 children, of whom nine are still living. They have 26 grandchildren and 45 great-grandchildren.

No celebration is planned except visits from friends and relatives. Mr. Hughes is 95 years old and Mrs. Hughes is 93.

Local children to be on TV

Six local children will appear on WKYT-TV Channel 27 at 5:00 p.m. on Wednesday, Dec. 3 on Santa Claus Land. The names of the six are: Ron Allison, Mark Allison, Leslie Duncan, Jay Ecton, Casey Seithers and Sarah Blount.

Diana Ritchie Throckmorton, daughter of Mr. and Mrs. Cleis Ritchie, has joined the staff at Leet's Beauty Salon in Carlisle. She has styled hair at Mabel's Beauty Salon in Flemingsburg, also Clarence Moor's Salon in Maysville. She will be working Tuesday, Thursday and Friday. The following also work in the salon: Elaine Hardwick, manager, works Wednesday through Saturday; Cordelia Smith works on Saturday only. Call and make an appointment with your favorite operater. Open Tuesday through Saturday. Evenings by appointment. Phone 289-7283.

Greetings AT THANKSGIVING TIME

Leet's Beauty Shop

SAVER

Your oven's often a saving friend.

It may surprise you, but oven cooking is less expensive in the long run than cooking on top of the range.

Surface units stay on the whole time they are in use, but an electric oven is on for only part of each hour it's used. Its insulation holds heat in, so it "rests" part of the time. And you can warm foods and plates in the already heated oven without using more energy.

(But don't use your oven as a kitchen heater. Such use wastes both electricity and money.)

Electricity is too good to waste!

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Fleming—Mason Rural Electric Cooperative

Flemingsburg, Ky.

Saltwell news

By Mrs. Fred Hollar

Mr. and Mrs. Kenney W. Gaunce and Mrs. Stanley W. Caswell were Sunday dinner guests of Mr. and Mrs. H.A. Gaunce and Norma.

Mr. and Mrs. Martin Feeback and Robert Scott spent a Sunday recently visiting old friends of Mr. Feeback who are now living in Sonora, Munfordsville and Hardin and Hart counties in Western Kentucky.

Miss Kathy Fryman spent the weekend with her grandparents, Mr. and Mrs. Orville Doyle.

Mrs. Strauder Hollar returned home on Wednesday after recent surgery at Nicholas County Hospital. Visitors since her return home included Miss Jessica McCree, Mr. and Mrs. H.A. Gaunce and Norma, Mr. and Mrs. Jesse T. Earlywine, Mr. and Mrs. Fred Hollar, Gladys Kenney and Mrs. Phyllis Brady.

Mr. and Mrs. Stevie Gaunce of Lexington spent Saturday and Sunday with Mrs. Woodrow Gaunce in Carlisle.

Mr. and Mrs. Bob Kenney and sons Greg and Jason spent Sunday with Mrs. Gladys Kenney. Mr. and Mrs. Fred Hollar were also afternoon visitors.

The Sub-District M.Y.F. met at the Saltwell Church on Monday night with a full house.

Mrs. Howard Livingood, Mrs. Ann Riggs, Mrs. Phyllis Brady and Mrs. June Knippenberg attended the "Officers Responsibility Training" of the United Methodist Women at the Flemingsburg Church on Thursday night.

Mrs. Dickie Grimes is confined to her home from illness.

Mr. and Mrs. Stevie Gaunce and Mrs. Woodrow Gaunce visited Mr. and Mrs. Stanley W. Caswell for cake, coffee and ice cream on Saturday night.

Mr. and Mrs. Jesse Earlywine were Thursday supper guests of Everett Snapp. Leroy Earlywine and Alma Mattox were also visitors on Saturday and Sunday.

Mr. and Mrs. Fred Hollar visited Mr. and Mrs. Lawrence Rankin, Harry Morris and Mr. and Mrs. Strauder Hollar and family on Sunday afternoon.

Miss Robbie Harney spent Tuesday with Mrs. Gladys Kenney.

The Headquarters United Methodist Men and Women will meet at the Headquarters Church this Friday night, Nov. 28 at 7 o'clock for their annual Thanksgiving supper and regular monthly meetings. Rev. J.H. Ritchie will be speaker for the men.

Mrs. Billy Knippenberg and Debbie entertained about 15 ladies at their home on Friday night with a home accessories party.

Spears Collins Jr. entered St. Joseph Hospital in Lexington on Monday for treatment and tests.

Mrs. Gladys Kenney and Mrs. Fred Hollar visited Mr. and Mrs. E.P. Laughlin and Mrs. J.R. Kenney and family on Friday afternoon. Mrs. Laughlin and Mrs. Kenney are both ill.

Mr. and Mrs. Jim Wilson and Mr. and Mrs. Donnie Selvage visited Mr. and Mrs. James Wilson Sr. on Saturday night.

Orville Doyle and Mrs. Bobby Brady enjoyed a birthday dinner on Sunday at the home of Mr. and Mrs. J.E. Adams Jr. and family of near Georgetown.

Mr. and Mrs. Roy J. Snapp and sons Eddie and Jerry, Mr. and Mrs. Ralph Wagoner and daughters, all of Cincinnati, and Mr. and Mrs. Roger Goodman and daughters of Lexington were Friday supper guests of Mr. and Mrs. Roy E. Snapp.

Rev. and Mrs. Howard Livingood and children were in Lexington on Saturday.

We wish for the sick people of our community and neighboring communities a speedy recovery. They are Eugene Wagoner, Mrs. Innes Feeback and Mrs. W.H. Campbell. They are all patients at St. Joseph Hospital.

Harold Mattox of Lexington spent Saturday with Layne and Sterling Hollar.

Mr. and Mrs. Fred Hollar visited Mr. and Mrs. Spears Collins and Sandye on Sunday night.

Mr. and Mrs. Bobby Smart and daughter of London spent Saturday and Sunday with Mr. and Mrs. Randall Ritchie and sons.

Mr. and Mrs. Randall Ritchie, Harold Mann and Mr. and Mrs. Fred Hollar visited Mr. and Mrs. Dickie Grimes and Deafna on Sunday night.

Martha and Daley Kennedy were Sunday supper guests of Mr. and Mrs. Raymond Kennedy of Lexington.

VA helps 1,143 in Kentucky

Kentucky has 1,143 widows, wives of totally and permanently disabled veterans and their children who draw monthly checks from the Veterans Administration for attendance at colleges and other schools. Of these, 998 are enrolled in college.

Their checks from VA generally are $270 per month for full-time training. Included are wives of prisoners of war and missing in action.

To attend school or take job training with VA financial help a son or daughter must be between 18 and 26 years of age, although in some instances it is possible to begin earlier and continue later. Marriage of a child is not a bar to this VA benefit.

Eligible dependents may receive up to 36 months of education or training with VA help, but their program must be aimed toward a definite educational or vocational goal. There are special restorative programs for the physically or mentally handicapped. These may begin as early as age 14. Special vocational training is also available.

Information and application forms are available at the VA regional office, 600 Federal Place, Louisville, Ky. 40202. Veterans Service Organizations can assist eligible applicants.

Old Capital restoration wins recognition

The restoration of the Old State Capitol in Frankfort has won recognition from the Kentucky Society of Architects. The awards came as a result of the actual restoration and for increasing access to the building for the handicapped.

A special citation and special award were given to the Frankfort architectural firm Gray, Coblin and Porter, the Commonwealth of Kentucky's Executive Department for Finance and Administrtion and division of engineering and the Kentucky Historical Society "for achievement of excellence in the historical preservation and restoration of the Old State Capitol, Frankfort, Ky.," and for removal of architectural barriers.

Restoration of the Old State Capitol began in late April, 1973 and was completed in June of this year.

The awards were presented at the Kentucky Society of Architects of the American Institute of Architects Convention here.

Refreshments

Door Prizes

Bowen's Florist

Christmas Open House

12 till 5 p.m.

Nov. 29th

Big Food Buys FOR SMALL BUDGETS

Fleecy White Bleach Gal. 59¢

U.S. CHOICE CHUCK ROAST Lb. 89¢

FISCHERS WIENERS 12 Oz. Pkg. 79¢

FISCHERS MELLWOOD BACON Lb. $1.59

Smuckers Strawberry Jam ..... 2 Lb. Jar $1.39
Swans Down Cake Mixes ..... 49¢
Aurora Soft Prints Toilet Tissue ..... 2 Roll Pkg. 2/89¢
Stokely Peaches ..... Halves or Sliced #2½ Can 49¢
Mr. G. Frozen French Fried Potatoes ..... 2 Lb. 49¢
Fireside Marshmallows ..... 1 Lb. Pkg. 49¢

U.S. Choice Boneless Chuck Roast lb. $1.29
U.S. Choice Shoulder Roast lb. $1.19
U.S. Choice Boneless Stew Beef lb. $1.39
Fresh Ground Chuck 3 lb. pkg. or larger lb. 99¢
Vacuum Packed Fischers Sliced Bologna (Reg., Thick, Garlic) lb. $1.09

Old Virginia Blackberry Jam & Preserves 18 Oz. 69¢
Pream Coffee Creamer 18 Oz. 99¢
Cho. Flavored Hershey Chips 12 Oz. 69¢

Breaded Round, Fantail Sea Pak Shrimp Lb. $2.59
Chunk Light 6½ Oz. Star Kist Tuna 2/99¢
Mrs. Filbert's lb. Stick Margarine 2 Lb. 89¢
Orange, Grape 40 Oz. Sunshake Drink 49¢
Veg-All 17 Oz. Mixed Vegetables 3/89¢

Glazed Frozen Everfresh Donuts 79¢ 14 Oz.

9-Lives Cat Food 6½ Oz. Can 5 For $1.00

Whisker Lickin 6 Oz. Purina Cat Food 5/$1
Borden Orange Instant Breakfast Drink 21 Oz. 99¢

8 Oz. Box Franken Berry Cereal 59¢
King Size Era Liquid Detergent $1.99

Pinto-Great Northern-Mixed-Lima-Kidney Lucks Beans #303 3/$1
Jeno's Pizza Roll Tray 9 Oz. 99¢
Jeno's Snack Tray 7¼ Oz. 99¢

Cough Suppresant Hold 4-Hour 79¢
Snowdrift Shortening 3 Lb. $1.39
Whole Peeled 14½ Oz. Hunts Tomatoes 3/$1

Duncan Hines Brownie Mix 99¢ 23 Oz.

Bes Pak Garbage Bags 30 Gal. 10 Ct. 79¢

U.S. No. 1 WHITE POTATOES 10 Lb. Bag $1.19
LB. BAG CARROTS 17¢
Florida White Grapefruit 5 Lb. Bag 79¢

HEAD LETTUCE 3 Heads $1

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