

# Kay's Kitchen

By Kay Fisher



For a change why not have an Easter brunch? It does not mean you will get up at the crack of dawn to prepare it because I will give you a menu with most of the work done the day before.

Start—set the table the evening before, using your gayest tablecloth or mats. For a center piece, fill a crystal bowl or composite with bright colored Easter eggs. Don't select too large a bowl. I found it would take about eight eggs to fill a small crystal composite.

Here is the menu: Grapefruit cups, eggs in toast cups, bacon, cheese grits and assorted breads to toast, if desired. No brunch would be complete without a good Coffee Cake. I have given this bread but here it is again because it is delicious and can be mixed the day before.

**GRAPEFRUIT CUPS**  
Prepare one-half grapefruit per serving. Scoop out pulp and juice. Save for use at another time. Remove the seeds and tough fibrous center with kitchen scissors. Line each grapefruit cup with raspberry shortbread, about 1/4 inch thick, and crumble two or three cookies sheet in freezer until ready to use. Refrigerate until chilled fruit cocktail. Serve in fruit plate. This is also good to serve as a dessert.

**EGGS IN TOAST CUPS**  
Trim crusts from slices of bread. Brush both sides with melted margarine. Fit each slice into a custard cup or large muffin pan. Toast in slow oven at 325 degrees for 15 minutes. Remove from oven and break an egg into each toast cup, season with salt and pepper. Cover with foil, return to oven and bake 12 to 15 minutes or until desired doneness. Loosen toast from cups and serve hot. For this meal I will toast the egg cups, keep them warm and poach the eggs and serve in the cups, because your oven is going to be busy baking the coffee cake.

**BACON**  
You will remember I have told you about cooking bacon ahead of time, well before you cook the bacon and wrap in foil or plastic wrap. When everything else is nearly ready place the bacon in a shallow baking pan and heat through. Be careful this takes only a minute or two. Drain on absorbent paper.

**CHEESE GRITS**  
Cook grits according to package directions adding one 6 ounce roll of garlic cheese, cut in pieces or 1 cup of grated cheddar cheese and 1/2 cup of margarine. Stir until melted. Pour into serving dish and crumble two or three slices of crisp bacon over the top.

**CINNAMON COFFEE CAKE**  
In a large bowl mix to creamed stage 1 stick of margarine, 2 cups brown sugar, 2 cups flour, 1/2 teaspoon salt. Take out one cup of the mixture and add to this 2 teaspoons of cinnamon and 3/4 cup chopped nuts and save for topping.

## Moreland marriage date is set

Mrs. Carole Moreland of Carlisle and Gordon Moreland of Orlando, Fla. announce the forthcoming marriage of their daughter, Jean Ann, to Patrick Lowell Dunn, son of Mrs. Ruth Dunn of Carlisle, and the late Roger Dunn. The wedding will take place at the Carlisle Christian Church at 6 p.m., Saturday, April 17. Reception will be held immediately following the ceremony. The custom of open church will be observed. All friends and relatives are invited to attend.

## Bride's home is scene of Ring-Argo ceremony

Miss Diane Ring and John William Argo Jr. were united in marriage Saturday, April 8 at the home of Mr. and Mrs. Woodrow Wilson, Carlisle, with Rev. H. Dallas Sugg officiating at the double ring ceremony.

The bride is the daughter of Mr. and Mrs. William Ring of Carlisle. The groom is the grandson of Henry Myner, also of Carlisle.

The bride wore a floor-length white gown of polyester crepe knit and lace. She carried a bouquet of pink sweetheart roses with baby's breath. Miss Sandra Cleaver was maid of honor. She wore a floor length blue satin dress and carried a long stem pink rose with white streamers. Mike Boone served as best man.

The reception was held at the home of Mr. and Mrs. Woodrow Wilson. Assisting with the reception were Miss Venora Eades, Carlisle; Miss Cokey Stephens, Ewing, and Mrs. Sharon Mittiga, Lexington.

The bride is a graduate of Nicholas County High School. She is employed at Square 12 company in Lexington.

Mr. Argo is a graduate of Nicholas County High School and is employed at Blue Grass Army Depot in Lexington. The couple is making their home in Lexington.

## Mrs. Shaw wins high score

Mrs. Billy Clark entertained with a dessert-buffet at her home on Thursday, April 8.

Guests were Roy Dotson, Mrs. Joseph H. Conley, John Allison, Mrs. Rita McCallister, Mrs. Jimmy Shaw, Mrs. David Zachary, and Mrs. Lyle Anderson.

High score was won by Mrs. Shaw.

## Formal attire for Marie Chapter

Marie Chapter 259 will hold its regular monthly meeting Monday, April 19 at 7:30 p.m. at the Masonic Temple. After the initiation, refreshments will be served in the dining room.

Also, at 10 p.m. prior to the regular meeting Marie Chapter will honor its Past Matrons and Pastors. All officers are requested to wear formal attire and all members are urged to attend.

## Mrs. Hardin sells poem

Mrs. Paul Hardin, under the pen name of Mary C. Hardin, has sold one of her poems to Farnet's Magazine. The poem is entitled "On Friends."

## Buntin to speak at M.M.I. Day

Brigadier General Wilbur B. Buntin will present an award to the ROTC detachment Thursday during ceremonies at Millersburg Military Institute.

Senator Joe Prather, Governor pro tem, will speak at the luncheon as Governor Julian Carr's representative during M.M.I. Day at the school.

## Notice

Notice  
Cystic Fibrosis  
Bike-A-Thon  
Entry Forms may be picked up at The First Natl. Bank

## Granddaughter's wedding is told

Miss Roxanne Cameron and Paul Christopher Baker were married Friday, April 8 at 7:30 p.m. at St. Paul's Catholic Church, Lexington, by Father George Donnelly.

Mrs. Baker is the daughter of Barbara Cameron of Lexington. Mr. Baker is the son of Mr. and Mrs. Paul S. Baker, also of Lexington.

Miss Melanie Williams served as maid of honor. Mrs. Kathy Davis, Miss Kathy Baker and Miss Jennifer Baker, sisters of the groom, were bridesmaids.

Richard Honican served as best man. The ushers were James Baker, brother of the groom, Marty Davis and Robert Huddleston.

The reception was held at the home of the bride in Lexington. It was given by Miss Virginia Rerford of Lexington.

A lot of town guests who attended the wedding included Mrs. Juanita McGinley, Mrs. Maxine Goin, Diane Goin, and Gayle Goin, all of Bowling Green; Mr. and Mrs. Warren Ritchie of Paris; Mrs. George Hall of Ford; Mrs. Debbie Rinehimer of Wilmore; Mrs. Charles Powell and daughter Joanne of Nicholasville.

Mrs. Baker is stationed with the U.S. Navy at San Diego, Calif. Mrs. Baker will join him there in May.

Mrs. Baker is the granddaughter of Richard Hunt of Carlisle.



Mrs. Hugh M. Wilson  
Wedding vows solemnized at Presbyterian Church

## Mrs. Hollar hosts club

The Carlisle Garden Club will meet Friday, April 13 at 2 p.m. at the home of Mrs. Lowell Hollar, Mrs. W.G. Irwin will be co-hostess.

The program will be "What's New in Plants." Each member will be asked to bring any new or unusual plants they may have and share it with the club.

The marriage of Miss Elizabeth Ann Davis, daughter of Mr. and Mrs. William M. Davis, and Hugh M. Wilson, son of Mr. and Mrs. William A. Wilson, was solemnized at 7:30 p.m. Friday, March 26 at the Carlisle Presbyterian Church.

Dr. S. Evans Brown officiated at the double ring ceremony. Nuptial music was provided by Mrs. J.M. Pittman, organist.

The bride, given in marriage by her father, wore a Polyanthos orange dress fashioned with a mandarin neckline and bishop sleeves, ruffled at the waist. The bodice of pin-tuck style, like the neck and sleeves, was trimmed in Swiss lace. The A-line skirt was trimmed and edged with Swiss lace that swept to the floor. Her fingertip veil was of matching silk illusion trimmed in Swiss lace attached to a lace bandeau cap. Her hair was styled in a large lavender Cattleya surrounded by royal white Cattleyas and Vandas and falling into a cascade of miniature white Antelope dendrobiums.

Mrs. David R. Ritchie, sister of the groom, was matron of honor. She wore a gown of lavender and white dotted Swiss, trimmed with lavender satin ribbon. The gown was fashioned with an empire bodice, square neckline, tiered skirt and long bell sleeves. She carried a cascade with a large lavender Cattleya surrounded by royal white Cattleyas and Vandas.

The bridesmaids, in attire identical to that of the honor attendant, were Miss

Donna Letcher and Miss Rachel Booth. They carried cascades of royal lavender dendrobiums. The honor attendant and bridesmaids each wore a headpiece of royal lavender dendrobium caught at the center with a satin bow and streamers, to match their dresses.

David Wilson, brother of the groom, served as best man. Miles Hughes, cousin of the bride, and Ricky Broderick served as ushers. Jamie Davis, brother of the bride, lighted the candles.

Mrs. Tommy Ockerman and Mrs. Carl Webster presided at the guest book. Miss Jimetta Carter distributed the rice bags.

The flower arrangements and bouquets were designed by Mrs. William G.P. Anderson, Assisting at the reception which immediately followed the ceremony were Mrs. Jimmy Conrad, Miss Janet F. Sparks, Mrs. Jerry Cameron, Miss Mary Ellen Cameron and Mrs. Franklin M. Hughes.

The bride is a graduate of Nicholas County High School and is presently attending Morehead State University, majoring in accounting.

The groom is a graduate of Nicholas County High School and is presently attending Morehead State University, majoring in forestry.

After a wedding trip to the Smoky Mountains, the couple is residing at Louvain Terrace, Perkins Hill, Apt. 11, Morehead.

Miss Sally Bell, daughter of Mr. and Mrs. Russell Bell was admitted to Nicholas County Hospital Monday where she remains a patient.

Miss Charles Cox has returned to work after having submitted to major surgery at St. Joseph Hospital on April 2.

Wallace Wallen, Mrs. Malcolm McCulloch, Mrs. Joe Davis and Mrs. William Wright, all of Millersburg spent Wednesday in Lexington where they attended the Presbyterian meeting held at the Maxwell Street Presbyterian Church.

Mrs. and Susan Conley of Millersburg spent the weekend with their uncle, Joseph H. Conley, Jr. of Lexington.

Charles Wilson, principal of Nicholas County Elementary School, was released Saturday from St. Joseph Hospital, Lexington where he had undergone various tests.

Mrs. Donald Howard is recuperating at her home in Millersburg after having undergone surgery at Harrogate Memorial Hospital, Cynthia last Tuesday.

Mrs. W.R. Buntin Sr. has been released from St. Joseph Hospital, Lexington where she submitted to major surgery and is recuperating at her home.

Mrs. Clifford Shumate has been released from St. Joseph Hospital where she was admitted for observation and tests.

The Nicholas County Schools are closed this week for Spring Vacation. The Millersburg Club-School Track No. 64 had a swimming party last Thursday.

## Carter organizational campaign meet May 14

There will be an organizational meeting of the Jimmy Carter Presidential campaign on Wednesday, May 14. The meeting will be held in the fiscal court room of the Mason County Courthouse beginning at 3 p.m. E.S.T. The meeting will encompass the following counties:

Complete Line Of Auto & Tractor Parts  
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## 'Hot line' used

Students in the Freshman General Science Class at Nicholas County High School, taught by Mrs. Sue Kirby participated in a "Food Day Dialogue" program Thursday, April 8. The program, sponsored by the Council for Agriculture Science and Technology in Washington, D.C., was designed to better inform high school students about food safety and production in the United States. A "hot line" was provided between the school and a team of scientists in Washington, D.C. to answer students' questions on a number of subjects as understanding pesticides, the effect of food processing on nutritional values, and the possibility of occurring toxicants in foods. Students pictured are counter-clockwise, Mike Conley, on phone, Mike Berry, Gary White, Rose Brucker, Jeff Smith and Kathy Cartwright-Duncan photo



# Easter's On the Way... FOODS TO SAVE NOW!

Whole or Half 19-22 lb. avg. (Butt Half lb. 99¢)  
**ARMOUR SMOKED HAMS** lb. 89¢  
Golden Star 4-8 lb. avg.  
**ARMOUR TURKEY BREAST** lb. \$1.29  
Vacuum Packed  
**ARMOUR SLICED BACON** lb. \$1.39  
**ARMOUR HOT DOGS** 12 oz. pkg. 69¢  
Dixie Bathroom Refill Cups 3 oz., 100 ct. 69¢  
Mrs. Butterworth's Syrup 12 oz. 59¢  
Old Virginia Blackberry Jam 16 oz. 79¢  
Wisk Liquid Detergent 1/2 gal. \$2.29  
Royal Prince Yams 3# 59¢  
Solid Automatic Vanish 9 oz. 79¢  
Planters Peanuts 12 oz. Mixed \$1.25 16 oz. Dry Roasted \$1.29 12 oz. Dry Roasted 99¢ 16 oz. Cocktail \$1.19 12 oz. Cocktail 99¢  
Smucker's Whole Sweet Pickles 32 oz. 79¢  
South Shore Thrown Stuffed Olives 5 oz. 69¢  
Assorted, White  
Kneenax Facial Tissue 200 Ct. 2/99¢  
Sliced, Chunks  
Dole Syrup Packed Pineapple No. 2 can 2/99¢  
Reynolds Broiling Foil 20 Ft. 39¢  
Cascade 30 oz. \$1.19  
Vanish 34 oz. 69¢  
1 lb. carton  
Bordens Cottage Cheese 59¢  
Glad Trash Bags 99¢  
10 Ct.  
Pepperoni, Cheese, Beef, Cheese Sausage  
**Tender Leaf Instant Tea** 3 oz. \$1.39  
**Tide Detergent** 45 oz. \$1.09  
Pint  
**Sirloin U.S. TIP ROAST** Choice lb. \$1.39  
Sealed Sweet Grapefruit Juice Indian River 66 oz. Unsweetened 49¢  
Betty Crocker Layer Cake Mixes 18 1/2 oz. 2/99¢  
Banquet Pot Pies Beef, Chicken, Turkey 8 oz. 4/\$1  
Royal Gelatin Assorted Flavors 6 oz. 3/\$1  
Ivory Liquid 22 oz. 69¢  
Bama Salad Dressing qt. 79¢  
Frozen Pizzas Large 99¢  
STRAWBERRIES 59¢ Pint  
Purina Variety Menu 6 1/2 oz. 5/\$1  
Old Virginia Strawberry Preserves 16 oz. 89¢  
Kraft Minature Marshmallows 10 1/2 oz. 39¢  
Pepsi, Diet Pepsi, 7-Up 8 PK., 16 oz. With Bottles \$1.09  
Royal 95% Unsweetened  
Purina 6 1/2 oz.  
Royal 6 oz.  
Ivory 22 oz.  
Bama 1 qt.  
Frozen Pizzas Large  
STRAWBERRIES 59¢ Pint  
Pepsi, Diet Pepsi, 7-Up 8 PK., 16 oz. With Bottles \$1.09  
Royal 95% Unsweetened  
Purina 6 1/2 oz.  
Royal 6 oz.  
Ivory 22 oz.  
Bama 1 qt.  
Frozen Pizzas Large  
STRAWBERRIES 59¢ Pint

[First 3 Rib's lb. \$1.59]  
U.S. Choice Beef Rib Roast lb. \$1.49  
[Choice lb. \$2.00]  
U.S. Choice Beef Rib Steak lb. \$1.79  
U.S. Choice Sirloin Tip Steak lb. \$1.59  
Fresh Ground Chuck (3 lb. pkg. 1/2 lb. larger) lb. 99¢  
Ham Steak lb. \$1.39  
Boneless, Fully Cooked  
Rath Quik-Sliced Ham Whole or Half lb. \$1.69  
Swift Butterball Turkeys 7-20 lb. avg. lb. 69¢  
Armour Sliced Bologna Vacuum Packed (Sliced into Chops Free) lb. 99¢  
Marhofer Pork Loin Whole-Half-Quarters lb. \$1.29

Plato Beans #30 4/11  
Chili Hot Beans #30 5/11  
Kidney Beans #30 5/11  
Shorbeast Spaggetti 14 oz. 4/11  
Shorbeast Pork & Beans 14 1/2 oz. 4/11  
Cut Yams #2 1/2 39¢  
Cut Green Beans #2 1/2 39¢  
Shell Beans #2 1/2 4/11  
Chopped Kraut #203 3/11  
Shredded Kraut #201 3/11  
White Hominy #30 5/11  
Golden Hominy #30 5/11

Butch's Value Sale —  
Plato Beans #30 4/11  
Chili Hot Beans #30 5/11  
Kidney Beans #30 5/11  
Shorbeast Spaggetti 14 oz. 4/11  
Shorbeast Pork & Beans 14 1/2 oz. 4/11  
Cut Yams #2 1/2 39¢  
Cut Green Beans #2 1/2 39¢  
Shell Beans #2 1/2 4/11  
Chopped Kraut #203 3/11  
Shredded Kraut #201 3/11  
White Hominy #30 5/11  
Golden Hominy #30 5/11

Paramount Polish Dill Pickles 20 oz. 59¢  
Dinty Moore Beef Steak 24 oz. 79¢  
Bek Pak Lawn & Leaf Bags 79¢  
Great Northern Tissue 4 Pk. Assorted, White 69¢  
Bama Grape Jelly & Jam 18 oz. 59¢  
Bordens Whipping Cream 2 Pints/99¢

Artichokes 3/11 Asparagus lb. 59¢  
Green Onions, Radishes, Cucumbers 2/29¢

CELERY Stalk 29¢  
YELLOW ONIONS 3 lbs. 59¢

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