

Kay's Kitchen

— By Kay Fisher —



It is not too early to start making cookies for the holidays ahead especially those you make and keep in your refrigerator, wrapped and ready to bake when you need them. Do remember this—your refrigerator is one that is "frost free." While the rolls of cookie dough I have found there is much less moisture and they will dry out if not wrapped tightly.

BUTTERSCOTCH SLICES
3 cups sifted flour
3 teaspoons baking powder
1/2 teaspoon salt
1 cup white sugar
1/2 cup firmly packed brown sugar
1/2 teaspoon vanilla
2 eggs

Mix and sift flour, baking powder and salt. Cream shortening until soft, gradually beat in brown sugar, then vanilla and one egg at a time; stir in flour mixture. Shape into about two inches in diameter and wrap each roll in wax paper, chill thoroughly, and freeze in freezer. Slice into 1/8 inch slices, place on ungreased baking sheet and bake in oven at about 350 degrees until they begin to turn brown, about 8 minutes. This basic recipe will make around nine dozen cookies. Naturally if you cut them larger there will be fewer cookies. They are better cut with about an inch cutter.

With this basic recipe you can have a variety of delicious cookies.
No. 1—You may add 1/2 cup finely chopped dates and one cup finely chopped nuts to sifted dry ingredients.

No. 3—Add 1/4 cup finely chopped nuts to sifted dry ingredients.

No. 4—Add 1/4 cup finely chopped nuts to sifted dry ingredients and 3 squares white chocolate, which arise during Christmas holidays when friends just drop in, you can have cookies ready in minutes.

SOUR CREAM COOKIES
1 cup sifted flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup white sugar
1/2 cup firmly packed brown sugar
1/2 teaspoon vanilla
1/2 cup sour cream

Sift together flour, baking powder, soda and salt. Cream shortening, gradually adding sugars. Add eggs and vanilla. Use flour alternately with sour cream. If you need more liquid to make necessary amount of regular cream. Drop from teaspoon on greased baking sheet, about 2 inches apart and bake in moderate oven (350 degrees) about 12 minutes. Remove at once from pan. The English Marmalade Cookies may be kept in tight containers.

With the variations of these recipes I think you will have almost any cookie ready in a matter of minutes. Cook the refrigerator cookies as you need them. I have found I can slice cookie dough from the refrigerator and have fresh cookies by the time water boils for coffee or tea.

Nico Boosters is sponsoring jam cake sale

The Nico Boosters is sponsoring a jam cake sale. They will take orders for the cakes, which weigh about four pounds each, until Tuesday, Dec. 14.

Anyone wishing to order can phone Mrs. Paul Tedder after 2:30 p.m. at 286-2913 or Mrs. Don Smith after 6 p.m. at 286-2913.

For further information check the notice on this week's Carlisle Mercury classified page.

Joshua Guthrie has party guests

Joshua Guthrie, son of Mr. and Mrs. Bill Guthrie, recently celebrated his fifth birthday.

Birthday guests were: Matthew Guthrie, Lynn Reynolds, Beth Hill, Glenn Stone, Les Harlin, Karri Beth Hill, Cyria Hill, Pysy Hill, Kelly Brookshire, Robyn Brookshire, Mattie K. Guthrie, Mrs. Sue S. Woodall.

LANCASHIRE

Mr. and Mrs. Jewel Vice attended the 22nd annual meeting of the Kentucky Retail Lumber Dealers Association held at the Galt House in Louisville, Ky., on Sunday night.

Mr. and Mrs. Jewel Vice had the following guests Thanksgiving day: Mrs. Paul Smith, Gregory and Kimbrough of Lexington were Sunday guests of Mr. and Mrs. Yoush Shaw.

Miss Margaret Gibson returned to her home in Lexington on Sunday after spending the Thanksgiving holidays as the guest of her sister, Mrs. Joseph F. Conley and Mr. Conley.

Mr. and Mrs. Larry Allison, Scott and Brenda Hill, and Mrs. Charles and Cindy spent last Wednesday through Saturday visiting relatives in Middletown, Ind. On Thursday they all attended an annual Thanksgiving family reunion and dinner held at the home of Mrs. Con's niece, Mrs. Gene Hodson and Mr. Hodson in Anderson, Ind.

Mr. and Mrs. George Kiser of Dayton, Ohio were guests Thanksgiving weekend of her sister, Mrs. Catherine Kiser. Besides the Kisers, Mrs. Kiser had as her dinner guests Thanksgiving day, Mr. and Mrs. L.J. (Peamts) Allison.

Mrs. Howard Dorsey spent the Thanksgiving holiday with Mr. and Mrs. Robert Harrod in Elizabethtown. Mr. and Mrs. Harry Budden had as their Thanksgiving guests, her parents, Mr. and Mrs. Charles Steakey and her brother Steve, and his parents, Mr. and Mrs. H.E. Budden, his sister, Miss Susan Budden and her brother, William, all of Huntington, W. Va.

Mr. and Mrs. Allen Earlywine and Mrs. and Mrs. Bill Holler were the dinner guests Friday of Mr. and Mrs. Bobby Myner at their home in Paris. Mrs. Everett Hill of Ft. Lauderdale, Fla. arrived here Saturday to make her home with her daughter, Mrs. Gladys.

Charles Vice, branch manager of the Traders National Bank in Mrs. Sterling, was released from a Lexington hospital Monday where he had been taken after being shot five times during the Nov. 19 robbery of the bank.

Vice, a brother to Cliff Vice of Nicholas county, was shot twice in the head, and once in the wrist, chest and arm. The robber apparently shot Vice because he believed Vice had accomplices outside the bank.

Cornelius Cunningham of Mt. Sterling was arrested later that day. He has been charged with two counts of kidnapping with bank robbery. He will be charged in the shooting incident too. It is believed that he had accomplices outside the bank.

Fourth article on metric system states birth

[Editor's note: Fourth in a series of five articles on the metric system.]
With ever-increasing frequency, Americans in the next few years will find themselves being bombarded with a "new" system of measurements—the metric system.
That's because Congress last year decreed that the metric system was to become the official system of weights and measures in this country—with a 10-year time period to allow for full conversion.

Based on a fixed, scientific principle. Thus the basic unit of distance, the meter, was defined as one ten-millionth of the distance between the North Pole and the equator. And the meter, of course, was divided into 10 equal units of distance—decimeters, centimeters and millimeters or multiplied into deca-meters, hectometers or kilometers.
Likewise a cubic centimeter of water was called a gram, the basic unit of weight—although a gram is so small that for practical purposes, the kilogram is the most frequently used unit. And a new, decimal-based scale was devised to measure temperature. The advantages of such a decimal-based system are obvious to a person's foot (a foot, naturally) or to the tip of his fingers (a yard).

Not only were such measurements highly inaccurate, but the units of measure varied from country to country and even from region to region. With the metric system, French scientists hoped to create a universal standardized system as well as one worldwide has related the change to the metric system.
Coincidentally, in the same year that work was begun on the metric system, Thomas Jefferson was requested to prepare a unified system of weights and measures to be used in our infant country. He developed a system which was quite similar to the metric system but which used more familiar names for its various units—such as inch, foot, pound and gallon.
The French system, though, was also a decimal system (with 10 inches equaling a foot and 10 ounces equaling a pound), but Congress failed to adopt it, despite the fact that its adoption was debated for more than six years.
There have been numerous attempts in the 175 years since then to adopt the metric system in this country, but until last year no action was taken.
In spite of all the practical advantages inherent in the metric system, it was economics which gave the final push and forced the United States to move into the metric column.
In recent decades U.S. industry has found itself losing a larger and larger share of the world market, largely because so many of our products are not made with metric specifications and therefore are not adaptable in countries which have converted to metric.
It is an interesting sidelight that since 1866, all of our measurements have been defined in terms of metric measurements. Thus, an inch is officially defined as 2.54 centimeters, a liquid gallon as 3.785 liters, etc.

But this system is not new at all. In fact, it has been around for more than 180 years, and the United States is the last large, industrialized nation in the world to make the conversion.
Just where did the metric system come from, and why did it take the United States so long to jump on the bandwagon? The first question is probably easier to answer than the second.
The metric system had its birth in 1790, when the Academy of Science of Paris began work to devise a unified, decimal-based measuring system. The need for such a system had become increasingly apparent in the 17th and 18th centuries when scientific advances made more accurate systems of measurement necessary.
Prior to this time, measurements have been based upon such loose criteria as the length of three barley-corns (an inch), the weight of 32 wheatscorns ("the midst of the ear" (a pennyweight), the length of a person's foot (a foot, naturally) or to the tip of his fingers (a yard).

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Beef bargains in retail outlets will continue according to USDA

Beef is expected to continue in very heavy supply during November and December according to U.S. Department of Agriculture reports. Marketings of needed animals typically increase during the fall, but this year the movement is larger than usual. This combined with a heavy supply of beef, will help beef outlets at record supply levels and assure consumers that beef bargains in retail outlets will continue.

Federal instruction forbids USDA inspection on machine deboned meats

ATLANTA, Ga.—The U.S. Department of Agriculture (USDA) has revoked the interim regulations which permitted the mechanical deboning and low temperature rendering of meat while final regulations were being processed and developed. This action is in accord with a Sept. 10 federal court ruling enjoining the USDA and enforcing the regulations and declaring them invalid. It will bring the inspection regulations into line with the court order.

USDA's Animal and Plant Health Inspection Service said as a result of the court ruling USDA meat inspectors were immediately instructed to stop practicing federal meat inspection marks on mechanically deboned meat or on meat food products intended for human consumption which contain mechanically deboned meat. On Oct. 6, USDA instructed federal meat inspectors not to place inspection marks on any low temperature rendered meat. No such meats have been produced or used in meat food products for human consumption.

The revocation was published in the Nov. 6 Federal Register and became effective upon publication.

The Heritage Giftique

Between Millersburg and Carlisle on U.S. 68 at Carpenter Pike

invites you to bring a friend and enjoy Christmas shopping

free parking at door

Open until 9 p.m. every night until Christmas

Gifts and Decorative Accessories for the Home

Christmas Decorations and Candles that are special for all occasions

Pewter, Brass, Silver, Wood, Porcelain, Glass, Ceramic

Old Coins and Knives

"You'll like our Gift Wrapping: It's Different and Free"

New Merchandise arriving

Births

TINCHER
Mr. and Mrs. Larry David Tinchin announce the birth of a son on Tuesday, Nov. 16, 1974 at the Nicholas County Hospital.

He weighed nine pounds, 11 ounces and has been named David Alan.

Ninth birthday

Jody Duncan, son of Mr. and Mrs. Bobby Duncan, celebrated his ninth birthday with a party, Nov. 29 at his home on the Old Paris Pike.

Those attending were: Chris Ryles, Billy Joe Garrett, Bobby Woodley Mark and Jeff Vaughn, Darrin Dotson, Cami Clark, Conitha Clinkembard, Carlisle, Mary Conley, Millersburg, Millie Anne Russell and Mrs. David Bussell, Lexington.

Charles Vice released

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Welcome to . . .

Our Annual Christmas Greenhouse

Saturday, December 4, 9 a.m.-5p.m.

We will have on display a complete line of beautiful arrangements and the largest selection of Christmas Decorations ever!

Place your orders for

Poinsettias Fresh Boxwood Wreaths Christmas Cheerios Agaloes Cyclamen Doorprizes

Refreshments

Carlisle 289-2287

Reg. Thick Garlic Beef Fischer's Bologna lb. 99¢

100% Pure Fresh (3 lbs. or more) **79¢**

Marhofer Smoked PORK CHOPS **139**

U.S. Choice Shoulder Roast lb. 99¢

U.S. Choice Chuck Steak (Boneless lb. '1.19)

Sliced Fischer's Hickory Smoked Bacon lb. 99¢

Reg. 12 oz. pkg. **59¢**

Tennessee Pride Mild or Hot COUNTRY SAUSAGE (2 lbs. '1.99) **109**

U.S. Choice Beef Short Ribs Extra Lean lb. 99¢

U.S. Choice Boneless Stew Beef lb. '1.39

You'll Find a Basketful of Food Values Here

U.S. Choice Beef **CHUCK ROAST** lb. **69¢** (Boneless lb. '1.09)

10-14 lb. avg. Sliced Free! U.S. Choice Whole Beef Ribeye lb. '2.49

6-8 lb. avg. Fresh Picnic Shoulder Roast lb. 59¢

16 oz. Dinner 50 Ct. W/Btts R C Cola, Diet Rite Cola 97¢

Shout Laundry 12 oz. 79¢

Chuck Wagon 5 lbs. Dog Food '1.59

Bes Pak 30 Gal. TRASH BAGS 179

Minute Maid 12 oz. ORANGE JUICE 49¢

Bama 18 oz. PEACH PRESERVES 69¢

Final Touch 33 oz. Fabric Softener 89¢

King Size Drive Detergent '1.89

4 pk. Assorted, White (Limit 1) White Cloud 59¢

Heat N Serve Dishes 124 oz. Morton House 59¢

JOY 32 oz. 99¢

Duncan Hines (Limit 2) LAYER CAKES 184 oz. 49¢

White POTATOES 20 lb. bag 99¢

Florida Celery Stalk 39¢

FLORIDA ORANGES 5 lbs. 69¢

Red Midwest Red Del. DELICIOUS APPLES 3 lbs. 69¢

LETTUCE 3 for 1

Navy, Great Northern, Chili Hot, Pinto, Kidney 300 can

Bush's Beans 5/1

Sealed Sweet Indian Rice 46 oz.

Grapefruit Juice 49¢

Paramount 32 oz. Sweet Pickles 99¢

Sea Pak 2 lbs. Fish & Chips '1.79

Lipton 100 Ct. Tea Bags '1.49

Banquet 11 oz. TV DINNERS (Limit 6) 49¢

Pepperidge Farm Dumpling Turnovers 124 oz. Apple 59¢

★ We Welcome Federal Food Stamps