Kay's Kitchen

→ — By Kay Fisher ← ← ←

Here we are again, that last out-door get-together with the family and friends —Labor Day. So out with the grill, charcoal and hamburgers or prepare ahead and serve picnic style. Whatever the case, stay in your own backyard or a favorite nearby picnic area. You will be more relaxed and rested and a whole lot safer.

Fill your ice chest the evening before or early in the morning with your favorite beverages so you will have plenty of chilled drinks.

If you are going to cook out, for a change have chuck steaks or minute steaks. Use your favorite marinade or try this one. I think this one is extra good. This recipe makes enough for about 4 or 5 pounds of steak. If you are using minute steaks, you should have some left for another time. Just refrigerate.

MARINADE FOR STEAK

½ cup salad oil
½ cup Burgundy
1 medium sweet onion (thinly sliced)
1 tablespoon salt
1 teaspoon thyme
1 garlic clove, minced
1 bay leaf
8 whole black pepper corns
1 tablespoon Worchestershire sauce

Combine all ingredients, place steaks in shallow dish and pour marinade over steaks. Cover with clear plastic wrap. Refrigerate for 24 hours, turning meat several times.

TO COOK: Place chuck steaks on grill about 4 inches from hot coals, broil about 15 or 20 minutes on each side, depending on thickness of steaks, brushing several times while cooking with the marinade. Of course for "Minute Steaks" it will be just that. However do brush them with the marinade even if it is just when you are taking them from the grill.

VEGETABLES

The grill is hot so let everyone get into the act, and each one cook his own vegetables. No point in making one person do it all.

Parboil whole medium onions, potatoes and carrots cut in 1½ inch pieces. (You can parboil all these together in one sauce pan.) Have zucchini and other squash cut in about 1 inch pieces, mushrooms, small tomatoes, and green peppers. You may use any vegetable that cooks quickly. Place the vegetables that you want on a long skewer and brush with the meat marinade.

If the children would rather have "hot dogs" let them grill their own and have plenty of pork and beans, mustard and pickles for them.

If you feel a salad is necessary, have a vegetable one that keeps well.

* * * *

Now if you really want to spend a lazy day of just "sittin" in the sun or fishing, swimming or sailing, fix food enough to last thru the evening meal and forget all about it. With coolers and ice chests and buckets you don't have to worry about spoilage in one afternoon and evening.

For that kind of day you can't beat fried chicken and cold cuts, plenty of ham and pimento cheese sandwiches, thinly sliced bread, butter, potato or macaroni salad and deviled eggs. Don't forget cookies!

Have plenty of good snappy cheese cut in squares, crackers, potato chips and pickles.

Don't forget paper cups, paper plates, plastic forks, and small dishes. If you can't find the small paper dishes for salad, a paper cup works fine, so have plenty of them on hand.

* * * * *

These things I remember about picnics as a child. My mother always cut the crusts from the sandwiches and they were cut in half. They were not wrapped individually but each kind wrapped in a linen napkin that had been wrung out in cold water then folded carefully to keep them moist. Of course now we have a number of things we can roll off to wrap. I can't remember what they were in, but there were always clean, cool, damp wash cloths for dirty hands, bruised knees or just to wipe a hot and furrowed brow.

So you take several along. A plastic refrigerator dish with tight fitting top would be perfect. (Want to know what happened to the bread crusts? They were dried in the oven later with ends of bread, rolled with a rolling pin and stored in a jar with tight fitting lid and used for topping on vegetables and meat dishes.)

Would you believe it. I do the same thing now. You would be surprised at how many recipes call for dry bread crumbs.

To get back to the subject—Dessert. Serve a good size chilled watermelon.

SOCIETY

Mr. and Mrs. Joe LeBus, Harrison county, Mr. and Mrs. Jim Williams and sons, Hal and Chet, Cynthiana, Mr. and Mrs. Carl Guy and daughter, Pat, Nicholas county, Mrs. Lena Williams, and Mr. and Mrs. Frank Gudgell spent Sunday at Carter Cave and Cave Run Lake.

Rev. Herman Kamlage was host for the Kamlage family reunion Sunday at his cabin on Lake Carnico.

Mr. and Mrs. Frank Kuhn of Highland Heights were the guests last weekend of their daughter, Mrs. Kenneth, Mr. Urlage and family.

Mr. and Mrs. Merle Avise of Carthage, Ill. spent the weekend with her aunt, Mrs. Elmer Dampier.

Mr. and Mrs. Warren R. Fisher were the weekend guests of his sister, Mrs. Teo Nutini, Mr. Nutini and family in Ashland.

Mrs. Carolyn B. Allen had as her recent guests her niece, Mrs. Jack Dittoe and Mr. Dittoe of Somerset, Ohio and Mrs. Allen's mother, Mrs. Mary P. Brayfield of Fleming county.

Mrs. Annie Berry of Berry is visiting her step-daughter, Mrs. A.R. Fisher.

Mr. Henry Kamlage, father of Rev. Herman Kamlage, remains a patient at St. Elizabeth Hospital in Covington where he was taken after a fall a few weeks ago from a ladder. He is undergoing therapy and continues to improve.

Mr. and Mrs. William Ratliff of LeRoy, Ill. visited Mr. and Mrs. Kash Ratliff one day the past week.

Guests of Mr. and Mr. Nathan Young, Paris Road, were their daughter Nina Young, their son, Bill Young, and Cristy Siscoe of Egg Harbor, N.J., both students at the College of William and Mary.

Don J. Dampier and children of Frankfort were the guests Sunday of his mother, Mrs. Elmer Dampier.

Mrs. L.J. (Peanuts) Allison entertained Thursday, Aug. 26 with a dinner in honor of her husband's birthday at their home on Cliffway Drive. Guests were Mr. and Mrs. Dennis Allison, Lisa and Christopher Colbure, Mr. and Mrs. Eugene Williams and his mother, all of Cynthiana, Mr. and Mrs. Earlzie Mitcheltree, Paris, Mrs. Virginia Crump, Kevin Walker and Mrs. Catherine Hollar, all of Nicholas county.

Mr. and Mrs. Larry Williams of Lexington were the guests Friday night of her sister, Mrs. James Noll, Dr. Noll and family.

John Darwin Jacobs of Lexington has returned home after spending two weeks with relatives.

Mr. and Mrs. Lovall Jacobs of Brooksville were dinner guests of Mr. and Mrs. J. Angus Jacobs and Ernst recently.

Mrs. Larry Centers, the former Kim Stewart, and Ruby Stewart of Covington were the guests Friday of Mr. and Mrs. Sid McIlvain and Mrs. R.P. Garrett and children.

Mrs. Sylvia L. Creech was entertained Thursday, Aug. 19 at her home with a birthday supper given by her niece, Karen A. Garrett. Guests were Allen Lynn Creech and Ramona Randolph.

Mr. and Mrs. Earn C. Garrett Sr., George and Timmy of Moorefield, had the following guests over the weekend: Royce Gray, Flemingsburg; Mrs. Jimmy M. Purcell and David, Paris; Mrs. Ann Holland and Marlin Dean of Frankfort; Miss Karen Ann Garrett, Mrs. Sylvia L. Creech and son Allen Lynn of Carlisle.

Miss Karen Ann Garrett of Carlisle visited Mr. and Mrs. Angus Jacobs and Ernst Jacobs of Moorefield on Sunday afternoon.

Mr. and Mrs. Bobby McFarland, Amy and Daryl, Mrs. Elmer Dampier, and Mrs. Bettie Mathers returned home Wednesday of last week after spending 10 days in Gatlinburg, Tenn.

Rev. Herman Kamlage returned home Saturday after a week's retreat at the Jesuit Renewal Center in Milford, Ohio.

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MAGICWORD

HOW TO PLAY: Read the list of words. Look at the puzzle. You'll find these words in all directions – horizontally, vertically, diagonally, backwards. Draw a circle around each letter of a word found in the puzzle then strike it off list. Circling it will show a letter has been used but will leave it visible should it also form part of another word. Find the big words first. When letters of all listed words are circled, you'll have the given number of letters left over. They'll spell out your MAGICWORD.

MAPS -- A TRAVELER'S AID — Sol.: 11 letters

CLUES

A--Accurate, Area, Auto; C--Cities, Contour, Course, Curves; D--Detail, Directions, Distance; E--East, Explorers; F--Flat; G--Globe, Guide; H--Highways; L--Land, Location; M--Meridian, Mileage, Mountains; N--Navigation, North; O--Oceans; P--Parallels, Peak; R--Range, Rivers, Roads, Route; S--Scale, Shape, Ships, South; T--Trips; W--West

ANSWER NEXT WEEK

Last W ek's Answer: UNFORGETTABLE 225

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McGinley-Rowe vows exchanged in Lexington

Miss Savana McGinley, daughter of Mr. and Mrs. Jim McGinley of Lexington, and Mr. Wayne Rowe, son of Mr. and Mrs. William Rowe of Lexington, were united in marriage Saturday, Aug. 28 at 2 p.m. at Broadway Christian Church, Lexington. The Rev. Marshall Leggett officiated at the double ring ceremony.

Joni McGinley, sister of the bride, served as maid of honor. The bridesmaids were Mrs. Valerie Traynor of Lexington, Mrs. Mary Patton of Sidney, Ohio, and Mrs. Wanda Jessup, sister of the groom, of Lexington. Miss Shannon Lee Roundtree, cousin of the bride, served as the flower girl.

Fred Parker of Lexington served Mr. Rowe as best man. The ushers were Tom Kerns, Norman Sipe, and Byron Jessup, all of Lexington. Gary Bridgewater, nephew of the groom, served as ring bearer.

The bride wore an Alfred Angelo gown with seed pearls around a scooped neckline with a Venice lace empire waist bodice with cathedral train and Jolliete sleeves. She carried a cascade of two dozen white roses.

The maid of honor wore a dress of mint green double knit and carried a bouquet of white and green daisies with yellow sweetheart roses and babies breath. The bridesmaids wore dresses of pale yellow double knit identical to the maid of honor and each carried a bouquet of white and pale green daisies with yellow sweetheart rosebuds and babies breath.

The reception was held at the church with Mrs. Faye Storey, aunt of the bride, serving at the guest book.

After a wedding trip to Myrtle Beach, N.C. the couple will be at home at 321-A Ratcliffe Road, Lexington.

Mrs. Rowe is the granddaughter of Mrs. Walter Flora of Carlisle.

Mrs. Wayne Rowe

Class reunion well attended

The 1951 graduating class of Nicholas County High School held their 25th reunion on Saturday, Aug. 21 at Carnico Country Club. A buffet dinner was served to 14 class members and their guests.

This was the first reunion for the group and few members had seen each other during the past 25 years. Each member present gave a brief history of their life during the past 25 years. Many tributes were given to past teachers as they were remembered. The members agreed unanimously to pay special tribute to Mrs. Gladys Kenney by sending a plaster for the special affections she had shown to the class during 1950 and 1951 as their home room teacher.

This was the last graduating class of the old Nicholas County High School as the new school was completed soon after the 23 members graduated, one of whom is now deceased.

Those attending were Mr. and Mrs. Cecil Duncan, Mr. and Mrs. Dickie Grimes, Mr. and Mrs. William Hardin (Lilly B. Allexander), Mr. and Mrs. Alfred Dotson, Mr. and Mrs. Hargis Fryman Jr., Mr. and Mrs. Bernie Milam (Jane Anderson).

Mr. and Mrs. Billy Hunter (Wilma D. Hamm), Mr. and Mrs. Jimmie Conrad, Mr. and Mrs. Billy Letcher, Mr. and Mrs. Ralph Simpson (Loretta Morris), Mr. and Mrs. Dorsey Watkins, Mr. and Mrs. Armand Weddle (Betsy Brady), Mrs. Paul Curtis (Loretta Fryman) and Mrs. Gil Goegel Jr. (Betty Kimes).

Miss Deborah Vice

October wedding planned by couple

Mrs. Norma Vice and Mr. Cliff Vice announce the engagement of their daughter, Deborah Lynn, to Issac Joseph France, son of Mr. and Mrs. Robert France of Mt. Sterling.

Miss Vice is a graduate of Nicholas County High School and attended Morehead State University. She is employed with the Nicholas County Mapping Project.

Mr. France is a graduate of Fleming County High School and is employed with N.H. Stone, Inc.

An October wedding is planned.

Bridge lessons start Sept. 7

The first of the weekly bridge lessons offered by the Nicholas County Library will be at 7:30 p.m. Tuesday, Sept. 7 in the basement of the library.

Kentucky Council on Public Higher Education.

The B.S.N. will open new doors of opportunity to registered nurses wishing to expand their basic training into the areas of community and public health, specialties which are few and much in demand in this area, reports Miss Virginia Lehmenkuler, head of Western's Department of Nursing.

First B.S.N. program opens at Western

BOWLING GREEN—It will be hats on for 17 or so students in Western Kentucky University's Department of Nursing this fall who will comprise the first class in the bachelor of science degree in nursing (B.S.N.) program. The new baccalaureate degree program has been approved by the

"Studies for this area substantiate the need for nurses with baccalaureate level preparation and Western's program is designed to accommodate registered nurses from both associate degree and diploma preparatory programs," says Dr. William R. Hourigan, dean of the University's College of Applied Arts and Health.

Since 1964 Western has offered a two-year associate of science degree. The A.D. prepares a student to take the state board examinations which requires passing for one to become a registered nurse. The bachelor's degree curriculum is designed to build upon the existing associate degree "in subject matter areas related to community health and clinical nursing and development of management and leadership skills without loss of any credits obtained during the first two years," says WKU's nursing department head.

Family reunions

Shea

Mr. and Mrs. Clarence Moss were hosts Sunday, Aug. 22 for the Shea family reunion. The following guests attended: Pete Duppa, Mr. and Mrs. Gene Shea, Tim and Greg, Mr. and Mrs. Richard Peltier, Mr. and Mrs. Eugene Kearns, Mr. and Mrs. Mack Mann and Mr. and Mrs. Robert Fox, Cincinnati.

Mr. and Mrs. Jack Campbell, Mr. and Mrs. Clarence Miller, Mr. and Mrs. Con Abnee and Justin, Evelyn Clancy, Mr. and Mrs. John Florer, Julie and Janie, Lexington; Mrs. Don Brown, Andrea and Steve, Dayton, Ohio; Mr. and Mrs. Tom Jones, Versailles; Mr. and Mrs. Cecil Barnett, Bradenton, Fla.; Mr. and Mrs. Shy Abnee, Mr. and Mrs. Elmo Stewart, Mt. Olivet; Mr. and Mrs. Ned Shrout, Mike and Steve, Mt. Sterling; Mr. and Mrs. Odus Giles, Kathy, Greg, Vicky and Jennifer, Mrs. Thelma Mann, Cynthiana; Bobby Alexander, Mr. and Mrs. Keith Hildreth, Brad and Stacey, Paris.

Mr. and Mrs. Robert Hildreth, Rita and Michele Leed, Ewing; Mrs. Bob Hillingsworth, Indiana; Charles Purcell, Mrs. Anna Purcell, Elizabeth Shea, Mr. and Mrs. Eugene Sibert and Janella, Mr. and Mrs. Eddie Sloan, Mr. and Mrs. John Sibert, Mr. and Mrs. Rudy Miller, Mr. and Mrs. Clyde Purcell and Dwight, Mr. and Mrs. Rex Jones, Mrs. Margaret Day, Mr. and Mrs. Mike Jones, Melissa, Rebekah and Jennifer, Mr. and Mrs. David Moss, Lisa and Jonathan, Roger Sampson, Mr. and Mrs. Harold Mann, Mrs. Janice Roe, Gary Sibert, Mr. and Mrs. Dean Plunkett, Mike Buckner and Mrs. Lela Alexander, Nicholas county.

George

Those who attended the George reunion held at Blue Licks Park Sunday were Mr. and Mrs. Thomas George, Mr. and Mrs. Rondall George and Linda Sue, Mr. and Mrs. Stanley Bromagen and Missy of Myers.

Mr. and Mrs. Victor Bromagen of Paris, Mr. and Mrs. Dovalee Ritchie, Mrs. Ruth Curtis, Miss Tammy Ritchie and Miss Shelia Ritchie, Mrs. Linda George and Christy Ruth, Mr. and Mrs. Robert T. Trussell, Mr. and Mrs. Terry Trussell, Towana and Bradley, Larry Trussell, Mr. and Mrs. Chuck Clawitter and Jamie, Tommy Ritchie, Mary Frances Whirles and Ruth Hunt, all of Carlisle.

Mrs. Bonnie Minton, Mr. and Mrs. Steve Minton and Brian and Mrs. Catherine Minton, all of Lexington, Mr. and Mrs. Edgar George and Jamie Calendar, Friendship, Ohio, Mrs. Becky Taylor and Cassie, Columbus, Ohio.

Mr. and Mrs. Lacy George, Mr. and Mrs. Tom Lancester, Kirky and Melvin, Mrs. Shelly Swimm and two children, Tollesboro.

Fryman

The Fryman family reunion will be held Sunday, Sept. 5 at the Blue Licks State Park.

Father's birthday honored Aug. 24

Mr. and Mrs. Paul Wayne Hamm entertained with a cookout Tuesday night, Aug. 24, in honor of the birthday of her father, Herb Allison.

Those present were Mrs. Herb Allison, Miss Paula Lee Hamm, Mr. and Mrs. Steve Ockerman and Brian Stephen, Miss Kathy Allison and Larry Blanton of Winchester.

Birth

BERRY

Mr. and Mrs. Larry Wayne Berry announce the birth of a daughter on Saturday, Aug. 28, 1976 at the Nicholas County Hospital. She weighed five pounds, eight ounces and has been named Rebecca Jane.

Maternal grandparents are Mrs. Janette Ritchie and Mr. Billy Tincher. Paternal grandparents are Mr. and Mrs. Robert Berry Sr.

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Group needs names

A picture postcard without dates had the above group on one side. The picture was taken in front of the old Carlisle High School. Maybe you can name them. Please, no phone calls, if you know, just drop us a note thru the front door slot.

State Secretary promises public report on Paris Pike reconstruction issue

State Transportation Secretary, John C. Roberts expects a consultant's review of reconstruction of the Paris-Lexington Road to be formally presented within a few days, and says he will make the report public.

Roberts made the statement in an interview last week. The consultant was hired to review the proposed widening project in late May. The 90 day contract expired last week but officials at the transportation department said it would be a few days before the final report was made.

Earlier this month, transportation department officials said delays in providing information on the project to the consulting firm—Wallac, McHarg, Roberts and Todd of Philadelphia—would necessitate some grace period on the contract deadline.

Roberts said he and department engineers will review the consultant's recommendations and "see what we can do to accommodate them".

The secretary said that he may release the report immediately if it is lengthy.

"If it's long, I'd hate to keep it under wraps all that time, while the department studies it," he said.

However, if it's a relatively short report, the department may release it and comment on it at the same time, Roberts said.

The department contracted with the Independent consulting firm after citizens protested that the state's reconstruction plans for a 13-mile section of the Lexington-Paris Road would destroy its beauty and historic value.

Roberts named a citizens committee of opponents and supporters of the state's plans to recommend a consultant to review the project and conclude whether it is justified.

The citizens committee was primarily weighted with opponents to the project to insure the final report met with their acceptance.

The section of road in question is part of a corridor from Lexington to Maysville. Highway authorities say planning for the project began as long as 15 years ago and design of the 13-mile section was formed in 1970.

The state planned to widen the road from two lanes to four, widen the shoulders and construct a 40 foot median for safety.

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Harold Letton

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Fischer's Vacuum Packed

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$1.09 lb.

C & G

3 oz. LIPTON INSTANT TEA $1.39

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Grade A Whole **Fryers** lb. 43¢ Cut-Up lb. 49¢

Assorted Flavors 12 Ct. **POP ICE FREEZE BARS 53¢**

WHITE CLOUD TOILET TISSUE 4's Assorted, White 69¢

KOOL-AID Handy Cannisters 33 oz. $1.49

CLOROX BLEACH Gal. 59¢ (Limit 1 please)

COKE, TAB, SPRITE 99¢ 16 oz., 8 oz. with bottles

DIXIE QUEEN 2% MILK Gal. $1.49

FOODTOWN BUNS Hamburger or Hot Dog 8's pkg. 39¢

Fresh 3 lb. pkg. or larger **Ground Chuck lb. 99¢**

U.S. Choice Whole Boneless **New York Strips lb. 2.29**

Partridge Frontier Fully Cooked 6-9 lb. avg. **Boneless Hams Whole lb. 1.39 Half lb. 1.49**

Wieners Fischer's reg. or beef 12 oz. 79¢

Canned Hams Fischer's 4 lb. 7.99

Armour 5 oz. **Vienna Sausage 3/1**

Sweetheart gal. **Fabric Softener 89¢**

Pledge Wax 14 oz. 1.29

Lovin Spoonfuls 12½ oz. **Cat Food 3/1**

Softasilk 32 oz. **Cake Flour 69¢**

Spun Gold 13 oz. **Mixed Nuts 39¢**

Heinz 4.2 oz. **Baby Juice 6/59¢**

99¢

Vietti Pork with barbecue sauce 10½ oz.

Calgon Bath 16 oz. **Bath Oil Beads 79¢**

Dixie 100 3 oz. **Bathroom Refill Cups 69¢**

Blue Bonnet lb. **Stick Margarine 89¢**

2 lbs. Thornton's Party Size 24 **Cake Donuts 49¢**

Tony's Pizza 99¢ Sausage, Hamburger, Pepperoni 11 in.

Zest Bar Soap 4/99¢ (Buy 3 get one free) 4's

Bama 18 oz. **Grape Jelly 59¢**

Showboat 40 oz. **Pork & Beans 59¢**

Lays 9 oz. (Reg. 89¢ size) **Potato Chips 69¢**

Fritos Regular 59¢ (Reg. 79¢ size)

Wisconsin White **Potatoes 1.39** 20 lb.

Thompson Seedless **White Grapes, Red Tokay Grapes, Red Black Grapes lb. 49¢**

Lettuce head 39¢

Red Castleman **Plums lb. 39¢**

Michigan **Celery Stalk 29¢**

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