Miss Diana Allison becomes bride of Rick Grant Nov. 12

The marriage of Miss Diana Lynn Allison, daughter of Mr. and Mrs. Howard Allison, Jr., and Rick J. Grant, son of Mrs. Carolyn Bottorff, Seymour, Ind. and Joe Grant, Brownstown, Ind., was solemnized in the Carlisle United Methodist Church on Saturday, Nov. 12, at 3:30 p.m., with the Rev. Frederick Beedle of Seymour, Ind. officiating at the double ring ceremony.

A program of wedding music was presented preceding the ceremony by Mrs. Sterling Blake, organist, who also accompanied the soloist, Blake Breeding of Springfield, whose selections included "He" and "Somebody Bigger Than You and I".

Mrs. Rick J. Grant

The bride, given in marriage by her father, wore a white satin gown accented with chantelace at the high neckline, down the bodice, and accenting the A-line skirt. Mother-of-pearls emphasized the waist and the chantelace long sleeves were fastened with miniature buttons. Her three-tier fingertip illusion veil was edged with matching lace. She carried a nosegay of apricot-tipped carnations, babies breath, stephanotis and ivy centered with a cluster of white roses which she removed as her going away corsage.

The ceremony was performed against a background of greenery and white chrysanthemums with candelabrums entwined with ivy and stephanotis.

Miss Carol Hunt, Carlisle, served as maid-of-honor. She wore a floor length gown of apricot quiana knit. The gown was fashioned with a gathered empire waistline, which tied in the back in a falling bow. She wore silk flowers of rust in her hair and carried a trio of apricot tipped carnations and babies breath tied with apricot streamers. The bridesmaids were Mrs. James Galbraith and Miss Teresa Grant, sister of the groom. They wore identical dresses to that of the honor attendant in a shade of rust. They were identical silk flowers in their hair and carried single apricot-tipped carnations and babies breath tied with apricot streamers.

Miss Heather Hughes served as flower girl and was attired in an apricot dress similar to that of the other attendants. She carried a basket of rust and white daisy chrysanthemums and babies breath. Bradley Allison, nephew of the bride, served as ring bearer.

Steve Grant served his brother as best man. Groomsmen were Larry J. Allison, brother of the bride, and John Price, Wilmore. Ushers were Dave Vibbert, Wilmore, and Todd Althaus, Lima, Ohio.

Miss Lisa Reynolds presided at the guest book. A reception was held in the church annex following the ceremony. Assisting at the reception were Mrs. George Dale, Mrs. Emmett Darrell, Mrs. Lester Snapp, Mrs. Billy Reese Allison, cousin of the bride and Mrs. Serena Alexander. Miss Lori Bell, cousin of the groom and Scot Russell Allison, nephew of the bride distributed rice bags to the guests at the reception.

After a wedding trip to Hawaii, the couple will reside at 121 Todds Road, Apartment 49, Lexington.

Mr. and Mrs. Jimmy Conrad of Cliffway Drive entertained with a family dinner Thanksgiving.

Mr. and Mrs. Thomas Johnson visited her sister, Mrs. Erwina Godfrey, in Adrian, Michigan, during the Thanksgiving holidays. Their son, John Johnson of Royal Oak, Michigan, joined them there Thanksgiving Day.

Dudley Galbraith, brother of Harry D. Galbraith of Carlisle, remains seriously ill in St. Elizabeth Hospital, Covington. Mr. Galbraith is a former resident of Carlisle.

Mrs. Wayne Rawlings remains a patient at St. Joseph Hospital where she underwent major surgery Nov. 23. Her condition is improved.

Mrs. Albert Booth had as her guests last week her son Kenneth Booth, Donna, Mandy and Shawn Booth, and Charna Morgan all of Marietta, Ga.

Mrs. Al Guimond of West Unity, Ohio spent the Thanksgiving holidays with her parents Mr. and Mrs. Robert Chanslor and other relatives.

Thanksgiving holiday guests of Mrs. Hicel Asbury were her grandchildren, Miss Carrie Griffith of Brookville; Miss Mary Jane Griffith and Mrs. David Pugh and David Joshua of Morehead; Steve Holland of Harker Heights, Texas. They were Thanksgiving dinner guests of Mr. and Mrs. George Dale and Mrs. Ermine Ritchie.

Mr. and Mrs. James Whiries entertained with a dinner on Thanksgiving Day at their home on the Carpenter Rd. Those present were Mrs. Myrtle Hughes, Mr. and Mrs. Jimmie Whirles, Eddie and Roger; Mr. and Mrs. John Smith and Becky of Carlisle. Mr. and Mrs. Paul Jacobs and Scott Elliott of Cynthiana.

Mr. and Mrs. Jewel Vice attended the Ky. Retail Lumber Dealers meeting held Nov. 20-21 at the Galt House in Louisville. Mr. Vice is a director in the Ky. Retail Lumber Dealers Assoc. They also attended the Derby Dinner Playhouse where Caesar Romero was starring in "Never Get Smart with An Angel".

Guests of Mr. and Mrs. Jewel Vice Thanksgiving Day were Mr. and Mrs. Gilbert Reid, Mrs. Charles Clark and Mrs. Pauline Vice.

Kelly Fryman, Route 1, and Eddie Fryman, 100 Spring St. were injured in an automobile accident Monday night. They were admitted to the Nicholas County Hospital.

Mr. and Mrs. Warren Fisher spent Thanksgiving with his sister, Mrs. Teo Nutini, Mr. Nutini and family in Ashland. Mr. Fisher's mother, Mrs. Warren Fisher Sr. was also a guest Thursday.

Mrs. Carol Plunkett entered Bourbon County Hospital on Sunday and submitted to major surgery on Monday.

Mrs. S. M. DeMyer spent the Thanksgiving weekend with her neice, Mrs. Joe Beasley and Mr. Beasley of Harlan.

Mr. and Mrs. Sam Reynolds had as their guests during the Thanksgiving weekend Dr. and Mrs. E. A. Verdery of Decatur, Ga.; Frank Reynolds, Winston-Salem, N.C.; Mr. and Mrs. S. E. Cooke, Harrodsburg; and Miss Lisa Reynolds, Cedtre College, Danville.

Dr. S. Evalee Brown is a patient at a hospital in Bloomington, Ind., having suffered an Angina attack Thursday while he and Mrs. Brown were visiting their daughter, Mrs. Brown Lewis.

Jim Miller of Millersburg, who submitted to major surgery at Good Samaritan Hospital, Lexington, on Nov. 21, returned to his home last Friday.

Mr. and Mrs. Dale C. Smith, Indianapolis, Ind., Mrs. Betsy Allen Smith, Indialantic, Fla.; Miss Melinda Henton, Atlanta, Ga.; Mrs. Wade Henton, Mr. and Mrs. John Mattox, Mr. and Mrs. Hampton Henton, Jr. of Versailles and Mr. and Mrs. Sterling Blake of Carlisle were guests of Mr. and Mrs. Hampton Henton of Versailles on Thanksgiving Day.

Mr. and Mrs. Marion Davis had as their Thanksgiving Day guests Mr. and Mrs. Roy A. Davis and Mr. and Mrs. Steve Walker of Georgetown; Mr. and Mrs. J. C. Davis, Mr. and Mrs. Bobby Scott, Miss Debbie Davis and Cecil Hafley of Paris.

Mr. and Mrs. Julian Green and Kathy, Mrs. Gertrude Laughlin of Paris, Mr. and Mrs. Jack Dayton and Becky of Dayton, Ohio and Mrs. Mae Owens were Thanksgiving dinner guest of Mr. and Mrs. Dwaine Green of Lexington.

Miss Kathy Green spent the weekend with a friend in Cincinnati, Ohio.

Mrs. Gertrude Laughlin of Paris was a recent visitor of Mr. and Mrs. Julian Green and Mrs. Nell Brayfield.

Miss Rachel Booth, daughter of Mr. and Mrs. Glenn Booth has spent the past week vacationing at her home on Stoney Creek Road. Miss Booth is presently employed at the Pikeville Methodist Hospital, Pikeville.

Mrs. W. G Irvin, Mrs. James Hardin, Mr. and Mrs. Glenn Booth and Rachel of Carlisle were guest of Mr. and Mrs. W. K. Davidson of Lexington for Thanksgiving Day.

Mrs. J. Angus Jacobs, Mrs. Mildred Shields and Mr. and Mrs. J. P. Walker visited Mr. and Mrs. W. H. Denton in Flemingsburg Sunday afternoon.

SOCIETY

"Entertainment Galore"
Dance Revue
will be presented
Friday, Dec. 2 at 8 p.m.
at Nicholas County Elementary Cafeteria
by the Students of
Ginger's
School of Dance

Births

SMOOT

Mr. and Mrs. Reese Wayne Smoot announce the birth of a son born Monday, Nov. 28, 1977 at the Harrison County Hospital. He weighed eight pounds and 13 ounces.

The maternal grandparents are Mr. and Mrs. Kimball Booth and the paternal grandparents are Mr. and Mrs. Reese Smoot.

VICE

Mr. and Mrs. Steven Lee Vice announce the birth of a son, born Nov. 24, 1977 at Mary Chiles Hospital in Mt. Sterling. He weighed nine pounds, 15 ounces, and has been named Steven Roger.

Maternal grandparents are Mr. and Mrs. Hymn Oaks of Mt. Sterling. Paternal grandparents are Cliff Vice of Carlisle, and Mrs. Norma Hancock of Carlisle.

Kay's Kitchen

— By Kay Fisher —

Continuing from last week. Here is an easy small Christmas cake for anyone to make and serve or to give.

BRANDY NUT CAKE

3 cups coarsely chopped walnuts
1½ cups halved maraschino cherries
1 cup light raisins
½ cup dark raisins
¾ cup all-purpose flour
¾ cup sugar
½ teaspoon baking powder
½ teaspoon salt
3 eggs
2 tablespoons apricot brandy
½ cup apricot brandy

Combine nuts and fruits. Thoroughly stir together the flour, sugar, baking powder, and salt. Add to nut and fruit mixture, tossing to coat well. Beat eggs until frothy; add the 2 tablespoons of brandy. Pour egg mixture over fruit-nut mixture and mix well. Pour batter into greased and floured 9x5x3 inch loaf pan. Bake in 300 degree oven for 1 hour and 45 minutes. Cool in pan, then remove. Moisten several layers of cheesecloth with ¼ cup of the brandy. Wrap cake in cheese cloth, then in foil. Store in refrigerator. In two or three days, moisten cake with remaining brandy and re-wrap cake. Keep stored in refrigerator.

***

Now for some toppings you might want to serve on the plum puddings or fruit cakes.

BRANDY BUTTER

½ cup sweet butter (no salt)
½ cup confectioners sugar
3 tablespoons fruit flavored brandy

Cream butter and sugar, gradually adding the brandy, until the mixture is light and fluffy. Chill. Remove from refrigerator ½ hour before serving. Good with plum pudding, mince pie, spice cake, etc.

BRANDY SAUCE

Melt ½ cup butter in a small sauce pan over low heat. Stir in 1 cup of light brown sugar, 2 tablespoons light corn syrup, ½ cup heavy cream, bring just to a boil. Remove from heat; cool, then stir in 2 tablespoons of brandy or rum.

CUSTARD SAUCE

2¼ cups milk
4 tablespoons sugar
3 tablespoons cornstarch
3 eggs
1 teaspoon vanilla
1 tablespoon butter

Put ¼ cup of the milk in a bowl. Add sugar to remaining 2 cups milk and scald. Mix cornstarch into unscalded milk in bowl. Then add to scalded milk. Mix well. Place pan over hot water. Beat eggs and add to hot milk mixture, stirring constantly. Cook over hot water, stirring, until custard is thick enough to coat the spoon. Remove from heat, stir in vanilla and butter.

HARD SAUCE

½ cup butter
1 cup confectioners sugar
½ teaspoon almond extract
1 tablespoon cream

Cream butter until soft; gradually beat in sugar, then cream and almond extract, beating until fluffy. Brandy, rum, sherry, port wine, or maraschino cherry juice may be substituted for cream and flavoring.

Pile lightly in serving dish and chill until cold but not hard. This recipe makes enough for about 6 servings.

BUTTERSCOTCH HARD SAUCE

Substitute ½ cup firmly packed brown sugar for confectioners sugar; increase cream to 3 tablespoons and use vanilla instead of almond to 1 teaspoon.

***

Thought you might like to know there are ways to serve fruit cake other than just slicing it and serving as is.

FRUIT CAKE NOEL

6 slices fruit cake
1 quart Eggnog Ice Cream or Vanilla Ice Cream
Brandy sauce

Prepare brandy sauce. (Recipe given.) Lay a slice of fruit cake on each dessert plate, top with ice cream; pour brandy sauce over each serving. Serve immediately. Remember this is a rich dessert so do not make the servings too large. Your guests will thank you.

For each serving, use three very thin slices of fruit cake and put them together with whipped cream, then ice each serving with the whipped cream. Make the individual servings the day before using, or even several days ahead of time. Should the cake "bleed through" cover parts with more cream. Garnish each serving as desired. A nut half, piece of candied fruit, or a curl of candied ginger.

Pamela Holland celebrates fourth birthday Nov. 22

Miss Pamela Lee Holland of Frankfort was entertained Tuesday evening, Nov. 22, with a birthday party celebrating her fourth birthday.

Those attending were Pam Smith, Chrisy Hughes, Jake Banta, Beth Rhody, Paul Keith Holland, Marlin Dean, Jana Smith, Ann Holland, Paul Holland and Karen Ann Garrett.

Pam is the granddaughter of Mr. and Mrs. Earn C. Garrett, Sr.

21 Shopping Days till Christmas!

The Magic Of Christmas Is Now At
OLDHAM'S
YOU WILL FIND A STORE "FILLED" WITH WONDERFUL "GIFT MERCHANDISE"
Select Gifts That Truly Say, "Merry Christmas"
"OPEN EVERY NIGHT UNTIL CHRISTMAS"

"A Christmas Dress"
Perfect for all Christmas festivities and on through the spring. Large selection of beautiful styles.

"Wouldn't A Lovely Coat
Make and ideal gift for "her"? Sharp Surbans, Year-Round Wool Knits, Leathers-Fur Trims and All-Weather Coats.

"Shoes"
Why not select a pair of "Aigner" "Red Cross" Bass, Joyce or Pappagallo shoes.

"Sportswear"
In lovely coordinated "Skirts" ... "Sweaters" ... "Slacks" and "Tops" in warm autumn colors.

Give "Estee-Lauder"
In Treatment Creams ... Lotions ... Colognes ... Perfumes ... Bath Powder ... Makeup ... Nail Polish ... and Gift Sets.

"Aigner"
Shoes...Bags...Billfolds...Cigarette Cases...Key Rings...Check Books. Gloves...Jackets and Full Length coats.

"Lingerie"
As feminine as "She" is ... Gifts of lovely lingerie in "Pajamas" ... "Robes" ... "Gowns" ... "Slips" and "Panties".

There's "Luggage" Too
By "American Tourister" ... lightweight and beautiful in Bermuda brown, scarlet, blue, green.

"BOOTS"
This Fall's best-looking boots are also the best fitting ones... A large showing by: Aigner, Joyce, and Aigner Boots.

"Robes"
We have captured all the warmth and excitement of Christmas and wrapped it up in fashion robes.

"Other Gift Suggestions"
"Princess Gardner" Wallets ... and Gift Sets ... "Purses" ... "Gloves" ... "Blouses" ... "Jewlery" ... "Mink"Fur Capes".

"Bags"
A large assortment of Styles in Shoulder Bags — Hand - Bags — Clutches in a variety of Beautiful Colors.

OLDHAM'S, Mt. Sterling, Ky.

Committee recommends Governor place high priority on eucation

FRANKFORT — A special legislative committee on education voted today to recommend that the governor place high priority on education programs that have already been initiated, such as fully-funded state kindergartens, state-supplied textbooks and the elimination of instructional fees.

In a motion made by Rep. Carl A. Nett (D-Louisville), the committee also recommended that second priority be given to education task force recommendations that do not call for further expenditures and that third priority be given to lowering the pupil-teacher ratio and raising teachers' salaries.

The committee was looking at recommendations on which priorities had been set by the Governor's Task Force on Education. The recommendations had been passed on to the committee for its consideration before the legislature meets in January.

The Legislative Research Commission had prepared rough cost estimates of many of the recommendations so that committee members could consider comparative costs of programs.

In addition to Rep. Nett's motion, the committee asked that the Governor place high priority on seven specific areas recommended by the task force. They are:

(1) That a fully-funded statewide kindergarten program be in operation by September 1980 at an estimated cost of $10.3 million during 1979 and $18.2 million in 1980;

(2) That the percentage equalization program be increased by five cents for each year of the biennium at a cost of $10.8 million and $21.6 million over the two year period;

(3) That teachers' salaries be raised by 1980 to equal the average salaries of teachers in the seven states surrounding Kentucky at an estimated cost of $93 million;

(4) That the state's contribution to that teachers' retirement system be increased to equal the percentage to the state retirement system at a cost of $43.3 million over the biennium;

(5) That current operating expenses for the schools be increased by no less that 10 per cent each year of the biennium at an estimated cost of $22.7 million for both years;

(6) That capital outlay expenses be increased by no less than 10 per cent during each year of the biennium at an estimated cost of $16.8 million; and,

(7) That $1 million be allocated on a per pupil basis to fund House Bill 70, which mandated that career education be taught in Kentucky schools.

The committee's recommendations will be forwarded to the governor for his consideration as he prepares the education budget.

SCB seeks rate increase

FRANKFORT — The Kentucky Public Service Commission today concluded its public hearing on South Central Bell Telephone Co.'s rate increase.

The company is seeking a 5.5 per cent overall rate increase that would amount to an increase of its annual income of about $54.2 billion.

Commission Chairman Barkley Sturgill said the commission will render its decision in the case as soon as possible after the first of the year. He said it would take the commission a great deal of time to consider the testimony and documents entered in the case.

Among the material introduced at today's hearing were the signatures of more than 2,000 petitioners asking the commission to deny the proposed rate increase because of the hardships they said would be placed on the aging and handicapped.

KU president defends fuel adjustment clauses

FRANKFORT — The president of Kentucky Utilities, Inc. (KU) today defended the use of fuel adjustment clauses by utility companies during a hearing held by the state Public Service Commission (PSC).

William A. Duncan, KU president, said the fuel adjustment clauses are "essential" to maintain the financial integrity of utility companies. He added that the Special Advisory Commission on Electric Utility Rates and Regulation in 1975 found that KU's use of the clauses generally "under-recovered" additional costs resulting from higher fuel costs, in comparison with other utility companies' fuel adjustments.

Duncan's remarks came during cross-examination by intervenors on his Oct. 24 testimony concerning a $33.4 million rate increase request by KU. The request, according to the testimony, was necessitated by operating expenses, maintenance and capital costs.

KU serves some 310,000 industrial and residential customers in some 78 Kentucky counties.

The fuel adjustment clauses have been under attack by consumer groups and government officials, including Gov. Julian Carroll, as unfair to residential users of energy. The Governor has urged the abandonment of automatic fuel adjustment clauses, suggesting that any fuel adjustment be subject to PSC approval.

Intervenors in the hearing include C. David Clauss of the consumer protection division of the Attorney General's Office, Robert J. White, representing the Black River Mining Co. and Wells Lovett, representing the Green River Steel Co.

Christmas Shop Early

FOODTOWN SUPER MARKETS
Open 8-8 Mon.-Sat

OLD FASHIONED BARGAINS

C & G

No. 1 Winesap Apples 3 lbs. 89¢

U.S. Choice Round Steak lb. $1.19 (Boneless lb. $1.29)

Philadelphia Cream Cheese 8 oz. (Limit 2 please) 49¢

Banquet TV Dinners 11 oz. (Limit 6 please) 39¢

Borden Cottage Cheese Small & Large Curd 24 oz. 98¢

Old Fold's Whole Hog Sausage (2 lbs. $2.57) lb. $1.29

Miss Iowa Sliced Dubuque Bacon Vac Pac lb. 99¢

Royal Buffet Dubuque Wieners 12 oz. pkg. 69¢

Royal Buffet Dubuque Hams Whole or Half lb. $1.69

Round White Potatoes 20 lbs. 99¢

California Celery stalk 39¢

Tangelos Doz. 69¢

Kraft Marshmallow Creme 13 oz. 59¢

Boneless Rump or Sirloin Tip Roast	U.S. Choice lb. $1.39
U.S. Choice Sirloin Tip Steak	lb. $1.70
Thin Sliced Breakfast Steaks	lb. $1.99
U.S. Choice Cube Steak	lb. $1.79
Whole Pork Loins, Sliced Free	lb. 99¢
Fresh Boston Butt Pork Roast	4-6 lb. avg. lb. 89¢
Sliced Pork Steak	lb. 99¢
Kneips Corned Beef Round	lb. $1.29

Captain Crunch Cereal	12 oz. 69¢
Pillsbury Cresent Rolls	8 oz. 2/89¢
Ajax Dish Liquid	32 oz. 99¢
Morton House Canned Meats	12½ oz. 69¢
Wilkinson Sword Stainless Steel Blades	5 Ct. 3/$1
Super Size Colgate Dental	9 oz. 99¢
Bes Pak Trash Bags	20 Ct. $1.79
Meadow Gold Ice Cream	½ Gal. 7 Flavors 99¢
Gala Napkins	140 Ct. 49¢
Everfresh Donuts	10 oz. Cho., Jelly, Honeybuns 59¢
Pet-Ritz Cobblers	26 oz. 5 Varieties 99¢

R.C. Cola, Diet R.C. 8 pk., 16 oz. With Bottles $1.09

Jumbo Roll Gala Towels White & Color Border 59¢

Dixie Pride Biscuits 6 pk. Sweetmilk, Buttermilk 6/69¢

Jell-o Gelatin 3 oz. 16 Flavors 6/$1

(3 lbs. or more) Fresh Ground Chuck lb. 99¢

Hi-C Fruit Drinks 46 oz. 8 Flavors 49¢

— Bush's Sale —

303 can Chopped & Shredded Kraut	4/$1
Showboat Spaghetti	14 oz. 5/$1
Showboat Spaghetti Rings	14 oz. 4/$1
Showboat Pork & Beans	14½ oz. 4/$1
Showboat Baked Beans	16 oz. 3/$1
White & Golden Hominy	300 can 5/$1

★ We Welcome Federal Food Stamps