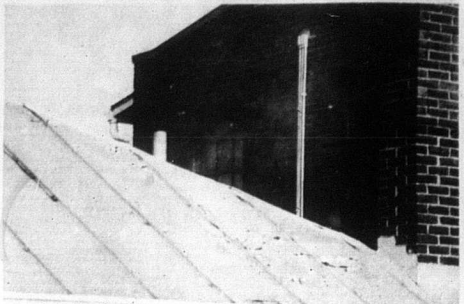
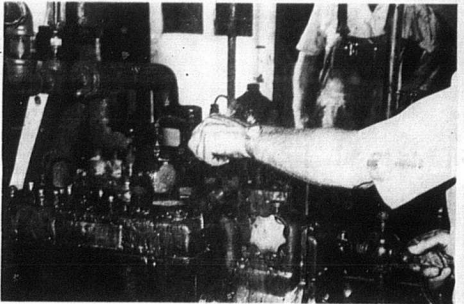


More pictures relate water plant, damage



Smoldering
The fire was out, but intense heat under the metal roof continued to send smoke signals skyward.



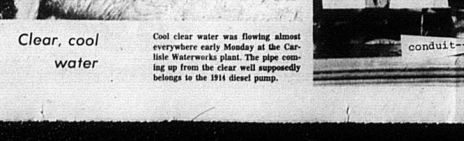
Oldie but goodie
Attempts were made to start the old 1914 diesel engine pump by Oliver Vico, and later by Russell Bell, who was successful. The pump produces 300 gallons per minute or 42,000 gallons per 24 hour period. It along with another pump supplied more than the filter could accommodate, but assured Carlisle of sufficient water supply.



Right
The ceiling above this firefighter was ignited by an explosion and fire at the Carlisle Waterworks plant Monday morning about 7 o'clock—Mercury photo.



Below
Water about 16 inches deep in the pumping house east of the main building flooded the conduits leading to the motor control panel, causing them to short.



Clear, cool water
Cool clear water was flowing almost everywhere early Monday at the Carlisle Waterworks plant. The pipe coming up from the clear well supposedly belongs to the 1914 diesel pump.



High water mark
Frankie Price, city employee and member of the Carlisle Volunteer Fire Department, points out the high water mark, an estimated 36 inches in the main filtering plant.



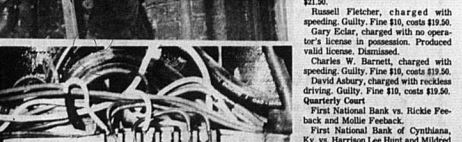
Right
Mr. and Mrs. Layne Hollar and Mr. and Mrs. Sterling Hollar enjoyed a cookout Saturday night at the home of Mr. and Mrs. Gary Hollar on Friday night.



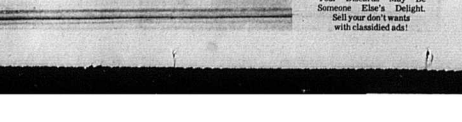
Below
Mr. and Mrs. Bobby Gene Price were among the parents who chaperoned the Nicholas County High School seniors to Kings Island on Friday night.



Right
Mrs. Gary Hollar and Mrs. Jerry Galbraith were in Lexington Saturday.



Below
Water about 16 inches deep in the pumping house east of the main building flooded the conduits leading to the motor control panel, causing them to short.



Below
Water about 16 inches deep in the pumping house east of the main building flooded the conduits leading to the motor control panel, causing them to short.

Satwell

by Mrs. Fred Holar

Joanna Mattox and Pam Frederick spent the weekend and Pam Frederick were also Sunday dinner guests. Mrs. James T. Earl, Jr., Millersburg, spent Friday with Mr. and Mrs. Russell Mattox.

Mr. and Mrs. H.A. Gance and Norma and Mr. and Mrs. Kenney W. Gance spent the past Sunday with Mr. and Mrs. Donald Gance and Gray, Lexington.

Mrs. Bobby Brady visited R.J. Doyle, patient at Harrison Memorial Hospital on Friday afternoon.

Mrs. Arnold Mattox and Brenda of Lexington visited Roy and Mrs. Wayne Barnette and daughter Charis of Maysville. Ernesta home they spent the night with Mr. and Mrs. Fred Hollar and also visited with Mr. and Mrs. Chester Mattox and family and Mr. and Mrs. Vaughan Mattox on Thursday.

Rev. Tommy Fryman, Oymbana, visited Mr. and Mrs. E.V. Delaney on Monday.

Mrs. Eva Soupp, Carlisle, spent Saturday and Sunday with Mr. and Mrs. James T. Earl, Jr. and they all attended Memorial Service at Mt. Pleasant on Sunday.

Eugene Zinsall, who has been a patient at Harrison Memorial Hospital, returned to the home of his wife, Mrs. Paul Jones and Mr. Jones and son during the week.

Mrs. Stella Livwood, Mrs. Gladys Kenney, Miss Martha Kenney and Mrs. Phyllis Brady enjoyed a day at Winchester on Thursday to purchase material for Vacation Bible School for Headquarters Church which is to be held June 13-17 from 7 to 9 p.m.

A large crowd attended Memorial Day services at Harrison Memorial Hospital on Sunday.

Mr. and Mrs. Fred Hollar and Mrs. Jim Wilson were in Lexington on Thursday. Mr. and Mrs. Holar visited Sherman Earlywine, patient at Harrison Memorial Hospital.

Mr. and Mrs. Donald Gance and Mrs. Hilda Poynter of Lexington were Sunday supper guests of Mr. and Mrs. Andrew Gray, Carlisle.

Mrs. Thomas Gance spent from Tuesday 1/31 Friday with Mr. and Mrs. Shelle Gaffney and Mrs. Linda Berry and son of Versailles, Mo. Gance also visited Mrs. Mae Hinkle at Nicholas County Hospital Sunday evening.

Miss Suzanne Kintney of Harrodsburg spent the weekend with Mrs. Emmett Darrell. She also visited Mr. and Mrs. Chester Mattox and family and Mrs. Gladys Kenney on Saturday and was supper guest of Mr. and Mrs. Fred Hollar Saturday night.

Mr. and Mrs. Vaughan Mattox, Jennings Mattox, Pam Frederick and Joanna Mattox enjoyed a picnic supper at the City Lake on Saturday night.

Mr. and Mrs. Layne Hollar and Mr. and Mrs. Sterling Hollar enjoyed a cookout Saturday night at the home of Mr. and Mrs. Gary Hollar on Friday night.

Mrs. Bobby Brady and Jamie Kenney spent Sunday with Mr. and Mrs. Orville Doyle. In the afternoon they attended a baptismal service at Padgett, where Lisa and Kathy Doyle were baptized. They also visited Mrs. Jesse Florence, Oymbana, and Mr. Florence who is a patient at Harrison Memorial Hospital.

The Headquarters United Methodist Men and Ladies will meet at the church Thursday night, May 26 at 7:30. Supper will be served as usual with a covered dish.

Mr. and Mrs. Bobby Gene Price were among the parents who chaperoned the Nicholas County High School seniors to Kings Island on Friday night.

Mrs. Gary Hollar and Mrs. Jerry Galbraith were in Lexington Saturday.

Court news

Nicholas County Court

Katherine Tucker, charged with speeding, Gully, Fine \$10, costs \$19.50.

Clarence Dodson, charged with possession of underage bass, Gully, Fine \$25, costs \$19.50.

James Webster, charged with theft by deception, Gully, Fine \$300, costs \$21.50.

Russell Fletcher, charged with speeding, Gully, Fine \$10, costs \$19.50.

Gary Eddar, charged with no operator's license in possession. Produced valid license, Harrison.

Charles W. Barnett, charged with speeding, Gully, Fine \$10, costs \$19.50.

David Ashby, charged with reckless driving, Gully, Fine \$10, costs \$19.50.

Quarterly Court

First National Bank vs. Rickie Peaback and Mollie Peaback.

First National Bank of Oymbana, Ky. vs. Harrison Lee Hunt and Mildred Hunt.

City Police Court

Roy Hunt, no city slicker, Fine \$10, costs \$11.

Ricky Carter, reckless driving, Fine \$25, costs \$11.

Your Discards May Be Someone Else's Delight.

Sell your don't wants with classified ads!

Farm and Home

County extension agents

Delbert Freese

Before Filling It
It's a temptation to put off the messy job of defrosting your freezer, but you pay for it in less of quality in your frozen foods and extra stress on your freezer.

Freezers have become more and more compact around the opening, your freezer needs defrosting. Now is a good time to do it, while the frozen food supply is low and before the pace of this year's food-preservation chores speed up.

Frost actually warms up the freezer, makes it work harder, and cuts down on its efficiency.

Unplug your freezer, pack the frozen foods into cardboard boxes heavily lined with newspaper, and do the defrosting job as quickly as possible. Follow the directions that came with your freezer. Check your dates on frozen-food packages and plan to use up quickly the ones that have been there the longest.

Remember, don't use a sharp object to scrape off frost. You can use a fan to circulate the air and help the frost melt off quickly. Clean out the interior with baking soda diluted in warm water before plugging it back in and replacing frozen foods.

Take in Top of Canner

Have Dial Gauge Tested
You should have the dial gauge on your steam-pressure canner tested each season before using it. If the reading on the dial is off five pounds or more, buy a new gauge.

If your gauge is off four pounds or less, you can safely compensate for it. For instance, if the dial reads one pound low, process your canned foods at 11 pounds. If the dial reads one pound high, process foods at nine pounds.

To have your gauge tested, take the canner top in to your local County Extension office where they will have a test gauge against which to check its accuracy. Some hardware stores also offer this service.

If you do a great deal of canning, have your pressure gauge retested partway through the food-preservation season. Safe processing of foods depends on the accuracy of your gauge. Weighdown pressure gauges do not need to be tested—only the dial gauges.

Check and Clean Before Canning

Before using your pressure canner, check it for steam leaks and replace the gasket if it has stretched, dried out, or no longer fits snugly. Put a string through the petcock hole to keep it properly aligned. Scrub the canner thoroughly with hot, soapy water and do this each time you use it. This keeps jars off the bottom of the canner—otherwise they will overheat and could even break. If rack is missing, order a replacement from the manufacturer. In the meantime, substitute a heavy towel, a suitable rack from another pan, or a round cork rack.

Water Is Best
For use in your boiling-water-bath canner never gets hotter than 212 degrees F. It's impossible to make it any hotter—it just boils away. That's why it's not safe to process meat and most vegetables by the boiling-water-bath canning method. To prevent possible spoilage and the growth of poisonous Botulism toxins in these low-acid foods, they must be processed at 240 degrees F. For the recommended length of time. It takes the artificial environment of a pressure cooker to get water that hot.

UK Extension foods specialists recommend only pressure canning for meats, chilies, fish and most vegetables. Fruits, pickled vegetables and tomatoes may be safely processed in a boiling-water-bath canner.

Strawberries—Whole
Choose firm, ripe, red berries, preferably with a slightly tart flavor. Large sorts are better sliced or crushed. Sort berries, wash them in cold water, drain well, and remove caps. Sugar and syrup packs make better quality frozen strawberries than berries packed without sweetening. Ascorbic acid can be added to either the sugar or syrup.

Syrup pack—Put berries into containers, cover with sugar or syrup, leaving head space. Seal and freeze.

Sugar pack—Add 1/4 cup sugar to one quart strawberries and mix thoroughly. Put into containers, leaving head space. Seal and freeze.

Sliced or Crushed
Prepare for packing as for whole

Tim Adams to be ordained

Arthur Timothy Adams, son of Mr. and Mrs. Stanley G. Adams, 413 Emerson Drive, Lexington, recently graduated from Lincoln Christian College, Lincoln, Ill. where he received a Bachelor of Arts degree in Christian Ministries. He was also presented the McAdams Award for outstanding abilities as a writer of sermons.

He is a 1972 graduate of Bryan Station High School, Lexington, and was a member of the varsity football team and varsity wrestling team.

For the past year and a half he has been youth minister at Sterling Christian Church at Veederburg, Ind.

He will be ordained to the Christian ministry, Sunday, June 1st at 6:30 p.m. at Broadway Christian Church, Lexington.

President Robert Phillips, of the Lincoln County, will be the speaker at Adams' ordination service.

Adams is the son of the former Marie Hunter of Nicholas county.



Newly installed Carlisle Jaycee officers. Director: and Johnny Caswell, Local are: Bill Doonan, State Director; Director. The area officers were installed at the annual dinner meeting held Wednesday at Carline County secretary; Bobby Gene Gance, Local Club—Smith photo.

Pooled tobacco volume highest since '70 crop

A smaller volume of midwest was response to lowered support prices, industry to discourage mixed grades.

LOOK WHAT'S IN STORE FOR YOU ... BIG FOOD SAVINGS
Open Memorial Day til 8 p.m.

Fresh Whole Fryers 8 oz. Kraft Deluxe American Cheese 79¢

45¢ 8 oz. Kraft Cream Cheese Philadelphia 63¢

(Cut-Up Tray Pac 1b. 53¢)

3 lb. can Marthorpe Canned Hams \$4.89 Gold Band 4 lb. avg.

100 Ct. Lipton Tea Bags \$1.89

100 ct. Fab Detergent \$1.19

Bush's 303 size Cut Green Beans 4/1

Armour Turkey Breast lb. 99¢

Fresh Ground Beef lb. 89¢

Tennessee Pide (2 lbs. \$2.57)

Country Sausage lb. \$1.29

Armour Hot Dogs 12 oz. pkg. 69¢

Van Camp 300 size **Pringle's** 9 oz. **Pork & Beans** 4/\$1 **Potato Chips** 69¢

Kraft Barbecue Sauce 18 oz. 53¢ **Stokely Tomato Juice** 46 oz. 49¢

10 lbs. Kingsford Charcoal Briquets \$1.29 **Paramount Kosher Hamburger Slices** 32 oz. 59¢

Banquet Fried Chicken 2 lbs. \$2.15 **Kool-Aid Cannister** 33 oz. \$1.35

Just-Rite Hot Dog Sauce 10 1/2 oz. 2/49¢ **Coke, Tab, Sprite** 8 pk., 16 oz. \$1.19

Stokely Tomato Catsup 14 oz. 2/75¢ **Reynolds Wrap Heavy Duty** 37 1/2 sq. ft. 69¢

Armour Vienna Sausage 5 oz. 39¢

Fresh Peaches 2 lbs. 89¢

Tomatoes lb. 49¢

10 lb. bag New Fla. White Potatoes \$1.49

The American farmer deserves a lot of credit.

Our 60th anniversary is an appropriate time to salute the greatest producer of food and fiber in the world—American farmers.

Sixty years ago the Land Bank was established to help the farmer by providing dependable, long-term financing.

We've changed a lot over those years, but our purpose has remained the same—to provide farmers with the credit to produce that food.

For more information, contact your local Land Bank office.

THE BANK OF GENERATIONS

Honor Roll Gifts FOR THE CAP AND GOWN SET!

Hair Dryers

Electric Shavers for Him and Her

Cameras and Film

Lotions and Cosmetics

A Complete line of Graduation Cards and Gift Wraps.

"The Drug Store"

Carlisle Drug Co. THE PHARMACY CARLISLE, KY.

your BANKAMERICARD welcome master charge