

# Kay's Kitchen

By Kay Fisher

Last week I got so carried away with clearing my letter box when I kept putting recipes that have been tried or ones that have been given to me and I am sure are good. I forgot to include two I had planned to run last week. So first two, then back to the letter box.

### CABBAGE WITH SOUR CREAM

1 1/2 pound head of cabbage  
1/2 pound bacon  
salt and pepper  
1 teaspoon paprika  
1 clove garlic, minced  
1 cup sour cream

Shred the cabbage. Fry the bacon until crisp, remove and drain. Pour off all but 2 tablespoons of the bacon fat. Sauté the garlic for a few minutes, then add the cabbage and cook until it will season with salt, pepper and paprika. Turn into greased casserole, pour sour cream over it and use lightly flake uncovered, in a pre-heated oven at 375 degrees for 20 to 30 minutes. Top with crisp bacon.

I have tried a quick, simple way of doing this cabbage dish for 2 or 3. Remaining ingredients will vary according to amount of cabbage. I tried it first with 1/2 head of cabbage, shredded and sautéed in bacon drippings with the minced clove of garlic in a Corning Ware dish. I covered it on top of the stove on low heat, covered until the cabbage was crisp tender, then seasoned with salt and pepper and added about 3 tablespoons of sour cream. Cook about 3 minutes longer, sprinkle with paprika. **50**

### HOY PEACH CRUMBLE

1/2 cup pecan nuts  
1/2 cup brown sugar  
1/2 cup margarine or butter  
1/2 cup cinnamon  
1/2 cup nutmeg  
1/2 cup flour  
1/2 cup raisins  
1/2 cup peaches

Arrange peach halves, cut side up, in baking dish. In mixing bowl, combine remaining ingredients with pastry blender or fingers to make a coarse crumb mixture. Distribute crumb mixture over peach halves. Bake 20 minutes at 350 degrees. Serve warm. Make four servings of two peaches each or eight servings if you use one half of a peach. Good topped with ice cream. You can use two peaches for 4 minutes. Cook then prepare a frosting by beating the last four ingredients together with an electric mixer. Frost cooked cake. **50**

### Miss Shaw is engaged to Mark Evans

Mr. and Mrs. Russell Shaw of Carlisle announce the engagement of their daughter, Miss Mark Evans, son of Mr. and Mrs. Calverth Evans also of Carlisle.

Miss Shaw is attending Nicholas County High School. Mr. Evans was a 1977 graduate from Nicholas County High School and is presently employed by his father.

No date has been set for the wedding.

### OES Grand Chapter meetings attended by local members

Mrs. Elaine Dangler, Mrs. Betty Moore, Mrs. Dan Rich and Charles Faye, Mrs. Bobby Crockett, Mr. and Mrs. Cliff Stumale, Mrs. Edith Smith, Mrs. Opal Hamilton and Mrs. Wanda Shaw attended some of the meetings of the Grand Chapter of Eastern O.E.S. at the home of Mrs. Dan Rich last week at the Civic Center in Louisville. Mrs. Faye served as a liaison to the Grand Treasurer.

### Rachel Booth is feted for birthday

Mr. and Mrs. Glenn Booth entertained with a party Friday night, Oct. 28 in honor of their daughter, Rachel's 21st birthday at the home on Blaney Creek Road.

The Carlisle Community Women's Club met on Monday, Oct. 10 at the home of Mrs. Powell Neal. Co-hostesses for the meeting were Mrs. Dan Rich and Mrs. Robert Booth.

### Local resident's sister is entertained for birthday

Mrs. Laura McCoy visited her sister Mrs. Oscar Hughes of Mayville, and their sons, Oscar and Fred, who are 90 years old, at Cherry Fork, Ohio, then came to Carlisle to visit her sister, Mrs. Sarah Fryman.

## Sparks-Darrell engagement is announced

Mr. and Mrs. Charles D. Sparks announce the engagement of their daughter, Pricy, to David Darrell, son of Mr. and Mrs. Edgar Allen Darrell of Route 4, Carlisle.

Both Miss Sparks and Mr. Darrell graduated from Nicholas County High School in 1975. Miss Sparks graduated in the Spring of 1977 from the University of Louisville with a Bachelor of Arts degree in Dental Hygiene. Mr. Darrell graduated in 1977 from the Mayville Community College with a Bachelor of Arts degree in Business Management.

Particular wedding is being planned.

### PERMISSION CAKE

1 package spice-flavored layer cake mix  
2 eggs  
1 cup permutation pulp  
1/2 cup vegetable oil  
1/2 (2 and 1/2) cups vanilla-flavored pudding  
3 eggs  
1/4 cup water  
1/2 cup chopped nuts  
1/2-ounce cream cheese  
1 cup margarine

Mix cake mix, permutation pulp, oil, pudding mix, eggs, water and nuts together in a large bowl. Pour into a greased and floured 9x13 inch pan and bake four servings of two peaches each for 45 minutes. Cook then prepare a frosting by beating the last four ingredients together with an electric mixer. Frost cooked cake. **50**

### W. D. Smart is honored on birthday

The children, grandchildren and great-grandchildren of W. D. Smart honored his birthday at a potluck dinner at his home on Locust Grove Rd. Sunday, Oct. 30 on the occasion of his 80th birthday.

His three wives were: his two sons and their wives, Mr. and Mrs. William D. Smart of Versailles and Mr. and Mrs. Cecil Smart of Carlisle; his grandchildren and great-grandchildren, Mr. and Mrs. C. Smart of Carlisle, Mr. and Mrs. Bill C. Smart, Glen and Brad of Lexington; Mr. and Mrs. Scott Holt Sherry and Karl of Louisville; Mr. and Mrs. Larry Glass and Brian of Ohio; Mrs. Lillian Batts and Miss Barbara Smart of Versailles.

### Births

Mr. and Mrs. Powell W. Powell of Sparksburg announced the birth of a son Monday, Oct. 19, 1977 at the Nicholas County Hospital. He weighed eight pounds, two ounces and has been named Michael West.

Mr. and Mrs. David Booth and Joshua of Marietta, Ohio attended and spent the weekend.

### W. D. Smart is honored on birthday

Mr. and Mrs. Garnett W. Powell of Sparksburg announced the birth of a son Monday, Oct. 19, 1977 at the Nicholas County Hospital. He weighed eight pounds, two ounces and has been named Michael West.

### It's that time... The frost is on the pumpkin!

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### Birthday dinner honors Mrs. Sloan

Mrs. Bill Sloan of Lexington was the guest of honor at a birthday dinner Sunday, Oct. 30 given for her parents, Mr. and Mrs. John Tapp at their home in Carlisle. Mrs. Sloan is the former Mrs. Sue Tapp.

Those who attended are: Bill Sloan, Mrs. and Mrs. Wray Tapp and Mrs. Jonathan, Mr. and Mrs. Paul Sloan, all of Lexington, Mr. and Mrs. Jerry Sloan, Paul and Wray Tapp, Cynthiana; Mrs. Hazel Moore, Carlisle; Mrs. Lela Lyman, Michigan.



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Kahn's Reg. or Beef

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White and Sliced Mashed Potatoes 2 1/2 lbs. 79¢  
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