

Miss Nina Young becomes bride of Mr. Wallace

Mr. and Mrs. William Nathan Young of Paris, Ind., announced the marriage of their daughter, Patricia Ann, to Thomas Carroll Wallace, son of Adonai and Mrs. Kenneth C. Wallace of Huntington Beach, Calif. and Merritt Island, Fla. The couple was married Thursday, Nov. 10 at Southwestern, Mass. Mrs. Wallace is a graduate of Nicholas County High School and received her BS degree from Florida State University. Mr. Wallace is a graduate of Blue Ridge School, Dyersville, Va., and Florida State University. He is a Realtor Manager in sales with Statewide, Inc. with offices in Martha's Vineyard, Edgartown, Mass.

Miss Bailey Wedding to be Friday night

Mr. and Mrs. Wilson G. Bailey of 211 Donna Drive, Hopkinsville, announce the engagement of their daughter, Cynthia Lynn, to William Keith Hartman, son of Mr. and Mrs. William C. Hartman of 366 Alameda Drive.

The bride-elect graduated from Hopkinsville High School in 1977 and was selected to be a member of the Society of Distinguished American High School Students. She is attending Hopkinsville Community College where she is enrolled in the Pre-nursing Bachelor Nursing Program. She is the granddaughter of Mr. and Mrs. Robert Vice, 106 Arch-Edmond Avenue and Mrs. J. H. Bailey, all of Carleise.

Mr. Hartman graduated from Christian County High School in 1977. He is employed by Pierce, Williams and Reid, Inc. of Hopkinsville. The wedding is scheduled for Friday, Nov. 18 at 7 p.m. in St. John Methodist Church, Hopkinsville.

Kay's Kitchen

By Kay Fisher

Thanksgiving dinner always makes the thank of families getting together, delicious dinners, and strong memories. The traditional turkey, dressing, squashes, pumpkin pie, sweet potatoes, corn shocks and fiddly cranberry pumpkins stacked near the house.

Thanksgiving means to you, it is not only a time for eating too much, but a time to think of others. So make it a point to share your good fortune with someone else, if only to take a piece of cake or pie to a neighbor or friend.

From now on it is going to be a time of getting ready for the Christmas holidays. So if you don't use some of the recipes now, save them for later.

Everyone I am sure, has their favorite way of fixing the traditional turkey. One thing I do want to remind you, don't stuff the bird until you are ready to put it in the oven. There are lots of things you can do to make your turkey last longer, without doing that. You may fix vegetable casseroles, salads, desserts, rolls, and getting the table set. Some things you can even do the day before.

Now for some recipes you might like to try that may be a bit different from the foods you usually serve. Not necessarily to take the place of any of your favorites but to add to the meal.

GINGERBREAD
1 cup milk
1 tablespoon butter
1/2 cup sour cream
1/2 cup flour
1/2 teaspoon salt
1/2 teaspoon ginger
1/2 teaspoon allspice
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
Heat, including together

finger. Bring to a boil. Add canned Bartlett pear halves and heat through. Cover and refrigerate overnight. Serve in pretty crystal bowl.

PUMPKIN CUSTARD
2/3 cup cooked, mashed pumpkin
1/4 cup milk
Grating of nutmeg
2 eggs
Preheat oven to 325 degrees. Beat 1 egg and add to pumpkin. Beat 2 eggs thoroughly, add remaining ingredients, blending until smooth. Divide among the custard cups; place in hot water bath and bake 30 minutes; until only the center jiggles. Delicate and tasty at room temperature, or after one or two packages of frozen strawberries, thawed. Then add a small can of cranial grapes. Top with one or two ripe bananas, mashed. Thoroughly blend mixture and put into mold. Chill in eight ounce carton of sour cream over the refrigerator. Reheat when ready to serve and add 1 tablespoon brandy.

FRUIT MOLD
The amounts are for a 1/2 quart mold and should serve eight to ten. Dissolve 2 three ounce packages of strawberry gelatin in cups boiling water. Add one or two packages of frozen strawberries, thawed. Then add a small can of cranial grapes. Top with one or two ripe bananas, mashed. Thoroughly blend mixture and put into mold. Chill in eight ounce carton of sour cream over the refrigerator. Reheat when ready to serve and add 1 tablespoon brandy.

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until melted; remove from fire. Add sour cream and beaten eggs; mix remaining ingredients together and add into liquid mixture. Pour into cake pan lined with greased paper and bake in slow oven, 325 degrees for about 30 minutes. Serve with caramel sauce.

FRUIT MOLD
The amounts are for a 1/2 quart mold and should serve eight to ten. Dissolve 2 three ounce packages of strawberry gelatin in cups boiling water. Add one or two packages of frozen strawberries, thawed. Then add a small can of cranial grapes. Top with one or two ripe bananas, mashed. Thoroughly blend mixture and put into mold. Chill in eight ounce carton of sour cream over the refrigerator. Reheat when ready to serve and add 1 tablespoon brandy.

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Miss Wiloughby December wedding is planned

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Miss Alexander will wed Nov. 26
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SOCIETY

The Nicholas County High School Band and the Corps of Cadets at MMT celebrated the traditional Veterans Day Friday morning with a parade through Millersburg. Following the parade, there was a ceremony honoring MMT graduates who died in the service of their country.

Mr. Albert Booth and Mrs. Randall Hatcher were guests last weekend of Mr. and Mrs. Robert Smart in London and Manchester.

Mr. and Mrs. Wayne Shumate of Nicholas County were in Gainesville, Fla. Friday and Saturday to attend the 1977 Florida football game. They were the guests of Mr. and Mrs. Cliff Hagan of Lexington.

Mr. and Mrs. John Wolf of Cincinnati and Luke Carasco returned home Saturday after vacationing two weeks in Ft. Lauderdale, Fla. On Sunday evening they attended a dinner at the Portvue and Conneric Factory.

Mr. and Mrs. Richard Williams have returned after a two week tour of Key West, Florida and Alabama. In Key West they visited their daughter and son-in-law, Sgt. and Mrs. William V. Bowen and toured points of interest including the Ernest Hemingway House, the Hand Printed Silk Factory, the Portvue and Conneric Factory. They were accompanied by Mrs. Williams' cousin, Miss Ann Buchanan and her aunt, Mrs. Raymond Wilson both of Paris.

BIRTHS
Mr. and Mrs. Gary H. Stone of Lexington announce the birth of a son, David Lee, 10 lbs. 10 oz., born at Harrison Hospital, Lexington, on Saturday, Nov. 10, 1977. He has been named Bradford Keith.

Paternal grandparents are Mr. and Mrs. Parks Stone. Maternal grandparents are Mr. and Mrs. Irma Ockerman.

BURNELL
Mr. and Mrs. Richard Bushnell of Gallatin Beach, Pa. announce the birth of a daughter, on Saturday, Nov. 17 at Melbourne, Fla. She has been named Vanessa Lee.

She is the granddaughter of Mr. and Mrs. James E. Bushnell of Gallatin Beach and great-granddaughter of Mrs. Alia McCannahan of Carleise.

MEKKE
Mr. and Mrs. Larry McKee, of Carleise, announce the birth of a daughter, Tuesday, Nov. 8, 1977 at Harrison Memorial Hospital, Hopkinsville. She weighed six pounds, 14 ounces and has been named Jamie Lynn.

Mr. and Mrs. James Edna of Carleise are maternal grandparents. Paternal grandparents are Mr. and Mrs. McKee of Nicholas County, Mr. and Mrs. Bert Vance, Paris, and Mr. and Mrs. Bruce McKee, Nicholas County. They are paternal great-grandparents.

CRAWFORD
Mr. and Mrs. Barbara Crawford of Carleise announce the birth of a daughter on Sunday, Nov. 6, 1977 at Nicholas County Hospital. She weighed six pounds, eight ounces and has been named Patricia Lynn.

Local women attend meet
Among those who attended the annual meeting of United Methodist Women at the First Methodist Church in Ashland on Saturday, Nov. 5 from the Moorefield-Headquarters churches were: Rev. and Mrs. Howard Livings, Mrs. Phyllis Brady, Miss Frances Harlow, Mrs. Elizabeth Judge, Mrs. Ward Ector, Mrs. Elgot T. Clark, Mrs. N. Charles Brown, Mrs. Joe Smart and Mrs. W. J. Clark.

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Nicholas County students enrolled at UK are listed

The University of Kentucky's student list of Nicholas County students enrolled at UK for the fall 1977 semester includes:

Proctor Wood Blain, Junior in Business and Economics; Priscilla E. Borden, Senior in Agriculture; Mary T. Rose, Sophomore in Arts and Sciences; Patrick Carter, Junior in Education; Sue Hees, Senior in Education; Phillip A. Gillison, Graduate 1 in Graduate; Bonnie Lee Galt, Junior in Agriculture; Ronald Hayden

Gray, Senior in Engineering; Sarah Elizabeth Hughes, Freshman in Agriculture; James Robert Lane, Graduate 1 in Graduate; Ginger L. Myers, Freshman in Fine Arts; Jeffrey James Lindsey Carwell, Freshman in Arts and Sciences; Clifford W. Shumate, Freshman in Arts and Sciences; John Thompson Small, Prof. 1 in Medicine; Robert James Tost, Junior in Agriculture; Hugh Norris Wilson, Junior in Communications; Vickie H. Wilson, Freshman in Arts and Sciences.

Mr. and Mrs. John DeAtley Couple to celebrate golden anniversary

Mr. and Mrs. John DeAtley will be honored with an open house to celebrate their golden wedding anniversary on Wednesday, Thursday and Friday, Nov. 17, 1977, in Paris by their children. They are the parents of four children; Mrs. John

(Frances) Hall, Carleise, J. W. DeAtley, Paris; Charles (Edna) Thompson, Memphis, Tenn.; and Thomas Hornbeck, Montgomery, Ala. They have nine grandchildren and 12 great-grandchildren.

All friends and relatives are invited to attend.

Allison-Massey wedding plans told
The wedding of Miss Claudia Rose Allison, daughter of Mr. and Mrs. Edgar Allison of Carleise to Harold Everett Massey Jr., son of Mr. and Mrs. Harold E. Massey of Nicholas County will take place on Friday, Dec. 11 at 7:30 p.m. at the First Baptist Church of Carleise. The reception will be held at the church following the ceremony. All friends and relatives are invited to attend.

Adult classes to be held Nov. 21
Mabel H. Baker and Penn Penn Ornaments, will be taught at the adult class held on Monday, Nov. 21 at the Nicholas County High School in the Home Economics Department at 7 p.m. Mrs. Bonnie McCallie and Mrs. Martha Taylor, Home Economics teachers will instruct the class.

Free baby-sitting will be provided by the Galifin Child Development class and members of FHA. These classes are free and everyone is invited to attend.

Christmas decor is club topic
A Christmas fund and the upcoming Christmas Bazaar are the topics to be discussed by members of the Nicholas County Health Care Auxiliary when they meet Tuesday, Nov. 22. Mrs. Wayne Shumate, Auxiliary President, requests all members attend this meeting which will be held at Johnson-Mathers Nursing Home at 7:30 p.m.

Jr. Woman's Club to meet Monday
The Carleise Junior Women's Club will meet Monday, Nov. 21 at the home of Mrs. Bert Eyster, Mrs. Roy Coligan of San Antonio, Texas, will instruct the members in making items for Christmas giving and decorating.

There will be a Thanksgiving social following the business and meeting and program for members and guests. Mrs. Eyster will offer the Spiritual Values.

Christmas decor is club topic
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Marie Chapter to meet Monday

Marie Chapter 259