Miss Elizabeth Stewart named N.C.H.S. Co-ed Correspondent

Miss Elizabeth Stewart, 16, of Walnut Grove Road, Carlisle, has been named Coed Correspondent for the 1977-78 school year, according to an announcement by Kathy Gogick, editor of CO-ED Magazine. CO-ED, published nationally by Scholastic Magazines, Inc., for home economics students, contains features on personal development, careers and consumer awareness as well as the trends in fashion, food, beauty, and home furnishings.

Miss Stewart

Miss Stewart, daughter of Mr. and Mrs. Will Stewart, is a senior student at Nicholas County High School. She was appointed Correspondent by Mrs. Martha Taylor, Mrs. Bonnie Metcalfe and Miss Kathy Green, her home economics teachers.

Selected for the qualities of leadership and enthusiasm for home economics, according to her home economics teachers, Miss Stewart will serve as junior adviser to CO-Editors. Like the other CO-ED Correspondents throughout the United States and Canada, she will keep the editors informed of activities at her school.

SOCIETY

Mrs. Mary Brayfield of Nepton is visiting her daughter, Mrs. Elizabeth Gallagher of Terrace Park, Oh. The two visited New Orleans to see King Tut, and Baton Rouge to see Mrs. Gallagher's daughter, Mrs. Lewis Branscomb and Mr. Branscomb. On the return trip they visited Mrs. Gallagher's daughter, Mrs. Jerry Dittoe and Mr. Dittoe of Somerset, Oh. to greet their twins Sarah Elizabeth and Nathaniel Joseph Dittoe.

Mrs. Edith Bryant spent last week in Garrard County with her niece, Mrs. Adrian Anderson while Mr. Anderson was a patient at Ephriam McDowell Hospital in Danville where he underwent orthopedic Surgery. He is now recuperating at home.

Mrs. Carolyn Allen left Saturday to visit her daughter, Mrs. Omer L. Harrison and Mr. Harrison and Christi and Rebecca of Detroit, Mich. Mrs. Allen left from New York Tuesday for Hawaii with the Norman Vincent Peale group.

James Daniel Tincher, five week old son of Mr. and Mrs. Danny Tincher of Carlisle, submitted to open heart surgery Friday at the UK Medical Center, Lexington.

Mrs. Christine Mitchelltree of Carlisle remains a patient at St. Joseph Hospital, Lexington, where she was admitted Tuesday, Nov. 15 for tests and observation.

Mrs. Ernest Piper is a patient at a hospital in Goldsboro, N. C. Cards and letters may be addressed to her in care of her daughter, Mrs. James Zealy, 125 Overbrook Drive, Goldsboro, N. C. 27530.

John Hamilton remains a patient at St. Joseph Hospital, Lexington, where he submitted to major surgery Friday.

Miss Jo Lynn Garrett returned home Friday from Western Kentucky University, Bowling Green, where she attended a three week workshop sponsored by General Electric.

Bob Smith, youth minister of First Christian Church in Jackson, Miss. and several youth from the church who were visiting Cave Ridge in Bourbon County were guests of Rev. and Mrs. Mark Pryor last week.

Mr. and Mrs. Nathan Young attended a tea-dance at the Mt. Sterling Golf and Country Club on Sunday.

Garden Club members enjoy organ music

The Carlisle Garden Club met Monday, Nov. 21 at the Christian Church.

Mrs. Lovell Hollar gave the spiritual values. She read a proclamation by Gov. Bradford and a letter to Pilgrims on Thanksgiving. She followed this by reading the 100th Psalm and prayer.

Mrs. Margie Wilson and Mrs. Robert Coatney, organist, who gave a program of organ music. She used, chiefly, themes from the Broadway musicals. In keeping with the season, she closed with "Bless This House". Mrs. Coatney dedicated her program to the memory of Mrs. William Layson, who until her death, was a supporter of the Garden Club.

Preceding the program, Mrs. James Wilson, president, conducted a business meeting. Reports were made of a bulb sale, and the planting of a dogwood tree.

Plans were made to make the Christmas wreaths for the Library, Hospital and Nursing Home on Tuesday, Dec. 6.

The next regular meeting will be a luncheon at the Carnico Country Club Wednesday, Dec. 14.

Mrs. Margie Wilson and Mrs. Hollar, hostesses served refreshments to members and several guests present.

Miss Wilioughby given shower

Miss Patricia Willoughby, bride-elect of Tony Ring, was the incentive for a bridal shower given Friday, Nov. 11 at the home of Mrs. Jimmie George.

Those who attended were: her mother, Mrs. Herbert Willoughby, Owingsville; her mother, Mrs. Ferrell Ring; Mrs. Barbara Vaughn, Winchester; Mrs. Donnie Bromagen, Lexington; Miss Teresa Willoughby, Owingsville; Mrs. Janie Vinson, Mrs. John Bromagen, Mrs. Tom Ring, Mrs. Janice Gray, Mrs. Carol McFarland, Mrs. Lurlene Ring and Mrs. Libby Clark, Lisa and Julie.

Mrs. Helphenstine to wed Mr. Faulkner

Mrs. Ruby E. Smart of Carlisle announces the engagement of her daughter Mrs. Betty Helphenstine of Lexington, to Walter E. Faulkner, son of Mr. and Mrs. Walter S. Faulkner of Lexington.

Mrs. Helphenstine is employed as manager of Uncle Charlie's Meat Shop in Lexington. Mr. Faulkner is employed with Paxton Horse Transportation also in Lexington.

No date has been set for the wedding.

New diagnostic tests, some experimental, are conducted for breast cancer patients

by Daniel G. Shaw

Breast cancer strikes more than 90,000 women in America every year. One of the most common treatments to prevent the disease from spreading to other parts of the body is to remove the patient's ovaries or adrenal glands.

But this treatment works for only about one-fourth of all breast cancer patients; for the others, it means surgery which is painful, costly and useless.

But Dr. James L. Wittliff, professor and chairman of the University of Louisville's biochemistry department, has been experimenting with a new test which takes much of the guesswork out of deciding who will benefit from an ovariectomy or an adrenalectomy; in fact, it can predict with 60 per cent accuracy whether the surgery will be a successful means of treatment for the breast cancer patient.

The problem arises from the fact that in about half of all women who must have a cancerous breast removed, the cancer reappears somewhere else within five years.

Various types of treatment are available to try to stop or slow the spread of the disease, but not all treatments work equally well on all women.

For some, Wittliff said, radiation and chemotherapy works best, for others high doses of hormones are most useful, and for still others an ovariectomy (for premenopausal women) or adrenalectomy (for postmenopausal women) is most effective.

In the past, he said, doctors would remove a woman's ovaries or adrenal glands only to find later that the surgery has been ineffective. The result has been not only needless expense and needless surgery, but valuable time that could have been used pursuing a more effective treatment has been wasted.

Wittliff's test, he believes, will end all that.

Since 1969, Wittliff—first at the University of Rochester and now at U of L—has been testing a hypothesis originally conceived by Dr. Elwood V. Jensen of the Ben May Laboratory for Cancer Research at the University of Chicago.

Jensen suggested that normal body organs such as the uterus contain a specific type of protein molecule—the estrogen receptor—which is required for the cells to respond to female sex hormones.

Cancerous breast cells must also contain estrogen receptors in order for the patient to respond favorably to an ovariectomy. If the tumor does not contain the receptors (40 to 50 per cent of breast tumors don't), the likelihood of the patient responding to any type of hormone treatment, including the ovariectomy, is slim, and doctors must seek other cancer treatments.

"What we've been doing since 1969," Wittliff said, "is examining experimentally Dr. Jensen's hypothesis to see if estrogen receptors exist in certain breast tumors and answering the question, 'Will patients with the carcinoma who are found to have the receptors respond to hormone therapy?'

"We've been successful in identifying women with advanced breast cancer who have the estrogen receptors. The accuracy of our ability to identify the responsive patient has been 60 per cent based upon the estrogen receptor test. Patients who do not have them go immediately to other kinds of cancer treatment without suffering the cost and trauma of needless surgery. Importantly, these patients are given a therapy more likely to produce a response—such as chemotherapy."

The actual procedure used to test malignant tissue for the presence of estrogen receptors is a routine clinical practice. Before the cancer patient is wheeled out of the hospital's operating room, Wittliff's team of research fellows and graduate students (they come from all over the world to study under Wittliff), can transport a breast tumor from Louisville General Hospital to U of L's biochemistry labs in the Health Sciences Center, freeze the cancerous tissue and conduct a series of tests on it. The test results will indicate whether the proposed surgery (an ovariectomy or adrenalectomy) will produce the intended therapeutic response for the patient.

The results are later relayed to the surgeon, and he can either perform the operation or send the patient back to her room and prescribe another treatment.

Wittliff's procedure is not used only on local patients who suffer with breast cancer. Tumors are shipped into Louisville from all regions of the United States to undergo the estrogen receptor tests.

"A surgeon in Seattle, for instance, can freeze a tumor and pack it with dry ice in a styrofoam container for the trip," he said. "The container is flown into Louisville, and a member of our staff will meet it at the airport and drive it back to the Health Sciences Center for the tests. We can have an answer for the surgeon in Seattle in less than 48 hours."

Wittliff projects that as other kinds of hormone receptors and their relationship to various cancers are discovered, tests similar to the one he has developed for breast cancer patients will tell doctors how to individually tailor cancer therapies to patients.

Wittliff is also investigating the possible uses of a drug called Tamoxifen, which produces a "chemical ovariectomy" in the patient and eliminates the need for surgical removal of the ovaries.

In addition, Wittliff believes that another procedure he calls "imaging" will assist the surgeon in deciding whether the cancer patient requires the removal of both breasts.

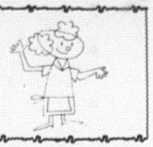
"Take the woman with a cancerous left breast," he said. "The disease may have spread to other regions of the body without our knowing it.

"Our idea is to develop a substance called iodine-labeled estradiol. As it is administered to the breast cancer patient, the radioactive hormone will travel through the circulation and leave deposits on the cancerous tissues which contain estrogen receptors. These deposits can be picked up on a photograph or a body scan. The estradiol will virtually 'light up' the malignant tissue, and surgeons will be able to tell whether it is necessary to conduct more extensive surgery on the patient."

These procedures, which Wittliff has in the offing for the near future, will bring science and medicine closer to predicting which types of treatment will best serve cancer patients, and at the same time spare thousands of women with breast cancer the trauma and expense of useless surgery.

Kay's Kitchen

— — By Kay Fisher — — —



Time goes so quickly, I am shocked to find there are only five more weeks to get all the Christmas cooking done. Cakes, cookies appetizers, plum puddings, and candies. There are many more thinks to think about when one starts thinking of special meals. This week I will start with plum puddings because they, to me, are best made ahead of time and allowed to ripen. Too, there is nothing quite as nice as giving a gift of food you have made. I need not be cake or cookies, cheese logs or any cheese food makes a delicious and delightful gift. Anyway this week will start out with puddings and cakes. Naturally first on my list would be the English Plum Pudding. Many of the nicest Christmas traditions that we known are British in origin, like the yule log and of course plum pudding and Christmas carols.

ENGLISH PLUM PUDDING

1 cup flour
3½ cups seedless raisins
½ cup chopped almonds
½ cup orange or lemon peel, cut finely
1½ cups bread crumbs
½ cup sugar
1 teaspoon baking powder
1 cup Bourbon or brandy, original recipe called for brandy but bourbon may be used
1 teaspoon cinnamon
½ teaspoon allspice
1 teaspoon salt
½ teaspoon cloves
3 eggs, well beaten
1 cup finely chopped suet
1 cup molasses

Sift the flour over the raisins, orange peel and nuts. Mix the bread crumbs, sugar, baking powder, salt, spices, suet, eggs, molasses and bourbon or brandy. Add the floured fruits and nuts. Mix well. Pour into a well-buttered two-quart mold. Cover with foil; tie with string.

Place on rack in deep kettle; add boiling water, one inch deep. Cover; steam four to six hours, adding water if necessary. Cool ten minutes; unmold. Serve warm. To reheat steam ½ hour or longer. To serve, pour good fruit flavored brandy over pudding. Warm brandy slightly first.

To store keep in cool dry place well wrapped. Doctor occasionally.

CHRISTMAS PUDDING

½ cup flour
½ cup mashed potatoes
¼ pound finely chopped suet
½ cup brown sugar, packed
1 pound mixed dried fruit (suitable, as, raisins, currants and dates)
2 tablespoons light corn syrup
2 tablespoons English marmalade
½ teaspoon cinnamon
2 eggs
½ cup brandy
¼ teaspoon ground allspice
1 teaspoon nutmeg
½ teaspoon ginger
½ teaspoon ground cloves
1 teaspoon pure almond extract
1 teaspoon pure lemon extract
1 small apple, peeled, cored, and grated

Simply mix all ingredients together, stirring well. When I was a child our puddings were sent to us from our aunts in England. They were eaten with delight and carefully, because we knew somewhere in the pudding was a sixpence. Yes, sometimes I did get it. Stirring the Christmas pudding is supposed to bring good luck, so let everyone have a turn. It might be fun to let, say the youngest member of the family, put a dime in the pudding. Sugar, baking powder, salt, spices, suet, eggs, molasses and bourbon or brandy. Add the floured fruits and nuts. Mix well. Pour into a well-buttered two-quart mold. Cover with foil; tie with string.

Place on rack in deep kettle; add boiling water, one inch deep. Cover; steam four to six hours, adding water if necessary. Cool ten minutes; unmold. Serve warm. To reheat steam ½ hour or longer. To serve, pour good fruit flavored brandy over pudding. Warm brandy slightly first.

To store keep in cool dry place well wrapped. Doctor occasionally.

APPLESAUCE FRUITCAKE

2½ cups applesauce
1 cup sugar
2 eggs
½ cup dark molasses
½ cup butter
1½ cups raisins
1¾ cups candied pineapple (10 ounces)
1½ cups candied cherries
1½ cups dates
1 teaspoon vanilla
3 cups walnuts or pecans, chopped
2½ cups flour
2½ teaspoons baking soda
1½ teaspoons each of ground cinnamon, cloves, allspice and nutmeg
½ teaspoon salt

Cut up fruit. Cream butter with sugar until light. Add eggs beating after each addition, beat in molasses and applesauce. Toss fruit with 1 cup of the flour until thoroughly coated, then stir into applesauce mixture. Sift remaining flour with soda, spices and salt and stir into batter. Add vanilla and nuts and stir vigorously. Turn into well greased and floured pans and bake in a preheated 325 degree oven.

Miniatures bake 45 minutes, loaves for 1 to 1½ hours and a cake made in a tube or Bundt pan will take 1½ to 2 hours. When done remove from pan, cool and wrap first in brandy soaked cheesecloth, then in air tight foil. I then store in a tin, in a cool dry place.

The above recipe makes two regular size loaf pans, one small round cake (a First, boil the dime or dimes to sterilize them, then everyone give the pudding one last stir.

Grease two small stainless mixing bowls, or pudding molds if you have them. Add pudding and cover them with wax paper, then foil, and tie securely. Put in boiling water to reach about three-fourths up the side of the bowl. Cover pot and boil for 8 or 9 hours, adding more water as needed.

Births

FLYNN

Mr. and Mrs. Theodore Flynn of Lexington, announce the birth of a son, born Oct. 3, 1977 at Central Baptist Hospital in Lexington. He weighed eight pounds, 14 ounces, and has been named Byran Keith.

Maternal grandparents are Mr. and Mrs. Grimes Bussell of Carlisle. Paternal grandparents are Mr. and Mrs. Roy Flynn of Lexington.

SAPP

Mr. and Mrs. Donald Sapp of Carlisle announce the birth of a daughter Monday, Nov. 7, 1977 at Nicholas County Hospital. She weighed eight pounds and has been named Crystal Dawn.

JOLLY

Mr. and Mrs. James Allen Jolly of Sharpsburg announce the birth of a son Friday, Nov. 11, 1977 at Nicholas County Hospital. He weighed nine pounds, nine ounces and has been named Duane Allen.

Bride-elect is recepient of shower

Mrs. Cecil Smart of Carlisle and Mrs. Reynolds Feeback of Cincinnati entertained Saturday evening, Nov. 19 with a miscellaneous shower at the home of Mrs. Smart of 116 Catherine Street honoring Miss Becky Allison of Fairborn, Ohio bride-elect of Robert Patrick Taylor of Carlisle, son of Mrs. Frances Taylor.

The couples' wedding will be an event of Thursday, Dec. 29 in Fairborn, Ohio.

Those attending the shower were Mrs. Herman Allison, mother of the bride-elect and Miss Jeri Allison, her sister, Miss Pat Mosier, all of Ohio; Mrs. Mary Wright and Pam, Lexington; Mrs. Buddy Buckler, Mrs. Paul Donovan, Mrs. Parker Springer, Miss Marie Flora, Mrs. Clarence Moss, Mrs. George Smart, Mrs. Flora Mae Smart, Mrs. Charles Cox, Mrs. Lillian Alexander, Mrs. Doc Carter, Mrs. Ronald Smart, Miss Ronda Smart, Mrs. Frances Taylor, all of Carlisle.

Community services held

Community-wide Thanksgiving evening services were held at the Millersburg Presbyterian Church on Wednesday, Nov. 23, at 7 p.m.

Rev. Charles Tanner gave a message entitled "The Appropriateness of Thanks." Special music was provided by two soloists; Jim Castlemen and Mr. Harold Shellburne. The organist was Mrs. Ross Fleming. Other local pastors participated in the service as well.

Workshop set for Health Care Auxiliary

The Nicholas County Health Care Auxiliary will have their second Christmas workshop on Tuesday, Nov. 29 from 7 to 9 p.m. at Blue Grass Industries dining room.

Mrs. Gayle Bowen will act as consultant for making arrangements, ornaments and other items to be sold at the auxiliary Christmas Bazaar on Saturday, Dec. 3 in the Farah building at Main & Locust.

All auxiliary members and anyone else who wishes to participate are welcome to attend.

Anyone who has items to be sold are asked to take them to the workshop for pricing and inventory.

Wendell McKee has pizza party

Mr. and Mrs. Melvin McKee of Carlisle entertained with a pizza party at the R & L Service on Thursday, Nov. 17 in honor of their son Wendell's 16th birthday.

Guests were: Jeff Jolly, Chris Baker, Doug Tedder and Hameed Koury.

Elementary school lunch menu given

The Nicholas County Elementary School lunch menu Nov. 28 through Dec. 9 is as follows: Monday, Nov. 28 — hamburger on bun, onion rings, baked beans, cake, and milk.

Tuesday, Nov. 29 — pizza, toss salad, corn, cookie, and milk.

Wednesday, Nov. 30 — spaghetti, F. B. sandwich, slaw, french bread, fruit, and milk.

Thursday, Dec. 1 — chicken steaks, mashed potatoes, green beans, hot rolls, pudding, and milk.

Friday, Dec. 2 — chili with crackers, pimento cheese sandwich, pickles, banana, and milk.

Monday, Dec. 5 — bar-b-que on bun, toss salad, corn, cake, and milk.

Tuesday, Dec. 6 — chicken salad sandwich, pickles, potato chips, green beans, fruit, cookies, and milk.

Wednesday, Dec. 7 — beef vegetable soup, crackers, peanut butter and jelly sandwich, orange, and milk.

Thursday, Dec. 8 — sausage, mashed potatoes, peas, hot biscuits, fruit salad, and milk.

Friday, Dec. 9 — fish on bun, brown beans, cole slaw, ice cream, and milk.

DASHING THROUGH THE DOUGH?

Snowed under by the high cost of Christmas gift giving?

Don't despair—There is a "store" where prices are small—Send a subscription to The Carlisle Mercury, in Kentucky $6.30; Out-of-state $8.00 for 52 issues.

We'll even send a Christmas card.

The Carlisle Mercury

234 Locust St. Carlisle

Boys and Girls

NCHS Jacket basketball season opens next week

Dec. 6	Mason Co.	Home	
Dec. 9	Bourbon Co.	Away	
Dec. 13	Open		
Dec. 17	Pendleton Co.	Away	
Dec. 21	Morgan Co.	Away	
Dec. 31	Berea 2:00 p.m.	Away	
Jan. 3	Sayre	Home	
Jan. 6	M.M.I.	Away	
Jan. 10	Rowan Co.	Home	
Jan. 13	Model	Away	
Jan. 17	Estill Co.	Away	
Jan. 20	Deming	Home	
Jan. 21	Bracken Co.	Home	
Jan. 24	Paris	Away	
Jan. 27	Montgomery Co.	Home	
Jan. 31	Sayre	Away	
Feb. 3	Bourbon Co.	Home	
Feb. 7	M.M.I.	Away	
Feb. 10	Frankfort	Home	
Feb. 14	Fleming Co.	Home	
Feb. 17	Lewis Co.	Away	
Feb. 21	Augusta	Away	
Feb. 24	Deming	Away	
Feb. 25	Jenkins 3:00 p.m.	Home	

The following is the season's schedule:

Dec. 3 Augusta Home

The Nicholas County High School Girls Basketball season opens Monday, Nov. 28, at 8 p.m. here against Fleming County. All games start at 8 p.m. unless otherwise noted.

The remainder of the games scheduled on Mondays and Thursdays follow:

Dec. 1	Deming	Home
Dec. 5	Mason	Home
Dec. 8	Montgomery Co.	Away
Dec. 12	Pendleton Co.	Away
Dec. 15	Maysville	Home
Dec. 19	Woodford Co.	Away
Dec. 29	Bath Co.	Home
Jan. 5	Bourbon Co.	Away
Jan. 9	Maysville	Away
Jan. 12	Harrison Co.	Home
Jan. 16	Fleming Co.	Away
Jan. 26	Bracken	Home
Jan. 30	Paris	Away
Feb. 6	Pendleton Co.	Away
Feb. 16	Bourbon Co.	Home
Feb. 20	Deming	Away
Feb. 23	Augusta	Away

Mrs. Barbara Halton is the coach.

Thank You

I want to take this method to thank all my friends and voters for your support in Magisterial District No. 3.

I promise to serve you to the best of my ability.

Lovell (Bob) Livingood

Housing loans now available

Kentucky Senators Walter (Dee) Huddleston and Wendell Ford said today Kentucky has been allocated $124.05 million for housing loans during fiscal year 1978. According to Huddleston and Ford, Kentucky has been allocated $88 million for direct individual housing loans, $29 million for guaranteed individual housing loans, $6.25 million for rental housing projects, and $800,000 for low income housing repair loans and grants.

Two accidents reported

A 1973 Volkswagon operated by Alton Wade Livingood was damaged considerably Sunday as a result of a collision with a horse, according to Nicholas County Deputy Sheriff J. W. Ecton.

Mr. Ecton, who investigated the accident, said about six horses were on the roadway in front of the Clyde Miller residence below Barterville and Livingood was unable to stop in time to avoid hitting one. No injuries were reported. The horses belong to Ewell Wilson of Lexington, the Deputy Sheriff said.

A horse van broke loose from a pick-up truck Friday afternoon as the operator of the truck was attempting to turn right toward Millersburg on U. S. 68 at the traffic islands. No injuries were report d and further details were not available at press time as the investigating officer was out of town.

NEED DENTURES?

Your teeth reflect the way you feel and the way others see you. The cost of preserving your smile through denturies has been a substantial investment, but now it is possible to obtain professional quality dentures at an economically feasible price.

For complete information call 606-278-9414 between the hours of 9-5 M-F 354 Waller Avenue, Lexington, Ky.

Upper Dentures . . . $99
Lower Dentures . . . $99

U.S. Choice **Chuck Roast** 69¢ lb. (Boneless lb. $1.09)

This Ad starts Friday, Nov. 25.

Fresh Ground Chuck (3 lb. pkg. or larger) 99¢ lb.

Fischer's Mellwood Bacon $1.19 lb.

Closed Thursday, Thanksgiving Day.

Peppers, Cucumbers, Radishes 2 for 35¢

U.S. No. 1 White Potatoes 10 lb. bag 99¢

Chiquita Bananas 19¢ lb.

Frozen Pizzas Chef Boy-Ar-Dee Large 89¢

Morton Salt Plain, Iodized 26 oz. 19¢

Large Eggs Foodtown Grade A Doz. 49¢

Parkay Margarine lb. pkg. Stick (Limit 2 please) 39¢

Mixed Vegetables Veg-All 16 oz. 3 for 89¢

Instant Coffee Nescafe 10 oz. $4.49

Coffee Creamer Borden Creamora 16 oz. 99¢

Fischer's Wieners 12 oz. pkg. 69¢

Fischer's Bologna Reg., Beef, Thick, Garlic lb. $1.09

Florida White or Pink Grapefruit 5 lbs. 89¢

U.S. Choice Shoulder Roast lb. 99¢

U.S. Choice Boneless Stew Beef lb. $1.39

Armour Veribest Pork Chop Sale 1st Cut lb. $1.19 (Center Rib lb. $1.39—Center Loin lb. $1.49)

1/4 Pork Loin Sliced Free! lb. $1.19

Country Style Ribs lb. $1.19

R.C. Cola, Diet Rite Cola, Grape Crush, Orang e Crush 8 pk., 16 oz. With Bottles $1.09

Reg. Corn Oil Shedds Margarine 1 lb. pkg. 89¢

50 lb. bag Purina Dog Chow $8.99

15 oz. to 20 oz. Pillsbury Cookies 79¢

Paramount 16 oz. Sweet Pickles 69¢

Everfresh 14 oz. Glazed Donuts 69¢

12 glazed doughnuts

22 oz. Dawn Dish Liquid 79¢

Dermassage 22 oz. Dish Liquid 69¢

W/Pork 303 can Luck's Beans 3/$1

Delmonte Products Prune Juice 32 oz. 59¢ Canned Peas 303 can 3/$1 Tomato Juice 46 oz. 49¢

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