

Obituaries

MRS. WILLIAM C. RITCHIE, Mrs. Linnie Mae Ritchie, 84, widow of William Chapel Ritchie, died Saturday, Oct. 8, 1977, at the Fleming County Extended Care Center after a long illness. She was a native of Nicholas County, and a member of the Saltwell United Methodist Church. She is survived by one brother, James T. Earlywine, Millersburg; and one sister, Mrs. Russell Matlow, Nicholas County.

Funeral services were conducted Tuesday, Oct. 11, at the Mathews-Shearer Chapel by Rev. Howard Livingston Ritchie and Rev. Howard Livingston. Burial in the Carlisle Cemetery.

Casketbearers: Clark Leroy, and David Earlywine, Dudley and Sterling Ritchie, and Keith Jenkins.

FRED B. COLE, Fred B. Cole, 66, Headquarters Road, Cynthiana, died at his residence Tuesday, Oct. 4, 1977 after an illness of several months.

He was a member of the Pentecostal Church of God and was a retired farmer.

He is survived by his wife, Rose Marie Chastain Cole; four sons, Donald Cole, Pendleton County; Derry Cole, Bourbon County; Tony Cole, Kenton County; and Fred Cole at home; three daughters, Mrs. Carolyn Chambers, Cynthiana; Chandler and Cecandrea Cole both at home; two brothers: Stanley Cole, Harrison County; Floyd Cole, Indianapolis; one sister Kathleen Sims, Cynthiana; and 11 grandchildren.

Funeral services were conducted at the Whaley Funeral Home Cynthiana Thursday, Oct. 6, by Rev. Russell Barnes. Interment was in Battle Grove Cemetery.

pallbearers were: Bill Kelly, Eugene Baker, Wayne Sims, Billy Moore, Ronald Sims, and Paul Wagner.

OMER OWINGS KOKENDOFFER, Omer Owings Kokendoffer, M, 1822 Pleasant Street, Paris, died Wednesday, Oct. 5, 1977, at the Veterans' Administration Hospital, Lexington.

A native of Nicholas County, Mr. Kokendoffer was the son of the late C. C. and Martha Kokendoffer. He was a

retired automobile salesman and a member of the first Christian Church, Paris.

He was a member and past commander of Bourbon Post No. 30 American Legion and a member of the Paris City Club. He was chairman of the local rationing board during World War II.

He is survived by his wife, Clara Tucker Kokendoffer; three sisters: Mrs. Earl Denton, Ashland; Mrs. John Gault, Walton; Mrs. Elizabeth Arnold, Lexington; and several nieces and nephews.

Services were conducted Saturday, Oct. 8, at the Lusk Funeral Home, Paris, with Dr. Ernest Bartfield, Jr., officiating. Burial was in the Lexington Cemetery.

Farm and Home

Don't Pack Lunch in Lunches

Be careful to avoid packing a dangerous surprise in the lunchbox. Packed lunches can be dangerous if they are not prepared carefully. Bacteria and germs, which cause food poisoning, grow readily at temperatures between 40 degrees and 140 degrees F, and warm temperatures in lockers and desks provide a playground for growing germs and bacteria.

Here are some tips from the U.S. Department of Agriculture's (USDA) Food Safety and Quality Service that will help you prepare lunches for your family.

Keep food cool. Sandwiches containing meat and poultry products can be frozen the night before they are packed for lunch. Take them out of the freezer just before leaving the house. They will thaw slowly in the locker and be just right by noon. By keeping sandwiches cold, you inhibit the growth of germs and bacteria.

To keep lunches cold, get a freezer gel device. Place one in each lunch bag. If you don't have one, make your own C and Martha Kokendoffer. He was a

KU seeks rate increase

Kentucky Utilities Company, citing increased inflationary pressures and a greater demand for electric power, has filed a new rate schedule requesting a gross revenue increase of \$20 million per year with the Kentucky Public Service Commission (PSC) to become effective on Oct. 26.

KU has had only four rate increases since the creation of the PSC—in 1968, 1971, 1974 and 1975. The Company has made six major rate reductions in each of the years from 1968 through 1977. The rate schedules approved by the PSC in the last rate case effective on Sept. 19, 1975, are proposed to be increased, except "flood wall pumping."

The KU executive said several factors have brought about the need for adequate rate relief. "Our company is suffering—and that word is not too strong—from the same inflationary costs that are causing so much trouble to our entire economy and which are hurting electric companies all over the country."

Through 1978 KU invested about \$40 million for environmental controls. The price tag this year will rise to \$115 million and by 1981 it is projected that KU's expenditures in protecting the environment will total \$113 million.

"Because we must grow to meet our customers' demands for power and because inflation increases the price of what we buy, our construction expenditures have increased greatly and are forecast to rise sharply in the years ahead," Duncan said.

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for
**Magistrate
1st District**

General Election Nov. 8
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**Killa Phillips
Sharon Alexander
Mrs. Margie Wilson**

Duncan said the Company continues to experience increases in the cost of materials and supplies. The cost of constructing new generating units has also risen sharply. In 1971, unit three at the Brown Plant cost about \$14 per kilowatt in build, compared to about \$25 per KW for the second unit at the Ghent Plant which was placed in operation earlier this year.

In addition to the usual stresses of inflation, KU is facing another class of expenditures which have become especially significant in the last few years—the amount associated with environmental protection equipment.

filling it with water and freezing overnight. Just before your family members leave, place the homemade device in the center of the lunch bags or box. This will keep lunches cold and safe.

Liquid food products can be kept cold by pouring them into a vacuum bottle or other insulated container.

Keep foods hot. During the fall and winter months, as the weather outside gets cool and crisp, soups and hot chocolate become popular lunchbox treats. To keep these foods warm until noon, pour them into a vacuum bottle or other insulated container when they are boiling hot. Put the cap on immediately. Steam escapes from the lid, so the lid should be kept inside to help keep the contents warm longer.

Keep foods clean. Be sure to clean and scrub all fruits and vegetables thoroughly before packing them in a lunch. Cleanliness is the key to preparing safe brown bag lunches.

"Trading" is a common practice among some folks. However, this could be a dangerous practice. There is no way of knowing if the other food was prepared and stored safely.

The lunchbox on the brown bag lunches held the cold inside much better and was easier to keep clean. However, if you prefer a sack lunch, buy bags which are to be used specifically for this purpose. Mark them clearly and store them apart from your other bags. Do not use bags which have been previously used to carry groceries, lunches, detergents, etc. Used bags may contain harmful germs, bacteria and chemicals.

With these tips from USDA, you can avoid packing any dangerous surprises in your children's lunches.

For additional information on food safety, write for a single free copy of "Food Safety for the Family" from the Southeast Information Office, USDA, Room 306, 1718 Peachtree Street, N.W., Atlanta, Ga. 30309.

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Pest control operators short course

A short course for pest control operators will be held in Lexington, October 16-19. The event is sponsored by the Entomology Department of the UK College of Agriculture and the Kentucky Pest Control Association.

"The program is designed for anyone doing pest control work, including commercial operators and those in charge of controlling pests in a hospital, school, institution, food processing plant, apartment complex or similar place," says Chris Christensen, Extension entomologist and short course coordinator.

Registration will take place in the Continental Inn Sunday between 2 p.m. and 8 p.m. (EDT). Exhibits will be on display there.

The program Monday and Tuesday will be in Seay Auditorium on the UK campus, starting at 9 a.m. Those arriving Monday may register in Seay Auditorium.

Ministerial group elect officers

The Nicholas County Ministerial Association elected officers at its regular monthly meeting Saturday. They are: Rev. Herman B. Kammlage, president, pastor of the Shrine of Our Lady of Goodhope Catholic Church; Rev. Mark Prevost, vice-president, pastor First Christian Church; and Rev. Bert Oyler, secretary-treasurer, pastor Carlisle Presbyterian Church.

Plans were made for the traditional Community Thanksgiving Service to be held Nov. 21, at 7:30 p.m. at the Shrine of Our Lady of Goodhope. The Rev. Albert Allen, pastor of the Carlisle United Methodist Church, will be speaker.

Fair tax to meet

The Fair Tax Committee will meet Tuesday, Oct. 18, at 7:30 p.m. at the Carlisle Armory.

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Sliced & Halves Peaches 2 1/2 can 55¢

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