Kay's Kitchen

— By Kay Fisher

It isn't too late to give you some recipes for late coming garden vegetables. Some of these recipes are for using and eating now, others for pickling for use later.

BAKED TOMATOES

Cut out stem and cut tomatoes in half crosswise. Put tomatoes on baking sheet and brush generously with olive oil. (You may use vegetable oil but it is not quite as tasty.) Season with salt and lemon pepper to taste. Sprinkle tomatoes with chopped parsley and sweet basil. Make about ½ cup of buttered and toasted bread crumbs tossed with finely minced clove of garlic; sprinkle over tomatoes.

Bake in 400 degree oven about 20 minutes. Tomatoes should be hot through but still hold their shape.

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Still have plenty of cucumbers? Try them in this different salad for a change.

CUCUMBER SALAD

2 large cucumbers, peeled and sliced
1 teaspoon salt
1 green pepper, sliced in rings
1 medium onion, sliced and separated into rings
1 tablespoon chopped parsley
⅓ cup vinegar
2 tablespoons sugar
¼ teaspoon salt
2 tablespoons salad oil
⅛ teaspoon minced dill weed

Place cucumber slices in a bowl and sprinkle with 1 teaspoon salt. Let stand 1 hour. Pour off liquid, rinse and drain well. Toss cucumber slices with green pepper and onion rings. Mix remaining ingredients and pour over vegetables. Cover and chill 2 to 4 hours. When ready to serve use slotted spoon or drain off most of the dressing.

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Fresh garden cabbage is good now. It may not be as green as some you purchase during the winter but it is sweet and tender. This is a good time to serve fried cabbage. You simply chop a head of cabbage, a medium head will make about 4 cups. Cook three slices of bacon until crisp; remove bacon and drain off all fat but about three tablespoons, (save the drained fat) add cabbage and cook, stirring often, until tender. Season with salt and pepper. When done put into serving dish and garnish with bacon slices and wedges of lemon. Most people like a tart flavor with cabbage.

Saving the bacon drippings reminds me, keep it in the refrigerator for freshness. It is wonderful for seasoning dried beans, green beans, greens and making cornbread. With bacon costing so much, I think every drip should be used. Besides if makes so many things taste better.

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Now for quick and easy pickling.

OKRA PICKLE

3½ pounds small okra pods
1 pint white vinegar
1 quart water
¼ cup non-iodized salt
4 to 5 small hot red peppers
4 to 5 garlic cloves
4 to 5 large heads of dill or two teaspoons dill seed

Wash okra and pack firmly into hot, sterilized pint jars. Put a garlic clove, a pepper and head of dill in each jar. If using dill seed use ½ teaspoon for each pint. Combine vinegar, water and salt and bring to a boil. Pour into jars and seal. Process in boiling water bath for 10 minutes. Let ripen several weeks before opening. Makes 4 to 5 pints.

I have tried zucchini in lots of ways but this is new to me. However I am willing to try most anything and this does sound good.

ZUCCHINI PICKLE

2 pounds fresh, firm zucchini
2 small to medium size onions
¼ cup non-iodized salt
2 cups white sugar
1 teaspoon celery salt
1 teaspoon tumeric
½ teaspoons mustard seed
2 cups cider vinegar

Wash zucchini and cut in thin slices. Peel and cut onions into quarters and slice very thin. Add to zucchini. Cover zucchini and onions with an inch of water and add salt. Let stand 2 hours. Drain thoroughly.

Bring remaining ingredients to boiling. Pour over zucchini and onions. Let stand 2 hours. Bring all ingredients to boiling point and heat 5 minutes.

Pack in hot, sterilized jars. Leave 1/8 inch head space. Adjust caps and process in boiling bath for 15 minutes. Cool. Test for seal, then store.

SOCIETY

Mr. and Mrs. Fred Burnaw, Mr. and Mrs. J. Berry Burnaw and Mrs. Christine Miller were the guests Sunday of Mrs. J. Berry Burnaw's sisters, Mrs. Theodore Klein and Mrs. A.J. Evans in Crestwood.

Mrs. Cameron Pruitt, Mrs. Dewey Bentor; Miss Mary Ruth Pruitt of Paris and Mrs. Mary Berry, Nicholasville, were dinner guests last Thursday of Mrs. Oma Steele at her home on Main Street.

Mrs. Ben Alexander has given up her apartment on Broadway and moved to Maysville to make her home with her daughter and husband, Mr. and Mrs. Palmer Smart, Route 5, Box 266, Maysville 41056.

John Hamilton was admitted to St. Joseph Hospital, Lexington, last week where he remains a patient.

Mr. and Mrs. James Simons and two children recently moved to Nicholas county to make their home. Mr. Simons plans to manage the family farm which belonged to his late parents, Mr. and Mrs. James Simons.

Mrs. Raymond R. Curry, Moorefield, spent five days as the guest of Mr. and Mrs. Frank Greiner of New Orleans, La. Mrs. Greiner is the former Wilma Rae Curry of Moorefield.

Mr. and Mrs. Lynn R. Ebert, Chagrin Falls, Ohio spent the Labor Day holiday at the Watkins Cabin, Lake Carnico and also visited her mother, Mrs. Dorsey Watkins.

Mr. and Mrs. Albert Watkins, Fernindina, Fla. have been visiting Mrs. Dorsey Watkins and other relatives and friends.

Mr. and Mrs. John Wolf of Cincinnati, Oh., had as their weekend guests at their Lake Carnico home, Mr. and Mrs. Roswell Bosworth of Providence, R.I. Mr. Bosworth is president of Suburban Newspapers of America.

Mrs. Larry Clinkenbeard and Christy Lee are visiting her parents, Rev. and Mrs. H. Dallas Sugg and Alicia this week.

Mrs. Don Wilder of Lexington is spending a few days this week with her cousin, Mrs. Sue Woodall and family in Carlisle.

Mrs. Hazel Moore, who has been a patient at Central Baptist Hospital, Lexington, for a week has returned to her home on East Main Street.

Mrs. Warren Fisher returned home Sunday from a one-week visit with her son, Toby Elder, Mrs. Elder and Brian of Ft. Mitchell.

William E. Wiggins, Millersburg, remains a patient at Central Baptist Hospital, Lexington, where he submitted to major surgery last week.

Mr. and Mrs. D.L. Noel and daughter, Pat, have returned home from a 10-day vacation in Nashville.

Mrs. Edgar Eads of Fresno, Calif., arrived Saturday to spend 10 days with her sister, Mrs. Sue Woodall and other family members in Carlisle.

Charles Crump, Millersburg, is a patient at Veterans Administration Hospital, Lexington, where he submitted to open heart surgery Monday.

Mrs. Art Sievert and Miss Sandy Storey of Cincinnati spent Sunday with their parents, Mr. and Mrs. Donald Storey.

Joe Frank Conley submitted to major surgery on Wednesday at St. Joseph Hospital, Lexington, where he remains a patient.

Mrs. Cliff Shumate was one of the installing officers Sept. 16 at the called meeting of the Paris Chapter 167 of the Order of the Eastern Star.

Mayor Bill Power returned home last week from St. Joseph Hospital, Lexington, where he underwent surgery.

Jack Morrison, former Carlisle resident, Grand Rapids, Mich. has returned home from Blodgett Memorial Hospital in Grand Rapids where he was being treated following a massive heart attack suffered on Aug. 22.

Dr. Frank Mathias, Dayton, Ohio, spent the weekend at his Lake Carnico cottage.

Mrs. Gerald Griffith returned to her home in Harker Heights, Texas Monday morning after visiting her mother, Mrs. Hicel Asbury in Carlisle and her daughter, Mrs. David Pugh and Mr. Pugh and to welcome her new grandson David Joshua Pugh in Morehead.

Jack T. Morford, M.D., remains a patient at St. Joseph Hospital, Lexington where he was admitted last Thursday.

Miss Paula Carter

Wedding set for Friday

Mr. and Mrs. Franklin Paul Carter of Lexington announce the engagement and forthcoming marriage of their daughter, Miss Paula Jean Carter, to Daniel Tivis Minton, son of Mr. and Mrs. Sylvester Tivis Minton of Carlisle.

The wedding will be held Friday, Sept. 30 at 8 p.m. at the Church of the Annunciation, Main Street, Paris. All friends and relatives of the couple are invited to attend.

Miss Carter is a 1976 graduate of Bourbon County High School and is presently employed by Kentucky Growers Insurance Company of Lexington.

Mr. Minton is a 1975 graduate of Nicholas County High School and is employed by R.C. Masonry Contractors of Carlisle.

Couple is wed in Millersburg

A.C. Klump Jr. of Ruddles Mills and Flora D. Fryman were married by the Rev. Derrell S. Cone, of the Ruddles Mills Christian Church at 7:30 p.m., Sept. 15 at the home of Mrs. Jack Craycraft of Millersburg. A double ring ceremony was performed.

Their attendants were Mr. and Mrs. Melvin Fryman. The reception was given by her three daughters, their husbands, her grandchildren and great-grandchildren.

After a short wedding trip the couple will make their home on the Pleasant Springs Road.

Miss Fleet Allison is guest speaker for church women

Miss Fleet Allison, a Maysville District Officer of the United Methodist Women spoke at the Thursday night meeting of the Moorefield United Methodist Women, held at the home of Mrs. W.J. Clark in Moorefield. She gave a devotion on Hands—the five finger exercise of Prayer, Awareness, Study, Work, and Fellowship.

Prayer and Worship was the title of the program given by Mrs. Elgin C. Judge, in which all members took part,

Births

FRYMAN

Mr. and Mrs. Roy B. Fryman of Nicholas county announce the birth of a daughter on Tuesday, Sept. 13, 1977 at Bourbon County Hospital. She weighed eight pounds, 11 ounces, and has been named Tracy Leigh.

Maternal grandparents are Mr. and Mrs. Carl Cohorn of Nicholas county. Paternal grandparents are Mrs. Jewell Hatfield of Nicholas county and Roy T. Fryman of Paris.

FRALEY

Mr. and Mrs. Gary Roy Fraley of Flemingsburg announce the birth of a daughter on Wednesday, Sept. 7, 1977 at the Nicholas County Hospital. She weighed seven pounds, four and one-half ounces and has been named Holly Anne.

ASHBY

Mr. and Mrs. Kenneth Ashby of Sharpsburg announce the birth of a son on Thursday, Sept. 8, 1977 at the Nicholas County Hospital. He weighed nine pounds, seven ounces and has been named Kendall Terrill.

and the Lord's Prayer was given in song by Mrs. Harvey Wilson and Mrs. Elgin Clark.

Thirteen members were present at which time they welcomed two new members to their group. Refreshments were served by Mrs. Clark at the conclusion of the program.

Carlisle Kindergarten classes are scheduled to begin Oct. 3

The Carlisle Kindergarten will begin its 1977-78 school term on Monday, Oct. 3. Those children registered are: Sara Ellen Booth, Jamie Brumagen, Marcie Doyle, Joshua Guthrie, Tish Hamon, Sherry Harney, Bradley Henry, Amy Hill, Beth Hill, Brett Hille, Julie McCord, Emily McMillen, Shane Rice, Patrick Ritchie, Glenn Stone, June Anne Tincher, John Watkins, and Helen Winkle.

The Carlisle Kindergarten has been in operation for 15 years and is sponsored by the Carlisle Junior Woman's Club (KFWC).

'Wildflowers of Kentucky' is topic for club meeting

The Carlisle Garden Club met Monday, Sept. 19 in the club room at the Library. Nineteen members and one visitor, Mrs. Mark Trevor attended.

Mrs. James Wilson, president, presided over the business session and Mrs. W.J. Irvin gave the spiritual values. She gave excerpts from the writings of Henry Drummond on the subject of "Love."

Mrs. Margie Wilson presented the program. She showed slides of "Wildflowers of Kentucky" giving information about each. Mrs. Frank Henry and Mrs. Grimes Caywood, hostesses, served cake and coffee during the social hour.

Carlisle Wesleyan Church to have homecoming Sept. 25

The Carlisle Wesleyan Church is holding its annual homecoming Sunday, Sept. 25 with The Singing Instruments from Paris as the featured singers. Sunday School will be at 10 a.m. and the morning worship service at 11 a.m. A basket lunch will be held at 12 p.m. with afternoon service to follow at 2 p.m. Everyone is welcome to attend.

Style show-buffet luncheon is Oct. 1 at Country Club

The Carnico Country Club Ladies Auxiliary is sponsoring a Style Show-Buffet Luncheon on Saturday, Oct. 1, at 12 noon. Abraham's Ladies Shop and Carter's Mens Clothier of Carlisle, and The Clothes Closet of Cynthiana will present the Style Show.

The show, entitled "Fall Fashions for the Family," will include fashions for the infant, young children, teenagers and the adult man and woman.

Mrs. Ed Ford, Cynthiana, wife of our newly elected State Senator, will be the Mistress of Ceremonies. Mrs. Robert Conley will be the organist.

Tickets are $5.00 for adults and $2.50 for children 11 and under. They may be purchased at Abraham's, Carter's, Garrett's Furniture or from any Auxiliary member. Tickets will not be available after Wednesday, Sept. 28. Door prizes will be given.

Models are asked to attend a practice session at the club on Thursday, Sept. 29, at 4 p.m.

Miss Diana Allison

Miss Allison makes plans for wedding

Mr. and Mrs. Howard Allison Jr., Carlisle, announce the engagement of their daughter, Diana Lynn, to Rick J. Grant, son of Joe Grant and Mrs. Carolyn Bottorff of Seymour, Ind.

Miss Allison is a graduate of Nicholas County High School, attended Eastern Kentucky University, and is presently employed as a legal secretary.

Mr. Grant is a graduate of Seymour High School, and has attended Indiana University and Asbury College.

The wedding will be an event of Saturday, Nov. 12, at the Carlisle United Methodist Church. The custom of open church will be observed.

Wedding Pictures

Wedding pictures must be submitted to The Carlisle Mercury within three weeks following the wedding. Wedding pictures or information arriving later than this will not be used in The Mercury.

Wedding information without a picture will be printed the week following the wedding only.

Renee Walker celebrates first birthday

Mr. and Mrs. Wiley Walker entertained with a dinner party at their home on the Maysville Road Sunday evening, Sept. 18 in honor of their daughter, Aletha Renee's first birthday. Later in the evening her family guests were served cake which was in the shape of a teddy bear and ice cream.

Her guests for the evening were: Mr. and Mrs. Allen Bowles, Mr. and Mrs. Glenn Purcell, Mrs. Anna Purcell, Patricia Fair, Bobbie Lyons, Marsha Lyons, Oleta Walker, Anthony, Boyd, Doug Walker and Mr. and Mrs. Willie Walker.

Don't miss Bluejackets game Friday night!

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Hospital notes

ADMISSIONS: Delphia Asbury, Clova French, Ruth Curtis, Harlan Kiser, Patty Warner, Anna Jolly, Erva Crawford, Carlisle; Raymond Curry, Ewing; Ruth Humphries, Hillsboro; Joyce Columbia, Moorefield; Louise Poe, June Ryan, Mt. Olivet; Diana J. Carson, Winchester; Mary McGlothin, Paris; Pearl Fryman, Sharpsburg.

DISCHARGES: Orpha Brumagen, Earl T. Pettit, Wilson Brierly, Dora Lee Curtis, Minnie Kokendoffer, Clarence Jackson, Marguerite Graeter, Karen Sallee, Edna Boyd, Patty Warner, Thompson Anderson, Mina Workman, John Holland, Delphia Asbury, Carlisle; Joyce Columbia, Moorefield; Christine Dotson, Louise Poe, Mt. Olivet; Helen J. Montgomery, Germantown; Sarah J. Vice, Joyce Fraley and baby girl, Flemingsburg; Theodore Mitchell, Ewing; Milton Grimes, Michigan; Ronald Jones, Marjorie White, Virginia Ashby and baby boy, Sharpsburg.

Top FFA members sought in contest

The 1977 Future Farmers of America Contest, sponsored by The Courier-Journal and The Louisville Times, is underway throughout Kentucky, and $1,500 in U.S. Savings Bonds await the winners.

The annual contest, designed to recognize outstanding achievement by Kentucky FFA members, is a public service of the two Louisville daily newspapers and is conducted in cooperation with the Kentucky Department of Education's Division of Vocational Agriculture.

The FFA State Champion in the contest will receive a $500 U.S. Savings Bond. Ten regional runners-up will each receive a $100 savings bond.

The 11 winners, their parents and FFA advisers will be guests of honor at the newspapers' annual Awards Luncheon in Louisville next March. The winners will receive their awards at the luncheon.

Each FFA chapter in Kentucky is to choose its top member in the contest. Each chapter winner will receive a personalized plaque symbolic of his achievement. Chapters with 100 per cent member participation will receive special recognition certificates.

The deadline for entering the competition is Nov. 1, 1977. FFA members may obtain contest brochures and entry forms from their vocational agriculture teachers.

The 1976 state champion in the contest was James Garry Chittenden of Salem.

Miss Bow on Dean's List

Miss Roxanne Bow, a senior at Eastern Kentucky University, Richmond, has been named to the Dean's List for the summer semester.

Miss Bow, who is the daughter of Mr. and Mrs. J.T. Bow, is majoring in math, and minoring in physics.

Kendall wins slow fire match

NORTH LITTLE ROCK, Ark.—Maj. Presley Kendall, Kentucky National Guard, has won the 200 yard slow fire match with the M-14 rifle firing at the seventh annual National Guard Rifle, Pistol and Machine-gun Championships.

The Winston P. Wilson Matches, currently underway at Camp Robinson, saw Kendall fire a 196 out of a possible 200 points to take the match and edge out his second place competitor by one point.

The matches began Sept. 6 and will continue through Thursday with approximately 1,000 Guardsmen representing 47 states and Puerto Rico competing. The winners of the various matches will be known as the best shooters in the entire National Guard.

The competitors will be firing on ranges from 25 to 600 yards, with course of fire to include rapid, timed and slow fire shooting. The entrants in the matches have all earned their places on the firing line by virtue of topping the competition for those honors within their home states.

Emergencies class set next week

The second in a series of two adult classes on Handling Home Emergencies will be held Wednesday, Sept. 28, at 7 p.m. in the Home Economics Department at Nicholas County High School.

The class will consist of a demonstration of simple first aid techniques, a speaker, and a question and answer session.

Babysitting will be provided. The classes are free and everyone is invited to attend. For further information call 289-7111.

Dryer and home sustain damage

A dryer and the home of J.B. Griffith on Mockingbird Lane sustained damages of about $800 last Thursday afternoon, Nicholas County Fire Chief Woody Wilson said.

The cause of the fire, which started in an electric clothes dryer, is unknown according to the fire chief.

Coast Guard seeks applicants

The U.S. Coast Guard Academy is seeking applicants for the class scheduled to enter in the summer of 1978, Congressman Carl D. Perkins has announced.

Applications for appointment must be submitted to the Director of Admissions, U.S. Coast Guard Academy, New London, Conn. 06320, no later than Dec. 15, 1977. Appointments are tendered solely on the basis of an annual nationwide competition with no congressional appointments, Cong. Perkins said.

Applications are being accepted from both men and women between the ages of 17 and 22, unmarried and a high school graduate.

Cadets obtain an excellent undergraduate education at no personal cost and, in addition, they receive pay and allowances fully adequate to fulfill their ordinary living expenses.

Anyone who is interested may contact Congressman Perkins or write the U.S. Coast Guard Academy for more information.

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Fischer's 19-22 lb. avg. Whole or Shank Half **Smoked Hams** lb. 79¢

Butt Half lb. 89¢

Ham Slices lb. $1.39

Fresh **Ground Beef** lb. 79¢

Original **Field Wieners** lb. 99¢

Fischer's Mellwood **Bacon** lb. $1.29

Reg. or Beef 12 Oz. Pkg. **Fischer's Wieners** 69¢

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

Webber's **Piggie Sausage** lb. $1.49

U.S. Choice Beef Rib Steak lb. $1.99
U.S. Choice Boneless Rib Steak lb. $2.29
U.S. Choice Whole Beef Sirloin Tip Roast 10-12 lb. avg. lb. $1.29
U.S. Choice Sirloin Tip Roast Halves lb. $1.39
U.S. Choice Sirloin Tip Steak lb. $1.69
Breakfast Slices lb. $1.89

U.S. Choice Whole Beef Ribeye 10-12 lb. avg. (Sliced Free) lb. $2.79
Armour Veribest Boston Butt Pork Roast lb. 89¢
Sliced Pork Steak lb. 99¢
U.S. Choice Beef Rib Roast lb. $1.69 (First 3 Ribs lb. $1.79)

Bama **Strawberry Jam** 2 Lb. Jar $1.39

Lemon Juice 32 Oz. Btl. 79¢

Wish Bone **Italian Dressing** 8 Oz. Btl. 49¢

Mazola **No Stick Spray** 13 Oz. Can $1.19

Juice Packed Chunks, Crushed, Sliced **Dole Pineapple** 20 Oz. Can 49¢

Zesta Crackers 2 lbs. 99¢

125 Ct. Boxes **Kleenex** 3/$1

Dermassage **Dish Liquid** 32 Oz. Btl. 99¢

Coffee-Mate 16 Oz. Jar $1.19

All Flavors **Weight Watchers Drinks** 12 Oz. Can 6/89¢

Old Virginia **Applesauce** 25 Oz. Jar 49¢

Dixie Queen **2% Milk** Gal. $1.49

Foodtown **Bread** 18 Oz. Loaf 4/$1

Prelate Pink **Salmon** 16 Oz. Can $1.49

Thank You 303 can **Pudding** 39¢

Philadelphia 8 Oz. Crtn. **Cream Cheese** 49¢

Royal Assorted Flavors **Pudding** 3/69¢

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Grapefruit Seald Sweet Indian River **Juice** 46 Oz. Can 49¢

Borden Cottage **Cheese** 24 Oz. Crtn. 98¢

11 Oz. Pkg. **Eggo Reg. Waffles** 49¢

30 Ct. **Daytime Pampers** $2.29

Hunt's Whole **Peeled Tomatoes** 28 Oz. Can 59¢

Ice Milk & Fudge 12 Ct. **Borden Bars** 99¢

Mountain Top **Apple Pie** 35 Oz. $1.29

Bes Pak 8 Ct **Trash Bags** $1.09

Green Cabbage lb. 10¢

Peppers, Select Cucumbers, 6 oz. Radishes 2/29¢

Tomatoes lb. 39¢

Jonathan Apples 3 lbs. 69¢

Campbell's 10½ Oz. Can **Tomato Soup** 6/$1

Banquet **Buffet Supper** 2 Lb. Can $1.19

Smuckers **Hamburger Slices** 32 Oz. Jar 69¢

Coke, Tab, Sprite 8 pk., 16 oz. W/Btls. $1.09

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