Representative Adrian Arnold (left) of Mt. Sterling and Senator John "Eck" Rose of Winchester watch as Gov. Carroll signs into law a bill passed by the General Assembly which will create a Coal Impact Road Fund to help counties which have coal-haul traffic running through them.

Coal impact fund

During the recently completed 1978 session, the Kentucky General Assembly enacted legislation establishing a Coal Impact Road Fund. The fund will provide money for the maintenance of roads in counties through which coal is transported.

The legislation creating the fund will make available to each county a portion of the state's coal severance tax to maintain coal-haul roads.

The Legislature's action to establish the fund will mean significant gains for counties affected by coal-haul traffic, according to Representative Adrian Arnold, D-Mt. Sterling.

The formula for distributing the money will be based on the amount of coal hauled through a county and the miles of road affected in each coal impact county. Each county will receive its portion of the fund according to its percentage of "ton-miles" as compared with other coal impact counties in the state.

Sixty per cent of each county's fund will be used to fix state-maintained coal-haul roads in that county. The state's Department of Transportation will decide which of these roads to work on after consulting with the Fiscal Court in each county. The remaining forty per cent will be available for the Fiscal Court to use on any county road they designate.

In the 1979-80 fiscal year the Coal Impact Road Fund will consist of 5 per cent of the severance tax collected above the projected receipts of $165.7 million.

In the 1980-81 fiscal year the fund will receive 25 per cent of the surplus severance tax above $192.3 million.

Beginning in 1981-82, Arnold said the state will allocate the money based on a "lock-in formula" which will put 1.75 per cent of all the severance tax collected into the Coal Impact Road Fund.

"The lock-in formula could provide the fund with up to five million dollars in 1981-82 and is projected to increase each year after that," Arnold said.

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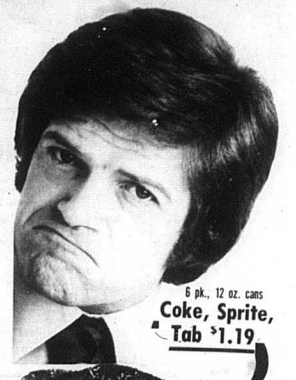

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Quaker Life Cereal 15 oz. 69¢
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Thank You Apple Pie Filling 20 oz. 59¢
Kellogg's Pop Tarts 11 oz. 59¢
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Smucker's Warsaw Falcon Fresh Pack Polish Baby Dill Pickles 24 oz. 59¢

Maxwell House Instant Coffee 10 oz. jar $3.99

(Limit 2) Pink Salmon Prelate No. 1 can $1.39

(Limit 1) Salad Dressing Miracle Whip Quart 89¢

Ajax Dish Liquid 32 oz. 99¢
Ajax Laundry Detergent 84 oz. $1.99
Purina Dog Chow 25 lb. bag $4.99
Chef Boy-Ar-Dee Double Top Pizzas 22 oz. $1.99
Kraft Low Calorie Dressings 8 oz. 49¢
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White Cloud Toilet Tissue 4 roll pk. 79¢

1 lb. box Zesta Crackers 59¢

Wesson Oil 24 oz. 89¢

Spam 12 oz. 99¢

Nestea Instant Tea 3 oz. $1.99

Bath Size Dial Soap 3/$1

Banquet 14 oz. Pot Pies 4/$1

Lemon Valley 6 pk., Lemonade $1.19

★ We Welcome Federal Food Stamps

Kay's Kitchen

— By Kay Fisher

Time to think about Derby entertaining. If you feel you want to do something different this year, why not plan an easy supper to serve after the Derby. As you know there is always that "let down" feeling after the races, no one wants to give up the mood of the day.

So get your friends together to watch the races, then serve the following supper. Nearly everything can be prepared the day before, and if someone wants to help, say yes!

GOURMET SPAGHETTI

Brown 1½ pounds of ground round steak in just enough vegetable oil to keep from sticking in a heavy saucepan. Add 1 large can (No. 2½) tomatoes, 1 can tomato paste, 1 can mushroom pieces, 2 medium onions, sliced, 2 green peppers, diced, 2 garlic cloves, cut in ¼ pieces.

Cook slowly approximately 2 hours, uncovered until thick, then add 1 teaspoon salt, 1 teaspoon rosemary, 1 teaspoon sweet basil, ½ teaspoon thyme, dash of hot red pepper sauce and cook slowly for about 30 minutes. Just before serving, add ½ cup finely chopped parsley. Serves eight.

May be made several days ahead. Just refrigerate until ready to heat and serve.

Cook spaghetti according to package directions. When done, pour into colander to drain, and rinse with boiling water.

When ready to serve, have plates warm. Serve spaghetti, cover with sauce, sprinkle Parmesan cheese over each serving and have more cheese on the table for those who may want more.

* * * *

For salad, have several dressings for your special tossed salad. Or you may want to set up your own salad bar. A bowl of cut lettuce, (leaf, Bibb and head lettuce with a bit of fresh tender spinach). Dishes of marinated mushrooms, stuffed celery, a platter of sliced tomatoes topped with sweet basil and oil and vinegar, deviled eggs, sliced avacado (dipped in lemon juice to keep from turning dark), julienne cut cooked

* * * *

MARINATED CARROTS

Two pounds carrots (sliced in ¼ inch pieces). Look for 20 minutes or less. Drain. Layer the carrots, 1 large bell pepper, and 1 large onion in a bowl.

Dressing: 1 can tomato soup, 1 cup sugar, ⅔ cup vinegar, ⅔ cup salad oil, 1 teaspoon dry mustard, 1 teaspoon salt, and 1 teaspoon pepper. Bring to boil and stir. Pour hot dressing over carrot mixture.

* * * *

This dessert may be made the day before.

Let the bread be loaves of French bread, cut into thick slices, and spread generously with butter or margarine and sprinkled with seasoned salt. Heat until crusty.

LEMON LUSH
by Elsie Anderson

Mix together and pat into a 9 x 13 x 2 inch pan: 1 cup all purpose flour, 1 stick stick margarine, and sprinkle with chopped nuts. Bake at 325 degrees for 15 to 20 minutes. Let cool. Cream together and spread over crust 8 ounce package cream cheese, 1 cup powdered sugar, 1 cup whipped topping.

Mix and beat at high speed for 2 minutes: 3 cups milk, 2 small packages instant lemon pudding. Spread over other mixture and put balance of whipped topping over top and sprinkle with chopped nuts. Place in refrigerator to set. This takes a large container of whipped topping. Delicious. Cool and refreshing. Chocolate pudding is good too.

Miss Shirley Lyons married April 15 to Joseph Wilson

Mr. and Mrs. S. S. Lyons Jr. announce the marriage of their daughter, Shirley to Mr. Joseph Wilson III; son of Mr. and Mrs. Harvey Wilson II.

The wedding was solemnized Saturday, April 15 at Moorefield Methodist Church with the Rev. Howard Livingood officiating. The double ring ceremony was performed before the alter decorated with an archway of pastel carnations interspersed with greenery. Candelabra and baskets of pastel carnations accented the scene.

The bride, given in marriage by her father, wore a long-sleeve floor length gown of white organza with Chantilly lace edging. It featured a sweetheart neckline and sequins at the waist, with a layered chapel train. Her tiered veil of illusion was edged in matching lace. She carried a fan shaped bouquet of blue, yellow, and white silk roses with white lace streamers.

Miss Vicki Snapp, maid of honor, wore a maize floor length gown, trimmed with french sash accented with embroidered daisy lace. She wore a picture hat trimmed with maize illusion tied in a bow. She carried yellow silk roses with babies breath and lace streamers.

Her bridesmaids were Miss Phyllis Peratt, Flemingsburg, cousin of the bride and Miss Angela Wilson, sister of the groom. They wore identical gowns in mint green and aqua with matching picture hats and carried long stem silk roses with babies breath and lace streamers.

The mother of the bride wore a floor length gown of blue polyester with long sheer sleeves. The mother of the groom wore a green floor length gown. They wore corsages of white roses.

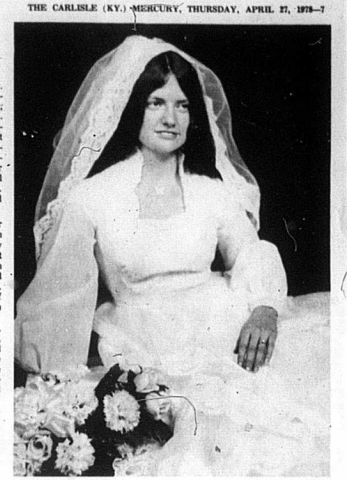
Nicole West, cousin of the groom, was the flower girl. She wore a pink floral floor length gown and a pink picture hat with a pink satin ribbon band. She carried a basket of pink rose petals.

Johnny Scott, Jr., nephew of the bride served as ring bearer.

Miss Melissa Scott, niece of the bride, presided at the guest book.

The reception was held immediately following the ceremony. Those assisting were Mrs. Edgar Scott, Mrs. Courtney Gum, Mrs. Johnny Scott, Mrs. Richard McDonald and Miss Kathy McCarty of Campbellsville.

After a wedding trip the couple will reside in Carlisle.



Mrs. Joseph Wilson III

Mr. and Mrs. Herbert Stewart to celebrate 60th anniversary

Mr. and Mrs. Herbert Stewart of Mt. Olivet will observe their 60th Wedding Anniversary, Sunday, May 7. There will be an open house from two to five o'clock in the Fellowship Hall of the First Christian Church at Mt. Olivet.

Mr. Stewart and the former Mabel Insko were married May 11, 1918 at Lexington, their only attendants were Mrs. Dewey Day, sister of Mr. Stewart and the late Jacob Mann.

Mr. Stewart, a retired farmer and deacon of the First Christian Church, is the son of the late John and Laura Fryman Stewart. Mrs. Stewart is the daughter of the late Andy and Florine Zoller Insko. They are the parents of two sons, Farris and Wallace, both of Mt. Olivet.

The five grandsons are Phillip Insko, Maysville, Zoller, Johnny, and Marvin Stewart, Mt. Olivet, and William Lawson Stewart, New York, and the only granddaughter Mrs. Mary Stewart Tapp, Carlisle. Jonathan Tapp, Andy Stewart, and Randall C. Insko are the great-grandsons.

A cordial invitation is being extended to all friends and relatives of the esteemed couple to share in the day and to offer them every good wish upon reaching this martial milestone. The couple is requesting that gifts be omitted.

Births

HUMPHRIES

Mr. and Mrs. Donnie Humphries of Moorefield would like to announce the birth of a baby boy born at the Nicholas County Hospital on April 13, 1978. He weighed six pounds and 15 ounces and has been named Jay Carlton.

Mrs. Jessie F. Mitchell observes 85th birthday

Mrs. Jessie F. Mitchell celebrated her 85th birthday, Sunday, April 16 at the home of her daughter, Mrs. Jewell Berry.

Guests present were Mr. and Mrs. Wayne Berry, Mike, Becky, and Wesley, Phil Mitchell and Robert, Mildred Brumagen and Angela, Rhonda McFarland, Teresa Woosley, Mr. and Mrs. Billy Berry and Malcolm Thomas of Paris, Mr. and Mrs. Hayluard Baker, Mike, Cindy and Jennifer of Winchester, Myron Berry, Dayton, Ohio, Mr. and Mrs. Hack Mitchell and grandson Jason of Jeffersonville, Ind. Guests from Louisville were Mr. and Mrs. H. C. Vittitow, Mr. and Mrs. Jim Smith, Angela and Lynn, Mrs. Darrell Smith, Michelle and Nikki, Mrs. Marie Parrish, Mr. and Mrs. James Smith, Mrs. Nina Kurtz, Mr., and Mrs. Benny Montgomery.

Mrs. Mitchell returned home with her son, Hack Mitchell and Mrs. Mitchell for a visit. While there, she will visit her brothers and sisters in Bardstown and Boston, Ky.

SOCIETY

A. V. "Doc" Allison and Nathan W. Young were in Shelbyville, Friday to attend the funeral of Mrs. G. A. Daniel, mother of the Rev. John Daniel, former pastor of the Carlisle Presbyterian Church.

Mr. and Mrs. Charles Cox visited Mrs. Morrison D. Neely of Bethesda, Md., and Mrs. Jack Mellett, Gaithersburg, Md. over the weekend.

Mr. and Mrs. Don Smith spent the weekend in Huntington, W. Va. They visited their son, Jimmy Smith, a student at Marshall University.

Miss Sidney Crouch of Quincy, Ill. is visiting her mother, Mrs. A. B. Crouch.

Mr. and Mrs. Art Sievert of Cincinnati, and Miss Marietta Story of Lexington were guests Sunday of Mr. and Mrs. Donald Story.

Mrs. Billy Frey has returned to her home from the St. Joseph Hospital where she underwent a series of tests.

Billy Hickman of Bourbon County spent the weekend with Mr. and Mrs. Toby Elder and Brian in Edgewood.

Mr. and Mrs. Charles R. Carter of Arlington, Va. were recent guests of his mother, Mrs. George Rankin Carter.

Mr. and Mrs. Lovell Hollar, Mrs. Lester Snapp and Mrs. Emmett Darrell attended the Greater Lexington Christian Women's Club annual banquet which was held at the Campbell House, Saturday, April 22. Mrs. C. J. Kuhl of Lexington also attended and came home with Mr. and Mrs. Hollar to spend the weekend.

G. W. Campbell of Lexington was a visitor on Friday of last week.

Mrs. Hicel Rule was in Lexington last Wednesday to consult with a specialist at the Lexington Clinic. She and Mr. Rule had dinner in Lexington before returning to Carlisle.

Mr. Berry Burnaw is a patient in St. Joseph Hospital in Lexington.

Mr. and Mrs. Rich return recently from vacation

Mr. and Mrs. Dan Rich have just returned from a week of vacation. They visited with Rev. and Mrs. H. D. Sugg and Alicia, Columbia, Tenn. While there they attend Sunday morning service at Highland Ave. Baptist Church where Rev. Sugg is pastor.

They spent two nights in Columbus, Ga. with Dan's brother, Bill Rich, then drove to Asheville, N.C. where they toured the Biltmore Estates and other points of interest. After leaving Asheville, they drove through the Smokey Mountains through a heavy snow and sleet storm, crossing from Cherokee to Gatlinburg.

After returning to Carlisle on Friday night they went to Frankfort on Saturday to visit Mrs. Rich's mother, who is improving from a recent illness.

Three attend national workshop

Mrs. Fred Burnaw, Mrs. Dorothy Kimberling and Mrs. Donnie Haney, employees of The First National Bank attended a National Association of Bank Women Workshop in Charlotte, North Carolina, April 19 through April 20. Workshops they attended dealt with "Bank Operations for the Future" and "Installment Loan Lending".

While in Charlotte, Mrs. Burnaw, Mrs. Kimberling and Mrs. Haney toured the Federal Reserve Bank of Charlotte.

The three day meeting ended in a banquet which they attended Friday evening.

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