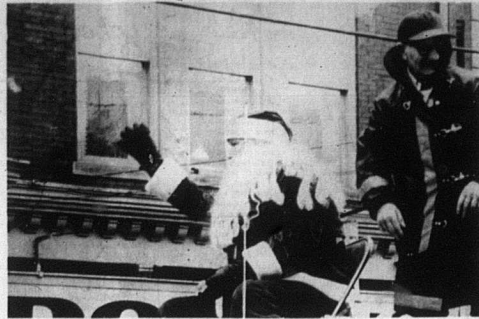


# Christmas Parade 1978

Photos by Jeff Kerr



Santa tosses a piece of candy to one of the many kids who braved the rain to watch the parade.



Kenneth Smoot keeps Mayor Bill Power dry while the mayor goes through his encephalitis.



Chamber president David Tipton presents a bouquet to Snow Queen Pam Hopkins.



The Christian Church's puppets were a crowd favorite.



The little and big of it—Marilyn Stacy of the Nicholas County Hospital staff drives the hospital's auxiliary's Model T replica.



Umbrellas sprang up like mushrooms on the reviewing stand.



Rainy weather didn't keep these kids from waiting for Santa.

The Carlisle (Ky.) Mercury, Thursday, Dec. 21, 1978



Mrs. Phillip Laughlin Mattox

## Miss Rita Mynear weds

The Carlisle Christian Church was the scene of the wedding of Rita Gail Mynear and Phillip Laughlin Mattox, Friday night, Nov. 10. The Rev. Eugene White officiated at the double ring ceremony in the Fellowship Hall.

Mrs. Fred Hollar presented a program of pre-nuptial music.

The bride was given in marriage by her father, Clay Mynear.

Mrs. Deanna Smoot of Carlisle served as the Matron of Honor.

The bridesmaids were Miss Sharon Mynear, Miss Jo Ann Mattox, and Miss Jamie Massey, all of Carlisle.

## Mrs. Rich's mother is feted for birthday

Mrs. Dan Rich was in Frankfort for a few days last week. Mrs. Rich and Mrs. Bertis Wood held Open House on Sunday afternoon honoring their mother on her 85th birthday.

Dan Rich spent the weekend in Louisville where he attended a Christmas dinner with his family at the home of Ted Rich. He also attended the birthday party in Frankfort for Mrs. L. C. Polagrove.

## Wedding forthcoming

Mr. and Mrs. Richard T. Bailey announce the forthcoming marriage of their daughter Karin Denise to Carl Dailley, son of Mr. and Mrs. James Dailley.

The ceremony will take place Dec. 30, at 2 o'clock p.m. in the Central Baptist Church, Paris.

All friends and relatives are invited to attend.

## Merry Christmas and Happy New Year

May every day of your holiday be filled with smiles.

**Horn's Florist**

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At the close of my second year in business I would like to express grateful appreciation to the residents of Carlisle and Nicholas County for their patronage. I am fully aware that my success or failure depends on your acceptance of my shop and the services it offers the community. For your encouragement and support I am deeply grateful and pledge to you a continuing interest in giving every customer quality merchandise and personalized service.

To each of you I extend best wishes for a holiday season gift wrapped with tolerant understanding for mankind and tied with the ribbon of love.

Helen B. Rutledge  
**The Heritage Giftco.**

THE HERITAGE GIFTCO. WILL BE CLOSED DECEMBER 24th AND WILL REMAIN CLOSED UNTIL JANUARY 2nd. Christmas exchanges will gladly be made on or after that date.

The workshop for making calico flowers for Farm and Home Week was held on Dec. 12.

## Kay's Kitchen

By Kay Fisher

Just a few days now before Christmas and these recipes are for a few dips, etc. for a quick get together party. None of them take long and you probably have the makings for them on your pantry shelf, or in the refrigerator. If you try to have one very impressive thing try a fancy spread. Pate has been described as the ultimate in hors d'oeuvres, a luxurious cold meat loaf, or a fancy liver spread. Whatever the definition pate should be a part of the holiday scene, because it is special, like the season. It is often made of ground meats and pork fat. It can also be made with braunschweiger, or liver sausage, which is already ground and blended with herbs and spices. It is a tasty luncheon and economical. Try the following recipe for an impressive holiday platter.

- LIVER PATE TARTS**
- 9 thin slices sandwich bread, crust removed (this slice bread)
  - 1/2 pound liver sausage
  - 2 tablespoons sour cream
  - 2 teaspoons instant minced onion
  - 1 teaspoon salt
  - 1 teaspoon Dijon-style mustard
  - 1/8 teaspoon thyme
- Cut bread slices into quarters; press each square into a buttered miniature baking cup, about 1/4 inches in diameter. Bake in preheated 400 degree oven 8 to 10 minutes until lightly browned. Cool. Mash liver sausage and add remaining ingredients, stirring until blended. Spoon about one teaspoon of the mixture into each tart. Refrigerate until serving time. Garnish with chopped parsley or a tiny strip of pimento. 36 servings.
- CHAM DIGGER DIP**
- 1 7/8-ounce can minced clams
  - 1/2 ounce pkg. cream cheese
  - 1 tablespoon Worcestershire sauce
  - 1 tablespoon lemon juice
  - 1 tablespoon grated onion
  - 1/2 teaspoon salt. Hot pepper sauce to taste.
- Drain clams, reserve juice you might need it. When cheese is at room temperature, beat in all seasoning. Add to taste.
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- HAM-PECAN BITES**
- 1 small sweet pickle, minced
  - 1/2 cup pecans, chopped fine
  - 1/2 cup mayonnaise
  - 1/2 teaspoon dry mustard
  - Pecan halves
- Mix ham, pickle, pecan pieces, mayonnaise, and mustard. Spread on the rye bread and top with pecan half. Makes about 2 1/2 dozen.
- VEGETABLE DIP**
- 4 ounces shredded cheddar cheese
  - 1/2 cup butter or margarine
  - 1 roll garlic cheese, room temperature
  - 3 tablespoons, maybe more, beer
  - 2 teaspoons Dijon mustard
- Mix all ingredients well. Adjust amount of beer to dipping consistency.
- CHEESE BISCUITS**
- 1 stick of butter or margarine, room temperature
  - 1 roll garlic cheese, room temperature
  - 1 cup flour
  - Pinch cayenne
- Cream the butter and cheese together. Add flour and cayenne, mix well and roll into balls. Bake at 375 degrees oven for 8 to 10 minutes. May freeze, then bake when needed.
- COCKTAIL NUTS**
- 1/2 tablespoon butter or margarine
  - 1 tablespoon Worcestershire sauce
  - 1/2 teaspoon hot pepper sauce
  - 1 tablespoon salad seasoning
  - 1 teaspoon salt
  - 1/2 teaspoon paprika
  - 1/2 teaspoon pepper
  - 1 pound walnut halves or whole almonds
- In 12-ounce skillet with lid, combine butter and remaining ingredients except nuts. Stir over low heat till blended. Add nuts, toss to coat. Cook covered over low heat for 30 minutes, stirring occasionally. Cool on paper toweling. Store in air tight jar.
- The salad seasoning can be found, usually, on the shelf with spices, herbs, etc.



Mr. and Mrs. David Snapp

## Wedding is solemnized at First Baptist Church

The marriage of Miss Carlotta Kay Waggoner, daughter of Mr. and Mrs. Edward Waggoner, and David Snapp, son of Mr. and Mrs. Eugene Snapp, was solemnized 7:30 p.m. on Friday, Nov. 17, at the Carlisle Baptist Church. The Rev. Robert Edwards officiated the double-ring, candlelight ceremony.

Mrs. Robert Costeary, organist, played selections of modern and traditional wedding music. William Bean, soloist, sang "We've Only Just Begun" and "The Wedding Song".

The bride, given in marriage by her father, wore a traditional floor length gown. Chry lace trimmed the split neckline, empire waist, and bottom of the gown. The gown was accented by trumpet sleeves which flared from the elbow. The wide, full skirt extended to the train. The 2-1/2, fingertip-length veil was trimmed in matching lace and the headpiece set with pearls.

The bride carried a bouquet of daisies and pink sweetheart roses.

Miss Kim Rineol, cousin of the bride, served as Maid of Honor. Miss Smoot carried a bouquet of daisies and pink sweetheart roses and was a pastel pink flower length gown with matching jacket which was trimmed around the cuffs and yoke with wine velvet.

Bridesmaids were Karen Waggoner and Paul Foster. They wore dresses identical to the Maid of Honor and carried bouquets of daisies.

Mark Mattox served as best man. Ushers were Joe Skudell and Levitt Moran.

Presiding at the guest book was Mrs. Larry Hunter, sister of the bride. John Waggoner, brother of the bride, distributed rice bags.

A reception was held in the basement of the church immediately following the ceremony.

After a short wedding trip the couple is now residing on the East Union Road.

## SOCIETY

H. C. Galbraith of Lexington, former Carlisle resident, submitted to emergency surgery at the Good Samaritan Hospital on Dec. 12. He is now in his home 117 Dantler Court.

Mr. and Mrs. Bert Easter spent several days in Washington, D. C. last week.

Mr. and Mrs. Walter Piers entertain guests for Christmas dinner Sunday, Dec. 17. They are Mr. and Mrs. Lewis Tolle of Cynthiana, Mr. and Mrs. Sterling Sanders Jr. of Winchester, Mr. and Mrs. Arch Bowles and daughters of Cynthiana, Mr. and Mrs. Jimmy A. McGinley and daughter Joanne, Mrs. Jewell Hamer, Mr. and Mrs. Wayne Howe and son Wesley of Lexington.

Mrs. W. F. Galloway of Richwood, Va., will arrive today to spend the Christmas holidays with her sister Mrs. Warren Fisher and Mr. Fisher.

Mr. and Mrs. Art Stever of Cincinnati will be the guests of her parents, Mr. and Mrs. Donald Story for a Christmas visit Saturday.

R. D. Clark is a patient at the Bourbon County Hospital where he underwent surgery 7:00am morning. Bill Young of Norfolk, Va. will arrive Friday to spend the Christmas weekend with his parents, Mr. and Mrs. Nathan Young.

Mr. Henry Marshall returned home Dec. 12 from the Veterans Hospital after surgery.

Miss Fleet Allison, Home Life Chairman read "No Place Like Home."

After the Christmas dinner was served, the meeting was called to order by the president.

The program, "Is Christmas," was given by Mrs. Russell Alexander, Mrs. Arminia Clizenbeard, Mrs. Frank Gotsdell, and Miss Fleet Allison. All members sang Christmas Carols.

After the exchange of gifts, a Christmas game was played.

The club voted to send two fruit baskets to two families.

The meeting adjourned.

All persons regardless of race, color, or creed are welcome as members.

## County Homemakers meet

**Miranda**

Due to the illness of Malcolm Clark, the Miranda Homemakers club met Thursday night at seven at the home of Mrs. Lovell Shaw, with Mrs. Willis Laver co-hostess.

Mrs. Shaw conducted the business meeting. The 11 members present were reminded of the farm and home meetings to be held at the University of Kentucky January 1981.

Mrs. James Lowe was assisted by Mrs. Willis Taber and Mrs. Walter Kendall in giving the story of the First Christmas. All joined in singing carols. After the exchange of gifts, a salad and dessert course was served by the hostess.

## Mark Davis is hospitalized in Louisville

Mark Davis, 15 year old son of Mrs. Helen Davis and the late Robert E. Davis, Paris formerly of Carlisle, is in the Norton Children's Hospital, 20 East Chestnut St., Louisville, Ky. 40222.

Mark had 12 hours of surgery for brain tumor recently. He was scheduled for surgery again Dec. 19 but this has been postponed until after the Christmas holidays. Mark is alert and undergoing therapy at this time.

Happy Holidays!

Merry Christmas and Happy New Year

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