

Kay's Kitchen

— By Kay Fisher



I will start this week by giving you a few helpful hints. Some born of necessity, others I just tried and they turned out well.

A substitute for crushed pineapple: simply use a can of sliced or chunk pineapple, giving it about one second, or, stir, then another second, in your blender. Use all the juice when blending even if the recipe call for drained pineapple. Drain after blending.

Since this is the kind of weather for roast pork, you can use the left over slices heated in a barbecue sauce and served on toasted bread or ham for a delicious sandwich.

Add some seedless green grapes, or seed some red ones and put in a tossed salad for an added touch.

According to the USDA "milk" sour cream may be made by combining equal amounts of creamed cottage cheese and buttermilk, and two teaspoons of lemon juice. A blender is best for the job.

Well, no matter what the weather one must eat. And those of us who cook for families are always thinking of something different to serve. The following recipe is simple to prepare and quite tasty.

CHEESE NOODLE CASEROLE
6 or 7 ounce package of noodles, cooked according to package directions and drained
1 cup cottage cheese
1/2 cup Parmesan cheese
2 teaspoons Worcestershire sauce
4 green onions, sliced thin
1 teaspoon salt
1/2 cup grated cheddar cheese
1/4 cup dry bread crumbs mixed with 2 tablespoons melted margarine and 2 cups grated Parmesan cheese

GINGERBREAD/PEACHES
1 slice gingerbread per serving
1-1/2 ounce can sliced peaches
1/4 teaspoon nutmeg
Few drops almond flavoring, or 2 tablespoons of brandy
Arrange slices of gingerbread on dessert plates. Combine remaining ingredients in saucepan and stir to mix well. Cook and stir over low heat until mixture thickens. Spoon over slices of gingerbread. Serve hot. You may want to add sugar to taste.

GINGERBREAD/PEACH UPSIDE-DOWN CAKE
1-1/2 ounce can sliced peaches, drained
1/4 cup margarine
1/4 cup firmly packed brown sugar
1 package gingerbread mix or your recipe
Mix margarine in frying pan, one square or round pan, add brown sugar and stir until sugar is dissolved; arrange sliced peaches closely in syrup. Cover with gingerbread batter and bake in moderate oven, 350 degrees, for 25 minutes, or until cake tests done. Loosen cake from sides and turn out immediately on cake platter; allow pan to rest over cake a few seconds so that syrup will drain over cake. Serve warm.

This recipe of course is greater in calories than the previous recipes given.



Miss Shields

Miss Debbie Shields to wed in June

Mr. and Mrs. W. J. Alexander Jr. announce the engagement and forthcoming marriage of their daughter, Miss Debbie Shields to Mike Hillock, son of Mr. and Mrs. Phil Hillock, all of Nicholas County.

Miss Shields is a member of the senior class of Nicholas County High School.

Mr. Hillock is a 1972 graduate of Nicholas County High School and employed at The First National Bank. A June wedding is planned.



Miss Sparks

Sparks-Darrell wedding Feb. 25

Mr. and Mrs. Charles D. Sparks of Nicholas County announce the engagement and forthcoming wedding of their daughter, Miss Fricky Sparks, to Mr. Edgar Allen Darrell, all of Nicholas County.

The custom of open church will be observed. All friends and relatives are invited to attend.

The wedding will be an event of Saturday, Feb. 25 at 2:30 p.m. at the Carlsle Baptist Church.

Personals

Robert Paul and daughter Barbara have returned home after a week's stay in Florida.

Mr. and Mrs. John Hamilton, who have been living in Nashville, Tenn., have returned to Carlsle where he will continue his convalescence. They are staying at the Hamilton farm on the Pleasant Springs Road. They intend to stay here for about three months.

Birth

CHAMBERLAIN
Mr. and Mrs. Ralph Chamberlain Jr. of Mayville, announce the birth of a baby boy born at the Nicholas County Hospital on Sunday, Jan. 22, 1973. He weighed six pounds and 11 ounces and was named Cory Chamberlain.

BIRD GUESTS

An appeal to feed the quail and song birds of Kentucky was made last week by the State Game and Fish Commission. If you will "cut a bird-lunch counter for our feathered friends, when the ground is covered with snow, a feed that such pleas will not be necessary, so far as our song birds are concerned."

A shelf fastened in a tree, a piece of suit nailed nearby, crumbs from your table, a mess of grain or nuts and your winter visitors will repay you for your hospitality.

Last week a purple grackle, our common blackbird, appeared at our free-lunch shelf. He was a sad-looking blackbird, gaunt and cold and the week he seldom strayed farther than twenty yards from that lunch and when Sunday's rain came and the snow melted away, he had become himself again. Early in the week a tiny bird with lacy back slipped noiselessly, headfirst down the tree to the bit of suet fastened there. One dip of his long bill and we had another guest at our house-party, the nuthatch, who comes down from his home in the great woods of the Carolina chisadee, whose scoldings failed to move the nuthatch cousin to relinquish his suet for any length of time.

The hairy woodpecker, whose back is a checkerboard plaid and who tunnels out the underside of a limb and goes into winter quarters, leaving his mate to shift for herself, arrived with a hoarse cry that sent tincozes, nuthatches and sparrows flying. Close upon his heels came a Carolina wren, who alone of all the guests, married suitably and sweetly at the abundance of the fare. "Look! Look here!" she seemed to say between each dip of her bill. And when a rowdy English sparrow took his place beside her, she scolded and haughtily withdrew.

We were rather proud of our visitors and also of having not a robin on the tenth of January. We grew a bit bawdy in a letter to a friend in Lexington, who knows most most birds than the writer ever expects to learn. He writes:

"You need not be so boastful of your grackles and robins; one of the bird lunch rooms in Lexington has as a regular customer, not only the usual winter birds and the grackles and robins, but also two mockingbirds and a brown thrasher."

That's the way with Lexington; always wanting the best of everything. But build you a food tray and be ready for the next snow. Perhaps a mockingbird may visit you. You may be saving feathered lives whose music will make more beautiful the earth's awakening next spring.

—Warren R. Fisher, Sr.

Betty Blake featured

Betty Blake is featured in the January issue of Signature Magazine, published monthly by the Media Services Division of Diner's Club, Inc. The article, written by Rosalind Massey, refers to Betty as "Woman on the Move/Betty Blake," and titles it "She Opens With a Pair of Queens."

The Queen refers to the Delta Queen and Mississippi Queen, and Betty is head of the Delta-Queen Steamboat Company. Last year when the Coca-Cola Bottling Company of New York bought the steamboat company from Overseas National Airways, the sale hinged on whether Betty Blake would be available. The president of the new company was to name her president of its first steamboat division, since the success of the Delta Queen was due to Betty.

The article follows Betty's life from about 11-years-old to the present day. Most of the time success has come easily to the petite brunette with the ready smile, charm and intelligence.

Not that there have been no hard times for her, there were, but she overcame them by hard work and being able to make people believe in her.

The launching of the Mississippi Queen, sister boat to the Delta Queen, should have been the happy ending for Betty's success, but not so.

During the first month of operation of the Mississippi Queen everything that could go wrong, did. From bunk beds falling, to the callogie being off key, there was nothing but to cancel the cruises and drydock the boat for repairs.

The breakdown of the Mississippi Queen could be attributed to the fact that the boat was designed from 30 year old sketches and drawings of old-time paddlewheelers. Expert engineers were called in for technical advice and to supervise the necessary construction changes.

Now the boat is back in the water and Betty is establishing the company's viability and working to restore travel agents confidence, somewhat damaged by the cancelled bookings. In this job she excels.

"Blake's dedication to river cruises has not gone unrecognized by her peers. Just a few months ago, she was awarded the Woman of the Year in Travel by the Discover America Travel Organizations and has been named a member of the board of that organization as well. She's also been recipient of achievement and conservation awards from the Society of American Travel Writers, and other professional groups.

Betty Blake is the daughter of Sen. and Mrs. H. Stanley Blake, whom she visits as often as possible. Her home office is in Cincinnati.

"Responsible newspapers are the eyes of the eternal vigilance which is the ultimate safeguard of our freedom in a democratic society." — Luther Hodges

Hog show changes told

The 1973 Bluegrass Market Hog Show is scheduled to begin with on-foot competition at Park Stockyards, on Monday, Jan. 30, and some changes have been made for this year's activity, according to Kentucky County (Tom) Harris.

One change involves the schedule of the show. Weighing of entries will begin at 8 a.m. on the day of the show and should be completed by 12:30 p.m. at 2:30 p.m. Both the judging contest and on-foot competition will be held for 4-11 and FFA livestock judging teams, and trophies will be awarded to the top three teams in the contest.

In addition to the on-foot show, which is to be judged by Dr. Frank Block, University of Kentucky, all entries will be slaughtered for carcass evaluation. Results of the carcass contest will be reported at the Bluegrass Market Hog Show. A judging contest, scheduled for 1:30 p.m. at Bourbon County High School in Paris, Ky., is open only to Kentucky pork producers.

No advance entry is required for exhibitors at this grounds at the time designated for weighing and recording of entries. This year, for the first time, competition will be open to all piglets as well as barrows, and those hogs weighing 200 to 400 pounds will be entered in the contest. Producers fulfilling these requirements are then eligible to compete in both the on-foot show and the carcass contest.

Commissioner Harris urged the state's pork producers to actively support the Bluegrass Market Hog Show and Carcass Contest, saying this program gives the producer an opportunity to have his product judged on the basis of current market standards and to evaluate his performance as a pork producer. Persons desiring further information should contact the Department of Agriculture, Kentucky State Tower, Frankfort, Kentucky 40601.

Carter joins Navy

Ricky Lawson Carter, son of Mr. and Mrs. Russell Shaw left for his eight weeks basic training for the U. S. Navy on Thursday, Jan. 19. He is stationed in Great Lakes, Ill.

Mr. Carter is a 1973 graduate of Nicholas County High School.

This, That, and T'other

THURSDAY, MARCH 15, 1966

"I NEVER SEE LIKE."

In our "Thirty Years Ago" column this week a six-inch snow and zero temperature are recorded for March 19, 1966.

"I never saw weather like this in March" has been an expression often repeated during the last two weeks and by those who had "cut their wisdom teeth" when "After the Ball" was the song-bit of the day.

By the same provision of Nature through which one quickly gets pains and aches and sometimes the fact that "the wages of sin is death," one forgets

the unreasonable and unpleasant weather of last year and even last month. Who that has not kept a diary remembers, on the spot of the moment, the weather of last September? And it is memorable weather.

We used to believe in the reminiscences of the aged amidst the "hard winters" and hot summers of their childhood, but we have come to the conclusion that much weather of the same sort, coming in between, has been forgotten by the elders.

Good old "weather" furnishes a never-ending topic of conversation and is such a necessary vent for our feelings, that it is an diversion which is likely to escape the attention of the reformers. All of which reminds us that the "long-range" weather-forecasting boys have predicted for us "a year without a summer" in 1926. And the way March has been acting has already frightened the birds.

However here is one who'll lay odds that you won't need a far forecast in June, July or August.

—Warren R. Fisher, Sr.

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SPAM

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