

Hicks-Guy nuptial vows solemnized in December

The First Baptist Church on Carlisle was the setting Saturday, Dec. 17 at 4:30 p.m. for the wedding of Miss Kathy Lauraine Samples, daughter of Mr. and Mrs. William Samples of Carlisle, to Sergeant Charles William Guy, son of Mr. and Mrs. Charles William Guy of Nicholas County. Rev. Keith Tingle performed the double ring ceremony. Vows were spoken by an altar

formed with yellow carnations and white gladioli with two candelabra and arch all flanked by greenery.

A program of traditional and contemporary music and was provided by Mrs. Bobbie Dalley. Her selections included "And I Love You" and "I'll Be Home for Christmas." The bride accented to the altar by her father, and given in marriage by both parents, chose a traditional four length gown of white chiffon over satin organza, fashioned with a resistance neckline, empire waist and flowing long sleeves. Chantrelle with mother, cuffs, and the hem of her flowing skirt and chapel train. A canopied cap covered with matching lace held her floor length blusher veil in place. The entire veil was outlined in chantrelle matching that of her gown.

She carried a bridal bouquet of yellow roses, purple statice and greenery with lavender streamers.

Miss Linda Samples, sister of the bride, served as matron of honor. Bridesmaids were Miss Debbie Dalley, cousin of the groom, and Miss Beverly Harris. They wore identical floor length gowns of lavender satin with purple caps of plush velvet. They also wore lavender jackets and carried yellow roses, white pompano and purple velvet hanging arrangements.

The flower girl, Miss Kristin Leigh, niece of the bride, wore a floor length gown of lavender crepe with an overlay of white lace. She wore a lavender picture hat and carried a white wicker basket filled with rose petals.

Attendants' honors were made by the matron of honor.

Carl Dalley, cousin of the groom, served as best man. William Ray Guy, Bobbie Dalley, brother and cousin of the groom, Michael C. Hicks of Carlisle, and Miss Marcia Richey were registered by the bride's cousin, Miss Waynesa Hicks.

Following the ceremony, the reception was held at the church. The herald table was covered with a white lace cloth over light purple. It was centered with a wedding candelabra and flower arrangement. A four layered, columned wedding cake, topped with a miniature bride and groom was the centerpiece of the bridal table.

Guests were registered by the bride's cousin, Miss Waynesa Hicks. A 13 foot Christmas tree was donated to the center by Myler McLean of Nicholas County. Mrs. Clay said.

About 700 senior citizens attended a Christmas dinner held at the center on Wednesday, Dec. 21. The dinner included a turkey dinner with all the trimmings and was served by the Nicholas County. Mrs. Clay said.

Those who attended are: Mrs. Ray Spence, Mrs. Spencer Gaunce, Mrs. Ivan Webster, Mrs. James Hamilton, Mrs. Ruth Kingsolver, Mrs. Edith Saunders, Mrs. Grimes Caywood, Miss Frances Barlow, Mrs. Sarah Flynn, Mrs. Hilda Mahoney, Mrs. E. Wilson and Mrs. James Clay, Senior Citizens.

Dr. James Shires, Director of Nicholas County College has announced Michael J. Anderson of Mayfield as one of 30 students who have been placed on the Dean's List for outstanding academic achievement for the 1977 Fall Semester. To receive this honor a student must achieve a grade point average of 3.5 or better on a 4.0 scale.

Rev. Bob Brown

Club meeting is rescheduled

The Carlisle Community Woman's Club meeting which was scheduled for Jan. 9 was cancelled due to inclement weather. It has been rescheduled for Monday, Jan. 15 at 7:30 p.m. at the home of Mrs. Lela Parah.

Rev. Bob Brown of Lexington is the guest speaker.

Members are requested to take or send their \$5 to the meeting, for an Indian girl who is sponsored by the club.

Karri Buckner has birthday

Miss Karri Beth Buckner, daughter of Mr. and Mrs. Michael Buckner, was the guest of honor at a birthday party at her home on Kennedy Heights Saturday afternoon, Jan. 7. Her fifth birthday was Monday, Jan. 9. Mrs. Buckner was assisted by her mother, Mrs. James Wade, her daughter, Miss Angie Buckner and Miss Amy McFarland in entertaining the guests.

Those who attended are: Miss Amy Eaton, Miss Mills, Mrs. Baswell, Mrs. Travis Smith, Miss Melody McClure, Miss Janelle Shert, Jan. 16 at 7:30 p.m. at the Masonic and Elks Club of Millersburg.

Kay's Kitchen

My mind has been going around in circles and there is nothing I can think of, so that I have read that can make getting a meal together easy. I'm not only tired of left-overs, I'm tired of left-over left-overs! After all you can add just as much to turkey, and can eat just as much country ham. Then the system calls for something entirely different. It is that something different I can't seem to come up with right now. Maybe it is because we have had the flu here and the old taste buds are still numb.

I do have some suggestions to help me do all that good and expensive food. Your freezer will really do the trick, and later when you are extra busy, and are wondering what to serve, those frozen items in there now will really taste so good. You can freeze almost anything from soup to pie.

I am even freezing two cocktail dips. I'll have to report on those later. Have not done them yet, but they sound great. I freeze well because I'm always trying to think of ways to use those left-overs from a party. Some how my mind has not got beyond using those to stuff celery or as a topping for vegetable omelets.

Now back to basics. For the left over turkey, make it into your favorite casserole of meat sauce. If your recipe serves eight or ten, go ahead and make the whole thing, but just put into separate smaller casseroles.

If you need your casserole dishes for every day use, don't use them for freezing. I have bought small foil loaf pans. They go nicely from freezer to

oven. After filling loaf pans I cut foil large enough to cover top and fold over, then tie. For safe measure, I put the pan in a plastic bag and secure tightly. Just as easy as well, as to contents and date. Remember when filling pans to leave enough room at the top to add a butter-krimbumping when ready to use.

When your ham is beyond slicing, wash what is left and put into small freezer cartons. It is delicious used in scrambled eggs, made into ham salad. My favorite way is to wash it, what I call Ham Roll. Simply make a rich biscuit dough, roll out, thinner than for biscuits, spread with soft butter, sprinkle with ground ham, chopped parsley and black pepper. Roll up the jelly roll. Start at the wide side, place on cookie sheet, seam side down. Bake several slices across the top and brush with milk for a golden brown top. Bake 150 degrees until you are sure it is done through. The time will depend on how thick you have made the roll.

Don't keep the ham too long and arrange over chicken mixture. Consume eggs and bread and your over bread cubes. Cover and chill overnight.

Here is the point where you can freeze the casserole. When ready to use remove from freezer and allow to thaw. When ready to bake, spoon unthawed soup over the chicken and turkey. Then in a cake tin, pour into the pan, top parley on top of cheese and every day use, don't use them for freezing. I have bought small foil loaf pans. They go nicely from freezer to

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Hermit crabs plucked from shores to give life to tired terrariums

WASHINGTON — Move over, pet rocks. Hermit crabs are here. Terrarium hermit crabs are the latest in exotic pets, store owners say. Found in South and Central America and the Florida Keys, they have become big sellers at pet shops and even department stores in the United States. Most of the crabs end up in terrariums.

As one sales pitch goes: "Hermit crabs have three aces, but if you're active, whimsical, and have a cute little walk."

"I think they're kind of cute, but some varieties are uglier than sin," said Pete Lieber of the Great American Crab Company, which sells 25,000 hermit crabs a week in the United States and Canada.

Leashes and Exercise Kits. Sales of hermit crabs climbed in the last year; one company that began selling them eight months ago now

imports 1.1 million a month. Proud owners also supply their pets with crab chow, crab leashes, and, for the active crab, exercise kits.

The hermit crab craze has some environmentalists and biologists worried, reports the National Geographic Society. Land hermit crab populations appear to be declining, especially in the Florida Keys.

"Nobody really knows how many hermit crabs there are, but if you're importing 1.1 million a month, you're going to make a dent in the population," said a biologist at Florida International University in Miami.

Scientists, environmentalists, industry executives, and government officials recently got together at a symposium in Florida entitled: "Hermit Crabs as Pets: To Be or Not To Be."

Most participants agreed that more must be learned about the land hermit crab and its numbers before the pet industry can be regulated.

But not everyone believes the hermit crab business needs regulating.

"We get a nice harmless business going here and they want to go and spoil it," roused an executive of the largest hermit crab importer.

Handle With Care. Like other crabs and shrimp, hermit crabs have five pairs of legs. The first two legs are weapons, which are used for eating and as pincers. Promoters say that if the pets are handled gently, their pincers pose little hazard for people.

"I've placed none of thousands of them and I've only been pinched twice," Mr. Lieber of the crab company said.

For a hermit crab, home is where the fit is. Possessing 30 shells of their own, they spend a good part of their lives "house hunting," trying out shells that have been cast aside by mollusks, usually snails.

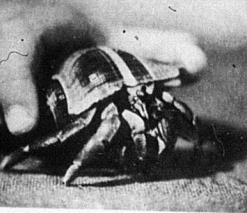


Photo by Edward R. ...

Findings a properly fitting shell can be a matter of life and death. To protect its soft abdomen from exposure to hot dry air, a hermit crab will evict and even kill another crab to get its shell. Other times hermit crabs willingly exchange abodes, and occasionally a large group assembles to swap shells in mutual chairs fashion.

Hermit crab shells take advantage of the shell game by coating crabs with oil, trading the shells they picked up on the beach for more colorful ones. "You can dress up your crab anyway you like," Lieber said.

Lieber's known potential has brought 30 percent of the world's hermit crabs, billions in frozen products, and hermit-crab-themed granola bars. Now exploration and aerial radar analysis have added tin, manganese, barium, other minerals, and rich topsoils to the list, National Geographic reports.

TEN LEGS, eyes on movable stalks. Although terrestrial hermit crab eat a borrowed shell add-up to a strange-looking pet, but hermit crabs to little, they must have access to water to keep their gills moist.

Sgt. and Mrs. Charles William Guy

Activities of Senior Citizens include seeing Ice Capades

The Nicholas County Senior Citizens Center was in Lexington Saturday for dinner and to attend the matinee performance of the Ice Capades held at Rupp Arena.

Center Director, A 13 foot Christmas tree was donated to the center by Myler McLean of Nicholas County. Mrs. Clay said.

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Mike Anderson on Dean's List

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Those who attended are: Miss Amy Eaton, Miss Mills, Mrs. Baswell, Mrs. Travis Smith, Miss Melody McClure, Miss Janelle Shert, Jan. 16 at 7:30 p.m. at the Masonic and Elks Club of Millersburg.

Marie Chapter will hold its regular monthly meeting on Monday, Jan. 16 at 7:30 p.m. at the Masonic and Elks Club of Millersburg.

All members are urged to attend.

COLE

Dr. S. Ervin Brown was released the latter part of December from St. Vincent's Hospital, Indianapolis, Ind. He and Mrs. Brown have returned to their home in Winchester.

Mr. and Mrs. Bill Campbell were released recently from St. Joseph's Hospital, Lexington where they had been patients for treatment of injuries they sustained in a severe auto accident several months ago. Mrs. Campbell was transferred to the Johnson Matthers Nursing Home, where her condition remains unchanged. Mr. Campbell is recuperating at the home of his daughter, Mrs. J. C. Fuller, 257 Ferguson Road, Lexington, 40511.

Mr. and Mrs. William O. Roe and Mrs. Leone Bell has returned home from Miami, Fla. after a visit with her daughter, Mrs. Virginia Clary Moore and daughter, Emily of Nashville, Tenn. were recent guests of Mrs. Emma Towles in Lockland, Ohio.

Mr. and Mrs. Bill Westfall and Sherry and Missy of Madison, Ind. spent a week Christmas holiday in Salsburgh, Beach, Fla. visiting Mr. and Mrs. Richard Bushnell and Vanessa, and Mrs. James E. Bushnell who just returned from Honolulu, Hawaii.

Mr. and Mrs. William E. Crouch of Springfield, Va. were "New Year's" guests of his mother, Mrs. Ella McClanahan and aunt, Mrs. Albert Hicks. Her relatives in Lexington and Midway.

Mrs. Dora Myrner and family had as guests during the holidays: Mr. and Mrs. Bob McGuire, Montevallo, Ala.; Mr. and Mrs. Marion Burden, Cynthia; Mr. and Mrs. Eugene Gaunce, Spencer; Mrs. Edna Waggoner, Lawrenceburg, Ind.; Mr. and Mrs. Danny Curtis, Ft. Mitchell; Mrs. Norma Jolly and Kaye Fleming County, Rev. and Mrs. R. C. Mitchell, Mrs. Joyce Hoath, Mayrville; Mrs. Edna Myrner, Mrs. James Myrner, Mrs. James Myrner, Mrs. and Mrs. Cecil Myrner and daughters, Mrs. Mildred Markum, Mr. and Mrs. Forrest Morris of Nicholas County.

Mr. and Mrs. Paul D. Speck and Mrs. Mary Ann Speck were New Year's weekend guests of Mr. and Mrs. Jewel Joice. Mr. and Mrs. A. Whaley returned home Saturday after spending two weeks in Florida.

Mr. and Mrs. James Bryant and sons, James Gerald and John David of Norcross, Ga. and Mr. and Mrs. David Moore and daughter, Emily of Nashville, Tenn. were recent guests of Mrs. Emma Towles in Lockland, Ohio.

Mr. and Mrs. Kenneth Snapp of Paris, formerly Nicholas County, is a patient at the Bourjouis Clinic in Lexington. Miss Betty Caywood of Lexington spent a week during the holidays with her mother, Mrs. G. P. Caywood. She left Tuesday for an 11 day vacation in Hawaii.

C & G

Premium Saltines lb. box 49¢

Yellow Onions 3 lb. bag 49¢

White Potatoes 20 lb. bag 99¢

Temple Oranges Doz 89¢

Extra Fancy Wash. State Red & Golden Delicious Apples 125 Ct. 89¢

Larsen Veg All 303 cans

Mixed Vegetables 3/89¢

Pork & Beans 4/51¢

Strawberry Jam Smucker's 3 lb. jar \$1.99

Greer Peaches No. 2 1/2 can 49¢

Pepp. Hamburger, Sausage 17 oz. Boxed Pizza Mix Chef Boy-Ar-Dee \$1.09

Hunter's Choice 25 lb. bag \$3.39

Kidney, Oatmeal, Great Northern, Mixed, Pinto, Cut Green or Shellie \$3.39

Luck's Beans 303 cans 3/1

Soft Margarine Chiffon 16 oz. 59¢

U.S. Choice (Boneless lb. 1.09) Chuck Steak lb. 79¢

Ground Chuck (3 lb. pkg. or more) lb. 99¢

Lettuce 3 Heads for \$1

Banquet Fried Chicken 54 oz. \$3.89

Elbow Macaroni Creamettes 2 lb. box 69¢

Beef Stew Van Camp 24 oz. can 79¢

Hot Dog Sauce Van Camp 8 oz. can 3/51¢

Beene Weenees 3 lb. can \$1.59

Crisco Shortening 14 oz. btl. 3/51¢

Stokely Catsup Carnation 12 - 1 oz. envs. 89¢

Hot Cocoa Mix Prelate No. 1 can \$1.49

Pink Salmon Bush 303 cans 4/51¢

Sweet Peas Toilet Tissue 4 roll pk. 69¢

Cottonelle 14 oz. btl. 3/51¢

2% Milk 8 pk. 16 oz. W/Btl. 99¢

Cake Mixes 8 pk. 16 oz. W/Btl. 99¢

Coke, Tab, Sprite 8 pk. 16 oz. W/Btl. 99¢

We're having a Super Price Drop

Open 8-8 Mon-Sat

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U.S. Choice Extra Lean Beef Short Ribs lb. 99¢

U.S. Choice Whole 10-12 lb. avg. New York Sirloin Strips lb. \$2.39

9-11 Chops 1/4 Loin Pork Chops lb. \$1.19

Skinned & Devalined Fresh Beef Liver lb. 69¢

Cagle's Combination Fresh Chicken Pack lb. 99¢

Chicken of the Sea (Limit 3 pieces) Chunk Light Tuna 6 1/2 oz. can 59¢

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