George reunion is well attended

The annual George reunion which was held at Blue Licks State Park on Sunday, Aug. 26 was well attended.

Those present were Mr. and Mrs. Edgar George, Mr. and Mrs. James Calender, Portsmouth, Ohio; Mr. and Mrs. Tom Depriest, Heather and Jarrod, Lukensville, Ohio.

Mr. and Mrs. Thomas George, Mr. and Mrs. Stanley Bromagen and Missy, Mr. and Mrs. Rondall George and Linda Sue, Myers; Mr. and Mrs. Victor Bromagen and Chris of Paris.

Mr. and Mrs. Paul Minton and Melissa Minton, Mrs. Catherine Minton, Mrs. Walt Faulkner, Lexington; Mr. and Mrs. Merle McCarthy, Pam and Wendell, Fairborn, Ohio; Mrs. Ruth Curtis; Mr. and Mrs. Dovalie Ritchie and Shelia, Mr. and Mrs. Douglas George and Cristy, Mrs. Charles Klawitter, Tommie and Jamie, Mrs. Donna Hogston, Miss Tammy Ritchie and Misty Dawn.

Mr. and Mrs. Robert Trussell, Mr. and Mrs. Terry Trussell, Towana and Bradley, Mr. and Mrs. Larry Trussell and Susan, Mr. and Mrs. Brent Wade, Mr. and Mrs. Clayton Curtis; Mrs. Ruby Smart, Tina Helpelstine, Alpheous Curtis, Mr. and Mrs. Earl Lee Plank Jr., Carlisle.

Livingood reunion is held Aug. 19

Attending the Livingood reunion held Aug. 19 were Myrtle Howard, Peggy and Grover Livingood, Daisy B. White, Mr. and Mrs. Humphrey Shrum, Mr. and Mrs. Charles McCarty, Linda Smith, Michael Smith, Robin Howard, Tony Howard, Jo Ellen Howard, Jamie Howard, Mr. and Mrs. James H. Howard and sons.

Mr. and Mrs. Al Warner, Randy, Helen, Sandy and Mike, Donnie Livingood, Lyda Moore, Bill and Shawna, Margina White, Tammy, Shirley and Joann Stone, Geraldine and Irvin Livingood, Mr. and Mrs. Roger Livingood and Danita, Richard and Jeanette Rawlings.

Mr. and Mrs. William Whalen and Ann, Mr. and Mrs. Eugene H. Wagoner and James C., Mr. and Mrs. Phil Mayer, Peggy Howard, Bred Getz, Dora Howard, Cecil Howard, Tony and Jeff Asbury, Johnny Gilispie, Ann Fuller, Danny and Randy Howard.

Sen. and Mrs. Blake have anniversary

Helen and Wilbur Schu of Georgetown were guests Saturday of Sen. H. Stanley Blake on the occasion of their 34th wedding anniversary.

Also attending were Miss Betty Blake of Mt. Adams, Cincinnati and Mr. and Mrs. William S. Blake of Dayton, Ohio.

Collin Eyster is baptized

Michael Collin Eyster, son of Mr. and Mrs. Bert Eyster was baptized on Sunday, Aug. 19 at the Carlisle Presbyterian Church. Dr. William E. Davis of North Middletown officiated.

Following the church service Mr. and Mrs. Eyster held an open house and buffet luncheon at their home on Sycamore for members of the congregation and out of town guests. After the luncheon the traditional White Lady Cakes were served with home made ice cream and punch. The toast was made to Collin by Dr. Davis.

Out of town guests were Mrs. Sue Friday, Houston, Texas; Dr. and Mrs. Erwin Asriel, Mrs. Sara Fancis Swinford, Paris; Miss Becky Eyster, Versailles.

Couple is married by Judge/Executive

Shirley Gail Cain and David Markell were married on July 12 by Judge/Executive Reese Smoot.

Mrs. Markell is the daughter of Lewis Snapp and Mrs. Joanne Lynam of Carlisle. Mr. Markell is the son of Mrs. Chester Bussell of Chicago.

East Union reunion held on Aug. 25

The East Union High School reunion was held August 25, in the commons area of the Nicholas County Elementary School. Thirty-one persons attended.

The oldest class represented was the class of 1921. Mrs. Maple Ritchie represented this class. The classes of 1931 and 1932 had 50 percent of their class attending.

Two former teachers, Miss Louella Huddleson and Miss Lucille Buntin were present.

A pot luck dinner was enjoyed.

Hospital notes

August 17, 1979 — August 23, 1979

ADMISSIONS: Edna Boyd, Otis McCarty, Henry Bramblett, Idell Henry, Nellie Hughes, Ruby Smart, Minnie Rawlings, Clarence Baugus, Elizabeth Kokendoffer, Wilma Herrington, Martha Taylor, Edgar Buckler, Sarah Pollard, Carlisle; Clarine Price, Theodore Mitchell, Pat Wilcoxson, Ewing; David Gose, Owingsville; George Emmons, Nancy Moore, Sharpsburg; Dora Ritchie, Cynthiana; Ben Doyle, Cincinnati.

DISCHARGES: John Myers, Thelma Fryman, Warren Fisher, Mary Hazlett, Ruby George, Nellie Hughes, Rosie Faul, Arrah Sexton, Wilma Herrington, Martha Taylor, Carlisle; George Cundiff, Nancy Moore, George Emmons, Sharpsburg; Flora Sparks, Flemingsburg; Tersa McGlothin and Baby Boy, Mary Livingood, Paris; David Gose, Owingsville.

MSU offering tours course

Morehead State University is offering a history course this fall entitled "Kentucky Historical Tours" with five tours scheduled.

The course is open to junior, senior and graduate students for three semester hours of credit and any interested individual.

Scheduled tours include:

Sept. 8 — Bardstown and Hodgenville.

Sept. 15 — Harrodsburg and Danville.

Oct. 20 — Frankfort.

Oct. 27 — Lexington and Richmond.

Nov. 10 — Paris, Washington and Maysville.

All tours leave the MSU campus at 9 a.m.

Additional information is available from MSU's School of Social Sciences at 606/783-3320.

The last day to register for class credit is Sept. 4.

Mrs. Robert Burke is given shower

Mrs. Robert Burke was guest of honor at a miscellaneous shower given by her aunt, Mrs. Clarine Lynam on Thursday night. Mrs. Marvin Caswell was co-hostess.

Refreshments were served to approximately twenty friends and relatives.

Shower is given for recent bride

Mrs. John Wolf, Misses Cary and Elizabeth Griffith and Mrs. David Pugh entertained with a kitchen shower Saturday afternoon at the Carnico Country Club for Mrs. Steve Curtsinger, recent bride. Twenty guest were present.

★ FREE Shampoo with every Hair Style.
Effective Aug. 29 thru Sept. 1.

The Latest in Hair Techniques For Men, Women and Children

Call 987-4648 for Appointment
Open Monday thru Saturday

Fantasy Hair Design
23 West 7th Street Paris, Ky.
George Robinson, Owner

Kay's Kitchen

— — By Kay Fisher — — —

LABOR DAY COOK-OUT

Here we are again, that last out-door get-together with the family and friends —Labor Day. Get out with the grill, charcoal and hamburgers or prepare ahead and serve picnic style. Whatever the case, stay in your own backyard or a favorite nearby picnic area. You will be more relaxed and rested and a whole lot safer.

Fill your ice chest the evening before or early in the morning with your favorite beverages so you will have plenty of chilled drinks.

If you are going to cook out, for a change have chuck steaks or minute steaks. Use your favorite marinade or try this one. I think this one is extra good. This recipe makes enough for about 4 or 5 lbs. of steak. If you are using minute steaks, you should have some left for another time. Just refrigerate.

MARINADE FOR STEAK

⅓ cup salad oil
½ cup Burgundy
1 medium sweet onion (thinly sliced)
1 tablespoon salt
1 teaspoon thyme
1 garlic clove minced
1 bay leaf
8 whole black pepper corns
1 tablespoon Worchestershire sauce

Combine all ingredients, place steaks in shallow dish and pour marinade over steaks. Cover with clear plastic. Refrigerate for 24 hours, turning meat several times.

TO COOK: Place chuck steaks on grill about 4 inches from hot coals, broil about 15 or 20 minutes on each side, depending on thickness of steaks, brushing several times while cooking with the marinade. Of course for "Minute Steaks" it will be just that. However do brush them with the marinade even if it is just when you are taking them from the grill.

VEGETABLES

The grill is hot so let everyone get into the act, and each one cook his own vegetables. No point in making one person do it all.

Parboil whole medium onions, potatoes and carrots cut in 1½ inch pieces. (You can parboil all these together in one sauce pan.) Have Zucchini and other squash cut in about 1 inch pieces, mushrooms, small tomatoes, and green peppers. You may use any vegetable that cooks quickly. Place the vegetables that you want on a long skewer and brush with the meat marinade.

If the children would rather have "hot dogs" let them grill their own and have plenty of pork and beans, mustard and pickles for them.

If you feel a salad is necessary, have a vegetable one that keeps well.

Now if you really want to spend a lazy day of just "sittin" in the sun or fishing, swimming or sailing, fix food enough to last thru the evening meal and forget all about it. With coolers and ice chests and buckets you don't have to worry about spoilage in one afternoon and evening.

For that kind of day you can't beat fried chicken and cold cuts, plenty of ham and pimento cheese sandwiches, thinly sliced bread, butter, potato or macaroni salad and deviled eggs. Don't forget cookies!

Have plenty of good snappy cheese cut in squares, crackers, potatoe chips and pickles.

Don't forget paper cups, paper plates, plastic forks, and small dishes. If you can't find the small paper dishes for salad, a paper cup works fine, so have plenty of them on hand.

For dessert, serve a good size chilled watermelon.

SOCIETY

A.V. "Doc" Allison is confined to his home suffering from several broken ribs sustained in a fall at his home.

Mrs. O.H. Lambut returned home Thursday after a visit of a week with her sister, Mrs. Hobart Walker and Mr. Walker of Charlotte, N.C.

Mr. and Mrs. Elmer H. Feeback, Newport News Va. and Mrs. Asher Shrieves Jr. and son Clay, Richmond Va. spent the past week with Mr. and Mrs. Robert T. Feeback. On Monday they all visited Mr. and Mrs. Matthew Feeback in Cincinnati, Ohio.

Mr. and Mrs. Bill Hutchings and daughter Lisa Grace of Peoria, Ill., spent the weekend with Aunt Mary Margaret Hutchings at Lake Carnico.

Mrs. Sue Friday has returned to her home in Houston, Texas after a visit with her daughter, Mrs. Bert Eyster, Mr. Eyster and Collin.

Mr. and Mrs. Elmer Nickols of Salem, Ind. were recent guests of Mr. and Mrs. Everett R. Ritchie. Mrs. Nichols, sister of Mrs. Ritchie attended the Carlisle High School class reunion.

Mr. and Mrs. Charles Lenz and son Jackie and Mrs. Albert Booth spent several days the first of the month with Mr. and Mrs. Terry Ritchie and son Justin in Warner Robins, Ga. Miss Ritchie is Mrs. Lenz's daughter.

Mr. and Mrs. Robert Burke of Ft. Landerdale, Florida were guests this past week of Mrs. Burke's parents Mr. and Mrs. John Wallace.

Mrs. Albert Booth had as her guests this month two grand daughters, Dinah and Mandy Booth and their friend Sharna Morgan of Marietta, Ga. and Mrs. Hermy Krebs of St. Petersburg, Fla.

John E. Soper has returned home from St. Joseph Hospital where he underwent knee surgery.

Albert Watkins of Fernindina, Florida has been visiting relatives here while Mrs. Watkins was at the bedside of her brother, Ivan Matlock, of Greensburg, Indiana. Mr. Matlock is somewhat improved.

Col. and Mrs. Gerald Griffith left Wednesday for Heidelberg, Germany after a visit of several weeks with Mrs. Griffith's mother, Mrs. Hicel Asbury.

Homeplace 1850 is busy attraction

Homeplace 1850 is the newest of several demonstration areas maintained by TVA's Land Between the Lakes (LBL). Opened in October of 1978, the picturesque 250-acre living history farm has already become one of the busiest attractions in the heavily visited federal preserve. Weekend visitation frequently runs above 2,000 persons, most of whom are either local residents interested in their family heritage or vacationers in the popular "Western Waterland" lake region.

It was early July when we walked into the Homeplace and found Jim Carpenter sweating behind a horse-drawn plow, breaking ground for a corn crop. Early July is not so early when it comes to planting corn.

"We had a problem with our first crop this year," Carpenter explained. "We're in the process of developing the same seed that would have been used during the middle of the 19th century — and that's not easy. We lost our first crop and so now we're replanting."

Obviously, the struggle for authenticity on the farm presents its problems. But it doesn't take you long to realize, upon discovering the restoration, that the months of painstaking research, interpretive debate and unmechanized labor already spent have been well worth the effort. The Homeplace is far along its way to becoming an authentic representation of a farm typical of those present in the area between the Cumberland and Tennessee rivers in the 1850's.

The demonstration tells a story involving a family extended over three generations, a few noisy chickens, several mud-happy hogs and pigs and a team of oxen. Sixteen original log structures stand in the small clearing; a garden splendid in onions, corn and beans is surrounded by a hewed log fence and 11 "family members" go about chores ranging from tilling the fields to baking bread. The principal structures include the cagin, house, several barns, a smokehouse and a springhouse.

Visitors to the Homeplace are often invited to take an active part in many of the daily activities. Ground must be broken and planted, crops must be tended, meals must be prepared and cooked on either open fires or a 19th-century step stove, hogs must be slopped, hams must be smoked, vegetables must be picked, onions must be hung to dry...and so on. Certain days or weekends feature special programs such as lantern tours, tall-tale telling and even hog slaughtering.

Some places in Kentucky, architects restore houses to their original condition of maybe a century or so ago. In western Kentucky, one place is restoring a whole style of life. The people who work at that are called "interpreters."

More information about LBL's Homeplace 1850 and its other attractions and camping accommodations may be obtained by contacting TVA's Land Between the Lakes, Golden Pond, KY 42231, phone (502) 924-5602, extension 243.

Class of '49 gathers again at Poline home

The Carlisle High School class of 1949 enjoyed a 30 year reunion party at the country home of Mr. and Mrs. Robert Poline on the Moorefield Road, August 18. Eleven of the 25 class members (some accompanied by spouses) were in attendance.

Refreshments were served on the patio and lawn. Organ music was provided by class member, Edgar Allison. A memorabilia table including the class picture was set up in the front hall and guests were asked to browse among the souvenirs. One member brought his first grade report card.

Class president, William S. Hardin, called the group to order for a short meeting while each told of their lives over the past 30 years and news of some members not able to attend.

Former teachers were guests of honor. They were Mrs. Teddy Poe, Mrs. Roger Womack, Mrs. Oliver K. Curry, Miss Thelma Linville, Mrs. Laura H. Pumphrey, Mrs. Gaylord Barton and Tebay Rose.

It was a fun afternoon and one could hear many stories of days gone by being tossed about. One class member was completely without words when her third grade teacher asked her "What is nine times seven?"

At the conclusion of the party, fond farewells were bid and all vowed to home another reunion soon. Most of the class members attended the Carlisle High School alumni banquet held at the Carnico Country Club that evening. Mrs. Ruth Ballard Figart, who was unable to attend the reunion party, joined the class for the banquet. Members of the 1949 class were seated together.

They were: Pat Allison, Dorotha Dixon Bristow, Betty Campbell Farley, Geraldine Dotson Gray, Nell Wilson Poline, Edgar Allison, R.S. Cavanaugh, Bobby Crockett, William Hardin, Donald Hughes and Henry Peters.

Popcorn production studied at University

The aroma is unmistakable. The smell of freshly popped popcorn wafts through the area, alluring, inviting.

But this is no movie theater or ballpark concession stand releasing such tantalizing scents. The enticing fragrance is emanating from an unlikely source — an agricultural engineering laboratory at the University of Kentucky.

There, UK College of Agriculture researchers are conducting experiments for the benefit of farmers who grow popcorn, processors and people who pop and eat it. The aroma and tasty output are pleasant by-products of research into the influence of drying on the expansion volume of popcorn.

The research is probably among the most popular ever undertaken, at least in these labs.

"We have never had trouble getting rid of our experimental results," said project leader G.M. White in an unsurprising declaration.

Munching on the research product, White said the project has been under way for a couple of years with some 15 batches of the fluffly white stuff run in a typical day of experiments. He did concede that some batches have not turned out so well.

But that's in the nature of the project wherein popcorn with varying degrees of moisture is dried at different temperatures, then popped to measure variations in volume.

One variety of popcorn, Purdue-410, was grown under the supervision of C.G. Poneleit of the College of Agriculture's agronomy department for use in the project. All drying samples were hand harvested, shelled and stored at 10 degrees C for at least 24 hours before being used in any drying experiment.

Expansion volumes for all test samples were determined with a Cretors Official Veigh Volume Tester, a device which channels the popped corn into a graduated cylinder calibrated to read expansion volume per unit weight of popcorn used. Ted Garrett, an agricultural engineering technician, starts each batch with 50 milliliters of peanut oil heated to 204 degrees C., then adds a 150 gram sample of popcorn.

Once a reading is taken on the volume produced, White and researcher I.J. Ross relate the information to the harvest moisture content of the pre-popped corn, maturity of the grains and the conditioning process prior to popping.

It is at this point that the experiment results are released for consumption.

So, what have the researchers learned — besides the fact that the popcorn experiment attracts a lot of gastronomic interest?

"So far we have found that fast drying causes cracks," said White, "and that some cracks may lower popcorn volume as much as 25 percent." He said stress crack measurements indicate that 80 to 100 percent of the popcorn kernels had stress cracks after being dried under the fully exposed drying conditions used in the study.

Popping tests also were conducted to determine if the same relationship between expansion volume and moisture content would apply on initial dry-down as when the popcorn was dried to a lower moisture then remoistened. White said the results indicated the relationships are different.

"On initial dry-down, the popcorn had to be dried below 14 percent moisture before high expansion volumes could be obtained. But when the popcorn is remoistened with high humidity air, the expansion volume does not decrease significantly until the popcorn moisture content approaches 16 percent," said White.

A moisture content of 13-14 percent is optimum for popping corn.

"The bottom line on marketable popcorn is volume," explained the researcher. Marketable popcorn generally must have an expansion volume of 30, meaning the corn will expand during popping to approximately 30 times its original volume.

The results of the study conducted at UK enable researchers to tell popcorn growers what they should not do, said White. "They definitely shouldn't dry at high speeds because even at low temperatures, fast drying causes stress cracks."

White hopes to conduct additional research on popcorn to determine how to slow stress cracks. "The farmer needs to handle popcorn properly to eliminate stress cracks so processors will buy the corn," he explained, adding that the research helps everyone from producer to consumer.

For instance, researchers have determined that if popcorn is machine harvested at higher than 17-18 percent moisture (regular field corn is harvested 25-28 percent moisture), it loses volume due to machine damage.

In 1976, 86 percent of Kentucky's popcorn was field shelled.

The research also is important because due to the high risk of deterioration in the field, producers need to be able to harvest the corn and know how to condition it for maximum volume.

Kentucky ranks sixth nationally in popcorn production. White estimates the percentage at somewhere below eight percent. Popcorn production in 1976, the last year for which figures are available, amounted to $4.6 million in income for Kentucky farmers.

With improvements that could result from the UK research, the figure might go higher.

Births

McGLOTHIN

Mr. and Mrs. Jeffery Wade McGlothin of Paris would like to announce the birth of a baby boy, born on Thursday August 16, 1979 at the Nicholas County Hospital. He has been named Jeffery Dale and he weighed eight pounds and twelve ounces.

The maternal grandparents are Mr. and Mrs. Lewis Roe of Paris, Kentucky. The paternal grandparents are Mr. and Mrs. Calvin McGlothin of Paris, Kentucky.

THE CARING CORNER

"For what it profit a man, if he gains the whole world and forfeits his life?" Matthew 16:26

I stood in a little wooden craft shop in Gatlinburg and held in my hand a beautiful piece of crafted wood. I wanted the little item desperately, yet I made the trip on a very limited budget. Finally, I put it down with the seemingly sensible logic, it's too expensive. To this very day, I regret that decision. I bought a smaller item for less money, but it has never satisfied me. I rejected the best because I thought it was too expensive.

Now I wonder about many people in our community who, spiritually, make the same foolish decision that I made over a curio. We recognize our need of God and salvation. We even hold it (the Word) in our hands. But there's a price tag and the all too familiar response of, "Its' too expensive."

I still regret not buying that wooden curio because I thought it was too expensive. It's too late now, but God is still calling! While He calls, many are thinking — thinking about accepting, thinking about rejecting! Just thinking it's too expensive. But it's free; it has been purchased and paid for!

Join us this Sunday in caring. FIRST CHRISTIAN CHURCH
Christian Education 9:45 Worship 10:45

Vote drive begins

Jimmy Carter of Carlisle (right) is shown with Kentucky Democratic Chairman Larry Townsend during a voter registration workshop last week. The Kentucky Democratic Party is sponsoring a voter registration drive during September and Carter is heading the Nicholas County effort. —Photo submitted.

Carter to head drive to register county voters

Jimmy Carter has been named to head up a voter registration drive in Nicholas County sponsored by the Kentucky Democratic Party. Carter was in Frankfort recently to [illegible] a workshop on voter registration.

Avery Mitchell, Nicholas County Democratic chairman, said 1,112 persons who are not registered are eligible to vote this November. That number includes several 17-year-olds who will be 18 before the November election.

The Democratic drive to register voters will begin in September and continue until Oct. 9, the last day the registration books will be open for the November election.

According to Mitchell 50,000 persons across the state are eligible to vote but not registered.

Persons wishing to register can do so at the Nicholas County Clerk's office in the courthouse. Local Democrats will also have voter registration forms available when the drive begins.

Chuckles

Calvin Peete, after winning the Greater Milwaukee Open, his first PGA victory: "I was playing so well, it was like the hole kept getting in the way of the ball."

Now is time to seed cover crop

By Willmer Halcomb, S.C.S.

It is time to buy your cover crop seed if you don't have it. The next time you are in town pick up your cover crop seed so you can get the seeding done just as soon as the crop comes off. Tobacco is now being cut and corn silage will be coming of in a week or so. Corn to be picked will be coming off later.

Some of the better cover crops to seed, dates, and rates to seed:

Field Brome seed until September 15 at the rate of 12 to 15 pounds.

Tall Fescue seed until September 15 at the rate of 30 pounds per acre.

Annual Rye Grass seed to September 20 at the rate of 30 pounds per acre.

Wheat September 15 to November 1 seed at the rate of 2 bushels per acre.

Rye seed September 1 to November 15 at the rate of 2 bushels per acre.

Vetch seed to October 15 at the rate of 30 pounds per acre.

To get the cover crops in the soil the best ways are to broad-cast the seed and disk lightly or use a grain drill. Picked corn land will need to be bushogged and disked lightly.

Some fertilizer might be needed to promote growth on the cover crops. Use a complete fertilizer like 10-10-10.

If needed, cover crops can be grazed lightly in the late fall and spring. But grazing should be controlled.

Plow under fescue, brome, rye grass and vetch in the spring when knee-high or late April or early May.

If no-till corn is to be planted the cover crops can be left on the land and killed by chemicals.

If hay crops are seeded in the small grain cover crop it can be grazed off in the spring, cut for silage, or clipped.

Cover crops are beneficial in many ways. The cover crop will prevent erosion, give organic matter to the land, prevent soil from packing, let water in the soil and take up fertilizer that would have been leached out through the soil and give needed forage for livestock.

Bond sales in July are $2,019

Nicholas Countians bought $2,019 worth of savings bonds in June to boost the yearly total to 51 percent of the 1979 goal.

Roger Womack, Nicholas County chairman of U.S. Savings Bond sales, reported a yearly total so far of $36,200, more than half the goal of $71,000.

Kentucky sales for June totaled $6.9 million for a yearly total of $43.9 million, or 43 percent of the 1979 goal of $101.1 million.

Nationally, sales so far this year total $3.77 billion, 45 percent of the Department of Treasury goal of $8.3 billion.

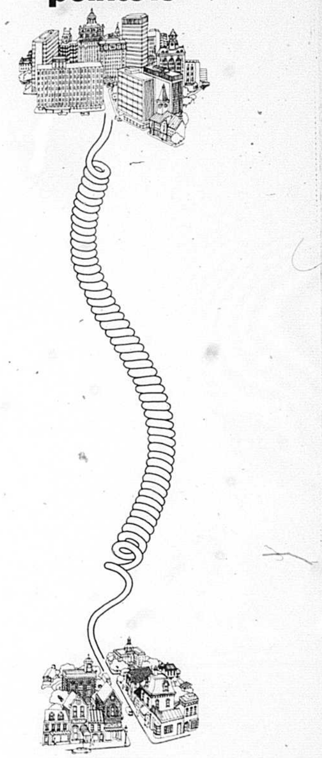
"If we would possess, we must not claim." Kahlil Gibran

"Conversation is an art in which a man has all mankind for his competitors." Emerson

LOCKWOOD'S CARPETS
1470 S. Main St, Paris, Ky.
606-987-6211
Anniversary Sale on PEPPERELL CARPETS
Sept. 3-17, 1979
Phone
Name
Address
If You Cannot Stop In To Register
Mail This Coupon Before Sept. 14, 1979 At 5 P.M.

LOCKWOOD'S CARPETS
1470 S. Main St.
Paris, Ky.
606-987-6211
Home Of Low Price Champ
✓ Quality ✓ Variety ✓ Best Prices
✓ Free Estimates and More
Help us celebrate
ANNIVERSARY SALE
PEPPERELL CARPETS
Sept. 3rd thru 17th
Affordable Prices Reduced
Free Prizes (Register)
12x12 Carpet
12x12 Vinyl
$25.00 Cash Reduction on Purchase
(With Floor Coverings We Don't Monkey Around!)

The most economical distance between two points is



long distance.

Consider the price of a gallon of gasoline.

Now consider the price of a long distance call.

For 56¢ or less you can talk one minute across the country from 8 A.M. to 5 P.M. Additional minutes cost even less. So do calls after 5 P.M. and on weekends. That's for any out-of-state call dialed the 1+ way.*

At home, long distance sends greetings, visits relatives, and helps you handle personal business.

In business, long distance makes sales calls, attends meetings in other cities, and helps solve important problems.

Long distance gets you from point to point a lot cheaper than gasoline.

South Central Bell

Long distance. Best mileage for your money.

*Low 1+ rates do not apply to operator-assisted or coin telephone calls.