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Wedding Pictures
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Kay's Kitchen
This is definitely a time for marriages - they not only allow but tend to be at the same time.

Barbecue Sauce
1 tablespoon onion
1/2 cup vinegar
1/2 cup oil
2 teaspoons dry mustard

Honey Marinade
2 tablespoons soy sauce
2 tablespoons olive oil
4 tablespoons honey

Fruit Marinade
1 cup pineapple juice
1/2 cup soy sauce
1 teaspoon ground ginger

Barbecue Sauce
1/2 cup ketchup
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Personals
Mr. and Mrs. Robert Taylor and Betty of Paris, Pa., spent last week with their parents, Mr. and Mrs. Marion Anderson and Mrs. Geneva Taylor.

There's always one loose
Every cow knows the grass is always greener on the other side of the fence. This one was out and moving for greener pastures on Ky. 386 recently.

New crafts directory planned for October
A late October date has been set for publication of the first directory of Kentucky craftspersons.

Kentucky Historical Society solicits new members
Since its founding in 1938, the Kentucky Historical Society has been dedicated to the collection, preservation and dissemination of historical information about Kentucky.

Get your antiques appraised in Carlisle
Well-known antique appraiser Mrs. Ruth S. Burns will attend a special library for appraisal.

Hospital notes
ADMISSIONS: Frances Bell, Lorraine Mullen, Ruby Clark, Miss Gilliam and baby, Gus Dale, Jackie Barber, Ruth Bailey, Darlene Thomsen, Lucian Workman, Virgil Francis, Elmer Swartz, Hubbard Hardin, Joyce McDonald, Frances Earlywine, L. Hightfield, Martha Collins, M. Olive, Robert Darling, Frances Bell, Susie Brumager, Ruby Clark, Nettie Hightfield, Ruth Bailey, Clarence Gray, Alma Rice, Pennington, Jaqueta Walker, Myrtle House, Moorefield, Opal James, Owen, Angela Hightfield, Martha Collins, Lena Dalton, Barbara Price, M. Olive, Wilma Mastey, John Daley, Sharpburg.

MCC orientation is Aug. 9
While many area residents are thinking of the final days of vacation and the dog days of summer, Mayville Community College will be back in full gear Aug. 12 for the start of the fall semester.

Faculty and staff who have been on leave or vacation during the summer months will return to the college Aug. 9. Faculty meetings, workshops, and in-service training programs will stretch throughout the first week back at the college.

Truck jack-knives
A pickup truck towing another vehicle was forced into the ditch on Stony Creek Road just north of Carlisle Friday, July 20, causing slight damage and no injuries, according to sheriff's reports.

Revival
Locust Grove Baptist Church August 9 thru 13
Monday thru Friday, Services 7:30 each Evening
Bro. Larry Gilmore, Evangelist

Planiat: Mrs. Cleary Fightmaster
\* Song Leader: Cleary Fightmaster
Pastor: Bro. H. G. Pratt

Homecoming, Sun. Aug. 5, Morning Service 11:00 & Afternoon Service 2:30. Pivotal Dinner, Public Invited.

Deposits
The County Five Department made two fire runs on July 27 and 28, Woody Wilson has reported to the Mercury.

25% Off Coupon
Ambassador Greeting Cards
25% Off
Retail Price of any Get Well, Birthday or Card of your Choice 50% or Over.

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SUMMER CLEARANCE
Summer Merchandise must go to make room for fall merchandise!

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