Mrs. Edward Lewis Sames

## Miss Joanna Hall and Mr. Sames are wed Aug. 15 in Lexington

Joanna Rogers Hall, daughter of Mr. and Mrs. Carroll Hall of Versailles, and Edward Lewis Sames, son of Mr. and Mrs. William Sames of Lexington, were married August 15 in the chapel at Immanuel Baptist Church in Lexington, with Edwin Spalding officiating.

Dwana Eberlein, flutist, and Robert Boguslaw, pianist, presented the nuptial music.

The bride, given in marriage by her father, wore the wedding gown belonging to the mother of the groom. The candlelight silk bombazine taffeta gown was fashioned with a scoop neckline formed of a deep pleat of self-material accented with Alencon lace embroidered with seed pearls. Designed princess style, the full-length gown featured a bouffant skirt caught up at the Parisian hemline with a bow at the front and ending in a chapel train. The fingertip veil of illusion was fastened to a Juliet cap of matching taffeta and lace embroidered with seed pearls. She carried a bouquet of summer garden flowers.

Kelly Regan Holbrook of Lexington was matron of honor, Dorothy Hamlet of Trenton was the bridesmaid, J. Steven Moore of Lexington, was best man. Richard Blake of Maysville, James Day, Jr., of Versailles, and Ricci Bashore were ushers.

A reception was held in the church reception hall.

The bride is a graduate of the University of Kentucky College of Pharmacy and is employed by Begley Company.

The groom is a graduate of the University of Kentucky and is attending the University College of Medicine.

After a wedding trip, the couple will live in Lexington.

Mrs. Sames is the granddaughter of Mrs. A.R. Fisher and the late Mr. Fisher of Carlisle.

# — Personals —

Oliver Veach Berry of China Grove, NC, Mr. and Mrs. Ronald N. Berry and family of West Virginia, Mr. and Mrs. J.C. Henson and Linda and Joe Henson of Nicholasville visited Mrs. Mary Alice Berry during the weekend.

Mrs. J.M. Pitman of Nicholasville spent Sunday with Mr. and Mrs. Sam Reynolds and Lynn.

Mrs. Holmes Smart of Mt. Sterling spent the weekend with Mr. and Mrs. A.V. Allison and attended the Carlisle High School alumni banquet Saturday night.

Mr. and Mrs. Phil Carl and Amy of Augusta were guests of her grandmother, Mrs. Hicel Asbury on Sunday. They also visited Mr. and Mrs. Emmett Darrell, Maysville Road.

Mrs. Paul Smith, Mrs. Lloyd Wemyss and Kristian Michelle of Lexington spent last Thursday with Mr. and Mrs. Youie Shaw. Mrs. Teddy Shaw, Mrs. Jimmy Shaw, Tracy and Jimmy Jr., Mrs. Beulah Cannon and Mrs. Eliza Smoot were afternoon guests.

Mr. and Mrs. W.R. Buntin Jr. of Nicholasville attended the funeral of Kenneth L. Coble Monday in St. Louis, MO.

William Power entered the Good Samaritan Hospital, Lexington on Monday and submitted to major surgery Tuesday.

Mr. and Mrs. John Brueckner and Jennifer of Lexington and Mrs. Hildegarde Brueckner of Phoenix, AZ spent last Tuesday with Mrs. Ollie Cannon.

Mrs. Jana Kappeler and son Aaron of Huntsville, TX have returned home after spending several days with her parents, Mr. and Mrs. James Snapp.

John Hamilton Sr. entered Central Baptist Hospital, Lexington, last Wednesday and submitted to major hip surgery on Thursday.

Ms. Pam Halcomb of Danville spent the weekend with her parents, Mr. and Mrs. Willmer Halcomb.

Oliver V. Berry, China Grove, NC visited his mother, Hazel M. Berry and Mr. and Mrs. Dennis Berry and daughter on Friday.

Chris Cord of Georgetown spent last week with his grandparents, Mr. and Mrs. Pearl Cord. Jennifer Reed of Lexington, granddaughter of Mr. and Mrs. Cord, was also a guest for several days.

Mr. and Mrs. George Brierly of Eminence and Mrs. Rachel Mosher and daughter Vergie of Milton were guests of Miss Alpha Brierly over the weekend. While here they visited Mrs. Clara Tatman of Sardis and Mr. and Mrs. Ted Brierly of Mt. Olivet.

Mr. and Mrs. Tom Newman of California, Mr. and Mrs. Carl Miller, Mr. and Mrs. Thelbert Miller and Mr. and Mrs. Porter Henson and Sandra, all of Mt. Olivet, and Mr. and Mrs. Lyle Anderson were luncheon guests of Mr. and Mrs. Marion Anderson on Friday.

Mrs. C.B. Engles has returned home from a three-weeks visit with her daughter, Mrs. Don Pember and Mr. Pember of Middletown, OH. Mr. and Mrs. Pember accompanied her home for the weekend.

Mrs. Stanley Galbraith entered the Nicholas County Hospital Friday for tests and observation.

Miss Lisa Reynolds of Phoenix, AZ left Saturday to resume her teaching duties after spending the summer with her parents, Mr. and Mrs. Sam Reynolds and Lynn.

Katy and Brian Elder of Edgewood spent several days last week with their grandparents, Mr. and Mrs. Warren Fisher. On Friday the Fishers accompanied them home for a visit with Mr. and Mrs. Toby Elder.

Mr. and Mrs. Elmer Feeback of Newport News, VA have returned home after visiting Mrs. Robert Feeback for several days. On Monday they visited Mrs. Snyder Feeback of Cincinnati, OH.

James Burnaw of Roswell, GA spent the weekend with his mother, Mrs. Berry Burnaw and attended the Carlisle High School alumni banquet Saturday night.

Mrs. Beulah Walker of Fairview Heights, IL spent the weekend with Mrs. Dorothy Sundys. She attended Sunday morning worship services at the First Christian Church.

Mrs. Toby Elder of Edgewood spent last Wednesday and Thursday with her parents, Mr. and Mrs. Thomas Hickman of Bourbon County.

Miss Kathryn Hanley of Lexington attended Sunday morning worship services at the Carlisle Presbyterian Church.

Mr. and Mrs. Paul R. Ecton, Jay and Beth of Concord, NC are visiting parents, Mr. and Mrs. J.W. Ecton Jr. and Mrs. James Judge and other friends and relatives this week.

Ms. Roxanna Bow of Paducah has returned home after spending several weeks with her parents, Mr. and Mrs. J.T. Bow.

## Reunion to be Sunday, Aug. 24

The family reunion of Mary Gilvin and Harrison Burke, will be Sunday, Aug. 24, at the REAA center in Flemingsburg. Everyone is invited and bring a basket lunch.

## Hughes Reunion

The Hughes Reunion will be held at Blue Licks State Park Sunday, Aug. 24. Everyone welcome.

# SOCIETY

To place Society items call Mrs. Ann Shearer at 289-2464

## Class of 1925 has reunion August 15

Getting together, and talking over "old times" is always a pleasure. It is especially so when it is a class from the Carlisle High School. On August 15 the class of 1925 met at the Depot for potluck. There were 21 in that class, four boys and seventeen girls.

Those attending were Mr. and Mrs. Willie B. Griffin, Lexington; Clayton Huddleson, Bourbon County; Mr. and Mrs. W.W. Cook, Nicholas County; Christine Booth, Clarine Gudgell, Blanch Kenney, Mr. and Mrs. A.V. Allison.

## Marie Chapter

Marie Chapter No. 259 will have a party-picnic Wednesday, Aug. 27, 6:30 p.m. at the home of Mr. and Mrs. Jerry Linville in honor of Becky Gum, Ambassador of Good Will.

All members and their families are invited to attend along with all Past Matrons and Past Patrons who will also be honored.

## F.H.A. meeting held August 12

**by Mary Alicha Farah, Chapter Reporter**

The Nicholas County Chapter of the Future Homemakers of America held their first annual Executive Council meeting of the 1986-87 school year, Tuesday, August 12, at the home of Pam Kirby, chapter president.

The meeting began at 6:30 p.m. and consisted of a potluck dinner, followed by the calling to order of the meeting, by president Kirby, and opening rituals in which all officers participated.

The discussions included the approval of the "Program of Work" and "Calendar of Events" for the upcoming school year. Future trips, meetings, and fund raisers, were some of the many issues to be pursued in the future.

The Executive Council was present with the accompany of F.H.A. advisors, Martha Sue Taylor, Bonnie Metcalfe and Kathy Green.

## Kay's Kitchen

By Kay Fisher

Party foods, appetizers, meatballs, pate and what have you—

**BOURBON FRANKS**

1 14 oz. bottle ketchup
1 cup firmly packed brown sugar
1 cup bourbon
4 (8 oz.) packages miniature cocktail frankfurters, or 2 (16 oz.) packages regular-sized frankfurters cut into 1 inch chunks

Combine first three ingredients in a large saucepan. Heat to boiling. Cover, reduce heat to low and simmer at least two hours, stirring occasionally. At this point, sauce may be chilled for 24 hours, if desired. Add frankfurters to simmering sauce. Simmer 5 minutes longer. Serve in a chafing dish with toothpicks. Makes 64 appetizer servings.

****

**ZUCCHINI APPETIZERS**

1 cup biscuit mix
3 cups shredded zucchini
½ cup finely chopped onion
½ cup grated Parmesan cheese
2 tablespoons snipped fresh parsley
¼ teaspoon salt
¾ teaspoon seasoned salt
¼ teaspoon dried oregano
Dash black pepper
1 clove garlic, chopped
½ cup vegetable oil
4 eggs, beaten

Mix all ingredients. Turn out into a 13-by-9-inch pan and bake in a preheated 375 degree oven for 25 to 30 minutes. Cut in 1-inch squares and serve warm or at room temperature. May be frozen successfully.

**CHESTNUT MEATBALLS**

(extra easy)

2 cups soft bread crumbs (2½ slices bread)
⅓ cup milk
1 tablespoon soy sauce
½ teaspoon garlic salt
¼ teaspoon onion powder
½ pound ground beef
½ pound bulk pork sausage
1 (5-6 oz.) can water chestnuts, drained and finely chopped

Combine bread crumbs, milk, soy sauce, garlic salt and onion powder. Add ground beef, pork sausage and water chestnuts; mix well. Form meat mixture into 1 inch balls; place on 15½x10½x1-inch baking pan. Bake in 350 degree oven for 18 to 20 minutes or till done. Makes about 5 dozen tiny meatballs.

****

**COUNTRY HAM BALLS**

2 lbs. cooked country ham, ground
1 lb. uncooked loose pork sausage
2 cups dry bread crumbs
2 eggs
Milk as needed, about 2 cups

SAUCE

2 cups brown sugar
1 cup water
1 cup white vinegar
1 tablespoon prepared mustard

Combine ground country ham with pork sausage, bread crumbs and eggs. Mix thoroughly and add enough milk to form a moist mixture which can be rolled into small balls. Lay balls out in a shallow baking dish, no more than one layer deep.

In a saucepan, combine sugar, water, vinegar and mustard. Bring to a boil, then pour over ham balls. Bake in a 350 degree oven for 45 minutes. Rotate in the sauce after about 30 minutes. Serve hot. Makes about 9 dozen.

****

**GRITS APPETIZERS**

2 quarts water
2 cups quick grits
1 stick butter
3 rolls garlic cheese
3 cups nuts, chopped and toasted
½ teaspoon dried parsley
¼ teaspoon garlic salt

Bring water to boil and cook grits according to package directions. Add butter and garlic cheese to hot grits and stir until all is melted. Remove from heat and chill. Combine nuts, parsley and salt. Shape grits mixture into small balls and roll in nut mixture. Permit prepared balls to rest until all finished. Will store three or four days in refrigerator. Remove from refrigerator several hours before serving; serve at room temperature. Makes 100 appetizers.

****

**BAKED BRIE WITH PECANS**

1 pound wheel Brie cheese
¼ cup toasted pecans
¼ cup butter
¼ cup minced parsley

Put Brie onto shallow heat-proof serving dish. Heat butter and pecans in small saucepan. Cook and stir until toasted. Stir in parsley. Heat cheese at 300 degrees 3-5 minutes, just until warm. Pour pecan mixture over cheese. Serve immediately.

**MUSHROOM LIVER PATE**

3 tablespoons oil
1 medium onion, finely chopped
1 pound chicken livers, cut into small pieces
½ pound mushrooms, sliced
¼ cup dry sherry or red wine
3 tablespoons minced parsley
2 cloves garlic, pressed
2 tablespoons butter or margarine
Salt and pepper to taste
Pinch of nutmeg

Heat oil in large skillet over medium heat. Add onions and saute 2-3 minutes. Add livers and mushrooms and cook until livers are no longer pink. Transfer with slotted spoon to blender, processor or meat grinder in small batches and process into a paste. Add remaining ingredients and seasonings to taste and mix thoroughly. Makes 2½ cups.

**BLUE CHEESE PATE**

1 8-oz. package cream cheese, softened
1 (4¾ oz.) can (⅔ cup) liverwurst spread
½ cup (2 oz.) crumbled blue cheese
2 tablespoons dry sherry
½ of 8-oz. can (½ cup) water chestnuts, drained and chopped
2 slices bacon, crisp-cooked, drained and crumbled
2 tablespoons minced onion
2 tablespoons chopped pimiento-stuffed green olives

In a small mixer bowl, beat together the cream cheese, liverwurst, blue cheese and sherry till fluffy. Add remaining ingredients. Press into small bowl lined with clear plastic wrap. Cover; chill. To serve, invert bowl onto plate. Remove bowl and plastic wrap. Garnish with sieved hard-cooked egg yolk, if desired. Serve with vegetable dippers. Makes 2⅔ cups pate.

**HOT CRAB CHEESE SPREAD**

1 8-oz. package cream cheese
1 tablespoon light cream
2 teaspoons Worcestershire sauce
1 teaspoon lemon juice
Dash cayenne
1 (7½ oz.) can crabmeat
2 tablespoons chopped green onion
Toasted slivered almonds

Combine cream cheese, cream, Worcestershire sauce, lemon juice, and cayenne. Drain crabmeat, wash thoroughly with cold running water and drain again; then add crabmeat and chopped onion to cream cheese mixture. Turn mixture into buttered 8-inch pie plate or a 3-4 cup shallow baking dish. Sprinkle with toasted slivered almonds. Bake in 350 degree preheated oven for 15 minutes or until heated through. Keep warm over candle warmer. (If desired, heat and serve in chafing dish.) Serve with assorted crackers. Makes about 2 cups. Freeze if desired.

## Attend home ec state conference

Martha Taylor and Bonnie Metcalfe, vocational home economics teachers at Nicholas County High School attended the Kentucky Home Economics Teachers Conference, Aug. 5-7, in Lexington.

Meetings on the theme "Focus on the Future of Home Economics" were held during the three day conference. Dr. Peggy Meszaros, dean of the University of Kentucky College of Home Economics, gave the keynote address at the opening session.

Everett B. Hamilton, former FHA/HERO officer challenged teachers to prepare students for the future. An awards luncheon, regional displays, and a reception at Spindletop Hall rounded out the schedule. Dr. Eugene Moulin, chairman of the Department of Counselor Education at the University of Dayton, closed the annual conference with a humorous, but timely topic "Master Teacher plus Super Mom equals Mission Impossible."

## CHS Alumni Banquet held Saturday

The Carlisle High School Alumni Banquet was held Saturday, Aug. 16, 6:30 p.m. at the Nicholas County Elementary cafeteria with 210 present.

Speaker for the evening was Charles Goldstein of Carlisle. Mrs. Robert Poline also spoke on "Reflections". Carnico Cloggers Mrs. Cecil Shrout and Miss Tina Green provided the entertainment.

Classes of 1936 and 1946 held reunions for their graduating classes.

Other recognitions were: oldest female, Elizabeth Caywood; oldest male, Sam Smith; youngest female, Phyllis Rawlings; youngest male, Bill Guthrie, all of Carlisle; Traveling farthest, Freda Feeback Baldwin, from Florida.

## Early birthday party planned for Lillian Vice

Mrs. Lillian Cassidy Vice will be honored early for her September 4 birthday on August 24 by her family at the Old Carlisle Depot.

Friends and relatives of Mrs. Vice are invited to join her at the open house birthday celebration from 2 to 5 p.m. Sunday.

Mrs. Vice's children are Mrs. Mary E. Bailey, Hopkinsville; Marion P. Rose, Redding, CA; Billy K. Rose, Mt. Olivet; Stanley and Charles Rose, Carlisle.

Mr. Snider - Miss Fryman

## Fryman-Snider vows Aug. 30

Mr. and Mrs. Lowell Fryman Sr. of Carlisle announce the forthcoming marriage of their daughter, Tammy E. to Robert W. Snider, son of Robert B. Snider of Wilmington, N.C. and Ms. Charlotte Lail of Cynthiana.

The event will be an old fashioned barn wedding on Bobtown Road, Saturday, Aug. 30 at 5:30 p.m. Directions will be posted at the traffic island on U.S. 68.

Miss Fryman is a 1983 graduate of Nicholas County High School and is presently employed with Mallinckrodt in Paris.

Mr. Snider is a 1983 graduate of Harrison County High School and is presently employed with the Weaver Corp. of Paris.

All friends and relatives are invited to attend.

The couple will reside in Carlisle.

## Smoots host surprise birthday dinner

Mr. and Mrs. Paul Smoot entertained with a surprise dinner Thursday night, in honor of Mr. Smoot's mother, Mrs. Virgie Smoot, who was celebrating her 75th birthday.

Those attending were Mr. and Mrs. John Bromagen, Mrs. Mary George, Mr. and Mrs. Charlie Scott, Ms. Gladys Bromagen, Mr. and Mrs. David Smoot and daughters Nicole and Sarah all of Carlisle.

## Rices at home in East Union

Mrs. Tom Dellinger of Huntsville, AL, returned home last Thursday after a short visit with her daughter, Mrs. Roger Rice and Mr. Rice.

The Rices have moved to the former Lane residence in East Union. He is the new manager of Southern States. Mrs. Rice is the former 4-H extension agent for Nicholas County.

**50-year member**

Linda and Jerry Linville, Worthy Matron and Worthy Patron of Marie Chapter, had the honor recently to present Roger Sampson with his 50 year pin. — Photo submitted

## Beautiful: Tips from the Hart

**by Dotty Hart**

Accessories are fun — all jewelry and belts and scarves and bags should be fun! Keep accessories from becoming fixed. As a matter of fact, it's better and more interesting if they're a bit unexpected. Accessories should add something like a breath of fresh air.

Don't short change your precious lashes by picking a product that takes more care than you want to take. Pay close attention to the problems of removing the mascara. Does it comes off with plain soap and water? Not many do. A little cream or oil? Or does it require an all-out cleansing with remover and cotton balls. It doesn't matter how you clean your mascara off as long as you do the job thoroughly. If you have a great product that wears like iron but is miserable and takes a lot of time to remove, forget it.

Dear Hart,

I have a problem with my face. I have brown patches on my cheeks, forehead and around my eyebrow. I've used a lot of cream for age spots and liver spots, but nothing works. Any tips for a discolored face?

Dear Ms. Face,

Brown spots or liver spots are only in the epidermis, the top layer of skin, and never go deeper.

Blonds and thin-skinned people are particularly liable to get them. Exposure to the sun seems to be a big factor. Even young women in their late 20s can develop brown spots if they are sun worshippers.

If you have only a few brown spots, these can be burned off with an electric needle. An electric current passes through the needle and burns away the discolored skin. A scab forms over the treated area. When the scab falls off, the skin underneath is generally clear and smooth. This treatment should be performed only by a physician.

You can cover the discoloration with a lavender underbase if you want.

Please send questions to Beautiful: Tips from the Hart, P.O. Box 72297, Louisville, Ky. 40272.

BILLY HOUSE

## Billy House promoted by KT

William (Billy) C. House, who has held the position as sales manager for the past two years and customer service manager for the previous eight years, has been promoted to vice-president of sales at Kentucky Textiles in Paris.

Wayne Shumate, chief executive, announced House's appointment at the Eastern area sales meeting on Aug. 7. In making the announcement, Shumate said, "Bill's experience in customer service and sales will be a great asset to us as we are expanding our markets and product base."

House joined the staff of the Paris plant as customer coordinator in 1976, and has been involved in many phases of administrative, and manufacturing operations, as well as sales, during this decade, Shumate pointed out.

House is a graduate of Nicholas County High School and Eastern Kentucky University, where he received a BBA degree, as well as the Kentucky Banking School of Lexington. Prior to joining Kentucky Textiles, he was a commercial loan officer and assistant cashier/vice president at the First National Bank in Carlisle.

House is married to the former Phyllis Harmon of Owingsville and the couple has two children. They reside in Carlisle and are active members of the Carlisle Baptist Church.

## Cancer topic of free program

"Preventive Medicine" is the today's treatment of disease. What are the factors that increase your chances for cancer? is a question each of us often ask. What can we do to be healthier so our chances of warding off this disease will be greater?

Linda Linville, McDowell Cancer Institute, will answer these and other questions Tuesday, Aug. 26, 7 p.m. at the Nicholas County Elementary School. The public is invited and admission is free. Free phamphlets will be available.

## Local quilts win top prizes at Blue Licks

Winners in the quilt show held in connection with the "Battle of Blue Licks" celebration last weekend were announced by Sam Devine, park manager.

Gertrude Vice of Carlisle won in the category of best quilt made prior to 1920.

Katherine Wells of Carlisle was first for best quilt made after 1920.

Nola Faulkner of Flemingsburg won for best area quilt.

Each won $50 cash.

Over 3,000 persons attended the Aug. 16-17 celebration. The camping area was overflowing with 74 units occupying just 51 available sites.

## East Union Homemakers

The East Union Homemakers met Thursday night at the home of Julia Boyd. There were five members and Ms. Wilson and five other guests present.

We had a family picnic. No business was held. Next month's meeting will be at the home of Lorella Stevenson.

## Births

**WAUGH**

Mr. and Mrs. Bobby Waugh of Moorefield, announce the birth of a son, Tuesday, Aug. 12, at Central Baptist Hospital in Lexington. He weighed five pounds four ounces and has been named Dustin Lee.

Maternal grandparents are Mr. and Mrs. Calvin Thornsburg of Carlisle.

Paternal grandparents are Mr. and Mrs. Carl Waugh of Milltown.

**ROSE**

Mr. and Mrs. Chris Rose announce the birth of a daughter, Stephanie Nicole, August 5, 1986, at Good Samaritan Hospital, Lexington. She weighed eight pounds five ounces.

Maternal grandparents are Mr. and Mrs. Jim Prince of Paris.

Paternal grandparents are Mr. and Mrs. Charles L. Rose of Carlisle.

Maternal great-grandparents are Mr. and Mrs. James M. Prince of Tutor.

Paternal great-grandparents are Mrs. Robert Vice of Carlisle and W. E. Lynam of Owingsville.

Mr. and Mrs. Rose and Stephanie will be at home in Herlong, CA, after September 1.

**BALDWIN**

Mr. and Mrs. Jackie Eugene Baldwin of Cynthiana announce the birth of a son August 13, 1986, at the Nicholas County Hospital. He weighed seven pounds five ounces and has been named Derik Eugene.

Maternal grandparents are Mr. and Mrs. William Spenneberg of Cynthiana.

Paternal grandparents are Mr. and Mrs. J.T. Baldwin of Cynthiana.

**DUNN**

Mr. and Mrs. Patrick Dunn announce the birth of a son, Adam Lowell, August 5, 1986, at Harrison Memorial Hospital, Cynthiana. He weighed seven pounds 10 ounces and was welcomed home by brother Aaron and sister Andrea.

Maternal grandparents are Carole Moreland, Carlisle, and Gordon Moreland, FL.

Paternal grandparents are Ruth Dunn, Carlisle, and the late Roger Dunn.

Maternal great-grandmother is Jean Donovan of Carlisle.

## Fish and Game meet Aug. 22

The Nicholas County Fish and Game Club will have a potluck supper Friday, Aug. 22, 7:30 p.m. at the club.

All members are urged to attend.

## Fryman reunion

The Fryman Reunion will be held at Blue Licks State Park, Sunday, Aug. 31. A basket lunch will be served in the lower shelter house.

## Family reunions are held

### Ham

The annual Caleb Ham family reunion was held Saturday, August 9 at Blue Licks State Park.

Those attending were: Mr. and Mrs. Raymond Ham and Mike, Mrs. Kathy Dunn, Sandy and Charla, Jeanette Ray and Tiffany Hewitt Hastings, MI; Mr. and Mrs. Hank Schneider and Jim, Paris, IL; Mr. and Mrs. Pete Previtt and Betsy, John Schneider, Heather, Sara and Beth, Mrs. Francie Bien, Kelly, Lori and Kristy, Mr. and Mrs. Pete Schneider, Petey, Jenny, Jason, Andy, Mike, Randy, Ricky and Cati, Mrs. Kitty Brill, Mr. and Mrs. Ken Schull, Cincinnati, OH; Mr. and Mrs. Virgie Hudnall, Mr. and Mrs. Scott Hudnall and Amanda, Indianapolis, IN; Bill and Jason Hudnall, Mt. Vernon, IL; and Rick and Dean Hudnall, Washington, D.C.

Mrs. Kathy Applegate and Lori, Richmond; Mr. and Mrs. Harold Ham and Danny, Elkhorn City; Mr. and Mrs. Danny Canafax and Phillip, Olive Hill; Mrs. Lisa Goins and Amanda, Frankfort; Mr. and Mrs. Nathan Williams, Danny and Steve, Winchester; Frank Ham and Donna, Tammy Ham and Drew and Ruth Christian, Lexington.

Mr. and Mrs. Clyde Ham, Marguerite George, Jerry George, Mr. and Mrs. Billy Barton and Kristi, Floyd Ham, Geneva Jennings, Mr. and Mrs. Stanley Ham, Mr. and Mrs. Bill Hunter, Missy and Jimmy, John Hunter, Shana and Brittney, Janice Sartin, Chris and Kevin, Marjorie Mitchell and Terri, Carlisle.

Those visiting in the afternoon were: Mr. and Mrs. Marion Anderson, Mr. and Mrs. Sterling Jackson, Ellorie Ritchie and Mr. and Mrs. Joe Dunn.

### Earlywine

The Earlywine reunion was held at Blue Licks State Park August 10.

Those attending were: Mr. and Mrs. Audrey Earlywine, Mr. and Mrs. Ed Earlywine, Mr. and Mrs. Lewis Earlywine, Betty Kelley, John Earlywine, Clarie Earlywine, Mr. and Mrs. Bradley Earlywine, Bob Earlywine, Kenny Earlywine, Mr. and Mrs. Marvin Earlywine, Briarl Earlywine, Alline Earlywine, Mr. and Mrs. Billy Earlywine, Laura and Jessica, Shirley Earlywine, Marty Earlywine, Mr. and Mrs. Marc Briggs, Phyllis King, Becky King, Mr. and Mrs. Douglas Talbott, Shawn and Darrel, Mollie Bacot, Rita Graham, Dinnis Graham, Randy Whiseman, Jr., Steve Graham, Franklin Graham, Michelle Fryman, Mary Ann Fryman.

Mr. and Mrs. Jerry Bloomfield and children, Mr. and Mrs. John Duncan, Bryon and Eddie, Mr. and Mrs. Ray Campbell, Floyde and Sandy Campbell, Jamie and Amanda, Roy Campbell, Jr., Jessica McIntyre, Lillian Clark, Hollie Hughes, Mr. and Mrs. Tommy Ring, Darrin Ring, Mary Lou Fryman, Beverly McLean, David McLean, Shaun Fryman, Rondall Blane McLean, Lida Mitchell, Jim Mitchell, Susie Mitchell, Cathy Watkins, Billy Watkins.

Larry Mitchell, Marsha Mitchell, Laura Mitchell, Billy Joe Mitchell, Missy Watkins, Chrissy Watkins, Jennifer Mitchell, Pamela Mitchell, Mr. and Mrs. Lloyd Campbell, Mr. and Mrs. Ronald Jolly, Mr. and Mrs. Danny Earlywine, Randy Earlywine, Ronna Dryslen, Hazel Kerns, Joy Mitchell and family, Penny Pollitt, Cathy Mitchell, Rita Mitchell, Katrina and Jessica.

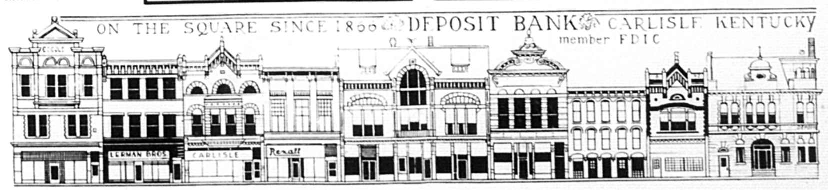
*Say you saw it in the Mercury!*


Make it A Rule
SAVE!
Shop here for SCHOOL
SAVE!
Complete Selection
Rexall
Carlisle Drug Co.
THE Rexall STORE
CARLISLE, KY.

August Carpet Cleaning Special!
Any 5 Rooms for $89!
(Extended and L Shaped Rooms Extra)
Steampro Cleaner
Call 1-800-922-8601
Never on Sunday.
• Offer Expires Aug. 30, 1986

Everyone Welcome!
Barn Church
Sunday, Aug. 24, 2 P.M.
Across from Countryside market on right on Myers Road
Special Singing by: Gospel Travelers
J.W. Roberts, Pastor

ROBIN Jewelry Co.
Jewelry—Repair—Pawn
Custom Made Jewelry
987-6751
714 Main Street, Paris, Ky.
HOURS: Open 10-6

Is It Time To Renew Your Driver's License?!
The Nicholas Co. Circuit Clerk's Office is Open Each
Sat. Morning 9 a.m. to 12 Noon
for Driver's License Renewal Only!
Daily Hours: Mon.-Fri. 8:30 a.m. to 4:30 p.m. including Noon Hour

DOES IT OFFER YOUR EMPLOYEES FULL CHOICE OF PHYSICIANS?
OTHERS
OPTION 2000
OPTION 2000
Another Quality Health Care Choice From The Proven Leader. Blue Cross and Blue Shield of Kentucky.