BEST COPY AVAILABLE



# Church Corner

The following is an article written by a local church official, and does not necessarily reflect the views or opinions held by The Carlisle Mercury or Park Communications, Inc.

**Editor's note: We have in the past couple of weeks found ourselves short of space, and unable to run the Church Corner column. This week, we have plenty of space, and present two columns for your enjoyment and edification.**

**By Reverend Bill Dandoy, Carlisle Presbyterian Church**

Are you happy? J.C. Powys in his book "The Meaning of Culture" puts it this way: "By fair means or foul, directly or by the most circuitous routes, the fountain of happiness is what all living beings struggle and grope toward in their troubled passage from life unto death." And yet so few seem to have found it. How many of your friends impress you as persons who know a lasting happiness?

Let me make two general statements and then move on to the secret of happiness as clearly described in the Bible. Statement one: Happiness is not a station you arrive at, it's a way of travel. You can be happy anywhere! Statement two: Happiness is a by-product of effective life adjustments. I was once chaplain in a mental hospital. One characteristic of every patient in the hospital-they are unable to adjust in the real world. What do you do when life deals you a dirty blow?

I would refer you now to Philippians, chapter 4, which lays out gloriously Paul's secret of happiness. If you follow these directions, I guarantee happiness such as you've never known before. Philippians 4:6-"Have no anxiety about anything, but in everything by prayer and supplication with thanksgiving let your request be made known to God." Worry is a sin. It may be the greatest sin that most sincere Christmas commit. The opposite of faith is not atheism, it's worry. Worry proves we don't trust God. Philippians 4:8-"Whatever is true, whatever is honorable, whatever is pure, whatever is lovely, think about these things." What is Paul saying here? Get rid of the garbage! Too many of us have this stuff floating around in our minds every night when we should be getting a good night's sleep. Finally, Philippians 4:11-"I have learned, in whatever state I am, to be content. I can do all things in him who strengthens me." Paul has learned that outward circumstances do not control his inner life, but vice-versa. His contentment with Christ is so deep that no outward circumstance will ever alter it.

In summary, we should use the troubles of life as opportunities to witness to our faith, rather than feel sorry for ourselves. Amen.

**By Rev. James Doughton, Carlisle United Methodist Church**

On November 27, 1994 we enter into a time in the Church Year called Advent, a season of four Sundays, joyens the church year. The season begins on the Sunay closest to st. Andrew's Day, November 30. This osvervance began in France in the fourth century. Advent was strictly observed; every Christian was required to go to church and fast daily.

The word Advent means "to come to." The message of Advent is that God in Christ is coming into the world. This coming may be: 1. A past experience. What the prophets foretold was fulfilled on Christmas night. Christ did come in Christ.

2. A present experience. Christ wants to come to you this Christmas in terms of rebirth or a recommitment in deeper dimensions of reality.

3. A future experience. Christ is coming again for His Church.

Since Advent promises the return of Christ the message is to prepare. How do we prepare?

1. By repentance-give up the sins of the world.
2. By praying-pray for the coming of the Lord.
3. By being patient-His coming may be delayed.

John R. Brokhoff give three theological meanings of Advent.

1. The coming of Christ is the culmination of an historical process down through the history of Israel." This is the climax of a plan of salvation.
2. "The child born in a manger in Bethlehem was none other than the Son of God, the promised Messiah."
3. "Advent deals with the Second Coming of Christ."

We as Christians ought always to be in preparation for the second coming of Jesus Christ. He may come at any time. Jesus asked a question, "When the Son of Man comes to earth will He find faith." If we live for Him and have faith in Him the answer will be yes. Let us live as if He will come today.

# How to Register For Your Crystal

(NU) - As a prospective bride registering for crystal, china and silver, you are suddenly faced with a jumble of choices for which you are not really prepared. For items like linens, towels, china or everyday dishes, you can often rely on color preferences to help ease the decision. But with silverware or crystal stemware, it's more difficult.

Schott Zwiesel's "Starlyte Gold" collection: a rich enhancement to any table setting.

In almost every case, your choices will be based on some combination of what you inherently like and the quality and price of the merchandise. So, in addition to the advice of your mother or mother-in-law-to-be, here are some tips from the makers of Schott Zwiesel stemware on how to evaluate fine-quality stemware.

- First and foremost, the bowls of your stemware should be "crystal" clear, especially if you appreciate the true color of wine.
- A fine crystal wine glass will have thin walls, a stem long enough to allow you to hold the glass with it and a stable foot.
- Finally, the lip of the glass should be very thin, absolutely smooth and have no discernible rim. A thickened or "beaded" rim interferes with the beverage's flow from the glass to your tongue and is a tip-off to lesser quality glassware.

How many glasses do you need for each place setting? At a very minimum, you can have just an all-purpose wine/water goblet. Most brides, however, select a wine/water goblet, a smaller white wine glass and a champagne flute. Others select a fourth shape: a red wine glass.

There actually is a practical reason for separate wine glasses for red and white wines. Red wines need room to "breathe" to fully release their aroma and flavor, so a larger wine glass is recommended. Since white wines are best served chilled, they are served in smaller glasses, which are refilled more often to keep the wine from getting warm.

**Patterns**

Before choosing a pattern, think about what will best complement your fine china and try not to get caught up in anything trendy. Elegant, unadorned shapes never lose their appeal.

Also, since you probably will not receive all your place settings as wedding gifts, find out what it may cost to complete your pattern later.

For more information about selecting and caring for fine crystal, write for "The Connoisseur's Crystal" Brochure, Schott Corporation, Consumer Glass Division, Dept. NU7, Three Odell Plaza, Yonkers, NY 10701.

# Effective Treatments Sought For Common Learning Disabilities

(NAPS)—Scientists from across the country are launching an unprecedented effort that may yield the first truly effective treatments for language-based learning disabilities—problems that affect some seven million U.S. children and cost society in excess of $7.5 billion annually.

The disabilities, which comprise both speech problems (developmental dysphasia) and reading difficulties (developmental dyslexia), place a tremendous burden on the nation's school districts, and can cause life-long problems for affected children.

The new effort, the Dana Consortium on Language-Based Learning Disabilities, involves an innovative collaborative approach by five of the nation's leading research institutes to develop diagnostic models and new strategies for treating and preventing the disabilities. It is backed by a three-year, $2.3-million grant from the Charles A. Dana Foundation.

"Learning disabilities take a devastating toll on society," says David Mahoney, chairman and CEO of the Dana Foundation. "If we can understand the causes and detect them early, before children are years behind their peers, we can interrupt the destructive course of academic failure, unemployment and psychiatric problems that so often follow these children."

The Dana Consortium partners are Rutgers University, Newark, N.J.; Harvard Medical School, Boston; New York University Medical Center, New York City; the University of California-San Francisco; and Washington University School of Medicine in St. Louis.

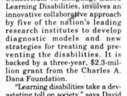
"The Dana Consortium takes a fundamentally different approach to the study of these disabilities, bringing it solidly into the domain of neuroscience," says Paula Tallal, Ph.D., co-director of the Center for Molecular and Behavioral Neuroscience at Rutgers University, Newark, and the Dana Consortium's scientific director. "It will help raise awareness that this is a medical problem with a neurological basis—that it's not the fault of the child, the parents or the schools," she adds.

Recent research by Dr. Tallal and her colleagues has provided compelling evidence correlating language-based learning disabilities (LLD) with a specific timing deficit in the brains of affected children. The deficit causes difficulty in processing information presented in rapid succession, including certain phonological processes essential to learning oral and written language.

Initially, the Rutgers laboratory will identify a group of children with LLD who will participate in clinical investigations conducted in concert with other Dana Consortium partners. The Rutgers team will also seek to develop a model for early diagnosis by assessing infants suspected to be at risk for learning disabilities—due either to family history or to recurrent bouts with otitis media, a common inner-ear infection thought to be a factor in impaired language development.

"Children with dyslexia benefit from intensive phonetics training," explains Dr. Livingstone, "so identifying them early would permit intervention before extensive academic problems develop."

Scientists at New York University, under the direction of Rodolfo Llinas, M.D., Ph.D., and Washington University, guided by Marcus Raichle M.D., will apply high technology to basic science, mapping brain activity with state-of-the-art neuroimaging techniques to better understand language processes in children with LLD.



A practical, thoughtful alternative.

# Give the Gift Of Safety

(NU)-Wedding bells are ringing, but what do you give the newlyweds? A gift of safety is the perfect way to start your wedding couple on the road to a long life together.

Package your practical — and life-saving — presents in a pretty basket or other festive container. Here are some suggestions:

- Smoke detectors give warnings that can help save lives. A tiny spark from candles illuminating a dinner for two can set the house aflame in a matter of minutes.
- A carbon monoxide detector also helps save lives. Carbon monoxide, a leading cause of fatal poisonings, is a tasteless, colorless, odorless, toxic gas. First Alert, the nation's leading name in smoke detectors, manufactures a battery-operated, carbon monoxide detector that continues to project in the event of a power outage.
- A fire extinguisher is a safety essential for every home.
- A fire escape ladder will help your wedding couple escape if the worst happens. First Alert's ladders are compact for easy storage. The oversized rungs have nonslip treads and standoffs on every rung for sure footing.

For free information about how to protect against carbon monoxide poisoning, write to Carbon Monoxide Information Center, 415 N. LaSalle, Suite 700B, Chicago, IL 60610.

# Free Gift Ideas For Christmas

- Help your loved-ones insure their homes will be free of carbon monoxide, the leading cause of death from poison in the United States. Give a First Alert carbon monoxide detector for Christmas — it's a potential gift of life! For information on carbon monoxide detectors and other home safe devices, send a self-addressed, stamped envelope to: Home Safety Info, Dept NU, 415 N. La Salle, Suite 700B, Chicago, IL 606710. (News USA)
- Make a note: Give Lego's Belville players for the girls on your holiday gift list this year. Construction play adventure enhances a child's imagination and skills development, and Lego has created a new line of adventure playsets especially for girls. For more information about Belville, write Lego Systems Inc., consumer affairs at 1-800-822-4539. (News USA)
- Customized Sports Clickers make the perfect gift for sports fans of all ages this holiday season. These new remotes from Universal Electronics are shaped like football, hockey, basketball or baseball fields. For more information on Sports Clickers and other universal remote controls, call toll-free 1-800-394-3000. (News USA)

# NEWS OF BOOKS

(NAPS)—Local book stores now carry many helpful books, including:

*Recovering At Home With A Heart Condition and Recovering At Home After A Stroke* (Perigee Books, $11 each).

*Children First: What Our Society Must Do—And Is Not Doing—For Our Children Today* (Alfred A. Knopf, $22);

*The National Gardening Association Dictionary of Horticulture* (Viking, $29.95).

# FREE THINGS TO SEND FOR

(NAPS)—For information on different types of computer printers, call Agson, Inc. at 1-800-444-4060.

For free brochures on FlowGuard Gold CPVC pipe for plumbing call The BFGoodrich Company at 800-331-1144.

For information on starting a shape-up program, call NorthTrack toll-free at 1-800-445-2360, ext. 691D4.

Nicholas County Elementary School PTA
Santa Shop
December 5-9
7:30 a.m.-3:00 p.m.
Evening Hours
Tuesday, Dec. 6 after PTA Meeting
Thursday, Dec. 8, 6:00-8:00
NOTHING OVER $10.00
Note: PTA Meeting December 6, 7:00 p.m.

CHUCK M. DAHAN, M.D.
is approved by the following Health Insurance Providers:
- Humana
- Lexington Health Advantage
- Healthwise
- Jockey Int. Group Health Plan
- Commonwealth Health Alliance
- HMO Kentucky
- Blue Cross/Blue Shield
- CHAMPUS
- Medicare
- Medicaid
CALL 289-2283 FOR AN APPOINTMENT
JOHNSON MATHERS HEALTH CARE
Your Good Health is Our Primary Concern

# Fryman marks 81st year

Nov. 11, Mr. Clifton C. Fryman of Kentucky Veteran Center at Wilmore was surprised recently with his 81st birthday by his wife Rosa R. Fryman at Carlisle.

Those also attended were Glenn Smith, Mr. and Mrs. Arthur Buzzard, Mr. and Mrs. Woddie Buzzard and Brian, Mrs.

Kim Fryman and Jordan of Carlisle, Mrs. Deloris Sonders of Frankfort, Mrs. Brenda Henry, Mrs. Linda Blizard and Jamie of Bridgeport, Alabama.

The cake was fixed by her niece Janet Mitchell donated by his brother Nelson Fryman of Carlisle, which was enjoyed by all.

You may pay a lot more elsewhere, but you won't see any better.
Guaranteed Lowest Prices!
If you find a better offer anywhere, bring in the ad or written quote and we will not only match it, we'll take off an additional ten percent!
Complete frame & lenses $39
VISION for LESS
Mt. Sterling
Gateway Plaza Shopping Center
Two Pairs $69
Bifocals are just $20 More!
Open Monday-Saturday 9 a.m. - 5 p.m.
498-9144 or 800-461-5065
Buy 1 Pair Get the 2nd Pair Free! Purchase one pair of glasses from our Designer collection and receive an additional pair from our Value collection Free* *Lens upgrades extra. Coupon Expires 12/31/94
$75 Eye exam, One Pair Ciba Daily Wear Soft Contacts and One Pair of Glasses* or *Two Pairs Ciba Daily Wear Soft Contacts *Lens upgrades extra. Coupon Expires 12/31/94
Eye Exam only $19 Introductory Offer Coupon Expires 12/31/94 *Lens upgrades extra.
Designer Frames: Polo, Guess, Liz Claiborne, Gucci, Benetton and Many More!



*Holiday Hints*

# Recipe For Perfect Carving

After removing the leg and last two wing joints, make a deep horizontal "base cut" into the breast, above the wing.

Then, slice in a vertical direction, down through the breast, to the horizontal "base cut".

(NAPS)—Successfully carving beef, ham, poultry or wild game is easy if you follow this simple recipe:

INGREDIENTS
1 razor-sharp carving knife (straight edge is best)
1 knife sharpener (with precision sharpening guides)
Chefs' carving techniques

METHOD
Forged knives are best for carving because they take a sharper edge and are balanced to give better slicing control. Choose a straight edge because serrated knives tear and shred instead of cutting cleanly.

Just before carving, sharpen your knife using a manual or electric sharpener with precision angle guides and 100 percent diamond abrasives. *TIP:* Knives get dull because the edge actually folds over (not, as many think, because the edge wears down and becomes flat). The "V"-shaped edge produced by most sharpening methods is weak and tends to fold (dull) easily. The best sharpeners create an arch-shaped edge that resists folding. *TIP:* Unlike other abrasives which can damage and detemper fine cutlery, diamond abrasives increase the life of your knives because they sharpen without removing excess metal or overheating the blade.

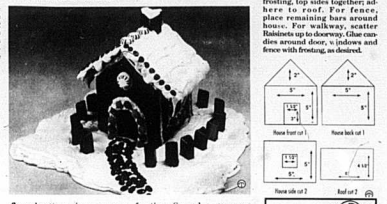
*WORTH TRYING:* Highly praised by serious cooks around the world, ChefsChoice® Diamond Hone® knife sharpeners are fast and easy to use and put an incredibly sharp, long-lasting edge on knives. For more information and store locations, call EdgeCraft: (800) 342-2255.

Carve like an expert with these simple but effective carving techniques used by professional chefs: Let meat or poultry cool 10-15 minutes after roasting—it will be firmer and easier to slice. Carve meat (beef, ham, venison, etc.) across the grain—it will be tender instead of tough. For poultry, start by removing the legs and last two joints of each wing. Then make a deep horizontal "base cut" into the breast just above the wing. Finally, slice down through the breast to the base cut. This will release perfect, even slices.

# Cooking Corner

Tips To Help You

*Your Just Desserts*



(NAPS)—Here's a cookie cooking project that will bring a warm welcome to your kitchen and a big welcome from your kids who can join in the fun. The holidays are a particularly sweet time for families to gather and share in the spirit of baking special treats.

**HOLIDAY TOLL HOUSE**
**(Makes one house)**

**COOKIE HOUSE**
**2 cups granulated sugar**
**3 ounces (3 envelopes) Nestle Toll House Choco Bake Unsweetened Chocolate Flavor**
**10 tablespoons (1 1/4 sticks) butter or margarine, softened**
**1/3 cup light corn syrup**
**1 egg**
**2 teaspoons vanilla extract**
**4 cups all-purpose flour**
**Cookie House patterns (directions follow)**

**WHITE SNOW FROSTING**
**2 cups (12-ounce package) Nestle Toll House Premier White Morsels**
**1/3 cup milk**
**3 3/4 cups (1-pound box) powdered sugar**
**1 teaspoon vanilla extract**

**DECORATIONS**
**8 bars (two 8-ounce boxes) Nestle Toll House Semi-Sweet Baking Chocolate**
**Nestlé Raisinets Candy**
**Assorted colored candies**

**FOR COOKIE HOUSE:**

**BEAT sugar, Choco Bake, butter, corn syrup, egg and vanilla in large mixer bowl until smooth. Gradually beat in flour. Add 1 tablespoon additional corn syrup if mixture is too crumbly to hold together. Press into 3 flat disks. If dough is very stiff, cover and chill until firmer.**

**ROLL one disk between two sheets of wax paper to 3/8-inch thick rectangle. (If bottom sheet of wax paper becomes wrinkled, turn over and re-adjust paper.) Remove top sheet of wax paper. Cut out shapes using two lightly floured pattern pieces; remove extra dough. Invert onto ungreased baking sheet using bottom piece of wax paper. Continue with remaining dough and patterns.**

**BAKE in preheated 350°F. oven for 10 to 12 minutes or until cookie is firm. Check to see if pieces match patterns; trim, if necessary, while dough is hot. Let stand for 5 minutes prior to wire racks to cool completely.**

**FOR PREMIER WHITE FROSTING:**

**MICROWAVE morsels and milk in large, microwave-safe mixer bowl on MEDIUM-HIGH (70%) power for 1 minute; stir well. Microwave at additional 10 to 20 second intervals, stirring until smooth; cool to room temperature.**

**ADD powdered sugar and vanilla; beat with electric mixer until smooth. Add small amount of milk, if necessary; frosting should be very stiff but spreadable. Keep covered.**

**TO ASSEMBLE TOLL HOUSE:**

**FROST entire surface of foil-covered tray or cardboard with frosting. Spread a generous amount of frosting along side edges of the four wall pieces; press walls of house together. Spread extra frosting in joints to reinforce. Allow to dry until firm. Glue on roof pieces with more frosting, allowing an overhang. Frost roof. Allow to dry. Cut baking bars into four sections each. For chimney, glue two sections together with frosting, top sides together; adhere to roof. For fence, place remaining bars around house. For walkway, scatter Raisinets up to doorway. Glue candies around door, w indows and fence with frosting, as desired.**




# Did You Know?

*Fun Facts About Pecans*

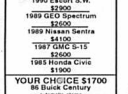
(NAPS)—Can you tell which of these facts about pecans are true and which aren't?

•Pecans were first known as "Mississippi nuts" or "Illinois nuts."

•The pecan tree is a member of the hickory family.

•Thomas Jefferson planted pecan trees around Monticello.

•One acre of pecan trees can produce about 1,000 lbs. of pecans.



About 90 percent of all pecans are shelled before being sold. A lot of these wind up in delicious, decadent Pecan Cheesecake.

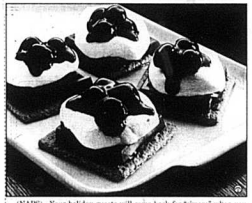
ANSWERS: All are true! Interestingly, though first known as a "Mississippi nut," Georgia is the nation's leading pecan producing state. According to the pecan experts at Edwards Baking Company, the pecan is America's favorite nut to serve during the holidays. Pecans are also the influence of Edwards Baking Company's new Gourmet Seasonal Pies for the fall—Mississippi Mud and Pecan Cheesecake. Rich, decadent indulgences, these pies are the essence of fall and are available through December.

For more information about the pecan, call the Georgia Department of Agriculture at 1-800-282-5832.

CAR HUNTER'S SPECIALS
GREAT BUYS
1989 Grand Prix SE
Loaded, Leather $5250
1986 Iroc, T/Tops
Loaded $3800
1988 S-10
5 Speed $3200
1989 Toyota Celica
$3650
1987 Bronco II 4x4
$3600
1988 4x4 S-10 Blazer
$5200
1990 Escort S.W.
$2900
1989 GEO Spectrum
$2600
1989 Nissan Sentra
$4100
1987 GMC S-15
$2600
1983 Honda Civic
$1900
YOUR CHOICE $1700
86 Buick Century
V-6, automatic, loaded
85 1000 Pontiac
V-6, automatic
83 Olds Cutlass
V-6, auto, loaded
85 1/2 Ton Chevy
5 speed, a/c
80 Chevy 1/2 Ton
V-8, auto, a/c, 5 speed
82 Cadillac
2 door, V-8, stereo
UNDER $3,000
87 Chrysler 5th Ave.
V-8, automatic, a/c
85 Astro Van
7 passenger, air
86 Buick LeSabre
V-6, automatic, 2 door
85 Cadillac Fleetwood
loaded
85 Cadillac Deville
2 door, loaded, red
86 Mercury Sable
V-6, automatic, 4 door
Santa Says "Buy Here & Save"
Jerry's Gems Used Cars
Maysville Road Phone 845-0772

CNA OPPORTUNITIES
New and increased wage scale. Certified Nursing Assistant opportunities in a progressive long-term care facility. Full and part-time positions include benefits.
CONTACT:
Director of Nursing
Bourbon Heights, Inc.
2000 South Main Street
Paris, Kentucky 40361
or you may call (606) 987-5750
E.O.E.

*A New Twist To A Childhood Favorite*



(NAPS)—Your holiday guests will come back for "s'more" when you serve them this quick holiday treat. Cherry S'Mores, made with new Comstock, Thank You! or Wilderness More Fruit Cherry Pie Filling, bring a new taste sensation to this old childhood favorite. You can also start a new family tradition by having children help prepare this easy dessert.

You'll be in and out of the kitchen in nearly no time, with more time to spend with friends and family this holiday season.

**CHERRY S'MORES**
**Prep time: 3 min.**
**Microwave time: 4 min.**

**1 bar (7 oz.) chocolate candy, broken into 8 sections**
**8 graham cracker squares**
**8 large marshmallows**
**1 Cup COMSTOCK, THANK YOU! OR WILDERNESS More Fruit Cherry or Light Cherry Pie Filling**

**Place 1 piece candy on each cracker. Microwave, 4 crackers at a time, on HIGH (100%) 45 seconds to 1 minute, until chocolate starts to melt. Place 1 marshmallow on each cracker. Microwave 15 to 30 seconds until soft. Top each with spoonful of cherry filling. Repeat.**

**Makes 8 servings.**

# Bean Contest Uncovers Tasty Recipes

(NAPS)—When Americans use their "beans" to create delicious, innovative bean recipes, the outcome is bound to be fascinating. More than three thousand talented professional chefs and home cooks proved this with their entries in America's Best Bean Recipe Contest sponsored by the American Dry Bean Board. The bean brilliance that the contest uncovered was astonishing. Entries ranged from variations on traditional baked beans to an eclectic Chili Chop Suey to a decadent Chocoholic Bean-ana Cake.

One of the most creative entries was a winning Blueberry Bean Muffin recipe that uses pureed red kidney beans as its secret ingredient. Beans are a low-fat ingredient that help make muffins moist while adding fiber, protein, vitamins and minerals. The result is a terrific-tasting muffin that can be eaten for breakfast or dessert.

**BLUEBERRY BEAN MUFFINS**

**2 cans (15 oz. each) red kidney beans, rinsed, drained**
**1/3 cup milk**
**1 cup sugar**
**1/4 cup butter or margarine, softened**
**3 eggs**
**2 tsp. vanilla**
**1 cup all-purpose flour**
**1/2 cup whole wheat flour**
**1 tsp. baking soda**
**tsp. salt**
**1 tsp. ground cinnamon**
**1/2 tsp. ground allspice**
**1/2 tsp. ground cloves**
**1 cup fresh or frozen blueberries**
**3/4 cup chopped pecans**

**Process beans and milk in food processor or blender until smooth. Mix sugar and butter in large bowl; beat in eggs and vanilla. Add bean mixture, mixing until well blended. Mix in combined flours, baking soda, salt and spices. Gently mix in blueberries. Spoon mixture into 12 greased or paper-lined muffin cups; sprinkle with pecans. Bake muffins in preheated 375° F oven until toothpicks inserted in centers come out clean, 20 to 25 minutes. Cool in pans on wire racks/5 minutes; remove from pans and cool.** *Makes 1 dozen.*

**Nutritional Information Per Serving (one muffin): Calories 286, Carbohydrate 43 g, Protein 8 g, Fat 10 g, Percent Calories from Fat 31, Sodium 500 mg, Cholesterol 64 mg.**

*Holiday Entertainment With Seafood*

(NAPS)—Elegant and easy: That's how many would describe savory, yet simple seafood fare that makes wonderful appetizers for holiday parties.

When you and your guests taste these delicious dishes—Succulent Smoked Salmon with Cucumber Dill Sauce, Garlic Shrimp and Angels on Horseback, a marvelous twist on scallops rancoction—you'll agree it's worth adding them to your holiday menu. Best of all, each dish is quick and easy to prepare, so you can spend less time in the kitchen, more time enjoying the company of your guests.

**SMOKED SALMON WITH CUCUMBER DILL SAUCE**
**cup fat-free mayonnaise**
**cup plain yogurt**
**cup bottled Lemon Butter Dill Cooking Sauce***
**cup finely chopped, peeled and seeded cucumber**
**tablespoons chopped fresh parsley**
**2 to 3 pounds smoked whole salmon or other smoked fish**
**cucumber slices for garnish**
**Combine first five ingredients. Cover and chill until serving time. Place salmon on large platter garnished with cucumber slices. Serve sauce with chilled salmon and toast points.**

**Makes about 20-24 appetizer servings.**
***Available at most grocery store seafood counters.**

**GARLIC SHRIMP**
**2 pounds large shrimp, peeled and deveined**
**2 tablespoons butter**
**2 tablespoons olive oil**
**2 teaspoons chopped parsley**
**3/4 teaspoon basil leaves**
**1/2 teaspoon oregano**
**4 cloves garlic, minced**
**3/4 teaspoon lemon juice**

**Preheat oven to 450°F. In a small sauce pan melt butter; add olive oil, parsley, basil, oregano, garlic and lemon juice and simmer. Place shrimp in shallow baking dish. Pour butter mixture over shrimp. Bake for 5 minutes. Stir shrimp one-half way through cooking time to evenly coat. Serve warm with toothpicks. Makes approximately 60 appetizers.**

Send in your Letters To Santa
It's almost that time again!
The Carlisle Mercury, in cooperation with Jolly Old Saint Nick, will present Letters To Santa again this year. Simply send your letter, along with your name, age, and your parents' name to:
THE CARLISLE MERCURY
P.O. Box 272 • Carlisle, KY 40311-0272