Carlisle Weather

THURSDAY 12/13	FRIDAY 12/14	SATURDAY 12/15	SUNDAY 12/16	MONDAY 12/17
Mostly cloudy. Highs in the mid 50s. Lows in the mid 30s.	Partly cloudy. Highs around 50. Lows in the upper 30s.	Partly cloudy. Highs in the upper 50s.	Mostly cloudy. A chance of showers. Lows in the mid 40s. Highs 50 to 55.	Partly cloudy. Lows in the upper 30s. Highs in the upper 40s.

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TUNE FROM FRONT

program while making sure all the notes were in the right place and that everyone knew where to go.

"This is the fifth year for the program, but the first time it has been all music," Kathy Caswell, director of gifted education and drama, said. "It's meant more work for Ms. Castle."

Most of the students sang in the choir for the songs, while a few were able to come down and play in the Orffestra, a collection of xylophone-like instruments, known as Orff instruments.

The program was filled with traditional Christmas carols that featured many of the children as soloists. The audience was asked to participate near the end with a sing-along that featured many polular carols.

The program then took a very humorous turn near the end with 'Grandma's Killer Fruit Cake.'

The song describes a very hard fruitcake and two drama students are featured attempting to cut the large fruitcake with a variety of items from a plastic knife to a chainsaw.

During the final song of the evening, 'The Twelve Dogs of Christmas,' the audience was called upon once again to sing with the choir as dogs and cows.

Caswell says that a patriotic program is in the works for the spring program.

Ron Middleton photo

Tiffany Roser, Kara Wells, and Courtney Wells were three of the featured vocalists during the program. They were accompanied by the Orffestra during 'Have Yourself a Merry Little Christmas.'

Jackets from front

Denver Brown photo

Head Coach Bobbie Storie's basketball Blue Jackets host Deming this Friday night and then travel to Montgomery County next Monday, Dec. 17.

Cynthiana. "It was like we hit a wall."

Darrin Herrington led the Jackets in the loss with 14 points and three assists. Ryne Bretz finished with 11 points and seven rebounds. Kyle Harmon had eight points and Nathan Hicks pulled down a half-dozen boards.

In last Friday's hoops clash with Paris in Carlisle, the teams traded opening-half offensive bursts; the Greyhounds owned the first, 24-15 - but Nicholas County outdid the visitors by eight, 23-15, in the second to leave just a one-point Paris advantage at the break.

Storie's bunch played neck-and-neck in the final period, but couldn't pull out of an eight-point hole from the third and fell 95-86.

On the bright side for the Jackets, three players netted 20-plus points in the outing. Seth Saunders and Ryne Bretz tied for team-high honors with 23 points. Herrington finished with 21.

"That's the first time I've had three kids score at least 20 points in a game since I've been here," Coach Storie told ***The Carlisle Mercury***.

Other Nicholas County scorers; Harmon 11, Hicks 7 and Josh Hunt 1.

Saunders scored 14 points Tuesday night in the Jackets' 67-41 loss at Fleming County.

"We really need to improve on the little things," the Jackets' skipper said. "We missed 17 free throws against Paris and we missed 10 more against Fleming."

Even with the losses, Storie can see things that are clicking for his scrappy club. But he can pick out the flaws, too.

"If we could take two or three minutes out of each game, without the mistakes and turnovers, we'd be in each game," Coach Storie said. "And like Tuesday against Fleming, we got within four or five points, got a steal at their end - but we couldn't make the layup."

Hicks led the Jackets on the glass against the Panthers with eight rebounds.

Nicholas County hosts Deming on Friday, Dec. 14 for a 6 p.m./7:30 p.m. junior varsity/varsity doubleheader. The boys in black and blue visit Montgomery County next Monday, Dec. 17

TRIAL FROM FRONT

had major reasonable doubt as to his guilt," said Treadway's defense attorney Grover Carrington. "There were eight jurors for acquittal and four jurors not for acquittal."

A criminal case must have a unanimous vote for a not guilty verdict. Treadway can be re-tried on the charge if special prosecutor, commonwealth attorney Woodson Wood, chooses.

Treadway was indicted two years ago and eventually tried last week for allegedly offering money to Tony Kerr, of Cynthiana, to vote for Donald "Champ" Maze, then a candidate, and now county attorney.

Kerr is a cousin to Treadway.

"We had a cooperating witness who knew people in the area," Kentucky State Police Detective Mike Martin said. "Our instructions were to see if we could solicit someone to pay our cooperating witness to vote, and we found Treadway. We have video and audio interviews in which there is basically a confession by Treadway. He didn't know he was being taped."

The incident allegedly occurred on Nov. 3, 1998, in Sharpsburg. Treadway was indicted in December of 2000.

"This case is about buying a vote in an attempt to influence the outcome of an election. Today's trial is not about the candidate, but about Treadway," Wood said in an opening statement to the jury.

Carrington said there were a number of reasons for reasonable doubt of his client's guilt.

"Tony Kerr is a convicted felon who was trying to do anything to get his prison sentence reduced; Leonard was saying crazy things and running his mouth on the tape and Martin is using Treadway to try to get to Maze," Carrington said.

Play from front

originally inspired by minor characters from the British television sitcom, "Keeping up Appearances".

For the past 11 years, Laura Lee and Michael Duncan O'Connell have traveled extensively to theaters, colleges and conferences with their performing arts programs. They were both national champions in after-dinner speaking and their television specials have aired on KET.

Since 1990, they have written in and starred in nine original plays and numerous storytelling and music concerts. They will present their newest comedy "Queen of the Bingo Parlor", at Carter Caves State Resort Park February 2002.

Tickets are sold out for Friday and Saturday night, but are available for a matinee presentation on Sunday, Dec. 16 at 1 p.m. Tickets are $25 per adult, $10 for children age 6-12, and $5 for children under the age of five. For reservations, call Blue Licks Battlefield State Resort Park at 1-800-443-7008.

ROADS FROM FRONT

Kentucky Transportation Secretary James C. Codell III at a luncheon to be held Dec. 12 at the Holiday Inn, 1887 North US HWY 23, Prestonsburg, Kentucky. The luncheon begins at noon and the awards ceremony immediately follows, around 1 p.m.

To earn the Road Master designation, an individual must first have become a "Roads Scholar" by successfully completing a training course presented by the Center in cooperation with the Kentucky Transportation Cabinet. The program consists of a series of management and operations training courses designed to provide the basic knowledge necessary to manage a roads program. The Training Program, which began in 1998, has produced 587 Roads Scholars across the Commonwealth.

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The following honors were given out recently at the Nicholas County High School football banquet.

Senior Awards	Jacket Awards
Darrin Herrington	Kyle Harmon
Richard Reid	Adam Hunter
Josh Hunt	Josh Gray
Seth Saunders	Kyle Price
Eric Earlywine	Justin Rawlings
Wesley Earlywine	Aaron Cobb
Daniel Bowles	
Jeff Farrow	
Zach Pergram	
Eric Jolly	
Kyle Rector	

1st Team EKC	2nd Team EKC
Darrin Herrington	Seth Saunders
Richard Reid	Sam Reid
Josh Gray	Eric Earlywine
Kyle Rector	Wesley Earlywine

Academic All-State (3.75-4.0 GPA)	Academic Honorable Mention-State (3.75-4.0 GPA)
Ryan Bretz	Kyle Harmon
Alan Curtsinger	Michael Ockerman
Richard Reid	Daniel Bowles
Sam Reid	Adam Hunter
Jamey Gray	
Lee Livingood	
Brandon Little	
Chris Jefferson	
Kyle Rector	

Outstanding Offensive Lineman Award
Josh Gray

Mike Florence–Courage Award
Richard Reid

Denver Brown photo

Petting Zoo

The 'Christmas on the Ranch' celebration saddles up again 14-15. The hours are 5 p.m. to 10 p.m. on Friday and Saturday. D.H. Resorts is located off route 32 halfway between Morehead and Flemingsburg. Look for the signs. For additional information call 1-800-737-7433

Saltwell News

By. Mrs. Jeff Mattox

Saltwell news

A large number of family and friends enjoyed a reception Sunday afternoon honoring the 50th wedding anniversary of Rev. Howard and Stella Livingood. The reception was held at the Carlisle Methodist Church, with cake and refreshments served.

The Saltwell Church youth group will be presenting its annual Christmas program Sunday evening, Dec. 16 at 6 p.m. Everyone is invited to attend.

Anna Stodghill of Louisville, and Virginia Biggs of Alabama, spent Friday night with Mr. and Mrs. Jeff Mattox and family. They also enjoyed the Nicholas County Elementary Winterfest held at the elementary school on Friday evening.

Harry Lee Feeback returned to church Sunday after missing several weeks due to surgery. He is recovering well.

Phyllis Brady enjoyed the community cantata and drama at the Carlisle Baptist Church on Saturday night and also the Christmas program and supper at the Rosehill Methodist Church on Sunday night.

Rhonda Walton, son Eric Wilson and Phyllis Brady visited Dorothy McDonald at Nicholas County Hospital on Sunday. Phyllis also enjoyed the Nicholas County Schools band concert on Sunday.

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Food Handling Tips for Christmas

Like most Americans, many Kentuckians will sit down to a turkey dinner this Thanksgiving to celebrate and share time with family and friends.

Since food is a common feature for most holiday celebrations, the Kentucky Cabinet for Health Services wants to make sure the food is prepared and cooked properly. Although our foods, processors and suppliers are some of the best and safest found anywhere in the world, each year some Kentucky families may experience illness from their Thanksgiving meal. The Cabinet for Health Services wants to remind Thanksgiving cooks to follow general food safety precautions.

"Many foodborne illnesses in Kentucky may be attributed to improperly handled foods in our homes," said Guy Delius, manager of the food safety branch. "There are some simple and easy food safety practices we can do in our home to minimize the occurrence of food poisoning."

"While it's important to handle foods in the home safely all the time, it's especially important to take extra care during the holidays, because families are preparing more food than usual and more family members may be helping in the kitchen," Delius said. "Also, food is often made in other family member's homes and transported to the meal site, and people often eat the leftovers for days."

Here are some more tips for the safe handling of food:

- When dealing with poultry, make sure it is not undercooked and do not let raw poultry or meat juices touch any other foods.
- Cooks should wash their hands frequently when handling food, and sanitize utensils such as knives, and items like cutting boards so that food is not cross contaminated.
- Washing food including fruits and vegetables, before preparing it.
- Food should be promptly refrigerated.
- Unclean hands are often are the source of food contamination.
- Always wash you hands prior to preparing foods.
- Wash your hands after you have handled raw meats.
- Wash your hands after you handle raw produce.
- Use soap, warm water and dry your hands with clean paper towels.

Guidelines for thawing a turkey:

Thaw in a refrigerator with the temperature at 41 degrees Fahrenheit or ess. Allow 3-4 days for thawing. Place under cool running water at a temperature of 75 degrees Fahrenheit or less; or if the entire thawing and cooking process will be done in the microwave oven, increase the temperature by 25 degrees Fahrenheit over normal conventional oven temperatures for a turkey to ensure even thorough cooking in the microwave and cook it immediately after thawing. When thawing turkey in a microwave oven, cook it immediately instead of letting it sit out.

Guidelines for preparing turkey and stuffing:

Cook at 325 degrees Fahrenheit until the internal temperature of the meat reaches 165 degrees Fahrenheit with no interruptions in the cooking process. A meat temperature of 140 degrees Fahrenheit should be maintained until the turkey is served or the meat should be immediately sliced and refrigerated on shallow platters so that rapid cooling will occur.

It is not possible to cool a whole cooked turkey in an ordinary freezer or refrigerator within a few hours. Any undercooked juices, stuffing or meat in the thickest part of the turkey may result in bacterial growth over extended cool down time, such as overnight or for longer than four hours.

Platters should not be stacked on each other since proper air circulation is necessary to facilitate cooling. A turkey should be thoroughly cooked and rapidly cooled. A metal stemmed, dial-type thermometer placed in the thickest part of the thigh or breast should be used to measure the turkey's internal temperature. It is best to cook the turkey and stuffing separately. If they are prepared together, the turkey should not be stuffed until immediately before cooking.

Transporting foods:

Make sure foods are either fully cooked and transported hot, or transported cold. Insulated containers will help keep foods hot or cold for a short period of time. The use of clean plastic coolers with plenty of ice will also keep foods cool during transportation.

Follow these suggestions when storing poultry leftovers:

Refrigerate at 41 degrees Fahrenheit or less. Wrap turkey and stuffing separately in shallow dishes or platters for storing. Prepare sandwiches on sanitized cutting boards and use clean equipment. To reheat a turkey or serve in a hot dish, rapidly heat it to an internal temperature of 165 degrees Fahrenheit and make sure it is heated thoroughly.

Follow these suggestions to properly clean utensils:

To sanitize equipment or utensils after thorough washing and rinsing, immerse them for 30 seconds in clean, hot water at 170 degrees Fahrenheit, or immerse for at least one minute in a clean solution containing at least 50 parts per million of chlorine (one teaspoon of 5.25 percent household beach per gallon of water at 75 degrees Fahrenheit). For cutting boards or equipment that is too large to immerse for sanitation, swab or wipe the clean surface with the sanitizing solution.

For more information about food safety, contact the Food Safety Branch for free literature at (502) 564-7181. Also, visit the Cabinet for Health Services, Food Safety Branch web page at: http://publichealth.state.ky.us/Food-Program.htm.

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