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Holiday Season Cookbook INSIDE

— Section S

briefs

County attorney's office initiates food drive

Floyd County attorney Keith Bartley has decided to initiate another food drive for this year in light of the overwhelming response to last year's drive, which was successful in collecting over 4,000 food items for 15 Floyd County pantries.

This year, Bartley and his staff are resolved to collect a minimum of 6,000 food items and are therefore accepting donations at the following locations:

- County Attorney's Office (Old Courthouse)
- McDowell Branch of the County Attorney's Office
- Floyd County Child Support Enforcement Office
- The Law Offices of Vanover, Hall & Bartley (Prestonsburg)

Arrangments can be made to have large donations picked up by calling the county attorney's office at 886-6863 or 886-9144 or 377-0914.

For those seeking Keith Bartley's assistance with the collections of bad check monies, the statutory fee will be waived in lieu of a can food donation.

INSIDE SPORTS



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2 DAY FORECAST

Today

Sunny

High: 72 • Low: 46

Tomorrow

Sunny

High: 71 • Low: 43

For up-to-the-minute forecasts, see floydcountytimes.com

Local attorney issues complaint against school board

by MARY MUSIC
STAFF WRITER

In April, 1993, attorney Mickey McGuire filed litigation against the Floyd County Board of Education on behalf of three former school district employees. McGuire's complaint alleged that the board and its members violated stipulations of the 'Open Meetings Act by planning and adopting a reorganization plan

during four executive session meetings that were closed to the public.

Those employees, Wayne Ratliff, food service director employed with the board for 30 years; Tommy Thompson, assistant superintendent of finance, transportation, food services, grounds and contracts employed for three years; and Pete Grisby, assistant superintendent, were terminated from their employ-

ment with the Floyd County School system following those

reorganizational meetings. Now, eight years after litigation

began and four years after the supreme court ruled against the board, stating that the board used exceptions to the Open Meetings Act to sway "unwanted or unpleasant public input, interference or scrutiny." McGuire says things haven't changed with the Floyd County School System. "We've been in litigation for eight years now trying to fix the Floyd County School system," said McGuire. "Apparently,

we're not doing that by winning in court...We haven't done anything, haven't made any progress. If we don't do something, our school system will continue to falter, and there's no hope for our children." According to McGuire, the board has made 144 similar violations of the same Open Meetings Act since 1995, 11 of

"We've been in litigation for eight years now trying to fix the Floyd County School system," — said McGuire

(See ATTORNEY, page two)

COUNCIL NIXES NUDE BAR

Prospective owner still plans to open



photos by Sheldon Compton
Prestonsburg City Council members listened as councilman Harry Adams gave a first reading on Wednesday to an ordinance prohibiting nude or nearly nude activities in establishments holding licenses for the sale of alcoholic beverages within Prestonsburg's city limits.

by SHELDON COMPTON
STAFF WRITER

Members of the Prestonsburg City Council gathered Wednesday and yesterday in back to back meetings for a first and second reading of an ordinance designed to prohibit nude or nearly nude activities in establishments holding licenses for the sale of alcohol beverages, including liquor by the drink licenses and/ or malt beverage licenses.

The new ordinance was prompted after Giovanni Maynard, a Florida resident for 25 years and originally from Paintsville, visited the city and made inquiries into establishing a gentleman's club approximately two weeks ago.

Although the ordinance, which was drafted by Prestonsburg city attorney David Neeley on Tuesday and expressly defined the areas of the female or male anatomy which were not to be

"I'm putting in a private gentleman's club... totally nude... The ordinance only pertains to the alcohol. I can't do it with alcohol, but I can do it without it. My attorney looked over the ordinance and found a loophole."

— Giovanni Maynard

(See NUDE, page two)

Two Floyd County men acquitted in Johnson County robbery trial

by SHELDON COMPTON
STAFF WRITER

James and Mark Stanley, of David, found themselves the subject of much discussion Tuesday afternoon as a Johnson County jury deliberated the status of their innocence in connection to a robbery that took place in Johnson County in early July last year.

According to Floyd County lawyer Ned Pillersdorf, the two men's attorney during the trial, the jury met for roughly 45 minutes before returning with a decision to acquit the two men.

"It basically came down to whose story they believed," said Pillersdorf. The two men were implemented in the case when 19 year-old Travis Hall, of Prestonsburg put them at the scene of the incident.

Hall, who pled guilty in the case, agreed to testify in return for a probation sentence that the Stanleys had organized the robbery while he only drove the vehicle.

According to testimony given by the alleged victim, 85 year-old Arnold

(See ROBBERY, page two)



photo by Sheldon Compton
Seven Prestonsburg High School students participated for two days in law enforcement classes at Prestonsburg Community College as a part of the Adopt-A-Cop Program. Pictured are: Instructor Mike Dixon, Jacob Shepherd, Stephen Skeens, Cynthia Fitzpatrick, Robert Mitchell, Ashley Ousley, Jennifer Patton, Brad Bevins and instructor Shawn Roop. z

PHS students look at law enforcement in the classroom

by SHELDON COMPTON
STAFF WRITER

Seven Prestonsburg High School students were recently given an opportunity to see what college has to offer in the field of law enforcement.

Through the Adopt-A-Cop program, Prestonsburg Community College law enforcement instructors Mike Dixon and

Shawn Roop "enlisted" seven students from PHS and invited them to see what the field had to offer in terms of instruction and, for future reference, possible career choices.

Dixon explained yesterday that the students — Jacob Shepherd, Stephen Skeens, Cynthia Fitzpatrick, Robert Mitchell, Ashley Ousley, Jennifer Patton and Brad Bevins —

(See PHS, page two)

Five new candidates make election bids

by MARY MUSIC
STAFF WRITER

The list of candidates to run in next year's election grew a bit larger yesterday with the addition of five candidates to run for various offices in Floyd County.

As expected, Prestonsburg Mayor Jerry Fannin tossed his hat into the ring. If re-elected, it will make Fannin's eighth consecutive year as mayor. Fannin began his involvement with the city government in 1990, as a member of the city council and began his appointment as Mayor in 1994.

Other candidates who filed papers with the Floyd County Clerk's office this week include three who applied for magistrate positions and one candidate running for a constable position.

Two candidates filed to run for magistrate in district 3. Democratic candidate Larry Foster Stumbo, McDowell will face Roger Johnson, Bevinville, who is also running for that posi-

(See ELECTION, page three)

Nude

exposed, was passed by the council unanimously after yesterday's second reading. Maynard is not finished, yet, the prospective club owner said after the meeting Thursday.

"I'm putting in a private gentleman's club . . . totally nude," Maynard said yesterday. "The ordinance only pertains to the alcohol. I can't do it with alcohol, but I can do it without it. My attorney looked over the ordinance and found a loophole."

Maynard, who left the council meeting yesterday without a definite answer as to whether he

was going to continue his pursuit of a club in Prestonsburg, said during an interview after reading the ordinance that he had revisited Prestonsburg City Hall and picked up a business license application.

"They said they didn't have anything pertaining to private clubs, only businesses," said Maynard.

Maynard says his club, which he anticipates will open sometime next week, will be a private gentleman's club called, City Lights Gentleman's Club, and will have a membership fee taken at the door of the estab-

lishment, adding that although alcohol cannot be sold at the establishment, visitors will have the option to bring their own drinks. The club, according to Maynard, will be at the old Rich's Place establishment on North Lake Drive in Prestonsburg.

"They can buy their drinks and bring them in and watch the girl's dance," said Maynard. "I can buy and then bring it and give it to the customers as a gift from a friend."

A clearly frustrated Maynard went on to explain that the situation goes beyond the city trying to put a stop to his opening a business.

"If they try to put me out, they're going against my constitutional rights by putting that ordinance into effect," Maynard said. "They can't vote on an

ordinance in two days and there will be legal action taken at a later date."

Prestonsburg Mayor Jerry Fannin said yesterday that Maynard will simply have to abide by the ordinance.

"Anybody can take you to court and whatever is legal I guess he can do, but he's going to have to abide by the ordinance," said Fannin. "That ordinance covers you whether you sell alcohol or not."

Prestonsburg city attorney, David Neeley, confirmed yesterday that Maynard had requested and was given an application for a business license, but added that the ordinance would be enforced.

"As long as the fellow has a legally and lawfully operating operation and it conforms with the ordinance as well as the

statutes of the Commonwealth of Kentucky then there won't be a problem. However, we will enforce the law as we're required to do."

Maynard said yesterday his initial plans were not to put a club in Prestonsburg, but while on his way to Virginia Beach to start a new club in that area, his family here in Eastern Kentucky asked him to stay and start a club.

"I got here and got sidetracked by my family," said Maynard, who explained he had many family members who lived in Floyd and surrounding counties. "They said they didn't have a decent club to go to here . . . I was just going to have the girls dance with bathing suits and g-strings or whatever, but now they've done gone and p—ed me off.

Continued from p1

"I'm going totally nude." The ordinance passed by the council yesterday stipulated further that the terms set forth created penalties for violations, including, but not limited to, revocation of alcoholic beverage licenses, revocation of entertainment permits and fines and imprisonment for those who are convicted of violating the terms of the ordinance.

Penalties detailed within the ordinance range from a \$250 fine to a \$500 fine, in addition to 90 days or one year prison terms depending on which section the violation falls under.

Maynard, who also makes a living as an engineer, currently owns and operates a gentleman's club in Florida, and holds several real estate investments in that state as well.

Robbery

drove the vehicle.

According to testimony given by the alleged victim, 85 year-old Arnold Mollette, and his wife, on the night of July 5, 2000, their vehicle was stopped by a fallen tree in the roadway. When Mollette stopped, he claimed that someone had stepped from another vehicle on the roadway and stolen \$2,000 from him.

Hall's version of the account included the Stanleys as he claimed James Stanley, 27, had got out of the car and grabbed the Mollettes while Mark Stanley, 23, had "yelled instructions" from the car.

James Stanley testified Tuesday that he wasn't at the scene of the crime, and had evidence provided in court to prove his claim.

"James (Stanley) testified that he wasn't there at all," Pillersdorf said Wednesday. "He

said he was working underground at Jenkins at the that time."

This claim alone may not have provided more than a "he said, she said" standpoint, however, Pillersdorf entered James Stanley's timecard from his place of employment as evidence to support the claim. The timecard accurately reflected that James Stanley had been working at the time the incident had occurred.

"Basically it came down to if the jury believed what (Travis) Hall was saying," continued Pillersdorf. "And he was the only person who identified my clients as having been in Johnson County at the time. Even the Mollettes couldn't identify them . . . they (the Mollettes) didn't have any idea who they were."

Mark Stanley did not testify during the two day trial.

Continued from p1

Attorney

which took place this year alone.

McGuire used an executive session during an April 23 meeting of the board as an example in a complaint he sent to board chairman Johnnie Ross. During that meeting, McGuire says the board violated these same laws by re-entering into closed session for the purpose of discussing "litigation, property, personnel and expulsions," when it wasn't listed on the agenda. McGuire further argued that the notice given during the regular open meeting didn't state the "general nature of business" to be discussed in executive session and that the presence of State Manager Woodrow

Carter, Superintendent Paul Fanning and board attorney Mike Schmitt during the closed session was against board policy.

McGuire asked for a response to that complaint within three days. When he received no response from Ross, who later stated he did not receive the letter until several days later because he was out of town, McGuire then sent the complaint to Albert B. Chandler III, Attorney General.

After reviewing the complaint, Chandler ruled on October 22 that the board did not violate the Open Meetings Act in describing the reason for

the closed session in its regular meeting agenda, or by allowing non-members of the board to participate in pending litigation during the closed session. However, the attorney general did find that the board's failure to respond to McGuire's complaint within three days was in violation of KRS 61.846 and that the board's "failure to comply with the requirements for conducting closed sessions constituted a violation of KRS 61.815."

"While we acknowledge that KRS 61.815 lends itself to conflicting interpretations, this office has taken a position through the years that is contrary to the Board's interpretation," responded the Attorney General's statement. "An agency is authorized to discuss its preparation, strategy or tactics relative to threatened litigation in closed session . . . that provision does not authorize it to maintain absolute secrecy as to the general nature of litigation. How else can the public, this office, and the courts evaluate the propriety of the agency's actions?"

Regardless of the attorney general's findings, however, and a promise from McGuire that "we are prepared to file a complaint" against the board on each one of the 144 alleged violations, the board doesn't seem dismayed.

"Mr. McGuire is not particularly friendly to this district," said Board attorney Mike Schmitt in an interview Wednesday. "If someone should say we're going

Continued from p1

to move that we advance into executive session to discuss litigation, property, personnel and expulsions in pursuant to KRS 61.815, and from that time forward, assuming it was inaccurate each time doesn't mean business is being conducted illegally. Since Mr. McGuire has pending litigation against the district, I suspect that there is something else he's interested in. These things do not have anything to do with his clients, yet he wants us to 'settle' the case."

"It's like saying that you pull out onto the street every morning, and every morning you don't come to a complete stop at the stop sign," continued Schmitt. "I didn't see you do it that morning, but I know you did it because you do it every morning. So, I'm going to go down there and file a complaint against you saying you do this every morning unless you do what I say."

Following the Supreme Court ruling of the initial 1993 case, Special Judge Stephen Frazier ordered that Grisby was not entitled to any additional compensation after he was awarded a partial summary judgment of \$111,000 in 1997. However, Frazier decided that Ratliff, who retired in July 1993, and Thompson are both entitled to be compensated back pay following their "illegal" termination. Additionally, Frazier asked attorneys to provide "sufficient information" to arrive at the "exact figures" to be awarded to Thompson and Ratliff.

PHS

Continued from p1

were given a "first-hand" look at what instruction was like in the classroom. The two day stint left the students with a better understanding of what college could have to offer and how the field of law enforcement could play into that equation, an added aspect that seemed to please Dixon and Roop.

"It's important even more now with the nation's heightened security for students to have an opportunity to see what we have to offer in law enforcement," said Dixon. "There will be more job opportunities in the field now and that's all the more reason for us to keep this program up and going."

Tiffany Bartley, a PHS employee who will soon be finishing course work under Dixon and Roop, helped inform the seven high school students of the unique opportunity placed before them.

"Tiffany (Bartley) has been a tremendous help in getting these young people interested in this," Dixon said.

As for the kids, the overall consensus seemed to be that of a chance to see a world they had only heard of until now.

"It gave me a great insight

into college life," said Cynthia Fitzpatrick. "I felt as if I was really involved and really enjoyed it."

Fitzpatrick said one aspect of the experience that stood out for her was the interaction between instructor and student.

"I enjoyed the way discussion was set up between the teachers and the students in the classroom," Fitzpatrick said.

The experience left some with a new outlook on the possibility of college playing into their future plans, but some were left with even more direction and focus, such as PHS student Robert Mitchell.

"I liked the class because of the teachers," said Mitchell yesterday. "I've been considering a career in law enforcement for about three years now, and this experience gave me a whole new perspective on achieving that goal."

The program integration plan to expose high school students is something Dixon and Roop hopes will continue and work to provide both parties involved.

"We were pleased to have the students in class," Roop said. "I hope it was for everyone's benefit who was involved."

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U.S. General Services Administration

Eastern Kentucky University to hold conference on legislative changes

RICHMOND — Eastern Kentucky University's Center for Kentucky History and Politics will spotlight the Commonwealth's evolving General Assembly in a day-long conference Wednesday, Nov. 28.

"Kentucky's Legislature: Dramatic Changes Over Two Decades" will feature addresses by the Assembly's two presiding officers, Senate President David Williams, R-Burkesville, and House Speaker Jody Richards, D-Bowling Green, as well as several other prominent state political figures.

The event, to be held at EKU's Perkins Building, is free, but participants are encouraged to pre-register. Pre-registration is required for the luncheon, which costs \$10. For more information, or to register, contact Center Director Dr. Paul Blanchard, 859-622-4380 or paul.blanchard@eku.edu.

"Many Kentuckians don't understand the significance of all the major changes that have occurred over the past 20 years or so," said Blanchard. "There has been wave after wave of sig-

nificant changes since the early 1980s. This conference will give us an opportunity to discuss that change and the impact it has had on the lives of Kentucky citi-

FYI
For more information about the conference, or to register, contact Center Director Dr. Paul Blanchard, 859-622-4380 or paul.blanchard@eku.edu.

zens." Sen. Williams will give the keynote address at 9:30 a.m., and Rep. Richards will follow the luncheon at 2 p.m.

Other program participants include Senate Majority Leader Dan Kelly, R-Springfield; Senate Minority Leader David Karem, D-Louisville; House Majority Leader Greg Stumbo,

D-Prestonsburg; Rep. Harry Moberly, D-Richmond, former Senate President Joe Prather, former Speaker Joe Clarke and former Senate floor leader John Berry, who headed the famous Black Sheep Squadron in the 1970s.

Also participating will be former legislator Raymond Overstreet; Rep. Kathy Stein, D-Lexington; and former legislator Walter Baker, now vice president of the Kentucky Historical Society.

Three panels will discuss how the General Assembly has become more independent of gubernatorial influence and achieved status as a co-equal branch of government, according to Blanchard.

Moberly will moderate a panel of legislators and former legislative leaders who will discuss "The Development of Legislature Independence: 1978-1990." Bobby Sherman, executive director of the Legislative Research Commission, will moderate a panel of current and former legislators in a discussion of "The Legislature Matures and Evolves, 1990-2001."

A third panel, moderated by EKU journalism professor Dr. Libby Fraas will consider the topic "Legislative Independence: A View from

Reports and Lobbyists." That panel will include long-time lobbyists Judy Taylor of the Keeneland Association and Tony Sholar of the Kentucky Chamber of Commerce, as well as veteran reporters Diana Taylor, editor of the Kentucky Journal; Barry Peel, WKYT-TV; and Jack Brammer, Lexington Herald-Leader.

Registration begins at 8:45, the opening session starts at 9:15 a.m. and the day's activities conclude at 4 p.m.

For more information about EKU's Center for Kentucky History and Politics, visit www.studykentucky.eku.edu.

Roadie's hosts Otter Creek's Santa Donations

Roadie's will be hosting donations for Otter Creek Correctional Center's 2001 Santa's Sleigh donations beginning November 14 through December 15. Old or discarded toys can be donated at the Hi Hat restaurant where they will be taken to the prison for repairs and then given to needy children in the community. For questions contact Gary or Loretta Tackett at 606-377-6700. All donations are appreciated.

Election

tion as a democrat. Stumbo was elected as commissioner during the May, 1998 primary after voters approved a commissioner system of government in 1996. Both these candidates will also face Clinis Hall, Drift, who filed for candidacy in district 3 earlier this month.

Bobby Whitaker, Hueysville, also filed as a democratic candidate for magistrate. Whitaker will be running for district 4. He will face Democrat Paul D. Tackett in the upcoming election.

No one has yet filed in district

1.

Democratic candidate Mona Case filed candidacy papers to run for constable in District 4. During next year's election, Case will face John Kidd, who filed for the same position on Tuesday.

With additional filings for candidacy this week, the total running for Floyd County offices now stand at 11.

As of yet, no republicans have filed, but are expected to within the upcoming months.

Candidates have until January 29 to file.

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<p>CINEMA 2</p> <p>MON.-SUN. 7:05, 9:05 FRI. (4:05), 7:05, 9:05 SAT.-SUN. (2:05, 4:05), 7:05, 9:05</p>	<p>CINEMA 7</p> <p>MON.-SUN. 7:00, 9:15 FRI. (4:15), 7:00, 9:15 SAT.-SUN. (2:00, 4:15), 7:00, 9:15</p>
<p>CINEMA 3</p> <p>MON.-SUN. 7:10, 9:10 FRI. (4:10), 7:10, 9:10 SAT.-SUN. (2:10, 4:10), 7:10, 9:10</p>	<p>CINEMA 8</p> <p>MON.-SUN. 7:30 FRI. (4:00), 7:30 SAT.-SUN. (1:00, 4:00), 7:30</p>
<p>CINEMA 4</p> <p>MON.-SUN. 7:10, 9:10 FRI. (4:10), 7:10, 9:10 SAT.-SUN. (2:10, 4:10), 7:10, 9:10</p>	<p>CINEMA 9</p> <p>MON.-SUN. 7:10, 9:20 FRI. (4:20), 7:10, 9:20 SAT.-SUN. (2:10, 4:20), 7:10, 9:20</p>
<p>CINEMA 5</p> <p>MON.-SUN. 8:45, 9:15 FRI. (4:15), 8:45, 9:15 SAT.-SUN. (1:45, 4:15), 8:45, 9:15</p>	<p>CINEMA 10</p> <p>MON.-SUN. 6:50 FRI.-SAT.-SUN. (4:10), 6:50</p>

Pamela Montgomery awarded All-American Scholar Scholarship

The United States Achievement Academy (USAA) recently announced that Pamela Kay Montgomery, of Prestonsburg, has been selected as one of the All-American Scholar Scholarship winners.

USAA congratulates Pamela on all of her achievements. She has compiled a record of achievements of which she can be justly proud. It is the hope of the USAA that Pamela will continue her pursuit of excellence in the future.

Pamela was nominated for the All-American Scholar (AAS) Award by David H. Cox, of Morehead State University. Upon receipt of this award, Pamela was able to compete for the AAS Scholarship, which she has now been awarded.

Dr. George Stevens, founder of the USAA, said, "Pamela is one of a few students across the country that was awarded an All-American Scholar Scholarship. This certainly places her in an elite group, and she should be very proud. We hope this award will encourage Pamela to continue striving for the best and to continue her outstanding achievements."

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Viewpoint

Worth Repeating ...

An intelligent person often talks with his eyes; a shallow man often swallows with his ears.

—Anonymous

Amendment 1

Congress shall make no law respecting an establishment of religion, or prohibiting the free exercise thereof, abridging the freedom of speech, or of the press; or the right of the people to peaceably assemble, and to petition the government for a redress of grievances.

Guest View

Latin targets

As the Bush administration formulates its policies on Latin America, it should add one new barometer to the standard list of the region's human rights indicators: the safety of journalists.

By the careful count of the InterAmerican Press Association, 243 journalists have been murdered in the line of duty in the Americas since 1988. A dozen of these journalists were killed in just the last six months. The killers of Latin America's reporters, editors, publishers and broadcasters are a now-familiar rogues gallery of drug traffickers, left-wing guerrillas and right-wing paramilitaries, assorted terrorists, the hired thugs of corrupt politicians, plus common criminals.

Most of these murders go unsolved, although it is usually obvious who the likely killers were and why the journalists were killed. In most cases, the motive was retaliation for something a journalist wrote, published or broadcast, or to prevent more such coverage. Simply put, reporters, editors, publishers and broadcasters are being murdered for doing their jobs.

Urging the U.S. government to enlist its moral authority and diplomatic clout on journalists' behalf is anything but a special-interest pleading. Quite the contrary. Active U.S. involvement in this cause would constitute a vital defense of Latin America's hard-won democratization. Every murder of a journalist chips away at the free press and freedom of information indispensable to free societies.

The simple but profound truth is that a free press is essential to self government by a free people. One cannot exist without the other.

Just as clearly, a free press is under siege in parts of Latin America. Colombia, a country shattered by the savage violence of the cocaine trade and decades of guerrilla warfare, recorded the largest number of murdered journalists — 101 since 1988. Mexico, still struggling to achieve the rule of law, ranks second, with 35 journalists killed in the last 13 years. Guatemala, Peru, Brazil and El Salvador also rank high on this lamentable list.

In each of these countries, Mexico included, democratic institutions are struggling to prevail over the violent, corrupt habits of the past. And in these and other countries of the hemisphere, the United States should be adding its considerable voice to those defending a free press and the courageous journalists who risk their lives to serve it.

A worthy start would be added pressure from Washington on those governments that have failed to bring many murderers of journalists to justice. President Vicente Fox, for example, could improve his country's poor record on this issue by ensuring that the confessed killers of San Antonio Express News correspondent Philip True are punished. Justice long delayed also awaits in the case of murdered Tijuana columnist Hector Felix and publisher Jesus Blancornelas, victim of an attempted assassination in 1997.

There is no doubt the bloody attempt on Blancornelas' life and the murder of his bodyguard-driver was the work of Tijuana's drug trafficking cartel, the Arellano Felix Organization. But the assailants were never apprehended. Justice waits.

The terrible toll of murdered Latin journalists won't abate until something more effective is done to stop it. The Bush administration should enlist the United States in this important cause.

—The San Diego Union-Tribune

TRUCKER ALBUQUERQUE JOURNAL



Think About It

The greatest show on earth

The early election campaigns have officially been ignited and this will mark my first experience working as a news reporter during this often hectic time.

I can't honestly say I know what to expect, however, I do look forward to many twists and turns along the way.

So far there have been very few notable names who have filed to run for office. I commend those who are running without a snowball's chance, because that shows the American Dream most splendidly. It is every American's right to run for public office, and these men and women who are doing so without so much as a couple of thousand to sink into the money pit are worth their weight in gold.

The truth is, my life has never been much affected by any political changes, even as far up the ladder as our fair and wonderful President of these here United States. And this has left me with a undeniable

disinterest in politics in general. I've never felt a great impact from having voted one way or the other. When Reagan was in office, I was poor. When Bush took over, I was still poor. When Clinton broke into the political spotlight, I was, you guessed it, poor. And this is the head political office. So, then am I to logically care one way or the other about who wins the race for constable, or sheriff, or judge? My life will change very little.

Don't get me wrong, I will go out and vote. Voting used to be an extravaganza in my little hometown of Virgie. Groups of people would gather in large squawking circles outside the high school, busy sampling booths and running numbers and buying votes. It was fabulous. It was like going to the circus, but without the smell of the elephants and monkeys lingering around. Instead, it was the smell of hot dogs and brownies, the mixture of a hundred different types of cheap perfume streaming from the cardboard booths where old ladies would gather to sell their candles and give out bumper stickers. Candidates of all shapes and sizes moved in hungry packs ready to

feed you and listen to you talk about the strangest things. I used to tell the same joke three times in a row when talking to them just to see how many different ways they would laugh at the same thing. They would stand with ribbons and flyers and pamphlets of all kinds stuffed in their coat pockets and hanging from the back of their trousers and laugh just as hard the second time around as they eventually would the third time around. And I respect that. I couldn't pretend to be interested to such a degree as that. It takes a great deal of talent and dedication to seem to care so much. I'm sure it's the true mark of a life-long politician.

Sadly enough, though, election time has lost that energy. I'm not educated enough in politics to understand why or offer a theory to explain this fact, but it just ain't the same.

Perhaps this election season will bring back those old days of gathering outside the nearest public place and sitting up booths. It'll be just like the Jenny Wiley festival or Hillbilly Days. Oh, it'll be great. Can't you smell the hot dogs? If you listen close enough you can almost overhear a thousand people talking about things that don't interest them with a passion and conviction that would impress even the toughest drama teachers.

It truly is the greatest show on earth.



SHELDONCOMPTON

Letters

Sheriff a true humanitarian

For the past several years, Floyd County Sheriff John K. Blackburn has sponsored a fundraiser for the Kentucky Sheriff's Boys & Girls Ranch. Each year we do calendars for the Floyd County Sheriff's Office, with various advertisers supporting it. We would like to thank Sheriff Blackburn, his staff and his advertisers for their support of this fundraiser.

We are very thankful to Sheriff Blackburn and his staff, who work diligently to see that this calendar is a successful fundraiser!

The camping program we provide for underprivileged children throughout Kentucky helps young people and changes their lives for the better. The Ranch now does about five calendars in various counties throughout Kentucky to help raise the needed funds to continue providing a week of camp, free of charge, to these most deserving children.

Sheriff Blackburn's calendars, over the past several years, have raised much-

needed funds to help the camp! He and his staff are to be commended for their hard work and efforts in obtaining the necessary advertisers and getting the word out about our camp to benefit needy children.

We say thank you for an outstanding job and your continued support of this fundraiser. We look forward to working with Sheriff Blackburn and the community in the coming years on this fundraiser.

Ray Stoess
Ranch Director

Meadows Branch thanks firefighters

We would like to express our thanks to the Prestonsburg city firemen and police officers who assisted with fighting the forest fires at Meadows Branch in Prestonsburg during the past week and over the weekend. Their quick response and the bravery of these individuals helped to save homes as they joined residents in protecting their property and pre-

venting further forest damage.

We also would like to thank the National Guard for the water drops which helped extinguish the blaze.

Clara Garrett
Beth Garrett
Bill Garrett
Prestonsburg

Enough broken promises

Den Hunter expressing his feelings about getting a road blacktopped on Buck Horn Road, better known as Tucker Hollow, at Beaver off Route 979. There are three buses that travel this hollow. I talked to the commissioner in this area about this road. He said the three buses on this road are wasting taxpayers' money. I think when our school kids are involved we should fix our roads. Why should they blacktop some hollows where there are no buses running and not get to the ones

(See LETTERS, page five)

The Times

Published Sunday, Wednesday and Friday each week

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263 SOUTH CENTRAL AVENUE
PRESTONSBURG, KENTUCKY 41653
Phone: (606) 886-8506
Fax: (606) 886-3603
www.floydcountytimes.com

USPS 202-700

Entered as second class matter, June 18, 1927, at the post office at Prestonsburg, Kentucky, under the act of March 3, 1879. Periodicals postage paid at Prestonsburg, Ky.

SUBSCRIPTION RATES PER YEAR:
In Floyd County: \$48.00
Outside Floyd County: \$58.00

Postmaster: Send change of address to:
The Floyd County Times
P.O. Box 390
Prestonsburg, Kentucky 41653

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Letter Guidelines

Letters to the Editor are welcomed by The Floyd County Times.

In accordance with our editorial page policy, all letters must include the signature, address and telephone number of the author.

The Times reserves the right to reject or edit any letter deemed slanderous, libelous or otherwise objectionable. Letters should be no longer than two type-written pages, and may be edited for length or clarity.

Opinions expressed in letters and other voices are those of the authors and do not necessarily reflect the views of the newspaper. Send letters to: The Editor, The Floyd County Times, P.O. Box 391, Prestonsburg, Ky. 41653.



Alice Rowe, seated, Freda Hicks, Jean Meade, and Dorothy Harris work on angel costumes for the children participating in the Benedict Baptist Church Christmas pageant.

Quilt Guild encourages new membership

The Floyd County Quilt Guild met recently to work on angel costumes for the Benedict Baptist Church, Slick Rock. The guild meets the first and third Wednesday of each month at the Floyd County Extension Office, Prestonsburg, directly across from the Brad Hughes Toyota dealership.

Their next meeting will be held on Wednesday, Dec. 5, beginning at 10:00 a.m. This will be a Christmas Pot Luck dinner meeting.

All members are to bring a covered dish. All are welcome to attend and to join the quilt guild - membership dues are \$5.00.

Beginning crochet and / or quilting will be taught at the December meeting. New mem-

bers should bring two 18" squares of muslin, batting, hoop, needle, thimble, thread, and scissors.

No meetings will be held on the third Wednesday in November or the third Wednesday in December due to the holiday season. In January, the guild will resume its regular meeting schedule. However, during the winter months if school is canceled due to inclement weather, the guild does not meet.

Imogene Branham, president of the Quilt Guild, invites everyone interested to attend and to bring ideas for a new quilting project.

For more information about the Quilt Guild, please call the extension office at 886-2668.



Imogene Branham, president of the Floyd County Quilt Guild.

Science fair workshops prepare teachers for student competitions

Students will soon brew up some science fun to win prizes at a regional science fair in March hosted by the East Kentucky Science Center (EKSC). As part of the preparations, EKSC is showing teachers how to help their students become better brewers.

The Science Center is conducting a regional science fair on March 23, 2002, for students in grades 4 through 8 in Floyd, Martin, Magoffin, Johnson and Pike counties. Students will conduct experiments or statistical analysis on topics of their choice, according to Cathy Neeley, EKSC Outreach Education coordinator.

"Students will learn how to research a topic, organize their work, and use scientific skills. They will use scientific inquiry, critical and creative thinking skills; research tools and scientific equipment to solve prob-

lems or conduct statistical analysis," Neeley said.

In order to help students prepare for the competition, the Science Center is conducting informational workshops for teachers in each entry county. During the sessions, teachers will learn how to conduct science fairs in their schools. They will also learn about the goals, procedures, timelines, rules and project designs for the science fairs.

The workshops comply with state guidelines. Attending teachers will receive a list of Core Content/Program of Studies correlation.

The first workshop will be held on Tuesday, November 27, from 4:30 p.m. to 6 p.m., at the Rufus Reed Library in Lovely, Martin County. Registration deadline is November 26.

A second workshop is scheduled for Floyd County,

Thursday, November 29, from 4:30 p.m. to 6 p.m. in the Floyd County Library, Prestonsburg. That registration deadline is Wednesday, November 28.

A third workshop will be held in Pikeville, December 3, at Pikeville College. Workshops will also be held in Magoffin and Johnson counties. Those dates have not been finalized.

The workshops are free. All entries into the regional science fair are also free.

The East Kentucky Science Center is a non-profit organization dedicated to enhancing science education in Eastern Kentucky.

To register, or for more information about the workshops or the programs at the East Kentucky Science Center, call the Science Center at (606) 889-0303, or visit the Center's website: www.wedoscience.org.

PRIDE awards grants to help Floyd County clean up streams, roadsides and illegal dumps

PRIDE (Personal Responsibility in a Desirable Environment) has awarded Community Grants to the cities of Martin and Prestonsburg totaling \$36,450 that will be used in several cleanup projects. The city of Martin was awarded a grant of \$15,700 that it will use to construct a recycling compost facility and hold a community cleanup and appliance buy-back. The city of Prestonsburg will receive \$20,750, which it will use for a

spring cleanup and to purchase a video surveillance camera to monitor an illegal dump area.

Since the program began in 1998, PRIDE has awarded 332 community grants totaling \$7,502,921 including 54 grants this year, totaling \$1,796,852. That money has been used across the 40-county region PRIDE serves in a variety of cleanup projects. Some examples of the work being done by eastern Kentucky citizens include:

- cleaning up 906 illegal dumps;
- purchasing 132 pieces of recycling equipment;
- funding five watershed watch programs;
- cleaning up 138.25 miles of streams;
- purchasing 35 surveillance cameras for illegal dumping areas;
- conducting 39 appliance buy-backs.

"In the four-year history of the program, PRIDE has made remarkable strides in cleaning up river, lakes and streams throughout 40 counties of eastern and southern Kentucky," Congressman Hal Roger said. "Through unique public and private partnerships, our citizens

have proven that they can make a difference in correcting generations of abuse. It's an incredible story about what can be accomplished when we work together."

PRIDE was started by Rogers and Kentucky Natural Resources and Environmental Protection Cabinet Secretary James Bickford in an effort to provide government resources to local citizens as they work to clean up the environment in southern and eastern Kentucky. Funding for the education program is provided by a grant to PRIDE from the National Oceanic and Atmospheric Administration (NOAA).

For more information about PRIDE, or to obtain a complete summary of all of this year's awarded grants, contact the office at 888-577-4339, or visit the web site at www.kypride.org.

www.americanheart.org

Letters

Continued from p4

where school buses do run? It just doesn't make much sense to me.

I know many of you have heard over the years from our politicians saying, "Let's give our children a better education." That is a great idea, but we should get better roads to get our children to and from school so they can get the education they deserve.

I was promised guardrails on Route 3379 on Branham's Creek two years ago. I have never seen the first guardrail yet. Don't you think we have enough broken promises?

Let's speak out for what we think is right for our children and others.

There are people wanting me to run for magistrate here in District 4 in Floyd County. I want to know what the people think. Should I run or not?

Just write me: Den Hunter, P.O. Box 267, Harold, KY 41365 or call 587-1804 or 587-2772.

I won't make a lot of promises but I will do everything I can for the people to better our roads for our schools, so it will be safer for our school buses and also our parents that take their children to and from school.

Den Hunter
Harold

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Gessed correctly
Rose Johnson

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For more information or to register for class, please call Karen at (606) 886-3863 or toll-free at (888) 641-4132, ext. 258.

Community Calendar

Calendar items will be printed as space permits

Editor's note: Due to rising costs and space limitations we will no longer be accepting items for our Community Calendar that contain a revenue-producing nature as of Monday, October 8. If your organization is holding a fundraising event, please contact our classified or advertising departments to announce your event. The Floyd County Times will continue its practice of posting meeting dates and public service announcements, up to seven lines of type. These submissions must be received in writing no later than 5 p.m. Monday for Wednesday's publication, and 5 p.m. Wednesday for Friday's publication. Items may not be taken over the telephone. Community Calendar items are subject to editing according to space limitations.

Noted author to speak

Richard Paul Evans, the author of "The Christmas Box," will speak on Monday, Nov. 19, at 7:00 p.m., at The Church of Jesus Christ of Latter-Day Saints, located on Route 80, Martin. The evening is free and open to the public.

Youth Rally

First United Methodist Family Life Center will hold its monthly youth rally on Saturday, November 24, from 7:00 p.m. until 10:00 p.m. All are welcome to attend and bring a friend. Free food, fun and Christian fellowship. Call 297-2715 for more information.

Jenny Wiley AARP to meet
Friday, November 16

Rebecca Haywood will be the guest of Jenny Wiley AARP Chapter No. 3528, at the meeting to be held Friday, November 16, 6 p.m., at the First Presbyterian Church, Prestonsburg. All members and guests are encouraged to attend.

Free business workshop

"Starting your own Business" is a free workshop for prospective and existing small business owners. The workshop is being offered by the Morehead State University/Small Business Development Center and Mayo Technical College. It will be held on Tuesday, Dec. 4, at Mayo Technical College, Paintsville, from 1 - 3:30 p.m. You may call (606) 432-5848 for more information or to pre-register.

Love Line Christmas donations

Bring toys or food to the following locations: John Gray Pontiac, Paintsville, 606-297-4066; Gloryland Church, Pastor Jim Riddle, 270-622-5266. Contact "LoveLine Outreach" at 606-889-9056 from 8 a.m. until 10 p.m., or fax to: 606-889-9092, or write to: 57 Hopson Street, Auxier, KY.

Gospel Sing

There will be a gospel sing at the Faith Independent Free Will Baptist Church, November 17, beginning at 7 p.m. Special singing by Family Tradition, Voices of Faith and others.

End of Life seminar

A seminar entitled "End of Life" will be presented on Thursday, Nov. 29, at the Parkview Nursing and Rehabilitation Center, Pikeville. Dr. Tamara Musgrave, Lawana McGuire, hospice clinical director, and Judith Branham, administrator will speak to nurses, doctors, families and caregivers. Heavy hors d'oeuvres will be served at 5:30 p.m. For further information call Angie Owens, social services director, at 606-639-4840.

Emergency services honored

A salute to emergency service personnel will take place at

the Parkview Nursing and Rehabilitation Center, Pikeville, on Tuesday, Nov. 20, from 2-6 p.m. Hot dogs and other refreshments will be served. All are welcome to attend. Call 606-639-4840 for more information.

PHS grads of 1992 plan reunion

The 1992 graduates of Prestonsburg High School are now planning their 10th reunion. Phone numbers and addresses of all graduates are needed. Please contact Alan Derossett at (606) 874-9514.

Conservation contest deadline

The deadline for entries into the Floyd County Conservation District's 2001 Conservation Art and Writing contest is Monday, November 26. Students K-5 may enter artwork on an 11" x 14" poster. Students in grades 6-12 may enter a writing, not to exceed 1,000 words. Awards will include certificates, t-shirts, and trophies, including a \$50 savings bond. The contest is sponsored by the Floyd County Conservation District, Kentucky Farm Bureau, The Courier-Journal, and the Kentucky Association of Conservation Districts. For more information, contact the District's office at 889-9800, or e-mail to: conserve@eastky.net

Conservation District meeting

The Floyd County Conservation District will hold their regular monthly meeting on Tuesday, November 20, at 10 a.m., at the District Office located approximately 1/2 mile from the Lancer-Watergap intersection going toward Jenny Wiley State Park. This is an open meeting and the public is invited to attend. For more information, call 889-9800.

Maytown Lifetime Learning Center activities

Volleyball: Mondays, 8 p.m., teens and up; Basketball: Tuesdays, 4-5 p.m., all ages; Prayer Lunch: Tuesdays, 12 p.m., bring sack lunch; Breakaway: Wednesdays, 4-5:15 p.m., after school mentoring/tutoring program; Thursday Night Live: Thursdays, 7:30-9 p.m., 7th grade and up; Community Faith: Sundays, 7:30 p.m., all ages. Call 285-

0539 for more information.

Maytown Lifetime Learning Center classes

Basic Computer II: Begins Monday, Nov. 19, 6-8 p.m., \$15 (\$10 if took Computer I); Ceramics, Drawing, Sewing /Craft, Basic Computer I, and Sign Language will begin once classes are filled, cost between \$5 and \$20. Call 285-0539 for more information.

Domestic Violence Councilmeet

The Floyd County Domestic Violence Coordinating Council will meet on Tuesday, Nov. 20 at 4 p.m. in the law library of the old Floyd County Courthouse. Purpose to coordinate efforts to reduce domestic violence in Floyd County through cooperation, education, and legislation. All interested persons — service providers, law enforcement officers, victims and citizens — are welcome to attend.

Kentuckians for Quality of Life

A coalition on behalf of frail elders and persons with disabilities will host a public forum on Monday, Nov. 19, at the Mountain Arts Center, from 1-3 p.m. Resource information will be available and refreshments will be provided by AARP. For more information, call Big Sandy Area Agency on Aging, long term care ombudsman, Steve Jones, at 1-800-737-2723, ext. 314.

Applications for Mrs. Floyd County

Applications are now being accepted for the title of Mrs. Floyd County. Competitions will include interview, aerobic wear, and evening gown - there will be no swimsuit competition. Married women living in the Floyd County area that are interested should call (304) 453-6443, or e-mail: mrswwintl@aol.com. Website address: www.mrskentucky8m.com.

Quilt Guild to meet

The Nimble Thimble Quilt Guild meets on the first Wednesday of each month at the Floyd County Co-op Extension office. New membership is encouraged. Hand quilting techniques taught and shared, new ideas welcomed. Bring: Two - 18" sq. muslin; batting,

hoop, needle, thimble, thread, and scissors. More info. call 886-2668.

"Auxier Lifetime Learning Center"

G.E.D. classes - FREE - each Thursday, 1 to 4 p.m. For more information, call 886-0709.

FREE study hour available to all elementary and high school students. Hours 4:30 to 5:30 each Tuesday and Thursday. Gym time allowed after completion of homework. Tutors available.

Mud Creek Clinic

A social security representative will be at the Mud Creek Clinic, Grethel, each Tuesday (except holidays) throughout Nov., and Dec. This representative will assist in filing retirement and disability claims, and survivors benefits, in addition to SSI, Black Lung, and accepting applications for social security numbers.

Housing assistance in Wayland area

HOMES Inc. has opened an office in the Wayland Community Center to assist low income persons in the Right and Left Beaver areas with housing needs. Nelson Hopkins is in the office on Wednesdays from 7:30 a.m. to 4 p.m. to help persons who need repairs on their existing homes or with securing new housing. Area persons may call 358-9473 on Wednesdays to speak with Hopkins or leave a message on other days. Or they may call the HOMES Inc. headquarters in Neon, toll-free, at 1-877-271-1791, ext. 10.

Attention Veterans!

The Kentucky Dept. of Veterans Affairs has moved their veterans field representative office from the Prestonsburg Courthouse to the Kentucky National Guard Armory on Rt. 321 North, just outside of Prestonsburg. Services remain free of charge and phone number remains the same—(606) 886-7920.

Good Grief, Look Who's 50!

Love, Your family



USDA-RURAL DEVELOPMENT Seeking Janitorial Services

USDA, Rural Development is seeking interested parties to submit quotes for janitorial services for the building located at 214 South Central Avenue, Prestonsburg, KY, phone (606) 886-9545, ext. 4. The period of service would be from December 1, 2001 until September 30, 2002.

Please submit your name, address and phone number to the USDA-Rural Development office in Prestonsburg no later than November 23, 2001.

Katy Friend Freewill Baptist Homecoming Weekend

Saturday, November 17th — 7:00 p.m.
Jackson Family Singing
Sunday, November 18th — 11 a.m.
Preaching by Dick Vanhooose
Special Singing • Dinner Afterward



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National Dirt Late Model Hall of Fame launches new website

SPECIAL TO THE TIMES

Dayton, Ohio - The National Dirt Late Model Hall of Fame (NDLMHOF) now has a presence on the internet. Administration members of the NDLMHOF announced today the creation of a new website devoted to the year old organization that can be accessed at: <http://www.dirtamerica.com/ndlmhof>. The new website features current NDLMHOF news as well as information, articles and photos on the fledgling organization and the inaugural NDLMHOF Induction Ceremony that took place last August at Florence Speedway.

"We're real happy to have a website up and have the opportunity to keep everyone up-to-date on National Dirt Late Model Hall of Fame news, activities and upcoming plans and events," stated Bill Holder, Executive Director of the NDLMHOF. "We have a lot of exciting plans for the coming year and beyond. Having a website will help keep race fans informed of news and upcoming activities."

"It will also serve to house

(See TRACK, page two)

NAIA men

Alice Lloyd falls to Brevard, 94-85

by STEVE LeMASTER SPORTS EDITOR

The Alice Lloyd College Eagles went on the road to Brevard, North Carolina on Tuesday and came away smarting after a 94-85 loss.

Host Brevard led 53-50 at the half and went on post the nine-point win led by a 21-point performance from David Evans.

Tyjuan Campbell added 15 points for host Brevard and Travis Williams netted 14. Prestonsburg High product Matt Tackett had six points in just over 10 minutes. He was one-of-two from three-point land.

Coach Gary Gibson's Alice Lloyd team was led in scoring by Jason Collins and former South Floyd Raider Ryan Shannon. Both players tossed in 12 points in the setback. Kent Campbell had 10 points in the loss. Another former Raider, Jimmy Stumbo, had eight

(See BREVARD, page two)

NAIA women

Lady Bears down Milligan

TIMES STAFF REPORT

Sophomore Cindy Burks flipped in four three-point shots in six tries Tuesday night to help lead Pikeville College past Milligan College 71-59.

The 5-6 guard from Louisville's Male High School led a balanced attack with 12 points as 14 Lady Bears scored on the night. Junior All-American Amanda Collins tossed in 11 and grabbed nine rebounds in the win.

Collins' rebounding effort helped Pikeville to a 40-37 edge on the glass.

Collins had four points in a 10-0 run late in the first half to push Pikeville in front

(See WOMEN, page two)

FLOYD COUNTY Sports

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Friday

November 16, 2001

SECTION • B

Sports Editor: Steve LeMaster

Phone: (606) 886-8506
Email: sports@floydcountytimes.com

www.floydcountytimes.com

Herd ready for Bobcats, Battle for the Bell

SPECIAL TO THE TIMES

With the Mid-American Conference East Division title in hand, along with a berth in the MAC Championship game for the fifth year in a row, you'd think it would be hard for the Marshall coaching staff to get the newly ranked Thundering Herd ready to play this week against Ohio in the annual

"Battle for the Bell".

The fact that the Bobcats (1-8) come into the game having been shutout in their last two outings, against Buffalo and Bowling Green, would seem to back up that thought.

But, all the Marshall coaches need do this week is break out the film from last season's game against Ohio up in Athens. In that game, the Bobcats literally

ran the ball down the throats of the Marshall defense, piling up 401 yards on the ground en route to a 38-28 upset of the Herd. The win gave the Bobcats a share of the MAC East title last year.

Since that game the two programs have gone in opposite directions. The Herd bounced back to win their fourth MAC title and down Cincinnati in the

Motor City Bowl while the Bobcats lost head coach Jim Grobe to Wake Forest.

This year the Herd lost their opener at then No. 1 Florida, but has now rolled off eight straight wins, tied for the third longest active streak in college football while the Bobcats lost their first four games, including close losses to Akron, Iowa State and Toledo, before downing Central

Michigan. Ohio is now on a second four-game skid this year and is on pace for its worst season since an 0-11 campaign in 1994, the year before Grobe took over the program.

Additional distractions may abound this week for the Herd as well as games in the West Division will likely determine

(See HERD, page two)

Blackcats are BACK

This week's games

Class A
Paintsville (10-2)at Fleming-Neon (11-1)
Newport Central Catholic (11-1)at Beechwood (9-3)
Lou. Holy Cross (11-1)at Danville (10-2)
Mayfield (7-5)at Ballard Memorial (11-1)

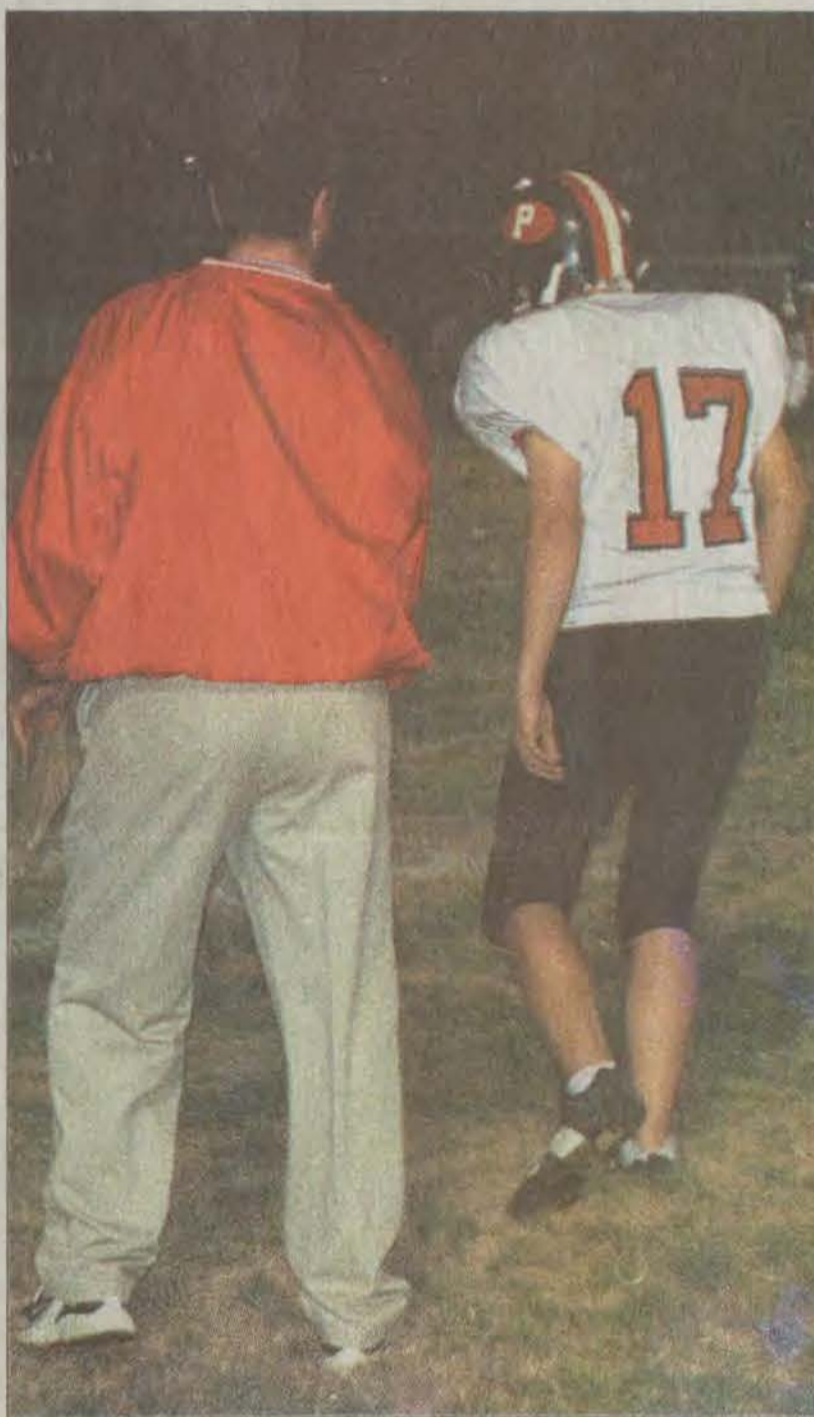
Class AA
Belfry (8-4)at Prestonsburg (11-1)
Mason County (11-1)at Fleming County (11-1)
Bardstown (12-0)at LaRue County (11-1)
Trigg County (10-2)at Glasgow (11-1)

Class AAA
Bell County (9-3)at Rockcastle County (12-0)
Covington Catholic (8-4)at Lexington Catholic (12-0)
Central (9-3)at Boyle County (12-0)
Hopkinsville (11-1)at Bowling Green (10-2)

Class AAAA
Henry Clay (10-2)at Bates Creek (9-3)
Trinity (10-1)at Oldham Co. (9-3)
Meade Co. (11-1)at Male (10-2)
Apollo (9-3)at Owensboro (10-2)

High school football scoreboard

Paintsville 28,Middlesboro 23, Class A	Fleming-Neon 13,Hazard 7, Class A
Mason County 40,Lloyd Mem. 35, Class AA	Prestonsburg33, Leslie County 0, Class AA
Trigg County 21,Owensboro Cath. 14, Class AA	Glasgow 26,Monroe County 3, Class AA
Bardstown 56,Moore 30, Class AA	LaRue County 21,Corbin 20, Class AA
Fleming County 45,Russell 21, Class AA	Belfry 27,Breathitt County 26, Class AA
Bowling Green 52,Pad. Tilghman, 40, Class AAA	Hopkinsville 36,Franklin-Simpson 16, Class AAA
Central 28,Fairdale 7, Class AAA	Boyle County 64,Bullitt E 13, Class AAA
Covington Catholic 18,Highlands 15, Class AAA	Lexington Catholic 36,Holmes 16, Class AAA
Rockcastle Co. 29,Ashland Blazer 14, Class AAA	Bell County 8,Lawrence Co. 0, Class AAA
Oldham County 23,Shelby County 10, Class AAAA	Henry Clay 56,Paul Dunbar 7, Class AAAA
Tates Creek 28,Scott County 0, Class AAAA	Apollo 32,Henderson County 15, Class AAAA
Trinity (Louisville) 56,Ballard 14, Class AAAA	



Prestonsburg Coach John DeRossett (left) and quarterback Joey Willis have helped lead the Blackcats back to the regional championship game. Willis quarterbacked Prestonsburg to a regional championship last season. The Blackcats will look for another regional title tonight when they entertain the Belfry Pirates.

Ortega named SCAC Defensive Player of the Week

TIMES STAFF REPORT

Centre College safety John Ortega has been named SCAC Defensive Player for his play in the Colonels' 34-31 win over Rose-Hulman last week. Ortega intercepted a pass late in the fourth quarter with the Colonels clinging to a three-point lead and returned it 22 yards to preserve the win. Ortega had 12 tackles in the game and one pass breakup. He currently ranks third in the conference with 108 tackles.



John Ortega

Centre finished its season with a 9-1 record and clinched second place in the conference with Saturday's win. The Colonels' nine wins in a single season is the most wins that a Centre football team has had in a single campaign since the famous Prayin' Colonels recorded 10 wins in 1921.

Ortega starred at Prestonsburg High School before playing on the University of Kentucky JV football team for one season. He played his high school football for current PHS head coach John DeRossett.

John could play at any level," said DeRossett. "A lot of big schools like Kentucky sometimes overlook kids like John. UK's loss is Centre's gain."

Two PC volleyball players named All-MSC

TIMES STAFF REPORT

A pair of freshmen from the same Brazilian town represent Pikeville College as members of the All-Mid-South Conference volleyball team.

Marcela Severiano and Tereza Morano, both of Fortaleza, were first-team selections in a vote of coaches in the MSC. Junior Eliza Davenport was selected to the second-team.

"There's no question that the reason we've been able to enjoy this much success is the addition of Marcla and Tereza," said Coach Missy Gragg, who has guided the team to a berth in this weekend's NAIA Region XI tournament in only the team's third season of varsity play. "They have rounded out our team and given our other players the confidence they needed to compete at

(See VOLLEYBALL, page two)

Rebels to host first of two panoramas

by STEVE LeMASTER SPORTS EDITOR

6 p.m. start.

Fans of high school boys' basketball will want to head up to Allen Central High School tomorrow for the first of two preseason panoramas hosted by the ACHS Rebels.

The first game of the panorama, a 5 p.m. contest, will pit the Betsy Layne junior varsity against the Trimble County junior varsity. The second game of the evening has the Betsy Layne varsity taking on Trimble County's varsity and first-year head coach Kevin Spurlock. The Bobcat-Wildcat contest is slated for a

Spurlock, a former Allen Central player and coach, will be making his coaching debut with the Wildcats. he took the Trimble County job earlier this year.

The third game of the evening features the Allen Central junior varsity in action against the Lawrence County junior varsity. That game is scheduled to get underway at 7 p.m. The final game of the evening has the Allen Central varsity in action against the Lawrence County varsity in a game scheduled to get underway at 8 p.m.

"We'd like to invite everyone to come out," said Allen Central head coach Johnny Martin. "Admission for the games will be four and three dollars."

Host Allen Central heads into the upcoming season with just one starter returning from a team which made it to the 15th Region finals in March. Shawn Newsome, last season's 58th District player of the year, is the lone returning starter for the Rebels.

Allen Central will host its second panorama on Saturday, November 24.

(See REBELS, page three)

Roundball Spotlight

Erin Majakey

High school: Allen Central
Class: Junior
Coach: Cindy Halbert
Position: Guard
Number: 23



Lady Cats beat ACMS

TIMES STAFF REPORT

The Adams Lady Cats captured a Floyd County girls' basketball championship last Friday night with a thrilling 45-43 win over the Allen Central Middle School Lady Rebels.

ACMS trailed Adams 15-12 at the half before playing even with the Lady Cats in a very competitive third period. Allen Central Middle's Natasha Blanton scored eight of her

game-high 18 points in the third quarter. Meaghan Slone answered the call for Adams in the third quarter with five points. Three of Slone's five third quarter points came on a three-point field-goal. Brandi Meade scored eight of Allen Central Middle's 10 third quarter points. The Lady Cats outscored Adams 16-13 to take the contest into overtime. Tied at 38 heading into the overtime period, Adams got a big three-

point basket from Jenna Stewart. Meaghan Slone added two points and Darcey Hicks connected one one-of-two free-throw attempts to propel Adams to the county championship. Blanton scored all five of Allen Central Middle's overtime points.

Stewart paced Adams with 14 points. Just behind Stewart in the scoring column was

(See ACMS, page two)

Evernham's choices prove popular

by STEVE MICKEY
NASCAR COLUMNIST

When Ray Evernham left what many in the sport considered the best job in all of NASCAR as Jeff Gordon's crew chief to become the main man in Dodge's return to the Winston Cup Series, many people wondered if it was a career killing move. After all, Gordon was not

only the dominant driver in the Series at the time but was also considered to be the future of the sport.

Long before Evernham ever had a Dodge ready to compete on the track, he made one of his boldest decisions when he decided to hire longtime Ford driver, Bill Elliott, to become his driver. The decision was questioned by many who said that Elliott hadn't been to victory lane since driving for Junior Johnson in 1994. There was no questioning his resume as the Georgia native had done it all in the Series, but his trips to victory lane since leaving Johnson after the '94 season were nothing more than memories.

While the memory of his trips to victory lane was fading, his fans still relished the memory of those trips and anxiously awaited the day that "Awesome Bill" would make his way back to victory lane. He celebrated his 25th year in the Series last season and while he did have some good finishes in his silver anniversary year, he found himself in 21st place in the final point standings. Rumors of his retirement often came up in articles, but while the speculation about his future took place, he and Evernham had already been talking about the possibility of working together in 2001.

Dodge wanted Evernham to hire one driver that would give their comeback effort instant cred-

ibility and Elliott's career was one that did just that. Elliott not only had won a Winston Cup Championship, he also had on his resume 40 Winston Cup wins. Bill's career accomplishments also included what you would refer to as landmark achievements in being the first driver to ever win the Winston Million Bonus and record holder of the fastest lap ever turned in NASCAR qualifying in 1987 at Talladega with a lap of 212.809 mph.

Dodge also got a leg up with winning back some of its fan base when Evernham signed Elliott. The fans voted Elliott last year as NASCAR's most popular driver for the tenth straight year and the 15th time in the last 17 years. His fan base was one of the largest in the sport and it appears that his switch from a Ford to a Dodge this season has done little to reduce its number.

Evernham and Elliott's first year together has gone pretty much the way that most first year operations go. There has been some great qualifying efforts and at times some very competitive runs, but in many races the finished didn't really reflect the way the team had performed.

As the season unfolded the team's running the new Dodge Intrepid began to show signs that a Dodge could be competitive and actually win some races. Sterling

Marlin's Coor's Light Intrepid has run up front all season. This gave Dodge teams the hope that they would also begin to get competitive before the season ended.

During qualifying on Friday at Miami, Evernham saw Elliott sit on the pole and his driver, Casey Atwood, sit on the outside pole. It was a sign of what was to come as race day unfolded with both teams having strong runs right from the drop of the green flag.

Before the last caution of the day it looked like it was going to

be Atwood who would get Evernham his first ever Winston Cup victory as a car owner, but all of that changed with a late race caution that opened the door for Elliott to run down his young teammate.

It had been 226 races since Bill Elliott made a pass late in a race to go on to win a Winston Cup race, but once he made the pass he drove like it was still a common sight. What was different was the donuts and burnout that followed the waving of the checkered flag. They

didn't do those things back in the 80s and early 90s when he was one of the top of his game. But, it does show not only can he still win, he can win it with the style the sport now dictates for the new century.

RACE PREVIEW

- Event: NAPA 500
- Track: Atlanta Motor Speedway (1.54 mile tri-oval, 24 degrees of banking in the turns)
- Date: Sunday, 12:30 p.m.
- TV: NBCRadio: PRN

Preseason Top 25

1. Male (32-4)
2. Ballard (32-2)
3. North Hardin (30-4)
4. Lexington Catholic (25-8)
5. Pleasure Ridge Park (26-4)
6. Scott County (24-6)
7. Paducah Tighlman (28-5)
8. Mason County (25-7)
9. Shelby County (25-7)
10. Russellville (24-8)
11. Highlands (22-9)
12. Ashland (22-10)
13. Glasgow (26-6)
14. East Jessamine (22-7)
15. Butler (17-11)
16. Covington Catholic (22-6)
17. Seneca (13-14)
18. Frankfort (20-8)
19. Bullitt Central (20-10)
20. Clay County (25-8)
21. Elizabethtown (14-12)
22. Bowling Green (23-7)
23. Webster County (20-9)
24. Grayson County (23-8)
25. South Floyd (21-11)

Board approves sites for state baseball, soccer finals

TIMES STAFF REPORT

At its annual November meeting Wednesday, the Board of Control of the Kentucky High School Athletic Association unanimously approved the sites for future state baseball finals an boys' and girls' soccer championships.

The Lexington Legends, South Atlanta League Class A affiliate of the Houston Astros, and Applebee's Park in Lexington were awarded the 2002, 2003 and 2004 state baseball finals. The 2002 semi-finals will be held Thursday, June 13 with the state championship scheduled for Friday, June 14.

"Applebee's Park is a first-class, state-of-the-art facility," KHSAA Commissioner Louis Stout said. "With such a facility and assistance from the Legends' staff, we are excited about playing our baseball finals there. The venue alone allows for continued growth and popularity for the event."

Applebee's Park was hosted the opening ceremonies of the Bluegrass Games this past summer. The Games were held in late July. Georgetown College was awarded the 2002, 2003 and 2004 boys' and girls' state soccer championships to be played at Rawlings Stadium.

"Rawlings Stadium is a natural fit for our soccer championships," Stout said. "Over the past years we have been there, attendance has continued to expand. We appreciate Georgetown College's continued interest in hosting the event," Stout concluded.

State baseball finals sites since 1995

- 1995 - Apollo High School, Eagle Field, Owensboro
- 1996 - Apollo High School, Eagle Field, Owensboro
- 1997 - Kentucky Fair & Exposition Center, Cardinal Stadium, Louisville
- 1998 - Brooks Stadium, Paducah
- 1999 - University of Kentucky, Cliff Hagen Stadium, Lexington
- 2000 - University of Kentucky, Cliff Hagen Stadium, Lexington
- 2001 - University of Kentucky, Cliff Hagen Stadium, Lexington

Lexington

State soccer championships sites since 1995

- 1995 - Woodford County Community Park Versailles
- 1996 - Woodford County Community Park, Versailles
- 1997 - Georgetown College, Rawlings Stadium, Georgetown
- 1998 - Marshall County High School, Draffenville
- 1999 - Georgetown College, Rawlings Stadium, Georgetown
- 2000 - Georgetown College, Rawlings Stadium, Georgetown
- 2001 - Georgetown College, Rawlings Stadium, Georgetown

Track

Continued from p1

information on the National Dirt Late Model Hall of Fame and keep a record of yearly inductees. We also hope to post historical data, articles, photos and other information on individuals that are inducted. This is just another small way to help keep the heritage of our sport alive."

The new website was created and is maintained by Web Design by Stacy/Dirt-Racers.com. Editorial directors of the new website are Bill Holder, Susan Bauer Lee, Tim Lee and Doc Lehman. Anyone interested in contributing material is urged to contact one of those individuals.

Visitors to the new website will find information on the NDLMHOF, past and current press releases and articles, sponsor information, links and information and photos of the first NDLMHOF Induction Ceremony.

Current sponsors for the 2002

National Dirt Late Model Hall of Fame ceremonies include Arizona Sports Shirts, Hoosier Tire Midwest, DIRT LATE MODEL Magazine, Florence Speedway and DirtAmerica.com. Companies or individuals interested in becoming sponsors of the NDLMHOF can contact Bill Holder at: BillHolder@webtv.net or by calling 937/233-0924.

Brevard

Continued from p1

points for the visiting Eagles. Shannon Akers and Tommy McKenzie netted nine points apiece for Alice Lloyd. The Eagles shot 37 percent from the field and 71 percent from the free-throw line. The Gibson-guided Eagles were 30-of-45 from the free-throw line. Brevard shot a better than average 55 percent from the field and 66 percent from the line.

Athletes of the Week



Andrew Burchett, Prestonsburg, Junior
Two-time offensive lineman of the game



Meaghan Slone, Adams Middle, Junior
21 points vs. BLES, 13 points vs. ACMS

Redsfest VI players announced

Annual Winter Event Scheduled For December 7-8

CINCINNATI - Tickets for Kahn's Redsfest VI, presented by Kroger, will go on sale on Monday, November 5 at The Dugout Shop, located in the Westin Hotel downtown, and at all Tickets.com outlets, which include Meijer, Hader Hardware and Play It Again Sports.

Tickets will also be available by phone through the Reds' merchandise catalogue toll-free number at 1-877-639-REDS (through 11/28) and at the door on the days of the event.

Redsfest VI will be held downtown at the Albert B. Sabin Convention Center on Friday, December 7 from 4 to 10 p.m. and on Saturday, December 8 from 10 a.m. to 6 p.m. Tickets

(See REDS, page three)



Herd

Continued from p1

Marshall's opponent in the MAC title game, as well as the location where the game will be played. Three teams - Toledo, Ball State and Northern Illinois - are still in the running for the title in the West. Ball State plays at Northern Illinois while Toledo hosts Eastern Michigan and the outcome of those two games will determine the West winner.

In addition to talk of the MAC Championship, bowl discussions abound around Marshall football. Three bowls were represented at the Marshall-Miami game - the Motor City Bowl, the GMAC Bowl and the Silicon Valley Football Classic.

The game with Ohio would have normally been senior day, but because of the events of Sept. 11, the Herd will play an additional home game on Nov. 24 and the teams' 12 senior

players will be recognized that night prior to facing Youngstown State.

Leslie bowling again?
Former Prestonsburg High

Volleyball

Continued from p1

this level." Severiano led the Mid-South Conference in both hitting percentage (.470) and blocks per game (1.79). She was also second in kills per game (4.35) and seventh in service aces (0.57). She was twice named MSC and Region XI Player of the Week, and was named national player of the week for the week of Oct. 2.

Morano was also All-MSA after finishing second in service aces (0.72) per game and fourth

standout Nathan Leslie, a Thundering Herd sophomore, will likely be on his third Marshall bowl team. He has played on two Motor City Bowl squads.

in digs (4.73) per game. She also averages 2.17 kills per game.

Davenport is second on the team in hitting percentage (.335), kills per game (3.06) and blocks per game (0.98).

Pikeville will take a 23-5 worksheet into this weekend's tournament. The Lady Bears will play Union (Tenn.) University tonight at 8 p.m. The winner will play Lee (Tenn.) University in the semifinals on Saturday afternoon.

ACMS

Continued from p1

Meaghan Slone with 13 points. Darcey Hicks added 10 points and Amber Whitaker tossed in four tallies. Pam Slone had three points and Lakole Ousley was one-of-two from the charity stripe for a single point. Morghan Slone played for Adams but did not score.

Meade tossed in 14 points for the Lady Rebels. Samantha Nelson had nine points and Yumekia Hunter flipped in two points on a second quarter field-goal. Amanda Mills, Tanda Conn and Ashley Howell played for Allen Central Middle but did not score.

The Lady Rebels were coached by Ronnie Patton.

The county champion AMS Lady Cats were coached by Jennifer West. Team members

included Meaghan Slone, Darcey Hicks, Pam Slone, Amber Whitaker, Jenna Stewart, Lakole Ousley, Laura Ford, Natasha Butcher, Elizabeth

Chaffin, Morghan Slone, Brittany Ousley, Brittany Collins, Rikki Hughes, Julie Ford, Tasha Wallen and Linsey Fields.

Women

Continued from p1

by 25 (44-19) with 2:13 to play. Each team added only a free throw before intermission. The lead ballooned to 33 (60-27) after another 10-point outburst early in the second half that ended with two of Burke's three-point hoops.

Milligan (0-3) battled back slowly in the final stages of the game. Down 26 with seven minutes left, the Lady Buffs outscored Pikeville 17-3 down

the stretch, getting as close as 12 inside the final minute of play.

Pikeville (2-3) used 15 players with all getting at least five minutes of playing time. Betsy Layne grad Jessica Johnson played 17 minutes and scored seven points.

Milligan got 12 points from guard Genny White. Miranda Greene and Nicky Jessen, who also added seven rebounds, contributed 11.

Dairy Queen SPORTS FAN OF THE WEEK



If you are the sports fan circled here... it's your lucky day!

Bring this photo to The Floyd County Times office at 263 South Central Avenue (down the street from the courthouse) to claim your Gift Certificate, which will entitle you to a free 8-inch ice cream cake of your choice, redeemable at DAIRY QUEEN OF PRESTONSBURG, and a SPORTS FAN OF THE WEEK T-SHIRT.

Sports In Kentucky

Tradition-rich Wildcats and Hilltoppers should be a basketball annual

by BOB WATKINS
TIMES COLUMNIST

Two of college basketball's winningest and most storied programs, Western Kentucky and Kentucky should play every season, but have met just four times in nearly 100 years, the last in 1992.

History aside, moving to the precious present, the Hilltoppers and Wildcats meet Thursday night in Rupp Arena at a time when both teams are ranked and their seasons hold much promise.

Kentucky is big, powerful, deep, experienced, exceptional on offense and defense. Western Kentucky is big, powerful, deep and experienced and exceptional on defense.

Playing at home, and despite a pedestrian performance against AIA Sunday, Kentucky should prevail, probably in double figures, but these two could meet again in March. Most important, fans at both schools get to see a match that should be an annual. For their futures Tubby Smith and Dennis Felton will archive a video of matching strategies and skills against the caliber of opponent each will face in March on the road in the NCAA Tournament.

Sidelight: Commonwealth fans get to enjoy the talents of native sons J.R. VanHoose (Marshall, Paintsville), and rivals Josh Carrier (UK, Bowling Green) and Patrick Sparks (Western, Muhlenberg Co.) during the two-night tourney Nov. 15-16.

UK: expectations, expectations

Will Tubby Smith's team be very good? Da best? Or, see ya in Atlanta?

Trouble with Kentucky fans, the worry wart faction, is there is difficulty enjoying the (season's) unfolding story for fretting about "going all the way" in March.

Before ordering Final Four bumper stickers or adjusting the volume for Dick Vitale's next thousand adjectives (all delivered in the time it takes to hang up on a telemarketer), Kentucky fans should consider...

■ What happened to No. 3 ranked Maryland in its season opener. Reloading

Arizona tweaked the Terps 71-67 last week. And No. 5 Florida fell also.

■ Take a gander at UK's schedule beyond marshmallows Kent and VML, and good-buddy-network games (Morehead, Kentucky State and Tulane). A fistful of America's winningest and best -Western Kentucky, North Carolina, Duke, Indiana, Louisville and Notre Dame. Then, comes the SEC - Florida, Tennessee twice each ... you get the picture. Chortling about Atlanta five weeks before Christmas would be to ignore the beauty and sus-

pense of...

Watching the coach fit pieces together, interchange them at tactical times and places. Putting back-sides and dispensing the Tubby Big Eye.

Asking and answering all the delicious questions that are so much a part of Kentucky-in-winter:

1. How good can All-American Tayshaun Prince be sharing show-time and shots with Keith Bogans, Marquis Estill and Jules Camara?

2. How will media-savvy point guard J.P. Blevins handle leadership and dealership and criticism? How will the Blevins-Cliff Hawkins PT tussle play out?

3. How much better can Gerald Fitch be? Ditto, Eric Daniels.

4. Will this be the season Marvin Stone becomes more than an enigma wrapped inside a mystery with slow feet?

5. How will rookies Rashaad Carruth and Josh Carrier handle precious minutes and riding the bench? Will Adam Chiles accept a red-shirt like a stallion-to-be or resist like an impetuous colt?

6. Will the Frank Ramsey-to-Gerald Fitch Grit Award be earned by Chuck Hayes?

And these questions are warm-ups. Imagine Tubby's next Big Blue Line after Dec. 18. That's the night the Wildcats play Duke at the Meadowlands.

Guy Morriss' grade

As UK's football season under first year coach Guy Morriss nears an end a question: What sort of job has he done and does Morriss and staff deserve a contract extension?

Unless there is a miracle against Tennessee and a win in Bloomington, Morriss and staff rate a C-minus. But the staff should be invited back for 2002.

Hard work, forthrightness, decency, professionalism are laudable qualities, but hard truth is UK has been disappointing again.

Criteria: What progress did the team show with its offense, defense, kicking game. Was it well prepared? Disciplined? Overall, Morriss, team was average.

The defense, already thin, was pushed to critical limits by injuries. John Goodner should not be judged by 2001 season. Yet, the secondary play was embarrassingly weak and any improvement was hardly discernible. UK's offense, except against the SEC's worst defense, Vanderbilt, was predictable and lacked the flare fans wanted to see continued from the Mummie era.

Kicking game was ordinary. Kickoffs, punts and coverage were reasonably good, but there were too many punts and too few kick-offs.

Says here: Facing a meeting with the NCAA police this week, UK President Lee Todd must put his school's football program on an aggressive and imaginative course. The view here is Larry Ivy lacks the vision and independence from boosters to captain the ship let alone shepherd an SEC-competitive football program.

If, as expected, the NCAA reduces football scholarships, the head coach at UK is going to have to be dynamic, charismatic and creative, to persuade top prospects to sign with Kentucky. A tall, tall order.

Ideas Dept.

■ Kentucky Mr. Football. Likely he will receive no votes, but Dunbar High's Dean Gill should be a prime candidate for the award. A 6-1, 278-pound offensive guard, Gill is an excellent student with

emphasis in math and science, plays in the school orchestra is involved with his church and is hailed as a solid leader. Oh, and Lexington coaches have voted him to the All-City team.

■ Heisman Trophy. Names at the top of one man's ballot are Eric Crouch (Nebraska) and Rex Grossman (Florida). But first I will ask sports information directors at each school two questions: "What about this young man's academics? And, what good citizenship activities is he involved in?"

Whatever happened to Bobby Slusher?

Best ever...

Best high school basketball players ever in Kentucky? The question has brought some interesting responses.

■ Dick Hudson, Louisville makes a case: Cliff Hagan, Wes Unseld, Clem Haskins, Jack Givens and Darrell Griffith. "Each was an extraordinary high school player, great in College and beyond."

■ Paul Ratliff, Louisville: "My five best is co-anchored by Wes Unseld and Cliff Hagan, to go with Darrell Griffith, Jeff Lamp, and Butch Beard. I'd put this team up against any in the Commonwealth."

Question: who were the best so-called role players or unsung stars to ever play college hoops in Kentucky? For starters how about Jeff Hall of

Louisville? Mike Casey at UK? Mark Bell at Western Kentucky? Bobby Washington at Eastern Kentucky? Steve Hamilton at Morehead?

Parting Shot

The NBA is officially back with us. LA Clippers forward Lamar Odom was suspended last week for five games after violating the league's drug policy, smoking marijuana. It was Odom's second drug misstep in the last 12 months.

And so it goes. If you have a point-of-view you would like to share, write to bob watkins, Sports In Ky., P.O. Box 124, Glendale, Ky. 42740. Or, e-mail Sptsinky@aol.com

Rebels

Continued from p1

Allen Central Panorama, Tomorrow, Saturday, November 17

Betsy Layne JV vs. Trimble County JV, 5 p.m.
Betsy Layne varsity vs. Trimble County varsity, 6 p.m.
Allen Central JV vs. Lawrence County JV, 7 p.m.
Allen Central varsity vs. Lawrence County varsity, 8 p.m.

Admission: \$4 adults,
\$3 students

Allen Central Panorama, Wednesday, November 21

South Floyd vs. Paintsville, 6 p.m.
Prestonsburg vs. Belfry, 7:10 p.m.
Allen Central vs. Elkhorn City, 8:20 p.m.

Admission: \$4 adults,
\$3 students

Continued from p2

- Sean Casey
- Lance Davis
- Adam Dunn
- David Espinosa
- Seth Etherton
- Tim Foli (coach)
- George Foster
- Danny Graves
- Ken Griffey Sr. (coach)
- Don Gullett (coach)
- Chuck Harmon
- Tommy Helms
- Tom Hume (coach)
- Robin Jennings
- Austin Kearns
- Barry Larkin
- Jason LaRue
- Scott MacRae
- Lee May
- Corky Miller
- Jim O'Toole (Friday Only)
- Wily Mo Pena
- Chris Piersoll
- Chris Reitsma
- John Riedling
- Kelly Stinnett
- Scott Sullivan

Reds

will be sold at \$7.00 for adults and \$5.00 for children 12 and under.

For the price of admission, fans can collect autographs, pose for photos with players and participate in various activities, including Reds Jeopardy, Fantasy Play-By-Play, pictures with Santa, silent auction and more.

Scheduled to attend the two-day fan festival are current Reds, including team captain and shortstop Barry Larkin, All-Star first baseman Sean Casey, third baseman Aaron Boone, pitcher Danny Graves, catcher Jason LaRue and more. Former Reds stars will include Hall of Fame catcher Johnny Bench (Saturday only), 1966 National League Rookie of the Year Tommy Helms and more. Future Reds stars will include outfielders Austin Kearns and Wily Mo Pena, shortstop David Espinosa and more. Manager Bob Boone

is also scheduled to be in attendance along with legendary radio announcers Marty Brennaman and Joe Nuxhall and television announcers George Grande and Chris Welsh.

Additional participants will be announced periodically as the event approaches. For more information, fans can visit the Reds' official website at www.cincinnati Reds.com or call the Redsfest hotline at (513) 421-4510, ext. 4106

PLAYERS SCHEDULED TO APPEAR AT THIS YEAR'S REDSFEST:

- Justin Atchley
- Johnny Bench (Saturday only)
- Todd Benzinger
- Aaron Boone
- Tom Browning
- Jim Brower

PIGSKIN PICKS

Patty Wilson

Wins:86 Losses:34 Last Week: 8-4

- | | | |
|----------------------|--------------|---------------------|
| 1. Prestonsburg | 5. Tennessee | 9. N.Y. Jets (Pro) |
| 2. Paintsville | 6. Auburn | 10. Arizona (Pro) |
| 3. Rockcastle County | 7. Marshall | 11. Seattle (Pro) |
| 4. Florida | 8. BYU | 12. St. Louis (Pro) |

Steve LeMaster

Wins:86 Losses:34 Last Week: 8-4

- | | | |
|----------------------|--------------|---------------------|
| 1. Prestonsburg | 5. Tennessee | 9. Miami (Pro) |
| 2. Paintsville | 6. Auburn | 10. Detroit (Pro) |
| 3. Rockcastle County | 7. Marshall | 11. Seattle (Pro) |
| 4. Florida | 8. BYU | 12. St. Louis (Pro) |

Angela Judd

Wins:84 Losses:36 Last Week: 8-4

- | | | |
|----------------------|--------------|---------------------|
| 1. Prestonsburg | 5. Tennessee | 9. N.Y. Jets (Pro) |
| 2. Paintsville | 6. Auburn | 10. Arizona (Pro) |
| 3. Rockcastle County | 7. Marshall | 11. Seattle (Pro) |
| 4. Florida | 8. BYU | 12. St. Louis (Pro) |

Heath Wiley

Wins:82 Losses:38 Last Week: 8-4

- | | | |
|----------------------|--------------|---------------------|
| 1. Prestonsburg | 5. Tennessee | 9. Miami (Pro) |
| 2. Paintsville | 6. Auburn | 10. Detroit (Pro) |
| 3. Rockcastle County | 7. Marshall | 11. Seattle (Pro) |
| 4. Florida | 8. BYU | 12. St. Louis (Pro) |

Ralph B. Davis, III

Wins:80 Losses:40 Last Week: 8-4

- | | | |
|----------------------|--------------|---------------------|
| 1. Prestonsburg | 5. Tennessee | 9. N.Y. Jets (Pro) |
| 2. Paintsville | 6. Auburn | 10. Arizona (Pro) |
| 3. Rockcastle County | 7. Marshall | 11. Seattle (Pro) |
| 4. Florida | 8. BYU | 12. St. Louis (Pro) |

Bobby Wilson

Wins:77 Losses:47 Last Week: 8-4

- | | | |
|----------------------|--------------|---------------------|
| 1. Prestonsburg | 5. Tennessee | 9. Miami (Pro) |
| 2. Paintsville | 6. Alabama | 10. Arizona (Pro) |
| 3. Rockcastle County | 7. Marshall | 11. Buffalo (Pro) |
| 4. Florida | 8. Utah | 12. St. Louis (Pro) |

Rod Collins

Wins:76 Losses:44 Last Week: 8-4

- | | | |
|----------------------|--------------|---------------------|
| 1. Prestonsburg | 5. Tennessee | 9. Miami (Pro) |
| 2. Paintsville | 6. Auburn | 10. Detroit (Pro) |
| 3. Rockcastle County | 7. Marshall | 11. Seattle (Pro) |
| 4. Florida | 8. BYU | 12. St. Louis (Pro) |

Sheldon Compton

Wins:75 Losses:45 Last Week: 7-5

- | | | |
|----------------------|--------------|---------------------|
| 1. Prestonsburg | 5. Tennessee | 9. N.Y. Jets (Pro) |
| 2. Paintsville | 6. Auburn | 10. Arizona (Pro) |
| 3. Rockcastle County | 7. Marshall | 11. Seattle (Pro) |
| 4. Florida St. | 8. BYU | 12. St. Louis (Pro) |

Mary Music

Wins:69 Losses: 51 Last Week: 8-4

- | | | |
|-----------------|-------------|---------------------|
| 1. Prestonsburg | 5. Kentucky | 9. Miami (Pro) |
| 2. Paintsville | 6. Alabama | 10. Detroit (Pro) |
| 3. Bell County | 7. Marshall | 11. Seattle (Pro) |
| 4. Florida | 8. Utah | 12. St. Louis (Pro) |

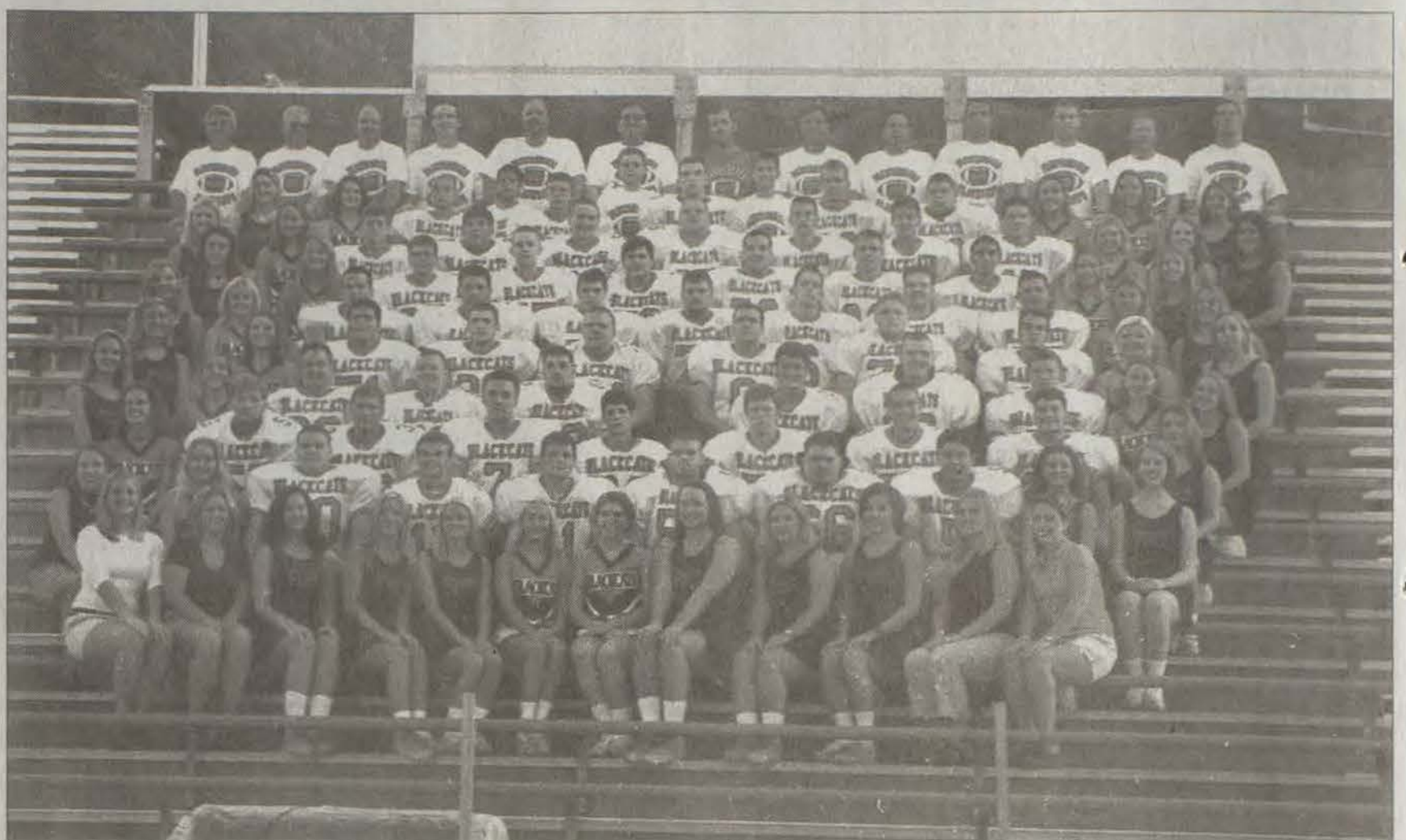
Landon Frazier

Wins:17 Losses:7 Last Week: 8-4

- | | | |
|----------------------|--------------|---------------------|
| 1. Prestonsburg | 5. Tennessee | 9. Miami (Pro) |
| 2. Paintsville | 6. Alabama | 10. Arizona (Pro) |
| 3. Rockcastle County | 7. Marshall | 11. Seattle (Pro) |
| 4. Florida | 8. BYU | 12. St. Louis (Pro) |

BLACKCATS

2001



Prestonsburg Blackcats

Coach: John DeRossett
Class: AA
Region: 4
District: 8

Aug. 17Sheldon Clark 34-12 (W)
Aug. 25Bell County 25-16 (W)
	(Pride of the Mountains Gridiron Classic)
Aug. 31Paintsville 43-23 (W)
Sept. 7Whitley County 13-16 (L)
Sept. 14Portsmouth East, Ohio 41-6 (W)
	(Reno's Bowl)
Sept. 21Whitesburg 39-7 (W)
Sept. 28Betsy Layne 85-0 (W)
Oct. 5Belfry 40-14 (W)
Oct. 12at Pike County Central 54-8 (W)
Oct. 19Shelby Valley 62-0 (W)
Oct. 26Open
Nov. 2Powell Co. 79-20 (W)
Nov. 9Leslie Co. 33-0 (W)



Belfry Pirates

Coach: Philip Haywood
Class: AA
Region: 4
District: 8

Aug. 18Harrison County at Pikeville 14-12 (W)
	(Pike County Bowl)
Aug. 24at Ashland Blazer 21-42 (L)
Aug. 31Lawrence County 20-26 (L) (overtime)
Sept. 7Open
Sept. 15at Betsy Layne 60-0 (W)
Sept. 21Pikeville 21-0 (W)
Sept. 28at Pike County Central 40-6 (W)
Oct. 5at Prestonsburg 14-40 (L)
Oct. 12Whitesburg 47-12 (W)
Oct. 19Ironton, Ohio 17-27 (L)
Oct. 26at Shelby Valley 54-7 (W)
Nov. 2Madison Southern 10-7 (W)
Nov. 9Breathitt Co. 27-26 (W)



Regular season

How District Eight finished
District Eight

(1) Prestonsburg9-1
(2) Belfry6-4
(3) Whitesburg5-5
(4) Pike Co. Central6-4



BluegrassPreps.com
final regular season
rankings

- Class AA**
1. Bardstown
 2. Prestonsburg
 3. Corbin
 4. Glasgow
 5. Fleming County
 6. Lloyd Memorial
 7. LaRue County
 8. Mason County
 9. Belfry
 10. Moore



Good Luck,
Cats!

From:
Mayor Jerry Fannin

BRAD HUGHES 
TOYOTA

912 South Lake Drive, Prestonsburg, Ky. 41653
 Phone (606) 886-3861
 Toll-Free: 1-877-886-3861

GO, BLACKCATS!

by KATHY J. PRATER
FEATURES EDITOR



RINGING IN THE SEASON

Have you noticed? Christmas is upon us. Yes, we did just get done with Halloween and Thanksgiving dinners have not yet stuffed our bellies, but Christmas, my friends, has been here since sometime in August. At least that's when I first paused to take note of the Christmas ornaments, tinsel and such on display near the back exit of our local Wal-Mart. There they were, reminders of frosty days and sleepless nights to come. Intermingled among the water hoses, lawn furniture and potted plants.

"Let me just attend to this list of school supplies my children shoved into my hand this morning," I thought, as I shielded my eyes from the sparkle and glare emanating from the various and festive baubles. "Christmas thoughts can come later." (I did mention last week that my personal philosophy is something akin to "put off till tomorrow

(See EYES, page three)

This Town That World

Editor's Note: For years, Floyd County Times founder and former publisher Norman Allen wrote a weekly column that looked at Floyd County through his eyes. His columns are being reprinted due to request. The following column was written in 1961.

It's only 24 more days more till Christmas, and so this Fourth Grade joke will do as well as any to start the season off, right or wrong, courtesy of Joe Burke.

"Do you know why Santa Claus wanted to have a garden, way up there at the North Pole?"

"No—why?"

"So he could ho! ho! ho!"

Big-hearted, old Santa—the guy who leaves you flat broke and looking for a big-hearted banker.

VAGARY

Ever try looking at a distant hilltop and wondering what lay on the other side? For want of something better to do or write about, I've been indulging myself this vagary while trying to drum up words for this column. I think I know the meanderings of the highway from this office to Martin pretty well, but the longer I think about it, the less certain I am that I would wind up at Martin, if I could walk, or fly, a beeline from here over the point on the ridge which I have picked. The fact that I had to do some figuring, one cloudy, overcast day, as to where the north was from my boat on Dewey Lake did nothing to make me more confident about my directions.

EXPLANATION

Recent Sunday School lessons have dealt with the matter of Christian growth. Last week I ran across a pretty sound explanation of why many of us fail to grow. We are much like, it was pointed out, the little boy who fell out of bed. Asked why, he said, "Cause I stayed too close to where I got in."

DOG DAYS

I am, as usual, having

(See TOWN, page three)

Lifestyles

- ▶ School Happenings • C2
- ▶ Postscript • C2
- ▶ Family Medicine • C3

November 16, 2001

SECTION • C

Features Editor: Kathy J. Prater
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Email: features@floydcountytimes.com

www.floydcountytimes.com

CAN'T KEEP A GOOD MAN DOWN



Burchett consults on technique with two of his younger students.

photo by Kathy J. Prater

Troy Burchett....still kickin'

by KATHY J. PRATER
FEATURES EDITOR

Troy Burchett is a man much accustomed to setbacks and overcoming obstacles. Legally blind since birth due to a nerve disorder, Burchett is all too familiar with how it feels to be left out or not be able to "keep up."

"When I was younger, I was made fun of a lot, and other kids would beat me up...laugh and tease me. I know how it feels to not 'fit in' and I want to help others overcome feelings of incompetence or depression. If I can do it, anyone can. That's the message I want to send. My motto is 'Whatever the mind can conceive the body can achieve,'" Burchett said. Although he was initially told that he would never hold a black belt or reach the level of instructor, Burchett did not allow words of discouragement to defeat him, to the contrary, he used these comments as fuel to keep the desire of realizing his dream burning within his heart.

Burchett today holds a 6th degree black belt in Kenpo Karate and a first degree black belt in Kung Fu. Additionally he is the holder of the 2001 World Karate Champion title, the Kentucky All-State Free-Style Full Contact Champion title, and was awarded the title of "Instructor of the Month" by Chuck Norris' World Black Belt.com organization. "The instructor of the month title is the title I am probably most proud of," Burchett said. "I do what I do for the kids, and to be recognized in this way is just tremendous."

Burchett was first introduced to self-defense techniques by

his father, Woodrow James Burchett, who served in the U.S. military. "He began teaching me hand-to-hand combat when I was about 10," Burchett said, "he wanted me to be able to defend myself."

Burchett continued to study the martial arts and began teaching classes approximately seven years ago. He concentrates primarily on disadvantaged area children. "I want to send a message to these kids that everyone has challenges, whether they be body related, mind related, or home related. I can't use a computer, I can't drive a car, but I can be the best I can be.

We all have challenges. We have to adapt. I, personally, won't take no for an answer."



Burchett supervises as students demonstrate grappling techniques.

photo by Kathy J. Prater

Burchett teaches adults as well as children. "My classes are open to everyone, whatever their income, whatever their challenges, I will work with them," Burchett is currently attempting to recruit "specially challenged people" into his classes. He feels that it is important that everyone meet their challenges and work to overcome them. According to Burchett, the martial arts provide a perfect path to self-actualization and the teaching of the precepts of respect toward others, as well as self.

Burchett was allowed the use of the Prestonsburg Community College's Lifelong Learning Center's exercise and weight room until the class enrollment outgrew the facility. From there, he was granted permission by the city to hold classes in the Archer Park basketball arena. Unfortunately, Burchett is no longer able to hold classes in the arena and is currently

(See BURCHETT, page three)

Something different

Trifle more than a trifling better

by Dana Jacobi for the
AMERICAN INSTITUTE FOR CANCER RESEARCH

Classic English Trifle starts with a cushion of simple sponge cake that is doused with a jolt of Sherry, then spread with raspberry, jam, that familiar, unassuming breakfast companion, then covered with golden-rich custard. The process is repeated until the layers almost reach the top of their traditional glass container, at which point this British extravaganza is topped with a heavenly cloud of whipped cream, gently anchored by a sprinkling of toasted almonds.

An inspired mingling of cream, cake and a dash of fruit, Trifle dates back to at least the 16th century, but since then it has been sorely trifled with. The Brits, as devoted to instant and packaged culinary conveniences as we are, often use an instant custard pudding, and everything from chopped chocolate to passion fruit puree, plus enough alcohol to make one tipsy. How ironic that the name of this elegant dessert means "something of little importance."

Fortunately, what makes trifle so divine need not be sacrificed in more healthful versions. The secret is paring down the amounts of heavy cream and eggs yolk, so if they are farm-fresh and top quality, so much the better. Fat-free cake helps, too. Finally, I take the tart edge of frozen raspberries coupled with fruit-sweetened jam. The combination makes the cake moist and more marriageable with the custard, a role usually played by Sherry or liqueur.

A deep, footed glass bowl that shows off the contrasting layers and colors is traditional, but any clear glass bowl will do.

RASPBERRY TRIFLE

- 2 cups low-fat (1%) milk
 - 3 large egg yolks
 - 1/3 cup sugar
 - 3 Tbsp. flour
 - Pinch of salt
 - 2 tsp. pure vanilla extract
 - 1 loaf (about 14 oz.) fat-free pound cake
 - 1/4 cup fruit-sweetened raspberry spread
 - 1 bag (12 oz.) unsweetened frozen raspberries, defrosted
 - 1/4 cup heavy cream
 - 1 Tbsp. sliced almonds
- In heavy, medium saucepan, heat milk until bubbles show around edge. Set aside.
- In small bowl, whisk egg yolks. Beat in sugar until mixture thickens. Mix in flour and salt until smooth. Whisk in one-fourth of warmed milk. Stir mixture into remaining milk in pan.

Set pan over medium-low heat. Cook, whisking briskly, until custard coats wooden spoon and a clear path remains after running a finger down

(See TRIFLE, page three)

Things to Ponder...

Self-Injury

Recently, I ran across a "saved" newsletter (The Prevention Researcher, Nov. 2000) written by a non-profit research and education corporation specializing in substance abuse prevention and human performance. Their major group of interest is teenagers. The particular article that caught my eye had to do with "a serious and pervasive problem, especially among a growing number of teens...Self Injury, specifically cutting, burning, and otherwise harming one's body through self-inflicted wounds." Although this type of topic just does not seem to be too appealing or "fun," it is happening "out there" in our communities. It is not unusual for clients, who practice such activities, to be shocked that other people do it too. It would not be a big surprise to me, if you knew somebody who had injured himself on purpose, but not for the purpose of committing suicide.

Even if you cannot think of someone doing such things, psychologists have been studying self-mutilation for more than 65 years. Self-mutilation has come to mean "a direct, socially unacceptable, repetitive behavior that causes minor to moderate physical injury." The definition of pathological self-mutilation includes several issues: (1) directness—the behavior is direct as compared to

indirect self-harm such as drunk driving; (2) social acceptability—even within most social subcultures, pathological self-mutilation is socially unacceptable versus more socially acceptable bodily harm like ear piercing or tattooing; (3) frequency and degree of damage—pathological self-mutilation is often done repetitively and the outcome is minor or moderate harm. Extremely damaging, self-imposed behaviors usually occur only one time, are definitely severe, and typically are related to some

If you think a young person you know is self-mutilating himself, please remember that it is a pathological behavior and that the person needs professional psychological

form of psychosis; (4) intent—there is not the intent of suicide, but the purpose is based on how the person perceives the event, the reported reason for the behavior, and its associated features; and (5) psychological state—this pathological behavior occurs when the person is in a significantly emotionally distressed state, but not wanting to commit suicide. It is not related to cognitive impairment, such as mental retardation or autistic disorders.

Similar to other behaviors associated with psychological problems, the survey numbers referring to self-mutilation are probably an under-estimation of its actual occurrence. The police and medical reports were thought to represent the most serious cases. With a United States population of approximately 260 million, a range of between 36,400 and 1,560,000 people were predicted to engage in self-mutilation each year. Rates seem to be higher in adolescents and young adults, maybe 1,800 per 100,000 in teens/young adults from 15 to 30 years of age, to a high of 12 percent in a general college student population. In my clinical experience, teens as young as 13 years old have admitted that they have self-mutilated themselves while significantly emotionally upset.

The personal accounts I have heard of why individuals mutilate themselves are not unlike the authors'. The self-mutilators are likely to report that they feel extremely tense, anxious, angry or fearful right before they "do it." Often their intense need to behave in such a pathological manner occurs when the individuals think they have had an overwhelming loss having to do with another person; i.e., an argument with someone so the person is upset or disappointed with them. It is not unusual for the person to isolate himself from other people before the actual act of self-mutilation; no one else is there to observe or question the pathological deed. Since



by MABLE ROWE
LINEBERGER, PH.D.

the person's purpose is not to commit suicide, the self-mutilating is usually quite controlled. As shown in research, my experience of these clients has also been that self-cutting is the most common type of self-mutilation, such as razor blades with the most frequent sites being the wrists and the forearms. I know a young male college student who usually cuts himself around the shins of his legs so his pants legs will cover what he wanted so desperately to do.

The girls also do their self-mutilating in areas where the results are not likely to

(See PONDER, page three)

Correction

In the Wednesday, November 14 edition of The Times, page B9, a photograph caption ran that was intended to have been paired with a photograph depicting Dr. Robert Perry dressed in Civil War period costume. Instead, a photograph of Tom Fugate, of the Kentucky Heritage Council, was mistakenly placed in its stead. Adrienne Stansky was correctly identified. The Times apologizes for this error.

Postscript:

Where there's smoke ...

By Pam Shingler
COLUMNIST

Like many people in these parts, I went to bed the other night with the specter of a flaming tree on the hill behind my house.

I was tired and could not will myself to sit up to watch a fire snack on dried leaves and vegetation. Plus, I knew firefighters were on the hill and I trusted them not to let me and my household become breakfast for the hungry flames.

For most of the day, smoke swirled from mountainsides all around the village of Auxier, and the scene was repeated in dozens of communities throughout the region. Lines of fire snaked along ridges, hissing and striking and giving birth to more fires.

A net of smoke eased in and out of the hollows, settling heavy in some while lightly dusting others. The smell of smoke remains. (A reformed cigarette smoker, I feel I am now receiving all the bad effects but missing the good.)

In the evening, the hills looked as if Mother Nature had strung Christmas lights, an eerie but dangerous beauty.

Ashes of leaves and tree bark floated through the air as if someone had smashed a giant piñata filled with black paper shreds. My cousin lent me her truck to pick up a new mattress and springs set at Maggard's, and by the time we got to my house, the top piece was speckled with ash.

Carbon scraps swam in the dogs' water pans and dusted the porch furniture and floor. When I foolishly tried to brush them away, I spread the soot residue. My car, normally dirty anyway, turned into a black and white polka-dotted lump of metal.

In the afternoon, the fire seemed to be on the ridge at the end of the hollow that rises steeply behind my house. Eight or so residences sit in the

(See POSTSCRIPT, page three)



School Happenings

Adams Middle School Youth Services Center

■ Nov. 26 - Picture re-takes for absent students, sports, and clubs. All sports pictures must be pre-paid. For more information, contact Gaye Hatfield at 886-2671.

■ Nov. 27 - Seventh grade parent luncheon.

■ Homework Hotline - 886-9314 - Homework information available from 4:00 p.m. to 7:00 a.m.

■ Center is open weekdays, 8 a.m. - 4 p.m. or later by appointment, for more information about the center or any of the listed activities, call 886-9812.

Allen Central Middle School and Youth Service Center

■ Nov. 16 - Progress reports sent home.

■ Nov. 27 - CPR presentation for 8th grade - Our Lady of the Way Hospital.

■ Nov. 27 - Recycling presentation for 6th grade - Southeast Area Recycling.

■ Now until Nov. 20 - School will be collecting canned food items for Thanksgiving Baskets.

■ School is currently collecting Food City receipts. Students may turn them in to their homeroom teachers.

■ Hours are 8:00 a.m. to 3:00 p.m., or later by appointment. Call 358-0134 for more information.

Allen Elementary Family Resource Youth Service Center

■ Service Center Hours: Mon.-Fri., 7:30 a.m. to 3:00 p.m.
Telephone: 874-0621

■ Call Allen Elementary Youth Service Center at 874-0621 to schedule your child's 6th grade entry physical, Hepatitis B vaccination, immunizations, and WIC appointment.

■ G.E.D. classes offered-FREE-each Friday, beginning 8:30 a.m. and lasting through 11:30 a.m. Instructor: Linda Bailey

Clark Elementary

■ Nov. 16 - Hepatitis B immunizations, Floyd County Health Dept.

■ Nov. 20 - Advisory Council meeting, 5:30 p.m.

■ Nov. 26-29 - TWYSSA Presentations - 5th grade.

■ Dairy Queen "buy one, get one free" cards still on sale through the Family Resource Center.

■ After School child care hours are 3:00 - 5:30 p.m. school days.

■ FCHD nurse in the center on

Thursdays. Please call the center at 886-0815, to schedule an appointment. Appointments are currently being scheduled for Hep B immunizations and 6th grade physicals for the 2002 fall school term.

■ MCCC services are available at the center. Call for more information, or to schedule an appointment.

■ The Family Resource Center provides services for all families regardless of income. Center is located in the Clark Elem. school building. Hours are Monday-Friday, 8:00 a.m. to 3:00 p.m. Office phone is 886-0815.

Duff Elementary

■ Nov. 19 - "Johnny Appleseed" - K-5.

■ Nov. 26 - Recycling program - K-1.

McDowell Family Resource Center.

■ Floyd County Health Department nurse, Joy Moore, is at the center each Monday. Services provided include: immunizations, T.B. skin tests, school physicals (Head Start, kindergarten, and sixth grade), WIC appointments, prenatal and postpartum care and others. If you are in need of an appointment, call 377-2678 to schedule.

■ GED classes each Monday and Wednesday - 8:00 a.m. to 11:00 a.m. Instructor - Linda Bailey, of the David School.

■ McDowell Family Resource Center hours are 7:00 a.m. to 4:00 p.m. If you are in need of assistance, call the center at 377-2678.

Mud Creek Family Resource Center / John M. Stumbo Elem.

■ The Bridges Project will be at the center each Wednesday and Thursday, from 8:00 a.m. until 4:00 p.m. and each Friday from 12:30 p.m. until 4:00 p.m.

■ Center is open weekdays 8:00 a.m. to 4:00 p.m. Telephone: 587-2233.

Piarist School

■ The Piarist School is currently collecting Food City receipts to be used toward the purchase of school equipment and technical tools. You may send your receipts to school with any Piarist School student, or you may mail them in to the following address:

The Piarist School, Highway 80, Box 870, Martin, KY 41649.

Call 285-3950 for further information.

(See HAPPENINGS, page three)

Pageants



Baby Mini Miss Patriotic 2001

Alexis DeAnne Prater, the daughter of Willie and Cita Prater, of Hueysville, was recently awarded the "Baby Mini Miss Patriotic" title in a pageant that was held on October 14, 2001. Alexis DeAnne was also awarded the titles of "Best Personality" and "Most Beautiful." She is the granddaughter of Arnold and Allene Prater, of Hueysville, and Arthur and Ruby Adams, of Wayland, and the late Elmer Miller.

New Arrivals



It's a girl!

Katelyn Taylor Combs, the infant daughter of Katrina DeBoard Combs and Steven Combs, of Somerset, was born on October 5, 2001. She weighed 5 lbs., 4 1/4 oz. at birth. She is the maternal granddaughter of Dennis and Janice DeBoard, of Prestonsburg, and the paternal granddaughter of David and Mary Ann Combs, of Whitesburg. Her maternal great-grandparents are Elmer and Clara Armstrong, of Morriston, Florida.

Organizations

Prestonsburg Woman's Club holds September meeting at Archer Park

The GFWC/KFWC Prestonsburg Woman's Club held their September meeting at their Archer Park Clubhouse. Sandra Robertson opened the meeting with a devotional reading.

Business included information in regard to the Prestonsburg Woman's Club Scholarship for Prestonsburg Community College students. Applications are available in the PCC library from education chairperson, Kathy Lowe, and also from first vice-president Judy Bowen.

The club's primary fundraiser, a birthday calendar, was discussed and materials handed out to enable members to solicit sponsorship. The club's programs

and special projects for the 2001-02 year were reviewed. Activities will include monthly meeting programs such as a poetry writing workshop and self-defense training, and community service activities such as hosting the annual "Christmas in the Park" event for underprivileged children. Eighteen members attended the September meeting.

The club's October 4 meeting was also held at Archer Park. Five new members were recognized - Judy Hicks, Norcie Jervis, Brenda Miller, Rebecca Osborne, and Myra Salisbury.

The recipient of the fall semester club scholarship was announced - PCC student Kathy Tackett.

Plans were made to ensure that Prestonsburg High School has materials for the PWC-sponsored Hugh O'Brien scholarship that allows a Prestonsburg High School student to attend a summer leadership program.

The club focuses on charitable and educational programs in addition to its schedule of regular program activities. The October focus was "Books for Babies." Each member brought in books that will be donated to new parents at Highlands Regional Medical Center. This program encourages parents to begin reading to their children at a young age and supports the GFWC/KFWC focus on literacy. Member Dorothy Harris will take the books to the hospital for distribution. Members were encouraged to participate in the district art contests.

Velma Ware, an artist from Lexington, was present at the October meeting to provide instruction in painting. Members were given the opportunity to view examples of paintings on gourds and furniture pieces, as well as viewing watercolor paintings done by Ware. The members then practiced the techniques themselves, either free-hand or using stencils.

23 members were present at the October meeting, along with 2 guests.

Ms. Christine Page will conduct a writing workshop at the club's November meeting. Donations will be accepted for area food banks, and planning for "Christmas in the Park" will continue. "Christmas in the Park" will be held the third Thursday of December.

FYI

For more information about the Prestonsburg Woman's Club and its activities, contact publicity chairperson Elizabeth Ramey at 886-2208, or club president Pam Weiner Skeen, at 889-9639.



Pam Weiner Skeen, president of the Prestonsburg Woman's Club, left, and Garnett Fairchild, long-time member, stand next to a floral arrangement created by Fairchild.



From left to right, Pam Weiner Skeen, Sabra Jacobs, and Beverly Oxford, all members of the Prestonsburg Woman's Club, share a laugh with visiting artist, Velma Ware.

**SUBSCRIBE TO THE FLOYD COUNTY TIMES
CALL PATTY WILSON AT 886-8506**



Family Medicine

John C. Wolf, D.O.
Associate Professor
of Family Medicine



Sugar injections for knee pain often not a big help

Question: I have been having a problem with Osgood-Schlatter disease since I played football in high school. My two brothers and I all have this problem. Along with this, two of us have suffered fractured kneecaps.

Although they have healed, we sometimes continue to experience pain in our knees after exercising or even just from squatting. I recently heard of a treatment in which sugar is injected into the knees to heal Osgood-Schlatter, and I wonder if this is safe and if it would be effective on the knee pains I have now?

Answer: Let me briefly go through a primer on knee structure and func-

tion before I talk about treatment for your Osgood-Schlatter disorder. Four major bones — the upper leg bone (the femur), the lower leg bones (the tibia and fibula), and the kneecap (patella) form the knee joint. The knee is straightened mainly by the pull of a group of four powerful muscles that are arranged on the front surface of the upper leg. These muscles, the quadriceps femoris or "quads" for short, straighten the knee joint by the pull exerted on the tendon that attaches to the tibia just below the kneecap. Actually, the tendon doesn't directly attach there. Instead, it attaches to the kneecap, which acts as a protective and stabilizing part of the knee joint. There is then a short tendon that connects the patella with the tibia.

Actually, you can accurately picture the kneecap as a bony "bump" that

develops at this particular point along this quad tendon.

A powerful contraction of the quads produces a great mechanical stress at the point where the patellar tendon attaches to the tibia. In about 13 percent of adolescents, this place becomes tender and inflamed.

Slightly more common in boys, Osgood-Schlatter disease develops most often in the adolescent years of rapid growth, typically 11 to 18 in males and a year younger in females. This problem is more common in those individuals who are engaged in activities involving repeated running or jumping. Your development of the condition while playing high school football is quite typical.

The attachment point of the patellar tendon onto the tibia becomes tender and it often becomes enlarged, thereby

forming a knot instead of the usual small bump. The condition is treated by relative rest; that is, by avoiding vigorous activity for a while and by the application of ice.

Usually the condition subsides within a few weeks and the person can return to athletic endeavors.

Healing produces a strong union between the patellar tendon and the tibia, but the enlarged bump of Osgood-Schlatter disease is a permanent feature.

Though the condition is healed and stable, up to 50 percent of adults still complain of occasional knee pain from the disorder. Perhaps this is what you and your brothers are experiencing. You may also be experiencing discomfort from chronic cartilage damage or arthritic changes in the knee.

These problems could result from the trauma that broke your kneecap or from other recent or more remote knee injuries you received — perhaps even those from long ago while playing football.

There have been attempts to improve a number of ligament or tendon disorders by injecting the area with sugars, salts or other chemicals that cause a mild scarring reaction. Depending upon the particular problem being treated, the results of this type of treatment can be satisfactory. However, it often isn't all that great. It would have no benefit for healed Osgood-Schlatter disease that only produces occasional discomfort.

I'd suggest that you see an orthopedic surgeon to figure out why your knee hurts. Then you can talk about the benefits and risks of each possible

Postscript

Continued from p2

narrow valley, each a few more steps above the other.

Helicopters with what look like huge balloons dropped water on the fires and I could not help but wonder what it must feel like to be standing in the wake. Does the water drop with a tremendous splash or in a fine mist? I suppose firefighters must know. With the physical help from on high and with the untiring efforts of the local crews, the smoke seemed to subside in our backyards to rise elsewhere way before dark.

It was after dark when the flames began to flair up again. Neighbor Judy Music called to ask if I had noticed the tree burning on the hill up from Don Goble's house, which sits directly behind mine, close up to the incline, as is mine. Judy advised me to keep a watchful eye and to call 911 if the fire appeared to be closing in.

When I went outside, I saw an ominous — though beautiful — sight. Indeed, a huge tree was in flames against a dark sky, an eerie vision, akin to the biblical story of the burning bush. The sense of awe was strong.

The lines of fire were not, however, as pronounced as they had been earlier in the day. Shortly after I went back inside the house, Judy Music called again to say that local firefighters were back at work on the hill, trying to stem the heat flow.

For some reason, I no longer worried. I knew that these people were on the job, as ever, protecting their community. I trusted that they would not let the fire sprint down the hill to my house or the houses of my neighbors — and theirs. Certainly not without warning!

Sure enough, when I got up the next morning, the fire was gone — at least temporarily.

It is painful to see our precious forests burning, although I am aware that fire is a part of the scheme of things and often useful. What makes the phenomenon more distressing is that many of the fires are started on purpose or through carelessness. We humans just can't seem to leave nature alone. We too often fail to think or we're just too ignorant.

We've had a glorious fall this year, more beautiful and mild than we deserve. But the beauty has had a price. We need a good rain, strong enough to thoroughly soak the soil and stymie the fire until the next fall.

This is a good time, by the way, to thank our local firefighters, both the professionals and the volunteers, who have managed against all odds to keep most of us safe. Thanks, too, to the firefighters who have come from other areas to help us out. We appreciate you all.

Eyes

all you can today," didn't I?)

However, I am being reminded more emphatically each day that Christmas morning is soon due to arrive. Only 39 more shopping days from today to be exact. I don't know about you folks, but Christmases the last couple of years have changed dramatically from the time my kids were but wee tots.

I remember when it was actually possible to surprise my little sweeties on Christmas morning, and at much less expense than has been necessary the past few holiday seasons.

Oh, the precious memories of Christmas past, when a soft teddy or a blinking toy, or heck, even the box they came in was all it took to make my chubby tots merry.

Ponder

be noticed. Believe it or not, but usually the client will be profound about there not being any pain during the actual mutilation. The clients who have described their experience to me most often report feeling relief, release, calm, or satisfaction immediately. Usually the self-mutilating activity brings to an end their intense feelings of anger, tension, etc. "It just lets the anger out."

As with characteristics of other psychological dysfunctioning, specific ones for self-mutilators are likely to vary, but there are some similarities within the group. Many of the individuals are single and female, but as I said before, I have known young men who cut themselves. The first time a person self-mutilates is usually in middle-to-late adolescence, and are usually first seen in treatment during these ages. Some of the diagnoses associated with self-mutilation include: clinical depression; minor depression; manic-

depressive disorders; some identity disorders; obsessive-compulsive disorders; alcoholism and other substance abuse; eating disorders; schizophrenia; and anxiety disorders. Various other psychological symptoms have been associated with self-mutilation, such as antisocial behavior, increased suicidal ideation, increased past suicide attempts, anger, anxiety, and symptoms of depression. My experience has been that the person most often describes an extreme level of angry feelings for whatever reason and the cutting gives them such a feeling of relief, "until it builds up again." A part of the accumulation of angry feeling might relate to the self-mutilators' difficulty verbalizing emotions and distancing themselves from feelings.

Like so many other things in life, we look for the "cause" and "why". In regards to developmental issues and family background, self-mutilators are more likely to come from a family char-

acterized by divorce, neglect, or deprivation of parental care. Sometimes the emotional loss is the experience of partial parental loss due to emotional distancing from parents and inconsistent parental warmth. Others who self-mutilate themselves have a history of childhood sexual or physical abuse. Another one of my experiences has been that the cutting is done by individuals who are having a high level of emotional turmoil related to an imbalance within the nervous system.

Whatever may be the "exact" basis, self-mutilation is thought to be used to communicate the intensity of individuals' pain and create physical evidence of their emotional injury so they may feel that their emotions are real, justified, or able to be tolerated. If you think a young person you know is self-mutilating himself, please remember that it is a pathological behavior and that the person needs professional psychological help.

Continued from p1

Disabled Veterans honored

The past few days have been busy ones for Big Sandy Chapter 18, Disabled American Veterans of Auxier. The chapter was invited to the Porter Elementary, Meade Memorial and the Paintsville Elementary schools.

The schools were decorated in a patriotic motif. Red, White, and blue was predominate in each gymnasium. At each school, colors were posted by the Disabled American Veterans.

The pledge of allegiance was repeated by everyone in attendance. Our National Anthem, "The Star Spangled Banner" was sung. Members of the student bodies gave recognition of all of America's wars

since WWII.

Porter Elementary folded the American Flag and explained why it is folded 13 times. At Porter Elementary, James "Dee" Caudill of Chapter 18, and a POW was presented a plaque for his effort in WWII.

Ronnie Blair stood in for his father, Dennis, and told of Dennis' years in service. V

ickie Rice recognized the school board and attending officials.

Sara H. Blair gave a presentation on the flag. County Judge Executive Tucker Daniels recognized all attending veterans, Frank Buskirk spoke on the importance of celebrating Veterans Day.

Besides the National Anthem,

"America, The Beautiful," "I'm Proud to Be An American," "God bless America" and of course "My Old Kentucky Home" were rendered.

The honorable Hubert Collins attended the Veterans Day celebration and spoke on terrorism and the importance of November 11. Teachers and students attended the Veteran Day Activities at each school.

Everyone participating on the programs gave an excellent presentation before a well-behaved student body.

The Veterans Day activities ended with a benediction and the playing of "Taps" by the Big Sandy Chapter Disabled American Veterans.

Continued from p2

Happenings

Prestonsburg Elementary and Family Resource Center

■ MCCC services available at the center. Call for additional information.

■ Center is open weekdays 8 a.m.-4 p.m.

■ After School Child Care, 3-6 p.m., school days.

■ Call 886-7088 for additional information regarding the Prestonsburg Elementary Family Resource Center or its programs.

South Floyd Youth Services Center

■ Adult education classes available.

■ The center is located on the South Floyd campus in room 232. For more information call 452-9600

or 9607 and ask for Mable Hall, ext. 243, or Keith Smallwood, ext. 242, or Donna Johnson, ext. 135.

The David School

■ Adult Education Class Schedule - Fall 2001:

■ Monday and Wednesday: McDowell Family Resource Center, 8:00 - 11:00 a.m. Call 377-2678.

■ Monday and Wednesday: Morehead Big Sandy Campus, 12:30 - 3:30 p.m. Call 886-2405.

■ Tuesday and Thursday: Betsy Layne High School Family Resource Center, 8:30 - 11:30 a.m. Call 478-3389.

■ Tuesday: Cliffside Housing Project Community Center, 5:00 - 8:00 p.m. Call 886-9860.

■ Wednesday: Floyd County Detention Center, 4:00 - 6:00 p.m.

■ Thursday: Auxier Lifetime Learning Center, 1:00 - 4:00 p.m. Call 886-0709.

■ Thursday: St. James Episcopal Church, 5:00 - 7:30 p.m. Call 886-8046.

■ Friday - The David School, 8:00 a.m. until 4:00 p.m. Call 886-8374.

W.D. Osborne Rainbow Junction Family Resource Center

■ "Clothing Closet" available to all students.

■ Rainbow Junction Family Resource Center is located in the W. D. Osborne Elementary School. Hours of operation - 8 a.m. to 4 p.m. Monday through Friday, or later by appointment. Call 452-4553 and ask for Cissy or Karen.

Continued from p1

Trifle

Continued from p1

the center of spoon's back, about 5 minutes. Immediately pour custard into medium bowl to stop cooking. Mix in vanilla. Cover with plastic wrap to prevent skin from forming. Let stand until room temperature, about 1 hour.

Cut cake horizontally into 4 slices. Tearing them as needed, cover bottom of 2-quart glass bowl with half the cake. Spread half the jam thinly over cake. Spoon over half the raspberries. Pour half the custard to cover berries. Repeat, making second layer.

Whip cream in chilled bowl. Spread gently over top of custard. Sprinkle on almonds. Let sit 30 minutes. Cover and refrigerate until completely chilled, four hours to overnight. (Tastes best made in advance so cake has time to absorb liquid, and flavors have time to fully develop.)

Makes 12 1/2-cup servings.
Per serving: 190 calories, 4 g. total fat (2 g. saturated fat), 33 g. carbohydrate, 4 g. protein, 1 g. dietary fiber, 146 mg. sodium.

"Something Different" is written for the American Institute for Cancer Research (AICR) by Dana Jacobi, author of *The Joy of Soy*, and recipe creator for AICR's *Stopping Cancer Before It Starts*.

Town

Continued from p1

dog troubles. There was a time when, if the master chased me down, I simply loaded him into the family chariot and carted him back home, then fled either while he was engaged in making loud demands of entrance to the house or after I had tied him up. After that, his Nibs would settle down to a day in his own domain. But now this pet, or pest, knows the way to where I reportedly work, and so there's no escaping him.

All this wouldn't be so bad if the pooch would lie down, stretch himself and go to sleep as most dogs do, but he doesn't. He wants out, then back in, he wants a friendly pat, he insists on seating himself in the editorial chair, on barking furiously at other dogs or human passersby.

This morning, dog's best friend decided this thing had gone far enough. So our canine visitor was met at the door and a yardstick was applied to various parts of his anatomy with such vigor that the stick broke. But did this send this dog yelping home to lick his wounds and nurse a well-founded grudge? It did not.

The dummock simply walked out into the middle of the street and lay down. Maybe he isn't so dumb. Perhaps he knew I would remember he's deaf and would not be able to hear an approaching car, and that as a result I would relent and open the door.

Anyway, that's exactly what I did. And we're right back where we started—or, rather, where we've been for the last several weeks.

Burchett

Continued from p1

looking for a building large enough to allow multiple karate kicks by a large group without anyone being harmed. "It's tough," Burchett says, "because I teach my classes free of charge because I realize that the majority of my students simply cannot afford to pay for instruction. I do it because I want to make a difference. I don't have the funds to rent a facility, so I'm hoping to tap into some grant funding. In the meantime, I will continue to teach my classes in my house, I don't want to fail these kids, I intend to be there for them."

Burchett was "born and raised in Prestonsburg," and readily acknowledges Mayor Jerry Fannin and the City of Prestonsburg for their support to his effort, he also reports that Sheriff John K. Blackburn and Lt. Ricky Thornberry, of the Floyd County Sheriff's Department, have been very supportive and helpful. "If we can just find a facility, we'll be in good shape," Burchett says, "in the meantime, the work will continue. There are no limits, only the ones we set for ourselves."

If you would like to help support Burchett's work with Floyd County's chil-

Christmas. I do. I just don't love all the commercialism and hoopla that goes along with it. A nice holiday meal, a few gaily wrapped gifts, some nostalgic black and white film footage with Bing Crosby and Jimmy Stewart, along with a "The Tonight Show with Johnny Carson" television special, a brightly lit tree and a turkey sandwich. What more could you want? Kick back, relax, keep your money in your wallet.

I guess I'm just old-fashioned but like my sister-in-law, Donna, said to me just the other night, "It's like this, Jo, we can't make Christmas perfect, because God already did."

And with that, I will now leave you with a thought even more scary than a Stephen King novel — only 92 more days 'til Valentine's!

The Floyd County Times

Classifieds

Weekly Rates: (4 line minimum)
 \$1.50 per line for Wednesday and Friday Paper
 \$2.00 per line for Wednesday, Friday and Shopper
 \$3.00 per line for Wednesday, Friday, Sunday & Shopper

Classified Manager: Sandra Bunting, ext. #15

DEADLINES:

- Wednesday Paper, Noon Mon.
- Friday Paper and Shopper, Wed. 5 p.m.
- Sunday Paper, Thurs. 5 p.m.

CONTACT US AT: (606) 886-8506



Send Us Your Ad
 (606) 886-3603
 24 HOURS

100 - AUTOMOTIVE

- 110 - Agriculture
- 115 - ATVs
- 120 - Boats
- 130 - Cars
- 140 - 4x4's
- 150 - Miscellaneous
- 160 - Motorcycles
- 170 - Parts
- 175 - SUV's
- 180 - Trucks
- 190 - Vans

200 - EMPLOYMENT

- 210 - Job Listings
- 220 - Help Wanted
- 230 - Information
- 250 - Miscellaneous
- 260 - Part Time
- 270 - Sales
- 280 - Services
- 290 - Work Wanted

300 - FINANCIAL

- 310 - Business Opportunity
- 330 - For Sale
- 350 - Miscellaneous
- 360 - Money To Lend
- 380 - Services

400 - MERCHANDISE

- 410 - Animals
- 420 - Appliances
- 440 - Electronics

- 445 - Furniture
- 450 - Lawn & Garden
- 460 - Yard Sale
- 470 - Health & Beauty
- 475 - Household
- 480 - Miscellaneous
- 490 - Recreation
- 495 - Wanted To Buy

500 - REAL ESTATE

- 505 - Business

- 510 - Commercial Property
- 530 - Homes
- 550 - Land/Lots
- 570 - Mobile Homes
- 580 - Miscellaneous
- 590 - Sale or Lease

600 - RENTALS

- 610 - Apartments
- 620 - Storage

- Office Space
- 630 - Houses
- 640 - Land/Lots
- 650 - Mobile Homes
- 660 - Miscellaneous
- 670 - Commercial Property
- 680 - Wanted To Rent

700 - SERVICES

- 705 - Construction

- 710 - Educational
- 715 - Child Care
- 715 - Electrician
- 720 - Health & Beauty
- 730 - Lawn & Garden
- 735 - Legal
- 740 - Masonry
- 745 - Miscellaneous
- 750 - Mobile Home Movers
- 755 - Office
- 760 - Plumbing

- 765 - Professionals
- 770 - Repair/Service
- 780 - Timber
- 790 - Travel

800 - NOTICES

- 805 - Announcements
- 810 - Auctions
- 815 - Lost & Found
- 830 - Miscellaneous
- 850 - Personals
- 870 - Services

The FLOYD COUNTY TIMES does not knowingly accept false or misleading advertisements. Ads which request or require advance payment of fees for services or products should be scrutinized carefully.

AUTOMOTIVE

115-ATV's

'99 300 PRAIRIE 4X4: Auto., has extended warr. til 02-03. \$3,200. Call 285-9829 after 5pm.*

'88 HONDA 250: \$400. '89 Honda 350, \$800. Good condition. 606-436-4265.

175-SUV's

1982 CJ-5 JEEP: Good condition. For sale or trade. 606-874-2653.*

EMPLOYMENT

When responding to Employment ads that have reference numbers, please indicate that entire reference number on the outside of your envelope. Reference numbers are used to help us direct your letter to the correct individual.

210-Job Listings

AVON

Make your own money, sign up for \$10. for limited time. Call Jancy at 886-2082.

FAST GROWING COMPANY is taking applications for Manager Trainees, Assistant Managers, and Account Managers. Looking for motivated individuals willing to work hard and grow with our company. Apply in person at A-Plus Rent-to-Own in Paintsville beside K-Mart.*

PRESTONSBURG HEALTH CARE has the following positions open: **Part-time Activity Assistant, Full-time LPN** (\$500 sign on bonus), and a **full-time Certified Dietary Manager**. We offer competitive wages and excellent benefits. If interested please call 886-2378 or stop by and fill out an application (we're located beside Prestonsburg Elementary).*

THE SENIOR PLACE needs two people experienced working with senior citizens to work evenings & mid-nights. To schedule an interview call 874-2097.

IMMEDIATE OPENINGS, Experienced Underground and Surface Miners, Pike county area. Roof Bolter Operators, Underground Supervisors, Dozer/Truck/Drill, and Excavator Operators, Surface Mechanics, and Service Technicians. Competitive Wages and Benefits. For information call (606)886-6300 or send resume to: AEP Kentucky Coal, LLC, ATTN: Human Resources, P.O. Box 270, Prestonsburg, KY 41653. AEP Kentucky Coal, LLC is An Equal Opportunity Employer - M/F/D/V.*

MECHANICS HELP NEEDED in garage & some travel involved. 606-478-9501.*

FINANCIAL

380-Services

BECOME DEBT FREE! Cut payments without new loans. It's easy! 1 hr. approval. Call 1-800-517-3406.

MERCHANDISE

445-Furniture

ALLEN FURNITURE ALLEN, KY Furniture, used appliances, living / bedroom suits, bunkbeds, and lots more! Call 874-9790.

RAY'S BARGAIN CENTER

New & Used Furniture & Appliances @ unbelievable prices. Come in today for incredible savings. Shop At The Little Furniture Store & Save!! RT. #122, McDowell. Call 606-377-0143.

LOTS SUITABLE FOR MOBILE HOMES. Owner financing, low down payment. 886-8366.*

2 LOTS, approx. 100' frontage each. 851 Cliff Rd. Will sell together or separate. 886-3489 or 886-9374.

•Desktop Publishing•

The Floyd County Times is now accepting applications for a full-time position in the composing department. Must have experience in Quark Xpress and Adobe Photoshop. Extensive use of Macintosh hardware a plus. Excellent benefits. Send resumé or apply at: The Floyd County Times P.O. Box 390 Prestonsburg, Kentucky 41563

ANTIQUE SOLID CHERRY Executive desk, two endtables, much, much more. 285-0359 or 285-8870.*

480-Miscellaneous

TAN AT HOME Wolff Tanning Beds Flexible Financing Available Home Delivery FREE Color Catalog Call Today 1-800-939-8267 www.np.etstan.com

REAL ESTATE

530-Houses

HOUSE FOR SALE: Town Branch Rd., Prestonsburg. 886-3023.

4 B.R BRICK HOUSE. 1800 SQ. FT. 1 mile up Hunts Fork, with 28x38 garage. Cent. heat & A.C. 606-874-1488 between 3-5 p.m. or 478-2791 anytime.

3 BR BRICK HOME: With full basement, large fenced in yard. Betsy layne. Price Reduced! 219-264-5373.*

ESTATE AT GARRETT: Consists of 2 houses (1 large two-story house, 1 small), separate bottom land & hillside to top. \$46,000. 886-8283.*

PRICE REDUCED: Home at corner of W. Richmond & Maple, downtown Prestonsburg. 2 BR, 1 BA. 606-886-3181 or 606-793-3181 for appointment.

3 BR HOUSE: Large lot & garden. Located on Rt. 550, approx. 1/2 mile below Garrett. \$29,500. 606-358-2214.*

OLDER 2 BR HOUSE: with adjoining lot suitable for trailer. Approx. 3-1/2 to 4 acres. 3/4 mile down Cliff Rd. 886-3489 or 886-9374.

550-Land & Lots

LOTS SUITABLE FOR MOBILE HOMES. Owner financing, low down payment. 886-8366.*

570-Mobile Homes

NEW 16 WIDE SINGLE SECTION HOME. Island kit, bay window, zone three insulation, garden tub, skylight, upgrade carpet, free delivery & setup, heat pump & underpinning. For less than \$199 per month w/approved credit. Call Rainbow Homes 1-800-406-5274 for more details.

1996 14X52 2 BR MOBILE HOME. Take over payments. Call 889-0155 after 5pm.*

DW TRAILER: 3 BR, 2 BA, fully equipped kit, W/D, heat & air. \$21,000. 606-889-3330 or 606-789-3770 after 6pm.*

RENTALS

610-Apartments

Apartments for Rent: 1 & 2 BR. Executive suite also available. Call 349-7285, leave message.

2 BR APT.: Auxier Heights. Real nice. Call after 5pm 886-3552.

1 BR APT.: Over top of Safe-Lite Auto Glass. 478-8100 or 434-4008.*

630-Houses

HOUSE FOR RENT: Chapel St., Ivel, KY. \$450 monthly. M. Tackett 874-1700, J. Lemaster 874-9976.

2 BR HOUSE: Ref. & dep. req. No Pets! \$300 mo. Avail. Dec. 1st. 606-452-2818.

640-Land & Lots

MOBILE HOME SPACE FOR LEASE: Will accommodate doublewide. Private drive, farm setting, city water, Van Lear area. \$135 to \$155 monthly + \$135 to \$155 dep. Collect; 1(803)957-5931.*

650-Mobile Homes

2 BR MOBILE HOME: Stove & ref., total electric, 3 miles from P'burg. NO PETS! 886-9007 or 889-9747.*

NEW 4 BR 2 BA SECTIONAL HOME with zone three insulation, thermopane windows, glamour carpet, upgrade carpet, two year warranty, free delivery & set-up, heat pump & underpinning. For \$299 per month w/ approved credit. Call Rainbow Homes 1-800-406-5274 for more details.

14X70-2 B.R. 2 B.A. MOBILE HOME, at McDowell. Call 606-377-2869.

SUMMER SPECIAL! R & L APARTMENTS: 50% off dep. + students receive 10% off first months rent with student ID. Apts. available. Call 886-2797.

2 BR APT.: At Sugar Loaf. 874-2644 or 874-9174.

1 BR FURNISHED OR UNFURNISHED APT.: No Pets! 886-8991.*

UNIQUE 1 BR FURNISHED APT.: Near college. Ref. & sec. dep. required. 886-3565.

2 BR APT.: In good neighborhood. Ref. & dep. needed. 358-9123 or 358-9142, seen by app. only.*

NOW ACCEPTING APPLICATIONS On 1 & 2 BR apts. (Section 8 welcome) **PARK PLACE APARTMENTS** Rt. 114, Prestonsburg, KY 886-0039.

2 BR APT.: In good neighborhood. Ref. & dep. needed. 358-9123 or 358-9142, seen by app. only.*

NOW ACCEPTING APPLICATIONS On 1 & 2 BR apts. (Section 8 welcome) **PARK PLACE APARTMENTS** Rt. 114, Prestonsburg, KY 886-0039.

2 BR APT.: In good neighborhood. Ref. & dep. needed. 358-9123 or 358-9142, seen by app. only.*

USDA-RURAL DEVELOPMENT Seeking Janitorial Services

USDA, Rural Development is seeking interested parties to submit quotes for janitorial services for the building located at 214 South Central Avenue, Prestonsburg, KY, phone (606)886-9545, ext. 4. The period of service would be from December 1, 2001 until September 30, 2002.

Please submit your name, address and phone number to the USDA-Rural Development office in Prestonsburg no later than November 23, 2001.



PHARMACIST

VA Medical Center outpatient clinic, Prestonsburg, KY, has an immediate opening for a full-time Pharmacist, day shift, no weekends.

Pharmacist will have both dispensing and clinical role. Clinical activities include patient education, Warfarin monitoring, and assisting providers with drug selection.

We offer a great work environment, educational opportunities and incentives, and excellent benefits package including:

- Competitive Salary
- Recruitment Bonus Negotiable
- Federal Retirement System
- 13 Days Paid Vacation
- 13 Days Paid Sick Leave (Accrual begins immediately)
- 10 Paid Holidays
- Health Insurance
- Life Insurance
- Thrift Savings Plan (401K)

Contact Sharon Castle, Chief, Pharmacy at (304) 429-6755, ext 2322. EOE.

IMMEDIATE EMPLOYMENT OPPORTUNITIES

Carl D. Perkins Job Corps Center, Prestonsburg, Kentucky, is accepting applications for the following positions:

- **Male Dorm Assistant (Evening, Midnight & Weekend Shift)** High School or GED and one year experience in a residential setting. Valid driver's license in the state of Kentucky with an acceptable driving record.
- **Recreation Assistant (Evenings & Weekend Shift)** High School Diploma or GED, one year of recreation experience. Valid CDL preferred in the state of Kentucky with an acceptable driving record.

Applications accepted at the Center from 8:00 a.m.-4:30 p.m., Monday-Friday. Perkins Job Corps is an Equal Opportunity Employer

ACCEPTING APPLICATIONS

The Housing Authority of Martin, is now accepting applications for Town Center Plaza, which houses low and very low income, Elderly and Disabled Individuals. All utilities are included and the individual pays rent based upon their gross monthly income. Utilities included: electric, heating, air conditioning, water, sewer, and garbage. The Housing Authority of Martin has a Ceiling Rent of \$292.00 per Household. This site also houses Martin Area Senior Citizens which provide services to our elderly such as daily home meals, transportation services, recreations and numerous of other elderly services. Please apply between 1:00 p.m. and 4:00 p.m., Monday through Friday, at the office, located at Grigsby Heights on Route 80, in Martin. You may call (606) 285-3681 for more information. The Housing Authority of Martin does not discriminate in admission or employment in subsidized housing on account of race, color, creed, religion, sex, national origin, age, familial status or disability.

PART-TIME SPORTS WRITER NEEDED

- QUALIFICATIONS:
- Good use of grammar
- Have own Camera & Transportation
- Flexible Hours

Apply in person at:

THE FLOYD COUNTY TIMES
 263 S. Central Avenue, Prestonsburg
 E.O.E.

ASK FOR STEVE LEMASTER

Classifieds Work! Call 886-8506

NURSES:

Caney Creek Rehabilitation Complex (CCRC), an outstanding mental health Personal Care Home, recognized throughout Kentucky for its program innovation and treatment success, has positions available for RNs and LPNs. CCRC offers competitive salary and excellent fringe benefit plan.

If you are interested in joining our distinguished team, send a letter of interest and resumé to CCRC, Human Resources Dept., 115 Rockwood Lane, Hazard, KY 41701.

EOE/AA

Big Sandy Health Care, Inc.

is seeking candidates for

BILLING/COLLECTIONS CLERK

Performs routine billing and collection duties. Submits billing information to Medicare, Medicaid, private insurance, or directly to self-pay patients.

Qualifications include a high school diploma or equivalent. Minimum of 2 years experience with computers. Ability to type 40 net wpm.

Send resume to:

Human Resources
 Big Sandy Health Care, Inc.
 1709 KY Route 321, Suite 3
 Prestonsburg, KY 41653

A proud tradition of providing access to quality health care!

-NOTICE-

Due to Thanksgiving, The Floyd County Times will be temporarily adjusting deadlines for the Friday Paper, November 23rd.

FRIDAY'S PAPER:

All Deadlines

Tuesday, November 20, at 5:00 pm

NOW HIRING! ... U.G. COAL PERSONNEL

POSITIONS NOW AVAILABLE

Established Coal Company—Long-Term Reserve Capacity

- >CERTIFIED ELECTRICIANS
- >SECTION FOREMEN
- >MINER OPERATORS
- >ROOF BOLTER OPERATORS
- >SHUTTLE CAR OPERATORS

Eastern Kentucky coal operation is seeking individuals who are qualified as underground certified electricians, foremen and equipment operators. Applicants are required to have current certification as issued by the Kentucky Department of Mines and Minerals.

Benefit package includes: Hourly pay scale ranging from \$15.01 thru \$20.01 per hour relative to shift worked; 90/10% health insurance, (6) paid holidays, 12 paid vacation days, Christmas bonus, life insurance and 401(k) retirement plan. (Eligible for 401(k) after first (6) months of employment.) All shifts are currently available.

Inquire by forwarding a resumé or data sheet, including experience and certifications to:

MR. LES COMBS, MINE SUPERINTENDENT
 Phone (606) 298-0402 or Fax (606) 298-0472
 COAL
 P.O. BOX 190
 LOVELY, KY. 41231

Prefer to E-mail Your Ad? Our E-mail Address is: ftclass@bellsouth.net

NOW ACCEPTING APPLICATIONS IN THE FLOYD COUNTY TIMES CIRCULATION DEPT.

Part-time: Day and night shifts

APPLY AT 263 S. CENTRAL AVE. No Phone Calls, Please! E.O.E.

TRAINEE POSITION

Pressroom Trainee

(Includes Keeping Work Area Clean)

Apply in Person at

Floyd County Times
263 S. Central Ave., Prestonsburg

3 BR 1999 MOBILE HOME: New roof with 2" installation, new porch. All util. included in rent, except electricity, central heat & air. Near P'burg city limits. \$435 month + \$435 dep. 874-2162, after 4:30pm 874-9852.

DOUBLEWIDE: 3 BR, 2 BA. Caney Fork of Middle Cr. 606-478-9993.

2 BR MOBILE HOME: \$300 per month + util. & sec. dep. 874-2802.

TWO 2 BR MOBILE HOMES: One on Arkansas Cr., all electric with garage & private lot. Other one Mtn. Parkway, private lot with out building, all app. (washer / dryer). Real nice. 606-886-6665.

3 BR, 2 BA DOUBLEWIDE, McDowell. \$425 mo. with \$350 dep. 377-2073.*

670-Comm. Property

LARGE STORE BUILDING: North Lake Dr., P'burg. 886-8366.*

SERVICES

705-Construction

ALL TYPES: Remodeling & additions, garages, decks, etc. Also concrete work. Robie Johnson, Jr., call anytime, 886-8896.

FILL DIRT WANTED in Allen area. If you need to dispose of fill dirt call 886-2278 or 889-2911.

765-Professionals

TURNED DOWN FOR SOC. SECURITY/SSI? Free consultation. Call 1-888-582-3345. No fee unless we win your case.

790-Travel

MYRTLE BEACH VACATION: Dec. 8-15, 2001, 2 B.R., 2 BA. Condo, with full kitchen, Ocean Front. \$147, Call 889-0961.

NOTICES

812-Free

FREE PALLETS: Can be picked up behind The Floyd County Times.

FREE BOOK: Take Back Your Health! www.patton.healing.america.com

LEGAL

NOTICE OF INTENTION TO MINE

Pursuant to Application Number 836-5110 OPERATOR CHANGE

(1) In accordance with 405 KAR 8:010, notice is hereby given that FDCD Coal, Inc., 750 Town Mountain Road, Pikeville, KY 41501. Intends to revise permit number 836-5110 to change the operator. The new operator will be B&R Coal, Company, Inc., P.O. Box 246, Hi Hat, KY 41636.

(2) The operation is approximately 0.90 mile east from State Route 979's junction with Tinker Fork Road and located 0.90 mile east of Big Mud Creek. The operation is located on the McDowell and Pikeville U.S.G.S 7 1/2 minute quadrangle maps. The latitude is 37°24'41". The longitude is 82°38'05".

(3) The application has been filed for public inspection at the Department for Surface Mining Reclamation and Enforcement's Prestonsburg Regional Office, 3140 South Lake Drive, Prestonsburg, Kentucky 41653. Written comments or objections must be filed with the Director of the Division of Permits #2 Hudson Hollow, U.S. 127 South, Frankfort, Kentucky, 40601, within fifteen (15) days of today's date.

NOTICE OF BOND RELEASE

In accordance with KRS 350.093, notice is hereby given that Peter Fork Mining Company, P.O. Box 2666, Pikeville, Kentucky 41501, has applied for Phase III Bond Release on Increments #2, #4, #5, #9 & #12 of Permit No. 898-0042, which was last issued on January 11, 1995. The application covers an area of approximately 87.71 acres, located 2.0 miles south of Owsley in Pike and Floyd Counties.

The permit is approximately 1.0 mile south from KY 1384's junction with Dog Fork Road, and located 1.0 mile south in Hurricane Creek. The latitude is 37°28'05". The longitude is 82°35'08".

The bond now in effect for Increment No. 2 is a certificate of deposit for six thousand dollars (\$6,000.00) fifteen percent (15%) of the original bond amount of ninety-one thousand seven hundred dollars (\$91,700.00) is included in the application for release.

The bond now in effect for Increment No. 4 is a certificate of deposit for nine thousand one hundred ten dollars (\$9,110.00) fifteen percent (15%) of the original bond amount of sixty-four thousand three hundred dollars (\$64,300.00) is included in the application for release.

The bond now in effect for Increment No. 5 is a certificate of deposit for nine thousand, six hundred, seventy-seven dollars (\$9,677.00)

postmining land use. Written comments, objections, and requests for a public hearing or informal conference must be filed with the Director, Division of Field Services, #2 Hudson Hollow, Frankfort, Kentucky 40601, by December 17, 2001.

A public hearing on the application has been scheduled for December 18, 2001 at 9:00 a.m., at the Department for Surface Mining Reclamation and Enforcement's Pikeville Regional Office, located at 109 Mays Branch Road, Pikeville, Kentucky 41501. The hearing will be canceled if no request for a hearing or informal conference is received by December 17, 2001.

This is the final advertisement of the application. Written comments, objections, and requests for a public or informal conference must be filed with the Director, Division of Field Services, #2 Hudson Hollow, Frankfort, Kentucky 40601, by December 17, 2001.

Reclamation work performed includes: backfilling, final grading, seeding, mulching and tree planting, completed in the spring of 1995. Results thus far include the establishment of the approved

Agency Plan in compliance with the Quality Housing and Work Responsibility Act of 1998. The plan is available for review and comment at the Housing Authority Office, located at 109 Raymond Griffith Drive #1101, Martin, KY. The Authority's office hours are Monday thru Friday, 9:00 a.m. to 12:00 noon, and 1:00 p.m. to 5:00 p.m.

In addition, a public hearing will be held on January 2, 2002, at 1:30 p.m., at the Housing Authority's Office, 109 Raymond Griffith Drive #1101, Martin, KY. Anyone requiring assistance for sight or hearing impaired individuals may contact the Housing Authority at 285-3681 (voice) or (800) 648-6056 (TDD).

If you require special accommodations or translation services, please advise the Housing Authority of Martin, 72 hours in advance. Housing Authority of Martin is an Equal Opportunity Agency.

The Housing Authority of Martin has developed its

PUBLIC NOTICE

Notice is hereby given that O.J. Maynard, 63 Waddle Drive, Prestonsburg Ky. 41653, has filed an application with the Natural Resources and Environmental Protection Cabinet proposing to construct a dwelling in the floodplain. The property is located approximately 0.5 mile west of the community of Prestonsburg, on the north side of Abbott Creek.

Any comments or objections concerning this application shall be directed to: Kentucky Division of Water, Water Resources Branch, 14 Reilly Road, Frankfort Office Park, Frankfort, KY 40601. Phone 502-564-3410.

NOTICE OF PUBLIC HEARING ON HOUSING AUTHORITY AGENCY PLAN

The Housing Authority of Martin has developed its

-NOTICE-
In observance of Thanksgiving, *The Floyd County Times* will be closed Thursday, November 22, 2001

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Shopper (Line and Display): Mon. 5 p.m.
Sunday's Paper (Line and Display): Thursday at 5 p.m.

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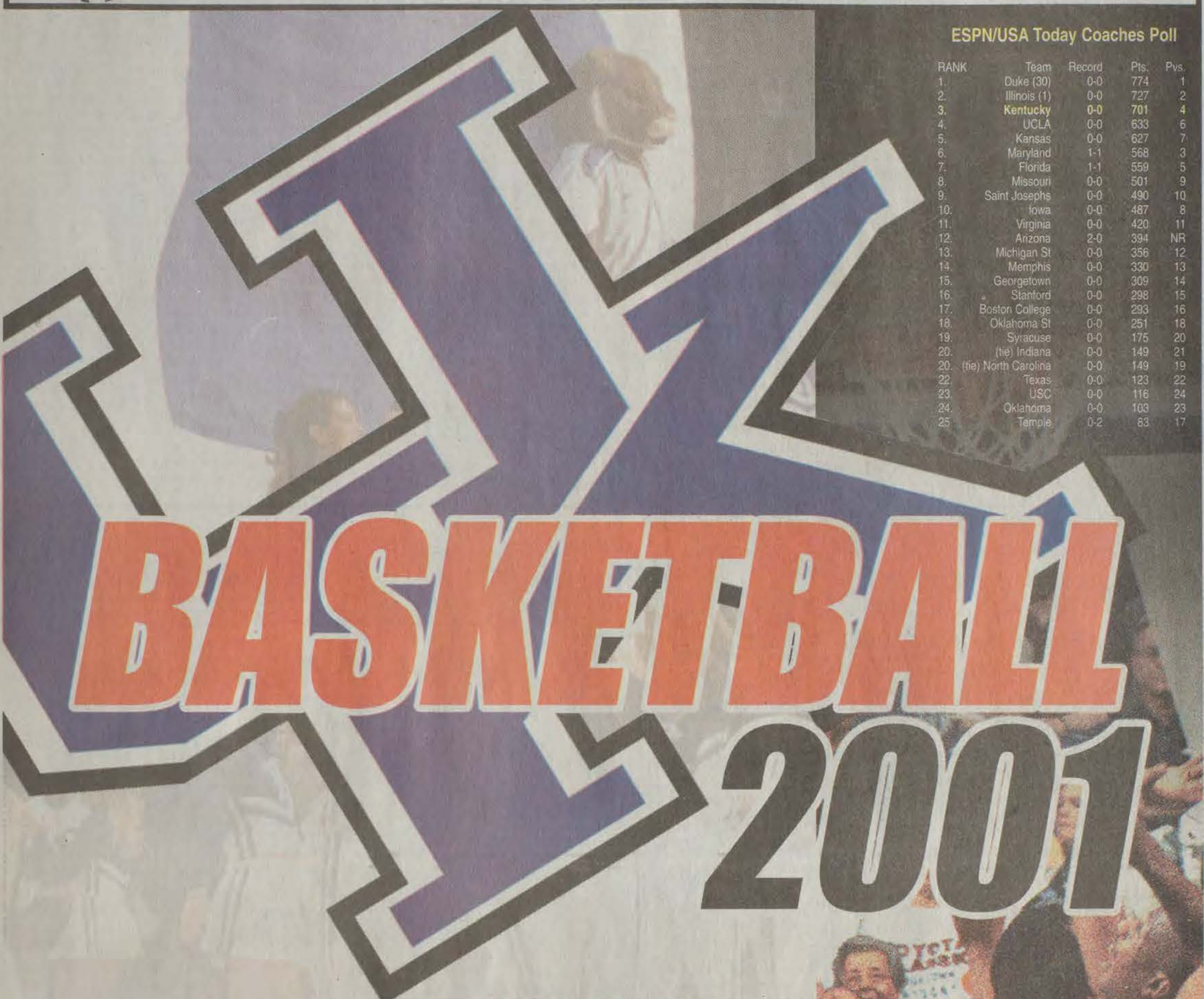
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ESPN/USA Today Coaches Poll

RANK	Team	Record	Pts.	Pvs.
1.	Duke (30)	0-0	774	1
2.	Illinois (1)	0-0	727	2
3.	Kentucky	0-0	701	4
4.	UCLA	0-0	633	6
5.	Kansas	0-0	627	7
6.	Maryland	1-1	568	3
7.	Florida	1-1	559	5
8.	Missouri	0-0	501	9
9.	Saint Josephs	0-0	490	10
10.	Iowa	0-0	487	8
11.	Virginia	0-0	420	11
12.	Arizona	2-0	394	NR
13.	Michigan St	0-0	356	12
14.	Memphis	0-0	330	13
15.	Georgetown	0-0	309	14
16.	Stanford	0-0	298	15
17.	Boston College	0-0	293	16
18.	Oklahoma St	0-0	251	18
19.	Syracuse	0-0	175	20
20.	(tie) Indiana	0-0	149	21
20.	(tie) North Carolina	0-0	149	19
22.	Texas	0-0	123	22
23.	USC	0-0	116	24
24.	Oklahoma	0-0	103	23
25.	Temple	0-2	83	17



2001-02 UK men's basketball Schedule

November

Nov. 6 Nike Elite (Exhibition)
 Nov. 11 Athletes in Action (Exh.)
 Last night Marshall vs. George Washington (NABC Classic)
 Last night vs. Western Kentucky (NABC Classic)
 Tonight Consolation (NABC Classic)
 Tonight Championship (NABC Classic)
 Nov. 24 Morehead St
 Nov. 28 Kent State (at Cincinnati, Ohio)

December

Dec. 5 VMI
 Dec. 8 North Carolina
 Dec. 15 Kentucky State
 Dec. 18 Duke (at East Rutherford, N.J.)
 Dec. 22 at Indiana
 Dec. 29 Louisville

January

Jan. 2 Tulane (at Louisville)
 Jan. 5 at Mississippi St
 Jan. 9 Georgia
 Jan. 12 at South Carolina
 Jan. 15 at Mississippi
 Jan. 19 at Notre Dame
 Jan. 22 at Auburn
 Jan. 26 Alabama
 Jan. 29 at Florida

February

Feb. 2 South Carolina
 Feb. 6 at Tennessee
 Feb. 9 at LSU
 Feb. 13 Vanderbilt
 Feb. 16 at Georgia
 Feb. 19 Tennessee
 Feb. 23 Arkansas
 Feb. 27 at Vanderbilt

March

Mar. 2 Florida
 Mar. 7 SEC Tournament (Atlanta, Ga.)
 Mar. 8 at SEC Tournament (Atlanta, Ga.)
 Mar. 9 at SEC Tournament (Atlanta, Ga.)
 Mar. 10 at SEC Tournament (Atlanta, Ga.)



Matt HEISSENBUTTEL



Tubby SMITH

2001-2002 UK WILDCATS

No.	Player	Pos.	Ht.	Wt.	Cl.	High school
1	Cliff Hawkins	G	6-1	190	So.	Dumfries, Va. (Oak Hill, Va.)
2	Rashaad Carmuth	G	6-3	195	Fr.	College Park, Ga. (Oak Hill, Va.)
3	J.P. Brevins	G	6-2	180	Sr.	Edmonton, Ky. (Metcalfe Co.)
4	Gerald Fitch	G	6-3	188	So.	Macon, Ga. (Westside)
5	Josh Canier	G	6-5	196	Fr.	Bowling Green, Ky. (Bowling Green)
10	Keith Bogans	G	6-5	208	Jr.	Alexandria Va. (DeMatha)
14	Enk Daniels	F	6-7	205	So.	Cincinnati, Ohio (Princeton)
15	Matt Heissenbuttel	G	6-4	188	So.	Lexington, Ky. (Lexington Catholic)
21	Tayshaun Prince	F	6-9	215	Sr.	Compton, Calif. (Dominguez)
22	Adam Chiles	G	6-0	132	Fr.	Louisville, Ky. (Ballard)
24	Marvin Stone	F/C	6-10	253	Jr.	Huntsville, Ala. (Grissom)
33	Cory Sears	G/F	6-6	193	So.	Corbin, Ky. (Corbin/Hargrave)
40	Jules Cantara	F/C	6-11	225	Jr.	Dakar, Senegal (Oak Hill, Va.)
42	Jason Parker	F/C	6-8	253	So.	Charlotte, N.C. (W. Charlotte/Park Union)
44	Chuck Hayes	F	6-7	237	Fr.	Modesto, Calif. (Modesto Christian)
50	Marquis Estill	F	6-8	240	Jr.	Richmond, Ky. (Madison Central)

Coaches

Head Coach - Tubby Smith
 Assistant Coaches - Mike Sutton, David Hobbs, Reggie Hanson
 Manager - G.G. Smith
 Special Assistant - Kevin Murphy



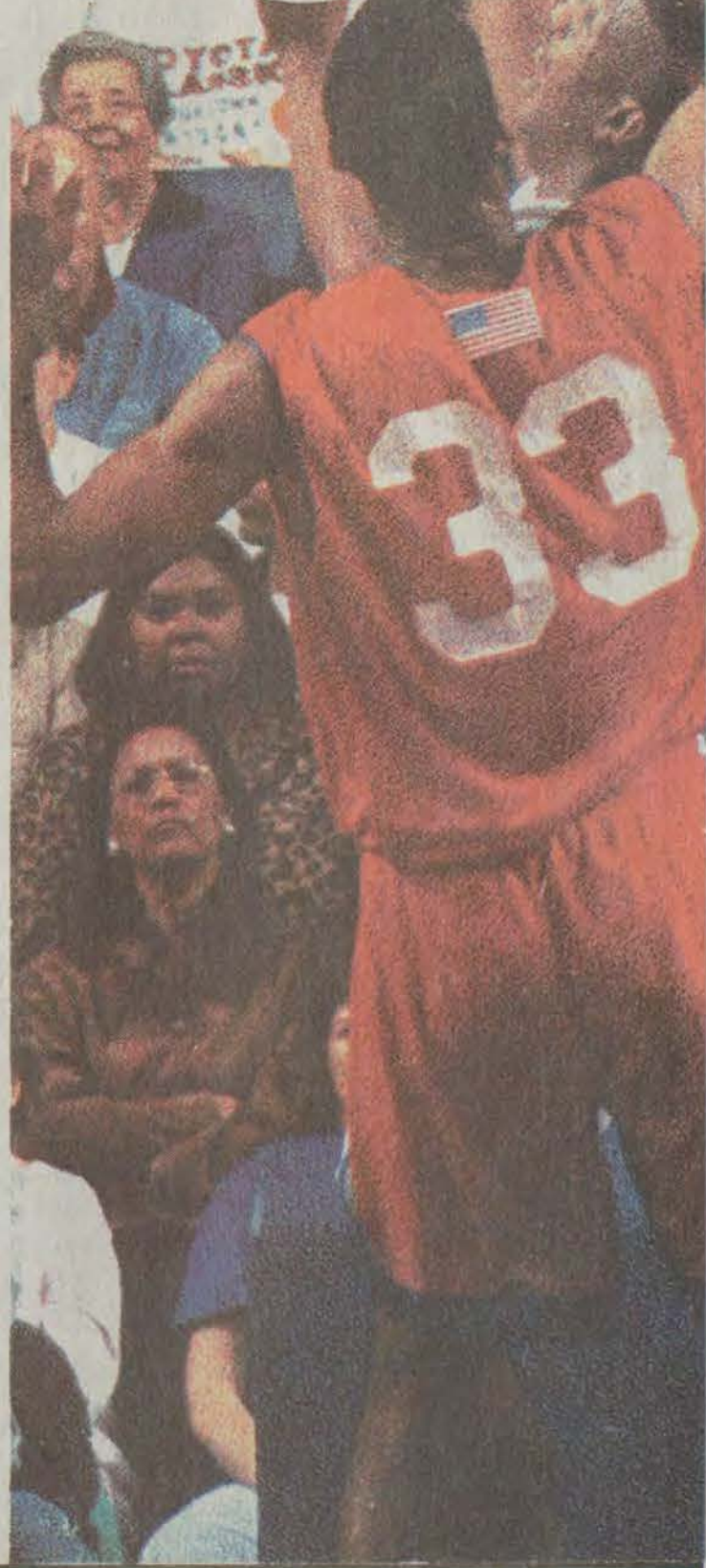
Jason PARKER



Tayshaun PRINCE



Marvin STONE



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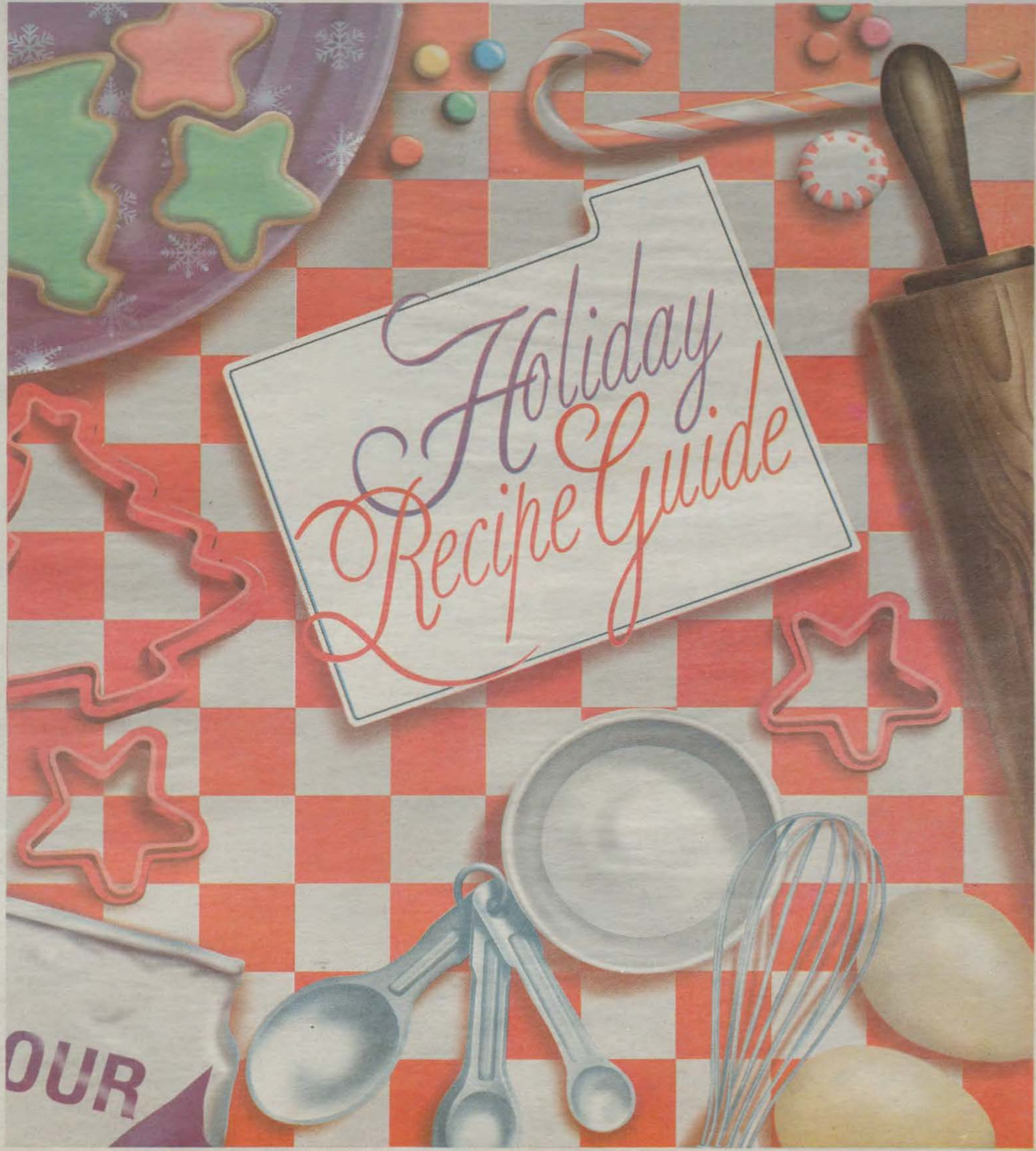
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Thanksgiving Buffet

THANKSGIVING DAY
Thursday, November 22, 2001
11:30 a.m. until 3:00 p.m.

Roast Turkey & Dressing
Baked Ham
Roast Loin of Pork

Mashed Potatoes with Gravy, Candied Yams,
Green Beans, Buttered Corn, Cranberry
Sauce, Assorted Salads, Rolls & Butter,
Pumpkin Pie, Warm Banana Pudding,
Fruit Cobbler,

Adults \$11.95 plus Drink
Children under 10, \$5.95 plus Drink
(RESERVATIONS STRONGLY
SUGGESTED.)

Holiday Recipes

Pumpkin Casserole

Ingredients needed:
3/4 cup sugar
1/2 cup Bisquick
1/2 tablespoon butter
1 can evaporated milk
2 eggs
1 can pumpkin
2 1/2 teaspoons allspice
2 teaspoons vanilla
Mix ingredients and bake
until done.
Novela Compton, Betsy
Layne

Bean Salad

Ingredients needed:
1 can wax beans
1 can green beans
1 can kidney beans
1/2 cup oil
1 cup sugar
1 teaspoon celery seed
1 teaspoon mustard seed
Drain beans well, and
mix ingredients. Add 1 cup
vinegar and 1 onion, sliced.
Novela Compton, Betsy
Layne

Chocolate Covered Crispies

Candy bars are the
"sweet secrets" to these
great tasting chewy treats.

Ingredients needed:
4 Milky Way bars (2.5
oz. each), cut up
3/4 cup butter or
margarine (divided)
3 cups crisp rice cereal
1 cup (6 oz.) semi-sweet
chocolate chips

Melt cut up candy bar
pieces over low heat. Stir in
1/2 cup butter until blend-
ed. Add cereal, mix well,
pour out into well-greased
11" x 7" pan.

Melt together chocolate
chips and 1/4 cup of
remaining butter. Stir until
smooth - spread over cereal
mixture. Chill until firm.
Cut into squares. Yield: 2
and 1/2 dozen.

Joshua and Agnes T.
Kidd
Dana

Peachy Angel Food Cake

Ingredients needed:
1 prepared Angel Food
Cake loaf
2 cups canned sliced
peaches (drained)

1 cup whipping cream
(whipped)
Ground nutmeg (to taste)
Cut cake into six slices
and place on tray. Top each
slice with peaches and
whipped cream. Sprinkle
with nutmeg.

Jordan and Agnes T.
Kidd
Dana

Pumpkin Spice Bars

Ingredients needed:
4 eggs
2 cups sugar
1 can (15 oz.) solid
pumpkin
1 cup vegetable oil
2 cups all-purpose flour
2 teaspoon baking
powder
2 teaspoon ground
cinnamon
1 teaspoon soda
1/2 teaspoon salt
1/2 teaspoon ginger
1/4 teaspoon cloves
1/2 cup dried
cranberries
1 can (16 oz.) cream
cheese frosting

In mixing bowl, combine
first four ingredients and
mix well. Combine next
seven dry ingredients and
add to pumpkin mixture.
Do not over mix. Add dry
cranberries.

Pour into 15" x 10" x 1"
well-greased pan. Bake at
350 degrees for 25-30 min-
utes. Cool completely on
wire rack. Frost with cream
cheese frosting. Cut into
bars. Yield: 2 - 2 1/2
dozen.

Nathan Ryan and Agnes
T. Kidd
Dana

Yeast Rolls

1 cake yeast or 1 pkg. dry
yeast
1/2 cup sugar
1 teaspoon salt
Dissolve above ingredi-
ents in 2 cups warm water.
Add 1 beaten egg. Add 3
cups flour; mix well. Add 4
tablespoons melted shorten-
ing. Then add 3 - 4 more
cups flour.

Allow to rise. Punch
down. Place in refrigerator.
Take out when desired. Let
rise about 1 hour. Shape

rolls and place in pan. Bake
in 400 degree oven until
golden brown.

Irene Gibson
Betsy Layne

California Dip

In small bowl, blend 1
envelope dry Onion Soup
mix* with 2 cups (16 oz.)
sour cream; chill.

Variations:

California Vegetable
Dip: Add 1 cup each finely
chopped green pepper and
tomato and 2 teaspoons
chili powder.

California Bleu Cheese
Dip: Add 1/4 lb. crumbled
bleu cheese and 1/4 cup
finely chopped walnuts.

California Seafood Dip:
Add 1 cup finely chopped
cooked shrimp, clams, or
crabmeat and 1/4 cup chili
sauce and 1 tablespoon
horseradish.

California Horseradish
'n Bacon Dip: Add 6 slices
bacon, crisp cooked and
crumbled, and 3 table-
spoons horseradish.

Skinny Dip: Substitute 2
cups (16 oz.) plain yogurt
for sour cream.

*Also delicious with
Onion-Mushroom, Beefy
Onion, or Beef Flavor
Mushroom Soup mix.

Irene Gibson
Betsy Layne

Bacon 'n Cheese Ball

1 pkg. (8 oz.) cream
cheese, softened
1 cup crushed soda
crackers

3/4 cup California Dip
5 slices bacon, crisp
cooked and crumbled
1/4 cup chopped
drained pimiento

1 cup finely chopped
walnuts

In medium bowl, com-
bine all ingredients except
walnuts; chill until firm
Shape into ball and roll in
walnuts.

Irene Gibson
Betsy Layne

Chess Cake

1 box dark brown sugar
1 cup white sugar
2 sticks margarine
4 eggs

2 cups flour
1 teaspoon baking powder
1/4 teaspoon salt
1 tablespoon vanilla
1 cup finely chopped pecans

Cream sugars and margarine. Add eggs. Add remaining ingredients. Bake 1 hour at 300 degrees in well-greased and floured bundt cake pan. Remove cake from pan immediately upon removal from oven. Sprinkle with confectioner's sugar while warm.

Irene Gibson
Betsy Layne

Decorating Frosting Recipe

Note: Use for making flowers, stems, leaves, writing and line work.

1 lb. confectioner's sugar
1 - 1 1/2 cup Spry or Crisco
Few drops clear butter flavoring
1/2 teaspoon clear flavoring
1/2 teaspoon salt - optional
Cold water - 2 table spoons - heavy (roses)
2 1/2 table spoons - medium
3 table spoons - thin (writing or line work)

Cream shortening lightly by hand and gradually work in the sugar, alternating with water and flavoring.

Irene Gibson
Betsy Layne

Chicken and Dressing Casserole

6-8 boneless chicken breasts
8 oz. sliced mushrooms
1 - 8 oz. pkg. cornbread stuffing mix
2 cans cream of chicken soup, undiluted
1 stick margarine
1 - 5 oz. can of evaporated milk
3 ribs celery - chopped
8 oz. chicken broth
2 medium onions, chopped

Cook chicken until tender. Break into bite size pieces. Melt butter in a large skillet, add onions, celery and mushrooms. Sauté, stirring frequently until vegetables are tender. Place stuffing mix and vegetables in large bowl, mix well.

Spread half of stuffing-vegetable mixture in bottom of 9" x 3" baking dish. Add chicken - top with remaining stuffing-vegetable mixture. Blend evaporated milk, soup, and broth. Pour over pan. Spread remaining stuffing mix on top of soup mixture. Bake at 350 degrees for 25 minutes or until heated thoroughly. This is a very, very good recipe!

Maga Lea Wiseman
Hazard

Oven creamed potatoes

2 cups chopped onion
2/3 cup chopped green pepper
1/2 cup chopped celery
1/2 cup margarine
6 tablespoons flour
4 cups milk
2 teaspoon salt
1/4 teaspoon pepper
6 cups cubed, cooked potatoes (about 8)
1 cup shredded cheese

Cook onions, green pepper and celery in margarine until soft (do not brown). Stir in salt and flour, add milk gradually and cook on low heat, stirring constantly until mixture comes to a boil and thickens. Stir in pepper. Place potatoes in a greased 3 quart casserole dish. Pour heated sauce mixture over potatoes and top with cheese. Bake at 350 degrees until hot - about 30 minutes.

Serves 12 to 14
Maga Lea Wiseman
Hazard

Broccoli Salad

2 bunches of broccoli - cut in bite size pieces
1 cup raisins
1 cup mayonnaise
1 red onion - sliced
1 cup sugar
1 1/2 cup bacon bits
1 1/2 cup sunflower seeds

Mix sugar and mayonnaise until sugar has dissolved. Pour over other ingredients. Mix well and sprinkle bacon bits on top. Chill 2-3 hours or overnight.

Maga Lea Wiseman
Hazard, Ky.

Pea and Rice Salad

1 cup raw rice
2 1/4 cup chicken broth
4 tsp. Italian dressing
1 cup peas, cooked

1 green pepper, chopped
8 black olives, chopped
2 slices red onion, chopped
3 tsp. chopped parsley
pimiento strips
Cook rice in chicken broth, while still hot toss with dressing. Cool, then mix other ingredients. Place pimiento strips across top and chill.

Maga Lea Wiseman
Hazard, Ky.

Orange Dreamsicle Cake

1 box supreme Cake mix
1 small box orange jell-o
1 small box French Vanilla instant pudding
1 - 12 oz. container Cool Whip
1 teaspoon orange flavoring
Bake cake as directed on box, adding instant pudding and orange flavoring. Bake in a 9" x 13" pan.

Mix orange jell-o and 3/4 cup hot water and 3/4 cold water.

When done, remove cake from oven. Immediately upon removal, make several small holes in cake using tooth pick. Pour jell-o over cake. Cool.

Frosting

2 cups confectioner's sugar
12 oz. Cool Whip
1 cup sour cream
1 teaspoon orange flavoring

Mix by hand and smooth over cake. Refrigerate until ready to serve.

Maga Lea Wiseman

Pumpkin Cake Roll

3 eggs
1 cup sugar
2/3 cup cooked or canned pumpkin
1 teaspoon lemon juice
3/4 cup all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
1 cup finely chopped walnuts
Cream cheese filling
2 packages (3 ounces each) cream cheese, softened
1 cup confectioners' sugar

1/4 cup butter or margarine, softened
1/2 teaspoon vanilla extract
Additional confectioners sugar optional

In a mixing bowl, beat eggs on high for 5 minutes. Gradually beat in sugar until thick and lemon-colored. Add pumpkin and lemon juice. Combine flour, cinnamon, baking powder, salt and nutmeg; fold into the pumpkin mixture. Grease a 15-in.x10-in.x1-in. baking pan; line with waxed paper. Grease and flour the paper. Spread batter into pan; sprinkle with walnuts. Bake at 375° for 15 minutes or until cake springs back when lightly touched. Immediately turn out onto a linen towel dusted with confectioners sugar. Peel off paper and roll cake up in towel, starting with a short end. Cool. Meanwhile, in a mixing bowl, beat cream cheese, sugar, butter and vanilla until fluffy. Carefully unroll the cake. Spread filling over cake to within 1 inch of edges. Roll up again. Cover and chill until serving. Dust with confectioners' sugar if desired.

Yield: 8-10 serving.
Bonnie Spencer

Jackson

Delicious Macaroni Salad

16 oz. macaroni, cooked
5 medium eggs, chopped
8 oz. Miracle Whip
2 small carrots, shredded
1 small onion, chopped fine
2 celery sticks, chopped fine
1 tsp. pimento
1 tsp. mustard
1 can sweetened condensed milk
1/2 c. vinegar
1/2 c. water
2/3 c. sugar
1 tsp. salt
1 tsp. flour
Mix the macaroni, eggs,

Miracle Whip, carrots, onions, celery, pimento and mustard together. (First 8 ingredients). Pour condensed milk over salad. Boil next 5 ingredients together and pour over condensed milk; this will make it thin enough to mix. This recipe makes enough for a party or a church social. It's delicious!

Connie Scott
Wayland, Ky.

Old-Fashioned Stack Cake

1/2 c. butter
2 eggs
1 c. sugar
3/4 c. molasses
2 tsp. ginger

All your ingredients can be found at your
Prestonsburg

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Chirico's
Ristoranté

Frank says:

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and

There's always plenty of parking because we use Pinson Hotel's parking, also!"

Sauces made fresh daily from his family recipes.

Located in Pinson Hotel Building in Downtown Pikeville

Largest Menu in
Eastern Kentucky
432-7070



Frank Chirico
Owner/Chef

1/2 tsp. soda
1/2 tsp. salt
1 c. buttermilk
Plain flour (to make stiff dough), about 3 1/2 cups
Cream the butter. Add eggs, sugar and molasses.

Beat well. Add ginger, soda and salt. Add buttermilk and flour. Divide dough into 5 parts. Pat each part to fit a round 9-inch cake pan (or roll dough out if your prefer). Bake in 375° oven until

browned 10 to 12 minutes for each layer. Spread filling between each layer as it comes from the oven.

Filling:

1/2 gal. dried apples
2 c. sugar
1 tsp. ginger
1 tsp. cinnamon
1/2 tsp. cloves
1 tsp. allspice

Cook dried apples until plump and tender. Mash apples until they are like apple butter. Add sugar and spices. Blend until mixed. Spread apples between layers of cake and on top and sides.

Connie Scott
Wayland, Ky.

Kes's Baked Fruit Salad

2 (16 oz.) cans Libby's Chunky mixed fruit
1 (16 oz.) can dark bing cherries
2 bananas, cut into 1/2" slices
1/2 c. brown sugar
1 T. corn starch
1 T. cinnamon
1/2 c. butter, melted

Drain fruit several hours or overnight. Slice bananas. Place in 9x9-inch casserole. Mix sugar, corn starch and cinnamon. Sprinkle over fruit. Pour butter over fruit. Bake 40 minutes at 350°.

Serves 8 to 10.

Kes Moore
Garrett, Ky.

Debbie's Special Breakfast Casserole

1 lb. Jimmy Dean sausage
1 c. shredded Cheese, Cheddar
6 slices bread, cubed
1 tsp. dry mustard
1 tsp. salt
8 eggs, beaten
2 c. milk
2 tbsp. onion, chopped fine
1 small can mushrooms, drained
1/2 small green pepper, chopped fine

Brown sausage and drain. Add next 4 ingredients. Place in 9x13 inch casserole. Beat eggs with milk. Mix onions, mushrooms and green pepper. Pour over sausage mixture. Refrigerate overnight. Bake covered at 350° for 45 min-

utes. Uncover to brown, about 15 minutes.

Connie Scott
Wayland, Ky.

Terry's Turkey Lasagne

1/2 c. onions, chopped fine
1/2 c. green pepper, chopped fine
3 tbsp. butter
1 4-oz. can mushrooms, drained
1/4 c. chopped pimentos
1 10 1/2 oz. can cream of chicken soup
1/3 c. milk
1/2 tsp. basil
8 oz. lasagne noodles, cooked, drained and dipped into cold water.
1 1/2 c. cottage cheese
3 c. cubed cooked turkey
2 c. mozzarella cheese
1/2 c. grated Parmesan cheese

Saute onion and green pepper in butter in 2-quart sauce pan until tender. Stir in mushrooms, pimentos, soup, milk and basil. Heat well. Arrange 1/2 of the noodles in greased 13x9x2 inch baking dish.

Layer half the sauce, 1/2 the cottage cheese and 1/2 the turkey, 1/2 mozzarella cheese and 1/2 the Parmesan cheese. Repeat layers. Bake at 350° for 45 minutes or until hot and bubbly. 6-8 servings.

Connie Scott
Wayland, Ky.

Mel's Cushaw Pie

1 1/2 c. cooked cushaw
1 c. whole milk
3/4 c. sugar
1/4 tsp. salt
1/4 tsp. nutmeg
1/4 tsp. cinnamon
2 eggs, slightly beaten
1 tbs. melted butter

Combine sugar, salt and spices. Mix thoroughly with all other ingredients. Pour into unbaked pie shell (in 9 or 10 inch pie pan). Bake at 325° about 45 minutes or until inserted knife comes out clean.

*Butternut squash also makes a delicious pie.

Connie Scott
Wayland, Ky.

Pumpkin Roll

1 cup sugar
3 beaten eggs
2/3 cup canned pumpkin

3/4 cup plain flour
1 teaspoon salt
1 teaspoon baking soda
3/4 cup chopped pecans (optional)
1-8-oz. package cream cheese
1 teaspoon vanilla
2 tablespoons margarine
1 cup powdered sugar
Preheat oven to 375°.

Mix sugar, eggs and pumpkin in a bowl. Add flour, salt, cinnamon, and baking soda in another bowl. Combine the flour and pumpkin. Grease a rimmed baking sheet with oil and line with greased wax paper. Extend paper over sides of banking sheet. Pour batter in rectangular shape on wax paper and sprinkle with pecans. Bake for 15 minutes.

For filling: Beat cream cheese, vanilla, margarine, and powdered sugar until smooth and creamy.

Sprinkle about 3 paper towels folded in half with powdered sugar; flip baked batter face down on towels. Remove wax paper. Roll loosely and let set until cooled, about 45 minutes. Unroll cake, spread filling, roll again, throw towels away. Wrap in aluminum foil. Serve or freeze. Unwrap and slice while frozen.

Teresa Caudill
Cornettsville

Sausage Cheese Balls

2 lbs. (32 oz.) Jimmy Dean sausage, uncooked.
1 1/2 cups all-purpose baking/biscuit mix
16 oz. Sharp Cheddar cheese (or 4 cups shredded)
1/2 cup finely chopped onion
1/2 cup finely chopped celery
1/2 teaspoon garlic powder

Preheat oven to 375°. Shred cheese and mix all ingredients. Form into 1" balls. Bake 15 minutes on ungreased cookie sheet until golden brown. Makes about 6 dozen. Sausage cheese balls can be frozen uncooked.

For a firmer texture, add an extra 3 cups of baking/biscuit mix. Mix an extra 2 cups of shredded

cheese to the ingredients listed above.

from Teresa Caudill
Cornettsville

Date and Nut Bread

2 cups dates chopped
1 1/2 cups boiling water, cool.
Mix 1 3/4 cups white sugar.
1 tablespoon butter or margarine
1 egg
3 3/4 cups flour
2 teaspoon soda
1/2 teaspoon salt
1 cup English walnuts. (I like pecans.)
Bake 1 hour or longer till done.
Bake at 350°. Makes 2 loaves.
Beulah Leckrone

Chess Cake

1 box yellow cake mix
1 egg
1 stick butter
Mix together. Press in cake pan, 9x13
Mix:
1 box confectioners sugar
8 oz. cream cheese at room temperature
2 eggs
1 tsp. vanilla
Pour over cake mix
Bake at 325° about 40 minutes.
Beulah Leckrone

Fresh Apple Nut Cake

2 cups sugar
3 cups all purpose flour
1 cup nuts (black walnuts)
3 cups apples
3 eggs
1 1/2 cups oil (Wesson oil)
1 1/2 tsp. soda
1 1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg
Mix oil and sugar, add eggs and mix well. Sift flour and spices together. Chop apples and nuts. Use small amount of flour on the apples and nuts. Mix well. Add rest of flour and spice mixture to eggs, oil and sugar. Mix well, then add apples and nuts. Bake at 350° for 1 hour. (Bundt pan or 13x9x2 cake pan.)

Topping:
1 cup brown sugar, 1/4 cup milk
1/2 cup butter or mar-

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garine. Boil for 3 minutes. Pour over cake while hot.

Buelah Leckrone

Buelah's Favorite Pecan Pie

In a 1 1/2 qt. bowl, mix 3/4 cup sugar, 2 tablespoons flour and 1 teaspoon salt. Stir in 1 cup dark corn syrup. Beat in 2 eggs, one at a time. Mix in 1/2 c. evaporated milk, 1 cup broken pecans and 3/4 teaspoons vanilla.

Have ready a 9-inch unbaked pastry crust. Pour filling into crust. Bake in 375° oven, 50 minutes, or until firm. Cool before serving.

Buelah Leckrone

Delicious Pralines

1 tsp. baking soda
1 cup butter milk
2 cups sugar
2 tsp. light corn syrup
1 stick margarine
1 tsp. vanilla
1 1/2 cups pecans

Dissolve the soda in buttermilk. Then combine all ingredients except pecans in a deep sauce pan. Cook, stirring, frequently, to form ball stage. Remove from heat and beat until creamy. Add the pecans and drop from a spoon onto waxed paper. 3 dozen.

Buelah Leckrone

Hot Prairie Dish

1 lb. hamburger
1/2 tsp. pepper
2 tsp. salt
1 c. diced onion
any other seasoning to suit taste
1 can corn
1 can cream of mushroom soup
1 can cream of celery soup
1 can cream of chicken soup
1 c. Velveeta cheese, diced
1/3 c. water
1 small can beef broth
1 bag egg noodles

Prepare noodles as directed on package. Brown hamburger and onion together, drain well. Heat all other ingredients in saucepan. Place hamburger and onion mixture in a 13" x 9" pan. Place the noodles over the meat mixture. Then pour the heated mixture over the noodles and meat mix-

ture. Bake at 350° degrees for 40-45 minutes.

Buelah Leckrone

Special Thanksgiving dessert

Whether savory or sweet, a souffle is made up of two parts: a creamy base that gives the dish its basic flavors, and egg whites that have been stiffly beaten. The secrets of a successful souffle are in careful preparation and attention to details. These simple rules will help your souffles rise perfectly to the challenge:

■ Use egg whites at room temperature.

■ Make sure bowls, beaters and spatula are absolutely clean and grease-free.

■ Use straight-sided, porcelain souffles dishes or ramekins.

■ Grease the souffle dishes generously.

■ Bake souffles in the center of the oven.

■ Once they are done, serve souffle immediately, while high and puffy.

Holiday Souffle Canola cooking spray

2 Tbsp. plus 4 tsp. sugar, divided

1 cup defrosted frozen, sweetened raspberries

1 Tbsp. and 1 1/2 tsp. defrosted orange juice concentrate, divided

3/4 cup low-fat milk (1%) divided

2 Tbsp. cornstarch
1/3 cup seedless raspberry preserves

1/2 tsp. pure vanilla extract

3 egg whites
Pinch of salt

Preheat oven to 400 degrees. Spray four 8- or 10-ounce individual souffle dishes with spray oil. Dust inside of each with 1 teaspoon sugar and set aside. In small bowl, mix raspberries with 1 tablespoon juice concentrate and set aside.

In medium non-stick saucepan, whisk together 1/4 cup milk and cornstarch. Add remaining milk. Cook over medium heat until thickened, whisking constantly, about 1 minute. Stir in preserves, vanilla and juice concentrate until pre-

serves dissolve. Remove from heat. Cover surface of custard sauce with plastic wrap and cool to lukewarm.

About 20 minutes before serving time, beat egg whites in large bowl until frothy. Add salt and continue beating until soft peaks form. While beating, slowly sprinkle in 2 tablespoons sugar. Continue beating until stiff peaks form. Gently mix 1/3 whites into raspberry mixture, then scrape it into the bowl of remaining whites. Fold in with rubber spatula until almost completely combined. Gently divide mixture among prepared dishes, filling each three-quarters full.

Set dishes on baking sheet and place on rack in center of oven. Bake 15 to 18 minutes, or until centers of souffles are soft but not liquid and tops are lightly browned.

Remove souffles from oven. Place each on a dessert plate. Cut into centers of each souffle and spoon or pour on some custard sauce. Serve immediately.

Makes 4 servings.

Per serving: 228 calories, less than 1 g. total fat (less than 1 g. saturated fat), 53 g. carbohydrate, 5 g. protein, 3 g. dietary fiber, 79 mg. sodium.

Peanut Butter Kisses

1 cup sugar
2 tsp. baking soda
1 cup packed brown sugar
1 cup shortening
1 cup Jif peanut butter
2 eggs
1/4 cup milk
3 1/2 cup flour
2 teaspoons vanilla
1 teaspoon salt
1-11 ounce package Hershey kisses

Preheat oven to 375°. Cream together sugar, brown sugar, shortening, and Jif. Add eggs, milk, vanilla. Beat well. Stir together flour, baking soda, salt, add to Jif mixture. Beat well.

Shape into 1-inch balls. Roll in granulated sugar. Place on ungreased cookie sheet. Bake at 375° for 8 minutes. Remove from

oven. Press candy in center of each one. Return to oven for 3 minutes. Makes 6-7 dozen.

Sarah Reffitt
Hueysville

M-M-M Muffins!

Everybody loves a warm-from-the-oven muffin, and muffins are incredibly easy to make.

From start to finish, most muffin recipes take less than 40 minutes, but you can have a warm muffin even faster by doing all the measuring and some of the mixing the night before. Mix together the dry ingredients in one bowl and the liquid ingredients in a second bowl. Cover both bowls and refrigerate the liquid ingredients. In the morning, combine the two, spoon into muffin pans and bake.

Treat the family to Pumpkin Pecan Oat Muffins this weekend. These moist and tender muffins are fragrant with spices and crowned with a crunchy oat and brown sugar topping. Lower in fat than many bakery and store bought muffins, they're also made with whole grain oats. Oats add heart-healthy soluble fiber, while canned pumpkin contributes a healthy helping of beta-carotene.

Pumpkin Pecan Oat Muffins 1 dozen

Topping
1/4 cup Quaker oats (quick or old fashioned, uncooked)
1 tablespoon firmly packed brown sugar
1/8 teaspoon pumpkin pie spice
1-1/2 cups all-purpose flour
1 cup Quaker oats (quick or old fashioned, uncooked)
3/4 cup firmly packed brown sugar
2 teaspoons baking powder
1-1/2 teaspoons pumpkin pie spice
1/2 teaspoon baking soda
1/2 teaspoon salt (optional)
1/4 cup chopped pecans
1 cup canned pumpkin
3/4 cup fat-free milk
3 tablespoons canola oil

2 egg whites or 1 egg

Heat oven to 400°F. Line 12 muffin cups with paper baking cups or spray bottoms only with cooking spray. For topping, combine all ingredients; set aside. For muffins, combine dry ingredients; mix well. Combine pumpkin, milk, oil and egg whites; mix well. Add to dry ingredients; mix just until dry ingredients are moistened. (Do not overmix.) Fill muffin cups almost full; sprinkle evenly with topping. Bake 22 to 25 minutes or until a wooden pick inserted in center comes out with a few moist crumbs clinging to it. Cool muffins 5 minutes in pan on wire rack; remove from pan. Serve warm.

Nutrition Information (1 muffin): Calories 190, Fat 4g (Sat Fat 0.5g), Cholesterol 0mg, Sodium 115mg, Fiber 2g, Protein 4g.

Cranberry Waldorf

1 1/2 cups chopped cranberries
1 cup chopped red apple
1 cup chopped celery
1 cup seedless green grapes, halved
1/3 cup raisins
1/4 cup chopped walnuts
2 tablespoons white sugar
1/4 teaspoon ground cinnamon
1 (8 ounce) container vanilla yogurt

Directions:

1 Combine cranberries, apple, celery, grapes, raisins, walnuts, sugar, cinnamon, and yogurt. (I chop cranberries in a food processor, and it works great). Toss to coat. Cover and chill 2 hours.

2 Stir just before serving. Garnish with frosted cranberries and mint leaves if desired. For frosted cranberries, wet cranberry and roll in sugar.

Ham

Ingredients
1 (8 pound) bone-in ham, with rind
1/4 cup whole cloves
1 pound brown sugar
2 cups sangria (red wine with fruit)
1 cup unsweetened pineapple juice

Directions

1 Preheat oven to 400 degrees F (200 degrees C).

2 Remove rind from the whole ham and score 1/4 inch deep in a diamond pattern. Place in a good sized roaster with the fat side up and stud in a decorative manner with the whole cloves...be sure to use plenty.

3 Pack the top of the ham with the whole pound of brown sugar as to coat the surface as thickly as possible. Some may fall off into the pan but that can not be helped...leave it there to sweeten the basting juices needed in later steps.

4 Place the sugar coated ham into oven for as long as it takes for the sugar to begin to melt in...about 20 minutes. During this time, blend the pineapple juice and sangria.

5 HOUR ONE: When the sugar has begun to melt, pour one cup of the wine mixture over the ham and return the ham to the oven for the one hour. I often tent the ham with tinfoil at some point but my mother never did.

6 HOUR TWO: Baste the ham with a second cup of the wine mixture stirring it into the pan drippings and rebasting. Return the ham to the oven.

7 HOUR THREE: Repeat the basting routine using the third and final cup of the wine mixture.

8 HOUR FOUR: Lower the oven temperature to 325 degrees F (165 degrees C) and baste the ham every 15-20 minutes with the pan drippings for the final hour of cooking. A meat thermometer should read 160 degrees F (65 degrees C) before serving.

Makes 8 to 10 servings

Holiday Turkey

Prep Time: 10 Minutes
Cook Time: 5 Hours
Ready in:
5 Hours 10 Minutes

Ingredients
12 pounds whole turkey
6 tablespoons butter, divided
4 cups warm water
3 tablespoons chicken bouillon

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(A Great Stocking Stuffer)**886-6701**2 tablespoons dried
parsley
2 tablespoons dried
minced onion
2 tablespoons seasoning
salt**Directions**1 Preheat oven to 350
degrees F (175 degrees C).
Rinse and wash turkey.
Discard the giblets, or add to
pan if they are anyone's
favorites.2 Place turkey in a Dutch
oven or roasting pan. Separate
the skin over the breast to
make little pockets. Put 3
tablespoons of the butter on
both sides between the skin
and breast meat. This makes
for very juicy breast meat.3 In a medium bowl, com-
bine the water with the bouil-
lon. Sprinkle in the parsley
and minced onion. Pour over
the top of the turkey. Sprinkle
seasoning salt over the turkey.4 Cover with foil, and bake
in the preheated oven 4 to 5
hours, until the internal tem-
perature of the turkey reaches
180 degrees F (80 degrees C).
For the last 45 minutes or so,
remove the foil so the turkey
will brown nicely.

Makes 10 servings

Christmas SoupThis recipe makes a soup
that has become part of our
family Holiday tradition. It is
served when everyone has
arrived back home and gath-
ered together in our familyroom.
1 large can V-8 juice (46
fl. oz.)
1 can beef consommé (11
oz)
2 bay leaves
4 cloves
Dash of Worcestershire
sauce
Dash of Tabasco sauceSimmer all ingredients for
1 hour. Serve hot in demitasse
cups.

Serves 8

Red Cabbage Slaw4 cups red cabbage
shredded
1/2 teaspoon black
pepper
1/2 cup chopped
green onions
1/4 cup salad oil
1 green pepper, chopped
1/4 cup lemon juice
1 teaspoon salt
2 teaspoons sugar
2 tablespoons
minced parsleyCombine and toss the veg-
etables together. Mix salt,
peper, salad oil, lemon juice,
sugar and parsley and pour
over vegetable mixture.
Refrigerate. Toss briskly
before serving.

Serves 6 - 8.

Ham LoafNot only great for the
Holidays, this ham loaf has
become a favorite "birthday
meal."

Heat oven to 375 degrees.

1 lb. ground pork and
1 lb. ground ham
2 eggs
1 cup saltine cracker
crumbs
1/2 can tomatoes
Milk to moisten
Mix the pork and ham and
shape into 2 individual loaves.
In a saucepan, combine:1 cup brown sugar
1 teaspoon dry mustard
1/3 cup vinegar
1/2 cup water
Bring to a boil, pour over
the meat. Bake 1 hour basting
several times.

Serves 6 - 8

Eggnog Bread2 eggs
1 cup sugar
1 cup dairy eggnog
1/2 cup butter, melted
1/4 tsp. nutmeg
2 tsp. rum extract1 tsp. vanilla
2 1/4 cup flour
2 tsp baking powderPreheat oven to 350
degrees.Grease bottom of bread
pan.Beat eggs, add sugar,
eggnog, butter, rum and vanil-
la.Blend well, add flour, bak-
ing powder and nutmeg.

Stir until just moistened.

Pour into greased pan.

Bake at 350 degrees for
45-50 minutes or until tooth-
pick comes out clean

Cool 10 minutes.

Remove from pan.

Cool bread completely
before slicing.**Candied Cranberries**1/2 cup sugar
1/2 cup water
1/2 cup cranberriesSelect firm, red cranberries
and prick once or twice with a
needle. Boil the sugar in the
water until it spins a thread.
Put in cranberries and cook
gently until syrup jellies when
tested from the tip of a spoon.
Remove berries one at a time
and place on wax paper. Let
stand until dry. Dip the berries
in granulated sugar.These are very decorative
and can serve as an excellent
garnish.

Makes 20 - 25.

Pumpkin Pie CakeSubmitted by: Christine
Johnson**Ingredients**1 (29 ounce) can
pumpkin puree
1 (12 fluid ounce)
can evaporated milk
3 eggs
1 cup white sugar
1/2 teaspoon salt
4 teaspoons pumpkin pie
spice
1 (18.5 ounce)
package yellow cake mix
3/4 cup butter
1 cup chopped walnuts**Directions**1 Preheat oven to 350
degrees F (175 degrees C).
Lightly grease one 9 x 13 inch
pan (preferably metal).2 In a large bowl, combine
pumpkin, evaporated milk,
eggs, sugar, salt, and pumpkin
pie spice. Mix well. Pour bat-

ter into the prepared pan.

3 Sprinkle the dry cake
mix evenly over the pumpkin
mixture. Melt the butter or
margarine, and drizzle it over
the cake mix. Sprinkle wal-
nuts over the top.4 Bake for 55 to 60 min-
utes, or until done.

Makes 1 - 9 x 13 inch cake

**Sausage and Apple
Stuffing**Recipe courtesy Food
Network Kitchens2 sticks plus 3 table-
spoons butter, divided
2 cups water
2 large bags of your
favorite cornbread
stuffing crumb1 pound pork sausage
(not links)1 large onion, diced
3 cloves garlic, minced
2 stalks celery, diced
3 medium apples, cored,
sliced
1 cup chopped walnutsIn a large pot melt 2 sticks
butter in water. When melted
add dry cornbread stuffing
stirring to incorporate liquid,
set aside.In a large saute pan set
over medium high heat melt 1
tablespoon butter and add
sausage. With a wooden
spoon break up pork and saute
until lightly browned and
cooked through. Remove
sausage to paper towels to
drain. In the same saute pan
melt remaining butter and
saute onions with the garlic
and celery until onions are
translucent and celery is crisp
tender. Add walnuts and saute
for 1 minute. Add apples and
saute for one minute more.
Remove from heat. Combine
cornbread stuffing with
sauteed ingredients and stuff
turkey. Roast turkey as usual.
Alternatively: fill a 9 by 13 by
2 inch pan with the stuffing
and bake in a preheated 350
degree oven, covered with foil
for 1/2 hour. Remove foil and
bake for 15 minutes more.Yield: 8 servings
Prep Time: 20 minutes
Cook Time: 1 hour 10 min-
utes

Difficulty: Easy

**Sauerkraut Apple
Stuffing**Recipe courtesy of
Gourmet Magazine
2 cups chopped onion**KFC CATERING**Let us handle your event, for 3 to 300 people! We offer a complete line of
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1 cup chopped celery
 1/2 stick unsalted butter
 3 tablespoons firmly packed light brown sugar
 1 large garlic clove, minced
 2 Granny Smith apples, peeled, cored, and chopped (about 2 cups)
 1 1/2 pounds sauerkraut, rinsed and drained well
 1/2 teaspoon dried thyme, crumbled

In a large skillet cook the onion and the celery in the butter over moderately low heat, stirring, until the vegetables are softened, stir in the brown sugar, the garlic, and the apples, and cook the mixture, stirring, until the sugar is dissolved. Add the sauerkraut, the thyme and salt to taste, stir the stuffing until it is combined well, and let it stand, covered and chilled, overnight to develop the flavors. Bring the stuffing to room temperature before stuffing the turkey.

The stuffing can also be baked separately. Spoon the stuffing into a shallow baking

dish and bake it, covered, in a preheated 325 degree oven for 1 hour and 30 minutes.

Yield: 8 cups uncooked stuffing, or enough for a 14 pound turkey

Difficulty: Easy

Pasta Stuffing with Porcini and Prosciutto

Recipe courtesy of Michele Urwater

2 cups tiny pasta, shaped like tubettini or tiny shells

2 ounces prosciutto, cut into fine shreds

1-ounce dried porcini, soaked in water until soft

4 tablespoons unsalted butter

1/4 cup shallots, minced
 10 ounces mushrooms, finely chopped
 3/4 cup heavy cream
 Salt and pepper

Cook pasta until tender, drain and transfer to a mixing bowl; add prosciutto and season to taste with salt and pepper. Drain the porcini through a cheesecloth lined sieve.

Reserve liquid. Rinse grit from mushrooms and chop finely. In a skillet heat the butter and saute shallots until tender. Add mushrooms, chopped porcini and reserved liquid and cook until mushrooms are tender and have absorbed the liquid. Add heavy cream and bring to a boil; season to taste with salt and pepper. Toss with pasta and transfer to a buttered baking dish. Heat, covered until hot in a preheated 350 degree oven. Delicious with turkey, capon and ham.

Yield: 8 servings
 Prep Time: 5 minutes
 Cook Time: 30 minutes

Chestnut, Onion, and Cornbread Stuffing

Recipe Courtesy of Gourmet Magazine

1 1/2 loaves cornbread, recipe follows

2 medium red onions, cut into 1-inch pieces

6 shallots (about 1/2 pound), cut lengthwise

into sixths
 5 leeks (about 1 pound), white and pale green parts only, halved lengthwise and cut crosswise into 1/2-inch thick pieces

3 celery ribs, chopped
 1 cup packed fresh flat-leaved parsley leaves, chopped

1 tablespoon chopped fresh sage leaves
 2 teaspoons chopped fresh thyme leaves

1 stick unsalted butter
 3/4 pound vacuum-packed or canned whole chestnuts

3 1/2 cups chicken broth
 Preheat oven to 325 degrees.

Cut cornbread into 1/2-inch cubes and in 2 large shallow baking pans bake in middle of oven until just dry, about 20 minutes.

In a large heavy skillet cook red onions, shallots, leeks, celery, herbs with salt and pepper to taste in butter over moderate heat, stirring, until onion mixture is golden brown, softened, about 25

minutes.
 If using canned chestnuts, rinse and drain. In a saucepan simmer vacuum-packed or canned chestnuts in 2 cups broth 15 minutes.

In a large bowl, toss together bread, onions, chestnut mixture, remaining 1 1/2 cups broth and salt and pepper to taste and cool completely. Stuffing may be made up to this point 1 day ahead and

chilled, covered. Bring stuffing to room temperature before proceeding.

To cook all or part of stuffing outside poultry: In a shallow baking dish bake stuffing in preheated 325 degree oven 45 minutes (for moist stuffing, bake covered entire time; for less moist stuffing with a slightly crisp top, uncover halfway through baking time).



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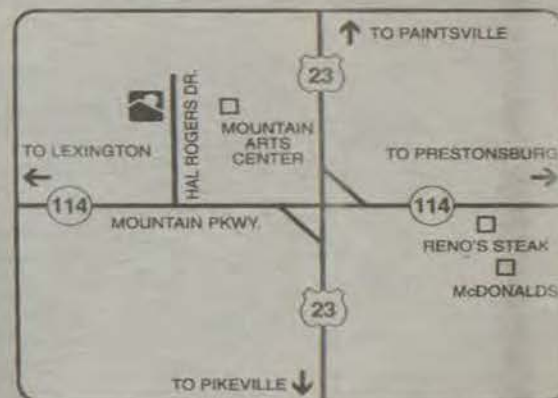
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