



Peggy Snyder of Roundstone Missionary Baptist Church and Joyce Gabbard, not shown, were busy Saturday selling homemade goodies to benefit their Adopt A Basket program. The program provides food baskets for Christmas to needy families. Mrs. Snyder is founder of the project.

Adopt-A-Basket project underway

Members of Roundstone Missionary Baptist Church work most of the summer to provide Christmas baskets for needy families in our area.

On Saturday, the group set up a tent on Main Street during the Bittersweet Festival to sell homemade goodies with the proceeds going to the Adopt-A-Basket project.

Peggy Snyder, founder/executive director of the project said that proceeds from bake sales during the summer goes to buy food and hygiene products. In 2012, 150 families benefited from the program. Ten families in Madison County, four from Jackson County, two in Estill County and the remainder in Rockcastle County (an estimated total from records of 586 people) all received a basket which included a ham, canned vegetables, dried food, potatoes, bread, eggs and hygiene products - toothpaste, soap, shampoo, etc. Children also receive a new toy from the program and the families get to choose what they can use from donated shoes and clothing, including outerwear, Bibles and school supplies.

After determining how many families can be helped with the revenue collected during the summer, vouchers for baskets are printed

and given to school counselors, local Shop-With-A-Cop representatives, Christian Appalachian Project liaison for families and other organizations who give them to families they consider to be in the most need which can be redeemed at the church for a basket. "I do not choose any family to receive a basket," Snyder said.

Mrs. Snyder said that since she has been working 6 or 7 days a week at Hitachi in Berea, her work in bake sales has been limited and she has come to have to de-

pend more on donations. "With today's economy, more and more families are in need of food and clothing. Your donation, large or small, can help continue to feed and clothe as many people as possible," Mrs. Snyder said.

If you would like to donate to this worthwhile project, contact Mrs. Snyder at 606-256-0685 or 859-582-4657 or church pastor Rick Reynolds at 606-256-0306 or 606-308-0112. Donations can also be sent to Adopt-A-Basket, P.O. Box 708, Mt. Vernon, Ky. 40456.

Mamaw's Kitchen

By Regina Poynter Hoskins

ANN'S SWEET AND SOUR PORK

6 thin pork chops
2 tablespoons vegetable oil
1 large green pepper sliced into strips
1 onion sliced into rings
1 small can chunk pineapple in juice
1/4 cup brown sugar
2 tablespoons soy sauce
2 chicken bouillon cubes
1/2 cup water
2 teaspoons cornstarch
Season chops with salt and pepper. Heat oil in large skillet, and brown chops on each side. Remove from skillet. Add onions and peppers to pan. Cook for 3 minutes. Add chops back to

pan. Stir in pineapple and juice, sugar, soy sauce and chicken stock cubes. Bring to boil. Cover, reduce heat and simmer 45 minutes or until chops are tender. Mix water with cornstarch. Stir into mixture. Cook 2 minutes longer. Serve over hot rice.

LOIS'S CHICKEN MARABELLA

After moving to Pennsylvania, I got a job at SYNTHES, working as an administrative assistant to Lois. For Christmas, she invited her department to her house where she cooked dinner for all of us. This was the entrée, and everyone loved it. I have since given it to my sister-in-law who also enjoyed the dish. There are some strange ingredients, but believe me, when all cooked together, they are wonderful.
6 whole boneless chicken breasts
1/2 cup red wine vinegar
1 cup pitted prunes
2 tablespoons capers (with a little juice)
Salt and pepper to taste
6 garlic cloves, minced
1 tablespoon oregano
1/2 cup olive oil
1/2 cup pitted Spanish olives
6 bay leaves
1 cup brown sugar
1 cup apple juice
Remove skin from chicken breasts; discard. Cut meat into bite-sized pieces. In a one-quart zippered storage bag add all ingredients EXCEPT the chicken, brown sugar and apple juice. When marinade is mixed well, add the chicken. Place the bag in a large bowl and refrigerate overnight. Pre-heat oven to 350°. Remove bay leaves from marinade. Pour chicken and marinade in a lasagna dish or 13 x 9 baking dish. Sprinkle with 1 cup brown sugar and 1 cup apple juice. Bake 60 minutes or until done.

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RCHS sophomore Hannabeth Owens recently took second place overall in Rockets' golf regional held at Burnside Island State Park. Owens shot a par 71. This score qualified her to compete in the State Golf Tournament October 11th and 12th in Bowling Green. This is Hannabeth's fourth straight trip to the state tournament. Her score was also good enough to qualify her for the last tee time of the day on Friday.

Two from county place in rifle match

The Kentucky Top Gun Competition, a center fire rifle match, is shot at Buck Creek Gun Club every Labor Day week end and shooters come from many states to compete.

Shooters compete in these categories: custom rifle and factory at 400 yards, custom rifle and factory at 300 yards and factory only at 200 yards.

In addition, there is a youth competition.

Lee Bullock of Orlando won two categories taking firsts in the 300 custom rifle and the 300 factory and second in the 400 custom and the 400 factory.

His daughter, Kara Bullock, 9, of Brodhead took a third in the youth category in the factory 200 yards.

Daugherty Reunion

Saturday, Oct. 19th
Livingston School Cafeteria

The event begins at 1 p.m. with a potluck lunch. Bring a covered dish.

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Open Bass Tournament Lake Linville October 12th

7:30 a.m. to 3:30 p.m.

1st place - \$1,200 • 2nd place - \$500

3rd place - \$300 • Big Fish Pot - \$10

(Payback based on 20 boats)

Entry fee per boat - \$100

Restaurant will open at 5:30 a.m.

For more info. call Lake Linville Bait House at 606-256-0631

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Friday
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CLAY COUNTY
VS.
ROCKCASTLE COUNTY

6:00 PM - Tailgating (provided by area churches)
7:00 PM - Other pre-game activities
7:30 PM - Kick-off
Halftime - Red Balloon Memorial Launch

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