

Veterans Field Rep here January 30th

You may be entitled to receive benefits from the Federal Veterans Administration that may include compensation for disease and injury received while in service, pension for wartime Veterans, survivor benefits and assistance with medical expenses.

Rockcastle County receives over \$2 million per year from Veterans benefits. The Kentucky Department of Veterans Affairs provides counseling and assistance to Veterans and dependents in filing claims for state and federal Veterans benefits.

This is a service provided by the Commonwealth. There is no charge or fee of any kind.

Shooting

(Cont. from front)

officers from the Rockcastle County Sheriff's Department and the Mt. Vernon City Police responded to the hospital to conduct the investigation.

Upon arrival, officers determined that Mark Miller, 39, of Mt. Vernon

A Veterans Benefits Field Representative will be at the Courthouse on January 30th, from 10 a.m. to 2 p.m. For further information, please call 1-877-773-7747 to speak with a Veterans Benefits Field Representative.

had received a single gunshot wound to the back which occurred from an apparent dispute at the residence of Alvin Knuckles, one mile north of Mt. Vernon on Barnett Road in Rockcastle County.

Miller was treated at the Rockcastle Hospital and was then transferred to the UK Medical Center in Lexington.

Knuckles, 31, also of Mt. Vernon, was charged with Assault first and Persistent felony offender second and jailed in the Rockcastle County Detention Center.

Kentucky State Police Detective Ron Meadows is continuing the investigation and was assisted at the scene by Trooper Scott Miller, deputies from the Rockcastle County Sheriff's Department and officers from the City of Mt. Vernon.

Accident Commissioner to visit Roundstone

(Cont. from front)

the road and into a ditch on the Cooper Creek hill.

Craig was running his midday kindergarten route when the mishap occurred.

Craig, the bus monitor, nor any of the eight students on the bus were injured.

Rockcastle Schools Transportation Director David Perkins, said that the eight students were taken to Broadhead School, after another bus picked them up.

Perkins said that Craig was trying to go around a horse trailer which had been left in the road, when he slid into the ditch.

Perkins said that the bus did not travel the hill on the morning route and was not supposed to be on the hill for the midday run either.

Parent Becky Cox said she was told by someone that the bus would not travel the hill and that was the only reason she let her son ride it.

"I was never informed of the accident and had to find out from my sister," she said.

"If I had known they weren't going to do what they said they were, I would have taken off work and taken my child to school," she said.

Perkins said the matter would be thoroughly investigated.

session test, CATS.

On the CTBS, Roundstone students performed well, scoring eighth in the state on the total score.

Without's visits are designed to recognize the schools for their outstanding performance and provide one-on-one communication opportunities for teachers, students and administrators.

In each school, at least 50 percent of the students receive free or reduced-priced meals. Each school also attained a score of at least 80 (out of a possible 140) in one or more of the seven subject areas tested under the statewide Commonwealth Accountability Testing System (CATS). The eight were chosen from among more than 400 other schools that met the same criteria.

Bank

(Cont. from front)

elect W.L. Richards, Chief Executive Officer and Cashier for one year at a salary if the bank had the profit to justify doing so.

In 1926, a new building became necessary to meet expanding business. At this time, a burglar and fireproof vault and safe were installed

with modern equipment for that era. In 1935, the bank passed the rigid examination required to be admitted as a member of the Federal Deposit Insurance Corporation. At that time, the F.D.I.C., insured deposits up to \$2,500. Today, your deposits are still insured by the F.D.I.C. at \$100,000 per account.

By 1948, the bank's resources (now called assets) had grown to \$1.8 million.

With almost a half a century behind it, the bank's strong commitment to sound management and banking was a testimony to its growth and success.

Mr. N.M. Smock was president and would hold that position for over 20 years. Bob McKenzie followed as the next president, serving the bank for five years.

In 1975, after local ownership had prevailed for almost three quarters of a century, the bank's leadership changed dramatically when purchased by Kentucky businessman, Tracy Farmer.

The present building on Main Street was enlarged and remodeled. A helipad landing on top of the bank brought an unfamiliar sound when Farmer's helicopter brought him from Lexington or surrounding areas.

C.F. Huffines became the president of the bank and William W. James served as Executive Vice President and Cashier.

The fall of 1977 brought yet another change for The Bank of Mt. Vernon.

Jerry S. Ikerd, a Somerset businessman, became owner and Chairman of the Board.

Jeff F. Bullock, who began as a bank teller in 1956, became president of the bank in 1988.

Bullock will remain at the bank with Community Trust.

The bank expanded into the Somerset, Richmond and Berea markets. A new facility was built on Highway 461 and, by this time, the bank had 60 employees at five sites.

William E. Ackerman was Chief Executive Officer from 1995 until 1999. Ackerman was a community activist and is credited with many civic and community accomplishments by The Bank of Mt. Vernon.

Desiring to retire and travel, Ikerd sold controlling interest in the bank to Premier Financial Bancorp, Inc. in January of 1999.

David Jure became Chief Executive Officer in March of 1999 and is serving in many areas of community development and service.

Other past presidents include Danny McKinney and interim presidents Charles Burdine and Cleo Routhin.

The Bank of Mt. Vernon had been an integral part of the community for 100 years.

A Dessert Sure to Get You Perking

Coffee has a heavenly scent that fills the room when brewing. It is a drink enjoyed by many, so much so, that coffee bars have become one of the newest hot spots for socializing. The beverage can be found in a variety of tempting flavors, often making a straight black cup of "Joe" a thing of the past.

Coffee flavoring is also the main ingredient in desserts ranging from ice creams to coffee cakes (literally). It seems only natural that a coffee pudding might be the right choice for a discerning palate.

This holiday season, try out this delicious coffee moussa on your favorite "java junkie" party guests. Delicately sweet and full robust coffee appeal, this dessert can be served accompanied by a steaming mug of your favorite brew, or as a stand in during the dessert hour at any event. Enjoy the taste and aroma of coffee in this recipe, courtesy of "Two Fat Ladies' Obsessions" (Clarkson Porter), by Clarissa Dickson Wright and Jennifer Patterson.

Put the gelatin leaves to soak and melt in 2 tablespoons of the hot coffee. If using powdered gelatin, dissolve it in 2 tablespoons of the coffee.

Place the egg yolks and the sugar in a bowl with the remaining coffee. Set the mixer to low and whisk until the "mixture is thick and fluffy" - almost falling in ribbons. Add the gelatin and whisk until cool. Then place in the coffee layer. Leave in a cool place.

When the mixture is on the point of setting, fold in the cream and stiffly whisked eggs. Pour the mixture into a dairy bowl or soufflé dish and allow to set in the fridge.

Decorate with piped cream, if you like and scatter fine ground coffee grains over the cream.



SAVOR THE AROMA and taste of this delicious coffee moussa at your next holiday function.

COFFEE MOUSSA

- 3 leaves of gelatin or 1 envelope unflavored gelatin
- 4 tablespoons hot, strong coffee
- 4 egg yolks
- 1 cup plus 2 tablespoons sugar
- 1 tablespoon coffee liqueur
- 1 cup heavy cream, lightly whipped
- 4 egg whites

To decorate:
Whipped cream (optional)
Ground Coffee

Enjoy the Rich Taste of Homemade Bread

There's something about the smell of freshly baked bread - warm, rich and wafting throughout the home - that for many, brings to mind fond memories of childhood and days gone by. However, all too often in today's lightning-speed world it would appear that people barely have time to tie their shoelaces much less bake fresh bread. Besides, who wants to do all of that kneading and waiting?

The advent of bread machines have created a wonderful opportunity for bread fans and cooking enthusiasts to experience the pleasure and enjoy the

taste of freshly baked bread in a fraction of the time. Celebrate Bread Machine Baking Month with this quick and easy recipe for a hearty applesauce rye bread. Ideal as a breakfast treat or as an accompaniment to afternoon tea, this moist, dark bread is sure to take away some of the January chill. Courtesy of "The Bread Machine Magic Book of Helpful Hints, Dozens of Problem-Solving Hints and Troubleshooting Techniques for Getting the Most Out of Your Bread Machine," (St. Martin's Griffin), by Linda Rehberg and Lois Conway.

APPLESAUCE RYE BREAD

Makes 1 loaf; 15 pound loaf

The combination of applesauce, rye and molasses makes for a moist, dark bread that's perfect for breakfast - a nice way to start the day.

- 1 cup sweetened applesauce
- 1 1/2 cup plus 1 tablespoon water
- 2 tablespoons molasses
- 2 tablespoons butter or margarine
- 2 1/2 cups bread flour
- 3 tablespoons vital wheat gluten, optional

- 1 cup rye flour
- 1 tablespoon dry yeast
- 1 teaspoon Red Star brand active dry yeast

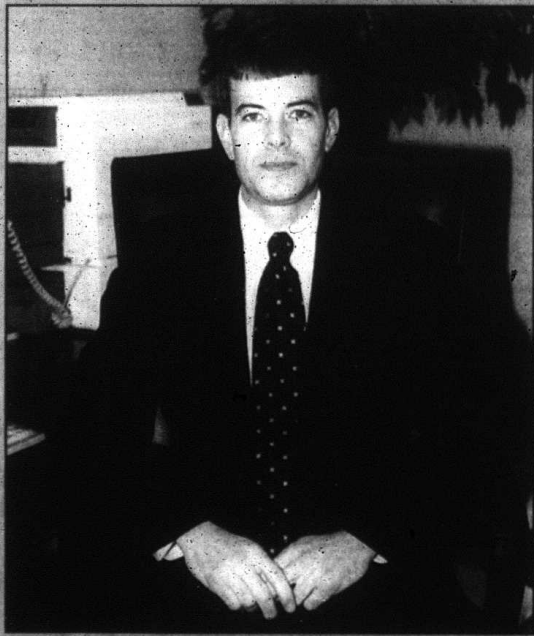
Crust: Medium
Bake Cycle: Standard
Optional Bake Cycle: Whole Wheat/Sweet Bread/Delayed Timer

1. Place all ingredients in bread pan, using the least amount of liquid listed in the recipe. Select Medium Crust setting and press Start.

2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff or if your machine beeps as if it's straining to knead it, add more liquid 1 tablespoon at a time until dough forms a smooth, soft pliable ball that is slightly tacky to the touch.

3. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing. ♦ PC01/075

Citizens Bank wishes to welcome John Payne as a loan officer at their new bank on Hwy. 150 in Mt. Vernon



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