



AP Photo

The Rev. Chris Perkins and his wife, Bunny, stand outside the church where he is pastor in Ezel, Ky., Nov. 21, 2004. Perkins, a former congressman and son of the legendary U.S. Rep. Carl D. Perkins, served 21 months in prison for his part in the House banking scandal that rocked the nation in the early 1990s. It was in prison that he says he began to realize God was calling him to the ministry.

Fallen Kentucky congressman goes from prison to the pulpit

EZEL, Ky. (AP) - Microphones hang unused next to the pulpit. The Rev. Chris Perkins has no need for them.

His voice booms across the Ezel United Presbyterian Church, filling the spiritual center of this sparsely populated Appalachian community with a message of hope and redemption.

"My friends, the Gospel is not about power and status," he tells the 60 congregants.

"The Gospel shows us that God picks up the earthly notions of what is powerful and glorious and honorable and turns them upside down."

Perkins, a former congressman and son of the late U.S. Rep. Carl D. Perkins, knows all too well what he's preaching about — he served 21 months in prison for his part in the House banking scandal of the early 1990s.

It was in the midst of the emotional and legal turmoil of his political demise that Perkins turned to religion. And it was in prison that he says he began to realize God was calling him to the ministry.

"I thought, nah, come on," Perkins said. "But it just never went away."

That's not to say Perkins didn't second-guess his calling. He had to make certain in his own mind that he was doing the right thing.

"At times, you think maybe it's a way that you're trying to cope with things, maybe even by escaping to something

else," he said. "But over time, I came to the realization it was more than that."

Perkins took his first step toward the pulpit in 1999 by enrolling at Louisville Seminary, a Presbyterian school where he earned a master's of divinity degree while serving at Ezel. He was ordained last year.

Now, 50, his hair graying, Perkins is the full time pastor at Ezel, easily the largest building in this rural Morgan County community an hour's drive east of Lexington. He and his wife of four years, Bunny, a Lexington physician, met in church.

Robert Motley, a church member for 50 years and owner of a local Frosty Freeze restaurant, said the congregation feels especially fortunate to have Perkins — because of his past rather than in spite of it.

"He's a wonderful preacher," Motley said. "He's a good man."

Mary Reed, pastor of Chapel Hill Presbyterian Church in Lexington and a former leader at Ezel church, said Perkins communicates well with people, no matter their station in life.

"I think he is genuine," she said. "He's experienced the forgiveness and acceptance of God. My sense is he has deep gratitude for that, and wants to be of service."

Still, this was not the path Perkins was supposed to take. He was expected to one day take over the Democratic

political empire his father nurtured for more than three decades in the mountains of eastern Kentucky.

With a folksy, bumpkin-like manner that charmed voters and disarmed political foes, the elder Perkins was known for delivering much-needed federal dollars to one of the nation's poorest districts. As chairman of the House Committee on Education and Labor for 17 years, he made sure the War on Poverty flowed through eastern Kentucky.

When Perkins died in 1984 at the age of 71, more than 100 members of Congress attended his funeral in Hindman.

Chris Perkins was swept into office largely on the strength of voters' reverence for his father. He held the congressional seat for eight years, deciding not to seek re-election in 1992 after his role in the House banking scandal was revealed.

The House Ethics Committee discovered thousands of overdrafts written by lawmakers at a special bank that existed solely for their benefit. Perkins, beset by financial problems, had written 514 bad checks.

After pleading guilty to the charges against him, Perkins lost his license to practice law. He said he had no plans to return to that line of work anyway.

"I'm happier than I've been," he said in an interview. "I like what I do. I don't want to do anything else. It's not like a job to me."

Ron Daley, a former adviser to the young congressman, said Perkins felt tremendous pressure to be like his father. He said people who know him well see the difference between his service as congressman, a job chosen for him, and his work as a clergyman, a job he feels passionate about.

"When I see the power that he has as a pastor and the dedication that he has to serve God and the congregation, it is very exciting," Daley said. "Despite his legal problems, Chris has a very good heart, an extremely keen intellect and a passion for people."

Wages at the Ezel church are nothing like what Perkins was accustomed to as an attorney and congressman. He is paid \$1,000 a month.

"I discovered that power, money, prestige really are false. They're illusions. When you put your faith and your trust in God, there's a peace that comes that is much more real," he said.

As a minister, Perkins said he's able to help people in a way he couldn't as a politician or a lawyer. He assures his congregation that God will give them strength to bear their troubles.

"He comes to us when we need him the most," Perkins said in a recent sermon. "He comes to us in the very worst of times. When all seems lost, and there's no where else to turn, Christ stands with us and he promises to stay with us."

Religion in Brief

10 Coptic Christians have been released in Cairo

CAIRO, Egypt - Authorities said 10 Coptic Christians, detained during violent demonstrations in Cairo, have been released because of their young ages.

Thousands of Copts waged protests at their cathedral last month over a supposed kidnapping of a priest's wife to force her to convert to Islam.

Church officials say Wafaa Constantine considered converting after the church refused to let her divorce her husband, a Coptic priest she had accused of abuse. False rumors spread that she had been kidnapped by Muslims and forced to abandon Christianity.

The freed Copts were among 34 protesters detained for illegal rioting, resisting and attacking security officials and damaging property. Thirteen others were released earlier.

In the southern Egyptian town of Damshwai Hashim, claims about a new church fomented Muslim-Christian clashes in which police mistakenly killed one Muslim, and 23 Muslims and Christians were arrested.

The Interior Ministry said the violence resulted from rumors that two Coptic brothers had turned their house into a church and urged others to pray there. Some 200 Muslims marched on the house, hurling stones.

Authorities had rejected Copts' demand to build a local church so they wouldn't need to travel to worship in another village.

Copts, around 10 percent of the 70 million Egyptians, form the largest Christian minority remaining in the Mideast. They generally live in peace but complain of job discrimination and restrictions on building churches.

Fireworks sales help Texas church groups

HOUSTON (AP) — Local churches and other non-profit groups operate 20 of the biggest fireworks stores in the Houston area and use the profits to help pay for new churches and other projects.

Groups that man the stores before New Year's and Fourth of July can make \$10,000 or more in a 10-day season, the Houston Chronicle reported.

"That's a lot of bake sales," said Donna Fritz, who manages a store in Angleton for the Christian Tabernacle.

There are no signs at the stores indicating any connection to a church and workers don't preach anything other than safety.

Sam Broadway, who owns 20 Black Cat Fireworks Warehouse stores around Houston, said partnerships with churches and other nonprofits provide a reliable, sober work force.

City kids take to studying agriculture in high school

TOLEDO, Ohio - Inside a greenhouse here, high school students studying hydroponics are growing lettuce and basil without soil.

In Philadelphia, teenagers tend to a herd of cows. And in Minneapolis, students are researching how grass grows in different kinds of soil.

An increasing number of students in cities and suburbs are taking agriculture classes and considering careers in the industry even at a time when the number of farms is declining.

"We're not trying to teach cows, sows and plows," said Thomas Scott, principal at Saul High School for Agricultural Sciences in Philadelphia. "What we're really trying to do is teach skills so that they can apply them to science or any field they want to go into."

The National FFA Organization, formerly Future Farmers of America, says its membership of 476,000 students is the highest in 22 years.

Much of the growth has come in urban schools, said spokesman Bill Stagg. The organization has programs in 11 of the nation's 15 biggest cities.

What they're learning, though, isn't traditional farming.

It's horticulture and landscaping. And it's fixing machinery and taking care of small animals. Students at Washington Park Horticulture Center in Cleveland grow poinsettias in the summer and fall and make floral arrangements for their annual holiday sale.

"We're teaching them about the science, business and technology of agriculture," said Becky Meyer, director of the Agricultural and Food Sciences Academy in Little Canada, Minn.

One in five jobs in Minnesota can be tied to agriculture, she said. "There's a need for people who are agriculture literate."

The charter school, now in its fourth year, has grown from 42 students to 160. A new building will help double its size in the next three years, Meyer said.

Meanwhile, the number of farms has continued to shrink. There were about 2.1 million farms in 2002, 87,000 fewer than in 1997, according to the latest census figures from the U.S. Agriculture Department.

One of the biggest challenges for agriculture educators is persuading students to take the classes.

"What 14-year-old wants to go into agriculture?" asked David Gilligan, principal of the Chicago High School for Agricultural Sciences.

Still, a year ago there were 1,250 applicants for 150 spots in the freshman class.

"They come because we're safe and it's a good school," Gilligan said. "We get them interested by getting them involved in FFA."

Incoming students at Saul High School in Philadelphia are given an orientation to agriculture before the school year starts. That includes taking care of the dairy cows.

"A lot of them have never touched a cow," Scott said. "These are urban kids coming from some pretty mean streets. They're scared to death to touch a cow. God forbid if it starts to defecate."

But once students start learning about careers in agriculture, they realize they might want to be a commodities trader, veterinarian or florist, said Levon Esters, who taught agriculture-business for three years in Chicago.

"Show me the money," he said. "That's what it comes down to for kids."

Educators note that agriculture classes are heavy on science and math and much more rigorous than many students expect.



Race car driver Paul Gentilozzi gets out of his car as CJ O'Donnell, executive vice president at Jaguar explains to the media how the new 2006 XK Victory was race inspired at the LA Auto Show in Los Angeles on Thursday.

Ahead of showcase US auto show, industry still looking for spark

WASHINGTON (AFP) - The largest US auto show opens Sunday, against a backdrop of an American market that is still sputtering despite overall growth in 2004 for the first time in four years.

As the North American International Auto Show gets underway in Detroit, the marketplace is still looking for a spark and faces a host of problems including rising interest rates and high fuel prices.

The show from January 9-23 in the Motor City includes some 60 exhibitors looking to make a splash with concept sportscars, new trucks and sport utility vehicles and a number of new hybrid gasoline-electric vehicles.

The show opens after a lackluster year, especially for the Big Three US automakers. General Motors experienced

a one percent sales drop in 2004 and Ford sales fell 4.4 percent. Only DaimlerChrysler, which includes the Chrysler Group, saw an increase in sales, of just three percent.

The US automakers, still heavily dependent on price cuts and other incentives, are losing market share rapidly to Asian manufacturers, a trend seen as continuing and possibly worsening with China poised to enter the US market.

Some of the new cars to be introduced in Detroit include Honda's first pickup truck and a new Subaru sport "crossover" wagon.

GM's will introduce will introduce a roadster called Sky under the Saturn name and present its first hybrid sport utility vehicles.

Ford will be promoting its new sedans including the Ford Fusion and Lincoln Zephyr in an effort to stem sliding sales in that sector.

From Chrysler, on tap will be the Jeep Gladiator, described as a "flexible utility truck," featuring an open-air canvas top, an expandable truck bed and a stow-away rear-seat cushion. A high powered sportscar called Firepower will also be unveiled.

Morgan Stanley analyst Stephen Girsky said Detroit automakers enter the year with rising inventories and other problems.

"Our industry view is based on expectations of continued soft retail demand, high inventory, weakening mix, rising raw material prices and decelerating

growth in international markets, particularly China," he said.

Americans bought 16.9 million vehicles last year, up from 16.7 million in 2003, after three years of declining sales. But most of the gains came from Japanese and South Korean makers, and profits for all the automakers have been squeezed as consumers demanded and got price cuts and free or low-rate financing.

The domestic Big Three's share of the US market slid to an all-time low of 58.7 percent. The Japanese Big Three of Toyota, Honda and Nissan posted record sales in 2004 to increase its combined share to 26.3 percent. South Korea (news - web sites)'s Hyundai and its Kia affiliate also had record years.



Wolfgang Durheimer, executive vice president for research and development at Porsche talks to the media about the changes made to the 2005 Boxster



In a photo released by the General Motors Corp., a 2007 Saturn Sky is shown. First Cadillac, then Chevrolet, now Saturn.

Sirius Radio, Delphi exploring backseat video

NEW YORK (AP) - Two pairs of companies are developing in-car video systems geared at making it easy for consumers - and perhaps more importantly, their kids - to access and view television programming on the go.

Sirius Satellite Radio Inc. and auto parts maker Delphi Corp. unveiled separate deals Wednesday aimed at giving users more programming choices when they fire up their backseat video displays.

Currently, most video units in cars, minivans and sport-utility vehicles only play DVDs or connect to videogame consoles, but one analyst said streaming television broadcasts have become feasible as more vehicles sport gadgets using satellite technology such as GPS navigation and dashboard computers.

"For over a year now we

have anticipated the introduction of video solutions using satellite," said Phil Magney, principal analyst with Tele-matics Research Group. "That has been in the cards for a while and is a natural evolution of the technology."

With help from Microsoft Corp., New York-based Sirius is moving ahead with plans for a video companion to its premium satellite radio service, which currently airs commercial-free music and talk-radio programming for a monthly fee.

Under the agreement, announced at the International Consumer Electronics Show in Las Vegas, Sirius said it will use Microsoft's Windows Media Video 9 software and work with the software giant to jointly develop video applications - eventually extending beyond the car and into the home or personal computer.



Meg Whitman, eBay president and CEO announces the Rethink Initiative, a PC Reuse and Recycling Initiative at the Consumer Electronics Show Thursday, at the Las Vegas Convention Center. The Rethink Initiative brings together leading technology companies, government agencies, environmental groups and millions of eBay user to confront the problem of "e-waste," used or obsolete computers that may pose environmental hazards when disposed of in landfills.



Ring in the ROOSTER!

FAMILY FEATURES EDITORIAL SYNDICATE

Gung Hay Fat Choy! February 9 marks the beginning of the Chinese Lunar New Year 4703, or the Year of the Rooster. Bring friends and family together to celebrate this joyful occasion by hosting a Chinese New Year's party. An abundance of food and fun is at your fingertips with delicious recipes and festive entertaining ideas from Kikkoman.

Recipes for Good Fortune

A small plate menu offers something for everyone. And because every dish in the Chinese culture has special significance, the more items served, the more blessings you receive. For example, spicy-sweet prawns promote vitality and happiness, while savory pork ribs indicate wealth and prosperity! This flavorful, multifaceted meal elevates your celebration, starting off your new year with a bang!

Setting the Scene

- Set tables with red and gold linens for fortuity and success.
- Decorate with paper lanterns; use fresh flowers and bamboo to signify rebirth and growth.
- Place dishes strategically around the room to encourage mingling.
- Greet guests with "Gung Hay Fat Choy," meaning "Wishing you happiness and prosperity!"
- Present guests with tangerines, leaves attached, for luck and abundant joy.

For more about Chinese New Year and other entertaining tips, download Kikkoman's official Chinese New Year Celebration Guide at www.kikkoman-usa.com.

Mandarin Pork Back Ribs

Makes 8 appetizer servings

- 3/4 cup orange marmalade, divided
- 1/2 cup plus 2 tablespoons Kikkoman Soy Sauce, divided
- 2 tablespoons dry sherry
- 4 cloves garlic, pressed
- 3 pounds pork loin back ribs, cut into 1-rib pieces

Combine 1/2 cup each orange marmalade and soy sauce, sherry and garlic; pour over ribs in large plastic food storage bag. Press air out of bag; close top securely. Turn bag over several times to coat ribs well. Refrigerate 1 hour, turning bag over once. Arrange ribs, meaty side down, in large, shallow foil-lined baking pan; discard marinade. Cover pan with foil and bake at 350°F 40 minutes. Increase oven temperature to 400°F. Discard foil cover from pan. Drain off excess fat; turn ribs over. Combine remaining 1/4 cup orange marmalade and 2 tablespoons soy sauce; brush ribs with half of mixture. Return ribs to oven and bake 10 minutes. Brush ribs with remaining mixture; bake 5 minutes longer.

Full Moon Pastries

Makes 16 pastries

- 1/2 pound ground pork
- 1 tablespoon vegetable oil
- All-purpose flour
- 1/8 teaspoon five-spice powder
- 1/4 cup Kikkoman Stir-Fry Sauce
- 1/3 cup chopped green onions and tops
- 2 sheets frozen puff pastry, thawed
- 1 egg, beaten with 1 tablespoon water

Cook pork in hot oil in large skillet over medium-high heat 1 minute. Sprinkle 1 teaspoon flour and five-spice over pork; cook and stir 1 minute, or until pork is just done. Stir in stir-fry sauce. Remove from heat and cool; stir in green onions. On lightly floured surface, roll each pastry sheet into 12-inch square. Using 3-inch cookie cutter, cut each sheet into 16 circles. Brush 16 circles with egg mixture; spoon 1 tablespoon pork mixture evenly onto each circle. Cover filling with remaining circles, pinching edges together to seal. Cut 2 small slits in center of each.* Place pastries 2 inches apart on two greased baking sheets. Brush tops with egg mixture. Bake in 400°F oven 12 to 15 minutes, or until golden brown. Serve warm.

*Pastries can be made and frozen up to 2 weeks. Thaw pastries for 30 minutes; prepare as directed.

Firecracker Prawns

Makes 8 appetizer servings

- 1/4 cup Kikkoman Teriyaki Marinade & Sauce
- 1 tablespoon sugar
- 2 tablespoons tomato ketchup
- 1 teaspoon plus 1 tablespoon cornstarch, divided
- 1 red jalapeño pepper
- 1-1/2 pounds (16 to 20 count) extra-large fresh or thawed prawns, peeled and deveined
- 2 cloves garlic, minced
- 2 tablespoons vegetable oil
- 2 green onions and tops, sliced

Combine first 3 ingredients with 1 teaspoon cornstarch and 1/4 cup water. Cut jalapeño lengthwise in half; discard half of seeds. Chop jalapeño with remaining seeds and combine with shrimp, garlic and remaining 1 tablespoon cornstarch. Stir-fry shrimp in hot oil in wok or large skillet over high heat 2 minutes; remove. Stir teriyaki sauce mixture and pour into same pan. Cook, stirring, until sauce boils and thickens. Stir in shrimp and green onions and cook just to coat with sauce.

Golden Phoenix Nests

Makes 8 salad cups

- 1 cup diced, cooked chicken breast
- 3/4 cup diced Fuji apple
- 1/2 cup diced celery
- 1/2 cup thinly sliced deli ham, cut into 1/2-inch squares
- 1/4 cup slivered almonds, toasted
- Tangy Honey Dressing (recipe below)
- 8 iceberg lettuce leaves, cut into 5-inch circles

Combine chicken, apple, celery, ham and almonds in bowl. Prepare dressing; pour over salad and toss to coat all pieces. Fill lettuce leaves with about 1/3 cup chicken mixture and arrange salad cups on serving platter.

Tangy Honey Dressing: Blend 1/3 cup Kikkoman Sweet & Sour Sauce, 2 tablespoons vegetable oil and 1 tablespoon honey.

Soy-Ginger Dipping Sauce

Combine 1/4 cup Kikkoman Lite Soy Sauce, 1 tablespoon thinly slivered fresh ginger root, 2 teaspoons balsamic vinegar and 1 teaspoon sesame oil. Serve heated frozen potstickers and egg rolls with sauce. Makes 1/3 cup sauce

Empress Pink Pear Lanterns

Makes 8 servings

- 8 firm, ripe Bosc or Bartlett pears
- 3 cups white Zinfandel wine
- 1/2 cup sugar
- 4 slices fresh ginger root, each about 1/4 inch thick
- 1 cinnamon stick
- 1/2 cup orange juice
- 1 carton (8 oz.) crème fraîche

Leaving stems attached, core and peel pears. Cut thin slice off bottom of each pear. Combine wine, sugar, ginger and cinnamon in Dutch oven or large saucepan; bring to boil. Add pears. Reduce heat and simmer, covered, 15 to 25 minutes, or until pears are tender when tested with toothpick, turning pears over occasionally. Remove pears; cover and chill. Meanwhile, add orange juice to saucepan; bring to boil. Cook until sauce is reduced to 1 cup, about 10 minutes. Remove and discard spices. Pour sauce into bowl; cover and chill. Cut pears in half crosswise. Remove top halves and fill centers with crème fraîche, spreading to edges; replace tops. To serve, spread 2 tablespoons wine sauce onto dessert plates; place pears on sauce.

From top:
Mandarin Pork Back Ribs, Full Moon Pastries, Firecracker Prawns, Golden Phoenix Nests, and potstickers and egg rolls served with Soy-Ginger Dipping Sauce

MILITARY NEWS

VIRGINIA TIMES
Wednesday January 12, 2005



Our hearts go out to those who have lost a loved one.

Therefore, the Virginia Times will publish obituaries and death notices free of charge if they are e-mailed or available on the World Wide Web. There will be a minimal processing fee of \$10 for typed or hand-written notices. We understand that this is a difficult time for families, and hope by publishing information at no charge or for only \$10, we can lessen the burden.

Funeral Homes may contact the Virginia Times staff to submit obituaries and death notices by fax at 530-8529 or calling 530-8526.

Ask for Jerilyn Lundy or Jean Capel.

Currently, the e-mail address for obituaries is vatimeslundy@aol.com.

However, that address will change in about two months.

The new e-mail will be published for our readers.

Individuals and families may also contact the Virginia Times directly but must be willing

to provide a contact number to either a funeral home, burial service or cremation center to confirm information provided.

COMMUNITY

VIRGINIA TIMES
Wednesday January 12, 2005

FOOD



VIRGINIA TIMES COMICS

**Grand Avenue**

by: Steve Breen

Foxtrot

by: Bill Amend

Garfield

by: Jim Davis

Dilbert

by: Scott Adams

Frank and Ernest

by: Bob Thaves

The Grizzwells

by: Bill Schorr

Peanuts

by: Charles Schulz

The Buckets

by: Scott Stantis and Greg Cravens

For Better or For Worse

by: Lynn Johnston

**Dear Abby**

by Jeanne Phillips

XXXXX

**ASTROLOGY**

by Eugenia Last

XXXXX