

# Community News

Mail announcements to The Estill Tribune, 6135 Winchester Road, Irvine, KY 40336 Call (606) 723-5012; Fax to (606) 723-2743; or E-mail it to <News@EstillTribune.Com>

**Fridays, 6:00 to 8:00 p.m.**

## Estill Appalachian Dulcimers

The Estill County Appalachian Dulcimer Club meets every Friday from 6 to 8 p.m. at the First Christian Church, Main Street, Irvine

Anyone who plays an Appalachian Dulcimer or anyone who is interested in playing one is welcome to attend.

**Thursday-Saturday, July 25-27, 10am-4pm**

## Back Porch Homecoming

The Estill County Historical and Genealogical Society will have its annual "Back Porch Homecoming" from 10 a.m. to 4 p.m. daily, Thursday-Saturday, July 25-

27, 2013 at the Estill County Research Library and Museum on Broadway. This is an opportunity to have help looking up family history. Registration Fee is \$5.00.

**Saturday, July 27th, 10am-5pm**

## Annual McKinney Reunion

The annual Family Reunion of the descendants of Wildy McKinney will be held on Saturday, July 27, 2012, at Jackson's Chapel Methodist Church on Highway 82 in Estill County, Kentucky, between Clay City and Hargrett, 10 a.m. until 5 p.m.

The family is actively seeking antique photos of McKinney ancestors.

The church will be open at 10:00 a.m., for displaying photos, documents, and artifacts. Every descendant is invited to search through their private collection of McKinney "stuff" and bring whatever you want to put on display for the day.

Potluck dinner will begin at noon, followed by group pictures, a hymn sing, and a business meeting.

Wildy's children are: David Russell McKinney and wife, Luanna Sharp McKin-

ney, Lucy McKinney, William McKinney and wife Nancy McPherson McKinney, Matthew McKinney, Richard McKinney, Elizabeth McKinney, Miriam McKinney and husband William Clark, Martha McKinney and husband John Harris, Polly Jane McKinney and husband John Highley, Thomas Shelton McKinney and wife Mary Polly Harris, and Joel William McKinney and wife Eadah "Edith" Vaughn.

All family and friends of the family are welcome to this time of visiting together. If you are unable to attend but have antique McKinney photos, snapshots of McKinney events, documents or artifacts that you would be willing to have us scan to share with the whole family, please contact McKinneyHistory@yahoo.com.

**Fridays in Berea, 7:00 p.m.**

## Berea Arts Alive Concert Series

Berea Parks and Recreation will be hosting its free "Arts Alive Concert Series" with Friday concerts at 7 p.m. through August 23rd on Chestnut Street Square in Berea. Acts include:

**Friday, August 2nd**  
Jimi V & Screamin' John blues duo.

**Friday, August 9th**  
Robbie Barlett blues.

**Friday, August 16th**  
BAJA - big band 17-piece ensemble.

**Friday, August 23rd**  
Bobby James.

All events are free!

Enjoy a delightful and relaxing stay in the rooms from yesterday at

*The Bergman House B&B*

233 Main St. Irvine, Kentucky 40336

All Themed Rooms - Full Cont. Breakfast plus...

**Phone (513) 205-9113**

E-mail: joneta@aol.com  
www.bergmanhouse.com

# Country Peddlers AUCTION

4015 New Irvine Road, Waco

**Saturday, August 3rd @ 6:00pm**

**We will have a lot of good items! Something for everyone! Come on out and join the fun! Lot of parking round back.**

**Many Nice Household Items!**

**We can ASSIST you in the stress of Estate Liquidation, or if you just want to downsize or are moving, give us a call for more details.**

**Country Peddlers Auctions**  
**Larry McIntosh, Auctioneer**  
**(859) 369-7068 Cell (859) 248-0473**  
**Jon Bicknell & Wade Richardson**  
**Apprentice Auctioneers**

**RSVP by Friday, August 2nd**

## Estill Class of 1983 Reunion

The Estill County High School "Class of 1983" is planning a 30-year-reunion for Saturday, August 17, 2013 with a picnic at Estill Springs and the reunion at the Estill County Golf Club.

Please send an email to <EstillClass1983@Yahoo.Com> by Tuesday, August 2nd to receive more info. and so that we can get a count.

**Saturday, August 3rd, 12 Noon 'till ???**

## Pearl & Biddie Tipton Reunion

Friends and family of Pearl and Biddie Tipton will be having their annual reunion on Saturday, August 3, 2013, 12:00 Noon until ??? at the Veterans Park in Ravenna.

Please bring a covered dish and softdrinks and be there.

**Sunday, August 4th @ 1:00 p.m.**

## Annual Friend Family Reunion

All friends and family of Nathan and Delilah Azbill Friend are invited to attend the annual Friend Reunion on Sunday, August 4, 2013 at 1:00 p.m. at the Madison Southern High School cafeteria in Berea.

For more information, call Johnny Friend at (859) 792-4644 or Linda Cosby @ (859) 925-2782.

**Monday, August 5th @ 7:00 p.m.**

## Twin City Kruzerz Car Club

Twin City Kruzerz Car Club will be holding their monthly meeting on Monday, August 5th, 2013 and the first Monday of each month at Irvine City Hall at 7:00 p.m. If the meeting falls on a holiday it will be held the following Monday.

All members and anyone wishing to join the club are welcome.

If you have any questions please call Loyd Flynn at 723-6776 or Parnell Todd at 723-2326.

**Tuesday, August 6th @ 7:00 p.m.**

## Estill Historical Society Meeting

The Estill County Historical and Genealogical Society will meet at the Estill County Public Library on Tuesday, August 6, 2013, at 7:00 p.m. Jeff Hix will be the guest speaker.

Everyone is welcome.

**Saturday, August 10th @ 12:00 Noon**

## Dickerson-Patrick Family Reunion

The descendants of the late Sanford and Dora Ann Dickerson Patrick will be having their annual reunion on Saturday, August 10, 2013, from 12-Noon until 4 p.m. at the Estill County Senior Citizens Building, 100 Golden Court, off Stacy Lane Road in Irvine. Lunch will be around 1:00 p.m.

We'd like to invite all our relatives and friends to bring food and soft drinks for their family and come and spend the day with us. We started the reunion in 1993; so, this will be our 20th year.

**Saturday & Sunday, August 24th & 25th**

## Battle of Richmond Re-Enactment

The rolling hills of Kentucky will again erupt with the boom of cannon, firing of muskets and clashing of sabers in August at the Battle of Richmond Civil War Re-Enactment on Saturday and Sunday, August 24-25, 2013 at Richmond Battlefield Memorial Park.

Calvary exhibitions will be held at 10:15 each morning and battles will be fought at 2:00 p.m. each day.

The Visitors Center at 101 Battlefield Memorial Highway, will have extended hours during the two-day event.

Mount Zion Church, adjacent to the Park, will have a special Civil War era worship service at 11:00 a.m. on Sunday.

Fought on August 29 & 30, 1862, the Battle of Richmond is the second largest Civil War battle in the Commonwealth. Confederates under Major General Edmund Kirby Smith defeated Federal troops under Major General William "Bull" Nelson in the day-long fight in the hot summer of 1862.

The Battle of Richmond is the only example of a Federal army ceasing to exist when the battle is finished. Confederate troops captured Frankfort a few days later, the only time a Federal state capital fell during the entire war, and the boys in gray got as far as Florence, 10 miles from Cincinnati.

For more information, go to <BattleOfRichmond.Org> or call 859-248-1974 or 859-624-0013.

**Wednesday, September 11th, 1-3 p.m.**

## The Basics of Memory Loss

The Basics: Memory Loss, Dementia, and Alzheimer's Disease. If you have a loved one who is newly diagnosed, or if you just want to learn more about Alzheimer's disease, this program is for you.

This two-hour presentation will explore what everyone should know about memory loss issues and what they mean for all of us.

The program will take place at the Madison County Public Library, located at 319 Chestnut Street, Berea on Wednesday, September 11th, 1-3 p.m. To register for this program, please call 1-800-272-3900 or e-mail infokym@alz.org. Registration is required.

**Wednesday, September 25th, 10:30 a.m.**

## Early Stage Alzheimer's Support

An early stage support group for those in the early stages of Alzheimer's Disease or related dementia will begin on September 25th and continue through November 13th from 10:30 a.m. - 12:00 Noon at the Alzheimer's Association, located at 465 East High Street, Suite 200, Lexington.

Registration is required. Call April at 1-859-266-5283, Ext. 1308 for more information.

## Kitchen Diva

# Wrap Up A Quick Summer Meal

by ANGELA SHELF MEDEARIS

Many of the world's grilling cultures, from Asia to Central America, wrap foods in banana leaves for grilling. Use heavy-duty foil the same way -- to help seal in flavor and moistness. Here's some great tips courtesy of Reynolds Wrap for using heavy-duty foil to make your summer grilling easier and tastier:

--Make containers to heat beans, glazes or sauces on the grill with foil. Stack two sheets of foil. Flip over a saucepan, flat-bottom bowl or deep baking dish. Shape the double layer of foil over the base of the pan, bowl or dish. Remove the foil and crimp the edges to make a rim. Use a tray to transport to and from the grill. This same technique also can be used to make grilling containers for peppers, onions or seafood.

--Foil drip pans are indispensible for soaking wood chips, marinating and indirect grilling. Make drip pans by molding Reynolds Wrap Heavy Duty Foil over an inverted baking dish.

--Shield foods by making a foil tent to help prevent them from overbrowning or drying out during grilling.

--When grilling or roasting chicken, if the breast or wing-tips brown too much, cover them with foil. Bones on pork chops, veal or rack of lamb can be covered with foil to help keep them from burning, too.

--Sugar-based glazes and sauces will burn quickly and should be brushed on during the last 15 minutes of grilling. Use foil to make bowls (see first tip) so sauces and glazes can be kept within easy reach.

Here are some fabulous recipes using Reynolds Wrap Non-Stick Foil. Happy grilling!



PHOTO CREDIT: stock.xchg photo

### GRILLED MEDITERRANEAN PIZZA

Get the flavor of a brick-oven-baked pizza right on your own grill. Line the grill with foil to prevent the pizza from sticking. The crust is extra-crisp with a slightly smoky flavor.

- 2 sheets (12-by-12-inches each) aluminum foil**
- 2 (8 inches each) pre-baked pizza crusts**
- 2 tablespoons olive oil**
- 1 teaspoon chopped garlic (about 2 cloves)**
- 1/2 medium red onion, sliced thin**
- 1 thinly sliced vine-ripe tomato**
- 1/4 cup marinated artichoke hearts, sliced thin**
- 4 baby portabella mushrooms, sliced thin**
- 2 tablespoons chopped fresh basil**
- 1/2 cup shredded mozzarella cheese**

1. Preheat grill to medium-high. Place each pizza crust on a sheet of foil; set aside.

2. Meanwhile, heat olive oil in a small skillet over medium heat. Add garlic and onion; cook, stirring frequently, until onion is softened. Brush pizza crust with olive-oil mixture; arrange the onion, tomatoes, artichoke hearts, mushrooms and basil on crust. Sprinkle with cheese.

3. Grill pizza on foil sheets in covered grill for 5 to 7 minutes or until cheese is melted.

### Grilled Ranch and Herb Chicken with Veggies

4 boneless skinless chicken breasts (4 to 5 ounces each)

- 1/2 teaspoon salt-free garlic-herb blend**
- 1/2 cup reduced-fat ranch dressing**
- 1/4 cup water**
- 2 cups quartered small red potatoes**
- 1 cup ready-to-eat baby-cut carrots, cut in half lengthwise**

1/4 pound fresh green beans, trimmed

1/3 cup finely shredded Parmesan cheese

1. Heat gas or charcoal grill. Cut 4 (18-by-12-inch) sheets of heavy-duty foil; spray with cooking spray. Sprinkle chicken with garlic-herb blend; place 1 breast on each sheet of foil. Drizzle 1 tablespoon of the dressing over each breast.

2. In medium bowl, mix remaining 1/4 cup dressing and the water. Stir in potatoes, carrots and green beans. Divide vegetables among chicken breasts. Sprinkle with cheese.

3. Bring up 2 sides of foil so edges meet. Seal edges, making tight 1/2-inch fold; fold again, allowing space for heat circulation and expansion. Fold other sides to seal.

4. Place packets on grill over medium heat. Cover grill; cook 10 minutes. Rotate packets 1/2 turn; cook 5 to 15 minutes longer or until vegetables are tender and juice of chicken is clear when center of thickest part is cut (170 F).

5. To serve, cut large "X" across top of each packet; carefully fold back foil to allow steam to escape.

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Angela Shelf Medearis is an award-winning children's author, culinary historian and author of seven cookbooks. Her new cookbook is "The Kitchen Diva's Diabetic Cookbook." Her website is www.divapro.com. To see how-to videos, recipes and much, much more, Like Angela Shelf Medearis, The Kitchen Diva!, on Facebook and go to Hulu.com. Recipes may not be reprinted without permission from Angela Shelf Medearis.

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