

# 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, August 15th @ 11:30 a.m.**

## Estill County Grandparents United

Estill County Grandparents United will be meeting on Thursday, August 15, 2013 at 11:30 a.m. at the Wisemantown United Methodist Church Pavilion.

Individuals who are the primary caretakers of children or grandchildren while providing fun, enriching life experiences for the children.

Join us and learn more about the topics and resources that are important to grandparents or other non-parent

For more information, contact Edith Osborne (723-3337), Gayola Adams (726-0558) or Lisa Terri Renfro at (606) 717-0181.

**Thursday, August 15th @ 6 p.m.**

## Garden Thyme Herb Club meeting

The Garden Thyme Herb Club will meet at 6 p.m. on Thursday, August 15 at the New Beginning Fellowship Hall.

The program will be presented on "Salt" by Larry Carmichael.

Members and guests are invited to attend this meeting.

**Friday, August 16th @ 6:30 p.m.**

## Central Ky. World War II Roundtable

The bi-monthly meeting of the Central Kentucky World War II Roundtable will be on Friday, August 16, 2013, at 6:30 p.m. at Ryan's Restaurant in Richmond, just off I-75, Exit 87.

Historian Matt Rector will give a presentation entitled, "Axis POW's at Fort Knox."

If you have questions, please call Phillip Seyfrit at 859-623-8979.

**Sunday, August 17th**

## Hall & Case Family Reunion

The Hall and Case family reunion will be held Saturday, August 17, at the Estill County Senior Citizen Center.

1 p.m. Everyone can bring a covered dish or old photos, if you wish.

All friends and family are invited to attend.

**Saturday, August 17th @ 11:30 am**

## Thomas Family Annual Reunion

All friends and members of the Thomas Family, descendants of David Thomas, are invited to meet with us on Saturday, August 17, 2013 at Michael's Restaurant, 100 3rd Street, Ravenna.

We will gather at 11:30 a.m. and eat shortly afterwards. Please bring your pictures and stories to share. Come and enjoy spending time with your kinfolks.

**Thursday, August 22nd @ 2-7 pm**

## Blood Drive At West Irvine School

Area donors can be part of KBC's Drive for Life by donating at the Estill County Elementary Schools' blood drive on Thursday, August 22, 2013, 2-7 p.m. at the West Irvine Elementary gym at 155 River View Road in Irvine.

Also, each time someone registers to donate, they will be automatically entered to win the Toyota Hybrid. The Prius promotion runs through Sept. 13, and donors can give blood and be entered into the drawing more than once this summer.

Blood donors are not only able to save lives this summer, but they can also win a new car!

To schedule a donation, visit [kybloodcenter.org](http://kybloodcenter.org) or call 800.775.2522.

Everyone 18 and older who registers to donate blood with Kentucky Blood Center (KBC) is eligible to win a 2013 Toyota Prius.

Blood donors must be 17-years-old (16 with parental consent), weigh at least 110 pounds, be in general good health and meet additional requirements. Sixteen-year-old donors must have a signed parental permission slip, which can be found at [kybloodcenter.org](http://kybloodcenter.org).

Every donor will be entered to win a \$100 Visa gift card and a \$250 Visa gift card!

**WANTED TO BUY**  
Your antiques and collectibles, furniture, glassware, crocks, jugs, quilts, post cards, military items, Civil War swords, Japanese swords, pocket knives, coins, jewelry, gold & silver scrap, pocket and wrist watches (working or not), cast iron toys & banks, cast iron skillets, hunting and fishing items, lawn mowers, marbles, etc.  
**Phone 606-531-0467 anytime**  
**Ask for Clarence**  
**"Buyer For Over 25 Years!"**

**Saturday, August 24th @ 11:00 a.m.**

## ECHS Class of 1958 Reunion

The Estill County High School Class of 1958 Reunion will be held Saturday, August 24th at 11:00 a.m. at the Irvine Masonic Lodge,

221 Broadway, Irvine. Contact Onnaleen Hicks Muncy, 723-2549, or Hallie B Parks Harris, 723-2762 for more information.

**Saturday, August 24th @ Noon**

## Annual Crowe Family Reunion

The descendants of J.J. Crowe and John Shelton Crowe will be having their annual reunion on Saturday, August 24, 2013, at the Estill County Senior Citizens Build-

ing, 100 Golden Court (off Stacy Lane Road). Lunch will be served about 12:30 p.m.

Please plan to attend and bring some good food since the meal will be pot luck.

**Sunday, August 25th**

## Annual Jones Family Reunion

The family of Cleve and Fannie Rucker Jones invite all friends and family members to their annual Jones Reunion on Sunday, August

25, 2013, at Natural Bridge State Resort Park at Slade.

Come early, bring a covered dish, and stay late. Everyone is welcome.

**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.

mond 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.

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

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.

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

For more information, go to <[BattleOfRichmond.Org](http://BattleOfRichmond.Org)> or call 859-248-1974 or 859-624-0013.

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 Rich-

**Saturday, August 31st @ Noon**

## Annual Proffitt Family Reunion

The annual reunion of the family of James and Elizabeth Crowe "Pop" Proffitt will be held Saturday, August 31, 2013, at Carl McIntosh's "Shelter Valley" near

Furnace.

All friends and family are invited to come, enjoy a potluck lunch, and spend the day. Everyone is welcome!

**Saturday, August 31st @ 5:00 pm**

## Crafts Fair At Ravenna Vets Park

A "Crafts Fair" will be held Saturday, August 31, 2013, from 5:00 p.m. until dark, in the Ravenna Veterans Memorial Park during "Revive River Drive."

Everyone who hand crafts is welcome!

There is no set up fee.

For information, contact Ravenna City Hall at (606) 723-3332 or Francie at Ravenna Florist & Greenhouse at (606) 723-2175.

**Sunday, Sept. 8th @ 8-4**

## Murphy Family Annual Reunion

The descendants of Hubert and Myrtle Murphy will have their family reunion on Sunday, Sept. 8, from 8 a.m. to 4 p.m. at the Estill County

Senior Citizen Center from 8 a.m. to 4 p.m.

The center is located at 100 Golden Court, Irvine. See you there!

**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.

mean for all of us.

This two-hour presentation will explore what everyone should know about memory loss issues and what they

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 [infoky-in@alz.org](mailto:infoky-in@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.

support, and encouragement to persons in the early stages of Alzheimer's disease or a related dementia and their caregivers and will provide an opportunity to discuss issues and changes related to memory loss and a gathering to share experiences and feelings.

This eight week program will provide information,

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

## Kitchen Diva

# Pizza Squared

by ANGELA SHELF MEDEARIS

I was planning dinner and thinking about how I could transform some leftover, grilled chicken sausages and bell peppers into another meal. Then it hit me, pizza! Dinner dilemma solved. I decided to slice the sausages, chop up the peppers, combine them with some mild salsa and cheeses, and use it as a topping for homemade, deep-dish pizza.

Pizza has been pleasing taste buds for a very long time. In pre-historic times, people baked large pieces of bread on flat cooking stones. Later, in Italy, these flat pieces of bread were spiced up with herbs and called focaccia bread. Italians still love to eat focaccia as an appetizer or snack. This snack was handy because you didn't need utensils, and it could be seasoned with extra scraps of food and fresh produce.

When Europeans came to the New World, they were introduced to tomatoes, which they then took back to their home countries. The Italians needed something a little different to add to their bread-filled diet, and the people of Naples were the first to put tomatoes on focaccia bread. At first, no one wanted to use tomatoes because they thought this delicious red fruit was poisonous!

The world's first pizzeria opened in 1830 in Port'Alba in Naples. Pizzas were baked in an oven lined with lava from a local volcano! The first pizza delivery occurred in 1889 when an Italian restaurant owner was asked to create a special dish for the guest of honor, Queen Margherita Teresa Giovanni. He wanted to include the colors of the Italian flag in his dish to honor the queen, so he added tomatoes (red), mozzarella cheese (white), and basil (green) to focaccia bread. The restaurant owner named this meal the Margherita Pizza, using part of the guest of honor's name along with part of the name of his restaurant -- Pietro Il Pizzaiolo. The pizza was delivered to the palace because the queen did not want to travel to the restaurant!

In 1905, Gennaro Lombardi opened the first American pizzeria in New York City, and it is still there today. However, pizza did not become popular until after World War II, when war veterans stationed in Italy returned home craving the pizza they had eaten there. Soon, pre-made pizza pie mixes, frozen pizza and pizzeria chains sprang up around the country. Today, pizza is one of the most popular and delicious foods in the world!

- More pizza facts:
- Pizza Hut is the largest pizza company in the world.
  - The world's largest pizza measured 123 feet in diameter, and was baked in South Africa in 1990.
  - The world's largest pizza order came from the VF Corporation in North Carolina, which ordered 13,386 pizzas for its 40,160 employees nationwide.
  - October is National Pizza Month.
  - Kids between ages 3 to 11 prefer pizza to all other foods for dinner.
  - Three of the top 10 weeks of pizza consumption occur in January. More pizza is consumed during Super Bowl week than any other week of the year.
  - 62 percent of Americans prefer meat toppings on their pizza, while 38 percent prefer vegetarian pizza.
  - Mozzarella cheese was originally made from the milk of water buffalo!

Using convenience products like pre-made pizza crusts or boxed crust mixes make creating this recipe for Savory Pizza Squares for a weeknight or weekend pizza party an easy task.

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**SAVORY PIZZA SQUARES**

- 2 (6.5 ounce) packages pizza crust mix (like Jiffy Pizza Crust Mix)  
2 tablespoons minced onion  
2 teaspoons ground basil  
1 teaspoon ground oregano  
1/2 teaspoon ground sage  
1 teaspoon garlic powder  
1 cup warm water  
3 tablespoons olive oil plus 1 tablespoon olive oil for pan  
1/2 cup all-purpose flour  
1/2 cup cornmeal

**Topping:**

- 1-1/2 cups cooked and chopped ham, chicken or turkey; or cooked ground beef or ground turkey; or cooked and sliced chicken, turkey or beef sausages or pepperoni slices  
1-1/2 cup shredded Parmesan or mixed Italian cheeses  
1/2 cup ripe olives, chopped  
1/2 cup fresh parsley, minced  
1/4 cup olive oil  
1 teaspoon garlic powder

1. Preheat oven to 400 F. Grease a 13- by 9-inch pan with olive oil. Sprinkle with cornmeal for a crisp crust. Set aside.

2. For crust, combine pizza crust mix and dry spices in a large mixing bowl. Add water and olive oil. Blend well with a fork. Cover bowl and set crust mixture aside in a warm place for at least 5 minutes or up to 1 hour.

3. Sprinkle flour on a cutting board. Knead crust mixture on the floured board 8 to 10 times. Press crust into the bottom of prepared 13- by 9-inch pan. Bake 8 to 10 minutes. Set aside.

4. Combine topping ingredients. Sprinkle over top of crust. Bake an additional 20 to 30 minutes or until lightly browned. Cut into squares. Makes 12 to 15 servings.

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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](http://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](http://Hulu.com). Recipes may not be reprinted without permission from Angela Shelf Medearis.*