

OBITUARIES

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Friday, March 20, 2020

Vivian O'Leta Johnson, 88

Vivian O'Leta Johnson, age 88, of Richmond Road in Irvine, Kentucky, passed away Friday, March 20, 2020, at the Irvine Nursing & Rehabilitation Center following a long illness.

She was born February 16, 1932 in Dayton, Ohio and was the daughter of the late Harold and Ruby Mary Johnson Fogarty. She was a homemaker and attended the Holiness Church. She had lived in Estill County most of her life.

Mrs. Johnson was preceded in death by her husband, Eugene Johnson.

Survivors include two daughters: Ruby Riddell and

Helen Hall, both of Irvine; one son, Gene Austin Turner, Irvine; one sister, Roberta Mullins, Irvine; eight grandchildren, several great grandchildren and three great, great grandchildren.

She was preceded in death by two sons: Andy Lee Turner III and Russell Bailey; and two siblings: Ruth Ann Monroe and Jim Fogarty.

Private graveside services were conducted Sunday, March 22, 2020, at the Kirby Cemetery by Bro. Jerry Rose.

Warren F. Toler Funeral Home was in charge of arrangements.

<TolerFuneralHome.com>

Wednesday, March 18, 2020

Rodney James Larson, 52

Rodney James Larson, age 52, of Broadway in Irvine, Kentucky, passed away Wednesday, March 18, 2020, at the Rivers Edge Nursing Facility.

He was born October 29, 1967 in Harrington, Kansas and was the son of the late Kenneth and Sharon Clements Larson. He was a former inventory manager with Geopros Systems.

Mr. Larson is survived by his wife, Adrienna Lynn Warner Larson; two daughters:

Tiffany Delaine Cooper, Ohio; and Sharlynn Angeline Larson, Estill County; one son, Rodney General Larson, Estill County; two grandchildren; several brothers and sisters and step-brothers and step-sisters; and several nieces and nephews.

Memorial services will be held at a later date.

Warren F. Toler Funeral Home is in charge of arrangements.

<TolerFuneralHome.com>

Thursday, March 19, 2020

Ica Caldwell Mays, 94

Ica Caldwell Mays, age 94, of Cherokee Court in Irvine, Kentucky, passed away Thursday, March 19, 2020, at her home following a short illness.

She was born January 7, 1926 in Lee County and was the daughter of the late Jesse and Laura Noble Caldwell. She was a retired teacher with the Estill County School System and a member of the South Irvine Baptist Church where she served as a Sunday School teacher. She had lived in Estill County most of her life.

Mrs. Mays was preceded in death by her husband, Herbert Mays.

She is survived by two daughters: Dana M. Brady and Lana M. Horn (Mike), both of Estill County; three sisters: Euvina Allen, Fayette County; Phyllis Lovins and Oneida Bush, both of Ohio; three grandchildren: Leah

Michelle Winkle (James), Laura Whitney Mays and James Michael Horn; and two great grandchildren: Abby Lynn Winkle and Emma Kate Winkle.

She was preceded in death by her son, William "Herbie" Mays; and two sisters: Clover Dale Caldwell and Daisy Riley; three brothers: Eugene, L.G. and Albert Caldwell; and two half-brothers: Vincent and Holt Caldwell.

Private funeral services were held Saturday, March 21, by Bro. Donnie Burford and Bro. Rick Prewitt. Burial was at the Caldwell Cemetery.

Pallbearers were Steve Young, James Michael Horn, Doug Caldwell, Jordan Martin, David Henry and James Winkle.

Warren F. Toler Funeral Home was in charge of arrangements.

<TolerFuneralHome.com>

Jimmie L. Johnson, DMD, PSC
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Irvine, Kentucky
(606) 723-3213

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Saturday, March 21, 2020

Madelynn Mae Robertson

Madelynn Mae Robertson, infant daughter of Cierra Charay Barnes and Quinton Edward Robertson, was stillborn on Saturday, March 21, 2020 at the University of Kentucky Medical Center, Lexington, Kentucky.

In addition to her parents, she is survived by her maternal grandparents, Leslie Wright (Tony) and Rodney Barnes (Melissa) of Clay City; paternal grandparents, Lisa Robertson of Lexington, and the late Robert "Bob" Robertson; maternal great grandparents, Rodney and Ada Mae Barnes, Bob "Birdman" Hicks (Sherry) and Dianna Davis (Rondal) of Clay City and Judy Lewis

of Irvine and the late Abraham Lewis; along with two uncles, Wyatt Robertson and Dawson Wright.

Paternal great grandparents were the late Mary Lee and A. J. Robertson and the late Edward H. and Dorothea Morris.

Madelynn was loved and cared for by many family members.

Private graveside services officiated by Bro. Stephen Donithan will be conducted on, Thursday, March 26, 2020 in Kennon Cemetery, Clay City.

Arrangements by Hearne Funeral Home Inc. of Stanton.

<HearneFuneralHome.com>

Friday, March 6, 2020

Col. Hugh Wilson, 92



Hugh Hampton "Hamp" Wilson, of Tallahassee, Florida, died peacefully at his home on Friday, March 6, 2020, after a long and happy life, three days short of his 93rd birthday.

Hamp was the son of the late Hugh and Ruby Wilson of Irvine. He was married to his wife of 71 years, Margaret "Peggy" Wilson, daughter of Hume and Mary Alice Park of Richmond.

Hamp served in the US Navy during World War II, after which he continued his military service in the United States Army Reserve until he retired as a Colonel. He earned his undergraduate degree from Rollins College in Winter Park, Florida, and his graduate degree from the Florida Institute of Technology (FIT) in Melbourne, Florida, where he served as an adjunct professor.

Hamp was a retired NASA Senior Executive and had spent over 30 years in managing federal contracts. He served tours at the Marshall Space Flight Center in Huntsville, Alabama, the Kennedy Space Center in Florida, and at NASA Headquarters in Washington, DC. During those tours, he served as NASA's Director of Procurement Policy while at Headquarters, and as Director of Procurement and Contracts in Huntsville. During his final tour at Marshall, he led the team that negotiated the contractual settlement with Morton Thiokol for the shuttle Challenger accident.

At NASA, he received their highest recognition, the Distinguished Service Medal, as well as the Medal for Outstanding Leadership and the Exceptional Service Medal. Subsequent to his retirement from NASA, and after locating to Tallahassee, he served as a business consultant to major aerospace companies and as an advisor to NASA contracting and engineering managers. He received pleasure from the courses that he taught and the consulting work that he did, resulting in many friends throughout the nation.

Hamp was a former member of the Rotary Club in Richmond, and was part-owner of the Army Goods Store there. He was a member of Masonic orders in Kentucky, Alabama, and



Col. Hugh Wilson

Florida, and was active escorting children to various Shriners Hospitals. He also served as a member of the Board of Directors of the Challenger Learning Center in Tallahassee and the FIT national alumni association.

Hamp loved his wife Peggy with a passion, and she accompanied him on many of his business and military trips. He was a devoted husband, father, and grandfather, and derived much pleasure from his family. He always considered his marriage to Peggy, and being the father of Lisa and Mark, and the grandfather of Catherine and Luke, as the most important achievements of his life.

In addition to his wife, Peggy, he is survived by his daughter and son-in-law, Lisa and Bill Branch, and their daughter, Catherine, all of Tallahassee; his son and daughter-in-law, Mark Hampton and Debbie Wilson and their son Luke Hampton, all of Lake Park, Georgia; a sister and brother-in-law, Judy and Joe Warren, and several cousins, nieces, and nephews.

He was predeceased by his brothers, Cecil and Jerry Wilson, both of Irvine, as well as his sister-in-law, Bettye Park Houchell, and brother-in-law Harold Hume Park of Richmond.

A memorial service will be held by the family at a later date. He will be inurned in Tallahassee, Florida.

In lieu of flowers, contributions in his memory may be made to the Shriners Hospitals for Children, or to a charity of your choice. Online condolences may be expressed at www.abbeyflh.com.

Arrangements are by Abbey Funeral Home, Tallahassee, Florida.

<AbbeyFH.com>

The Garden Bug
Acanthus mollis
Commonly known as "bear's breeches," this Mediterranean native is grown as much for its attractive leaves as for its showy flower spikes. Its foliage is thought to have inspired the appearance of the "Corinthian" column found in ancient Greek architecture. - Brenda Weaver
Source: www.missouribotanicalgarden.org

Kitchen Diva

Spring Into Asparagus

During a visit to Germany, I was introduced to all things asparagus. Nothing says spring is here in Germany like a beautiful bunch of crisp, white asparagus, or as they call it, Spargel! The white variety of asparagus is harvested in Germany from about mid-April to June 24, which is known as St. John the Baptist Day. Rich in nutrients and very low in calories, asparagus has become a culinary status symbol for many Germans.

According to the website, germanfood.org, it takes three years for an asparagus plant to produce its first tip. For white asparagus, soil is piled into knee-high banks, which give the fields their characteristic appearance. White asparagus grows best in sandy soil surrounded by mounds of earth, which protects the slender stalks from sunlight exposure and keeps them from turning green. This also affects the subtle flavor of the vegetable.

From Baden-Wuerttemberg to Brandenburg, certain rural areas in Germany take special pride in being prime asparagus growing regions. Four states are even home to scenic "Asparagus Routes," which have created an asparagus tasting tourism.

Green varieties of asparagus are more popular in America and are available year-round. Asparagus is easy to select and to prepare and comes in a variety of vibrant colors, including green, violet, purple and white. Asparagus also grows wild and is commercially available fresh, frozen and canned. Various types and colors of asparagus can be used without any noticeable difference in the taste, so mix and match colors and sizes for visual interest.

Asparagus should be crisp and firm, not limp or wrinkled, with tightly closed tips. Dull colors and ridges in the stems are an indication of a lack of freshness. The stalks should not be limp or dry at the cut and of uniform thickness.

If you're planning to use the asparagus on the same day, rinse it under cool water, pat the stalks dry with a paper towel. Smaller stalks can be broken or cut at the point where the stem naturally snaps. Peeling the end of thicker stalks with a paring knife or a vegetable peeler removes any woody stems and can be done up to two hours before cooking. Place the prepared asparagus in a plastic bag in the refrigerator to stay crisp until ready to cook.

Fresh asparagus should never be washed or soaked before storing. If the asparagus is bound with a rubber band, remove it, as it will pinch and bruise the stalks. Asparagus can be stored for up to two days if the stalks are trimmed and placed upright in a jar with about an inch of water in the bottom. Cover the asparagus with a plastic bag and store the spears in the refrigerator.

Asparagus is also a nutritional powerhouse. One half-cup of cooked asparagus contains significant amounts of folic acid, vitamin C, potassium and beta-carotene. It's also a heart-healthy food, and a natural diuretic.

This versatile vegetable works well as a room-temperature appetizer, blended into a soup, as the main ingredient in a colorful salad, a flavorful side dish or as part of a main course like my recipe for Asparagus With Fusilli Pasta and Peas. Preparing asparagus is a delicious and nutritious way to celebrate spring.



Photo Credit: DepositPhotos

ASPARAGUS WITH FUSILLI PASTA AND PEAS

12 ounces fusilli pasta (or penne or farfalle)
1 pound asparagus, white, green, purple or violet or a mixture

- 4 ounces sugar snap peas
- 1 cup frozen peas
- 1 1/2 tablespoons olive oil
- 3/4 cup minced onions (1/2 large white onion)
- 2 tablespoons Italian seasoning
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1/8 teaspoon red pepper flakes or cayenne pepper
- 2 cups chicken broth
- 1 1/2 teaspoons grated lemon zest
- 1 1/2 cups grated Parmesan or Romano cheese, plus more for sprinkling

1. Bring a 5- to 6-quart pot of heavily salted water to a boil. Add pasta and cook as package directs. Add asparagus and sugar snap peas about 3 minutes before the recommended time for the pasta to be done. Add frozen peas 2 minutes before the recommended time for the pasta to be done.

2. Drain pasta and vegetable mixture, reserving 1 cup of the pasta water. Return pasta and vegetable mixture to pasta pot.

3. While pasta cooks, heat oil in a 10- to 12-inch nonstick skillet over medium heat. Add onions, Italian seasoning, salt, pepper and red pepper flakes or cayenne. Saute 5 minutes until tender. Add broth and simmer 2 to 3 minutes.

4. Add onion mixture and lemon zest; gently toss to mix and coat the pasta. Toss with 1 cup of the Parmesan and 1/2 cup of the pasta water, as needed, to create a sauce that coats the pasta. Use the rest of the cheese to sprinkle on pasta. Serves 4.

Angela Shelf Medearis is an award-winning children's author, culinary historian and the 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. Recipes may not be reprinted without permission from Angela Shelf Medearis.

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