



## Just Hunting

by Steve Brewer

I have promised the area turkey hunters that I would share with you the five transition periods of a gobbler's life. Keep in mind, there can be a five-day window, either way, on the opening and closing of these transition periods.

Transition period number two. Remember, we are in zone number two, of three zones. April 4th through April 19th. Gobblers break up and compete for harems of hens. Usually one gobbler and several hens, or two gobblers with several hens,

(the extra gobbler watches over the breeder.) Hens start laying but return and frequent gobblers daily. They usually slip away around mid-morning after breeding, then return to the harem after laying. Extensive gobbling in the first hour is common then, usually a lull period for breeding hens. Subordinate gobblers travel around the harem, but get quite when the boss gobblers shut-down. These subordinate gobblers start gobbling around 9 am looking for lonesome hens.

Two weeks ago we talked about transition period one, and will get through the transition periods that are important to us in this area, before season starts.

Season in Florida is well under way, it opened around the first of this month. I would like to leave you with this advice, take and clip these transition periods, save them, they can be the difference in you taking a turkey, hunting or not. See you next week with transition period number three, it is our most important period.

You can email Steve Brewer at <News@EstillTribune.com> and we will forward message.

## Community News

Known cancellations are listed here. Those not announced will be held back until there is a certainty that the event will be held.

### Cancelled

#### Mushroom Festival Cancelled

Due to the uncertainty caused by the Coronavirus, the 2020 Irvine Mountain Mushroom Festival has been cancelled.

### No Classes!

#### Body Fitness Classes Cancelled

Body Fitness Exercise Classes instructed by Sister Loretta Spotila, RN, are cancelled until further notice. This is being done to help contain the spread of the Covid 19 virus. Please continue to exercise at home and...remember to wash your hands often!" Classes are normally held on Monday and Wednesday mornings, 10-11 a.m. at the Estill County UK Cooperative Extension Service on Golden Court, off Stacy Lane in Irvine.

### Meeting Cancelled

#### Irvine-Ravenna Kiwanis Club

The Kiwanis Club of Irvine-Ravenna had planned a meeting this week inviting several local citizens to their meeting this week (Thursday) to tell about Kiwanis. Due to obvious reasons, we have postponed the meeting to a date to be determined. If anyone would like to join us in the future, please let a Kiwanian know. We would certainly welcome you.

### April 7th meeting cancelled

#### Historical Society Meeting Cancelled

The monthly meeting for the Estill County Historical and Genealogical Society is cancelled for April 7th. Elections will be held at our next meeting.

### Cancelled

#### Hospice Workshop Cancelled

CANCELLED: The Hospice Care Plus Family Caregiving 101 Workshop scheduled for March 24 in Irvine has been postponed. Those who have already registered will be contacted when the new date is determined. For questions or more information, contact Hospice Care Plus at 859-986-1500 or hospice@hospicecp.org.

### Cancelled

#### Food Distribution Cancelled

The Estill County Community Food Bank located at 514 Main Street in Ravenna is canceling the food distribution scheduled for March 24 due to health concerns. We will notify our clients when we feel it is safe to resume distribution.

### Cancelled

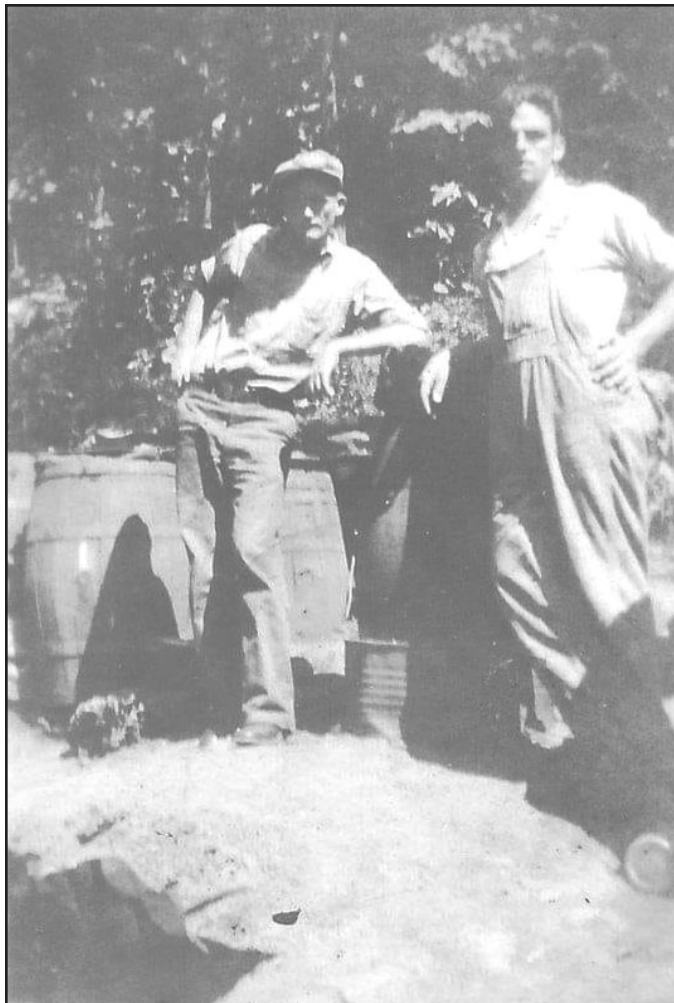
#### Community Chorus Cancelled

The Estill County Community Chorus is cancelling spring practice and concert in light of recommendations from state and national health experts to limit non-essential travel and practice social distancing in order to prevent and mitigate community transmission of the COVID-19 virus. Dues will be refunded. We will resume practice when health and safety parameters are met. Please stay healthy!

**At this point in time, the March 21st official GED test date in Estill County remains scheduled.**

**Please call us for more information.**

**Mary Fields  
606-723-7323**



Marilyn Puckett of Ravenna has shared this vintage photo of George Harvey Puckett, and Gordon 'Scorpe' Abney, both from the area of Tipton Ridge. George Harvey Puckett (1914-1996) was the son of Green W. and Lucy Ann Owens Puckett. He married Stella McIntosh and they lived at the intersection of KY-52 and KY-213 for many years. Gordon 'Scorpe' Abney (1906-1966) was the son Berry Virgil and Mollie 'Abney' Abney.

## Estill County Engineers All-Time Scoring List

Caleb Bonny	2448
Delmar McGee	1943
Joe Benton	1916
Brian Kiser	1614
Tristan Cackling	1768
Blake Christopher	1517
Clinton Dixon	1417
Cody Berryman	1292
Bud Erwin	1162
Kyle Christopher	1154
Jeremy Niece	1128
Randall Meek	1112
Tony Muncie	1112
Troy Mullins	1047
Glenn Puckett	1045
David Newton	1040
Rodney Brewer Jr.	948
Chris Hoover	940
Greg Robinson	919
Steve Honchell	900
Paul Roberts	874
Charles Young	858
Larry Noland	849
Randall Young	845
Chris East	813
Jeff Cole	795
Mark Birchfield	780
Jason Williams	778

## Kitchen Diva

### Wild Onions Are Heralds of Spring

Wild onions were among the first foods that mankind gathered and ate, and are one of the first signs of spring. Onions are in the allium family, along with garlic and shallots. There's nothing like the intense flavor (or the smell) of an onion! Spring onions are my favorites, both as an ingredient and as a vibrant, flavorful garnish. They're also called green onions, young onions, pencil onions and scallions.

Scallions aren't as fully ripened as a green onion and should not have a bulb. Spring onions are the milder, first stage of a mature onion. If left in the ground to grow, they'll form into an onion bulb.

Larger, older spring onions may have limp or faded stalks and a stronger flavor than the smaller ones. Spring onions should be small and thin, with a firm base at the root tip and crisp, bright green leaves. Select spring onions that are not fully developed, with a white bulb end and long green stalks. The flavor of the leaves is milder than the root end. Spring onions will keep for five to seven days when wrapped in plastic and stored in the refrigerator.

Spring onions are a great source of vitamins A and C, iron, calcium and fiber. They also contain a substance that prevents the formation of blood clots. Eating onions helps to lower blood pressure and cholesterol levels.

To prepare spring onions, cut off the roots and peel away the outer layer to remove any lingering soil. Next, rinse the leaves, spreading them gently with your fingers to get at the dirt in the crevices. Both parts are edible. Although the white bulb is most often listed as part of recipes, the green leaves also should be incorporated in recipes and can be used as a garnish too.

Use the green leaves to add a wonderful burst of color, to tie up appetizers into a package or to use as a frilly, edible garnish. To curl the ends, cut off the roots and all but about 3 inches of the green tops. Slice the tops lengthwise down from the green end into the white section. Put the leaves in cold water and chill for several hours to curl them.

While spring onions are best served raw, they're also delicious grilled or sauteed. Add them during the final stages of a recipe for maximum flavor. This recipe is a showcase for spring onions and garlic, two vegetables that will add the fragrance and flavors of spring to your dinner plate!



#### PASTA WITH SAUTEED SPRING ONIONS AND GARLIC SAUCE

This flavorful sauce also would pair well with baked chicken or pork chops.

1 pound (8 ounces) spaghetti  
2 extra-large garlic cloves, or 4 small garlic cloves

2 large wild onions, or 2 large spring onions  
2 tablespoons olive oil  
2 tablespoons butter  
1 teaspoons salt  
1 teaspoons ground black pepper  
1 tablespoon Italian seasoning  
1/8 teaspoon red pepper flakes  
1 1/2 cup freshly grated Parmesan cheese

1. Prepare the pasta according to package directions and add these additional steps: When the water comes to a boil, add 2 tablespoons of salt to the water and add the pasta, stirring to keep the pasta from sticking together. Cook pasta until it is tender but still slightly firm, about 8 to 10 minutes.

2. Turn off the heat; drain the pasta, reserving 1 cup of the pasta water to use in the sauce to flavor and thicken it. Return the pasta to the pot and set it aside until the sauce is finished.

3. Meanwhile, rinse, peel and mince the garlic; and rinse, cut off and discard the root ends of the onions. Chop the white and the green leafy top parts of the onions, reserving some of the green tops for garnish, if desired.

4. Heat the oil and butter in a pan over low heat until the butter is melted. Add the garlic and onions to the pan, season with 1/2 teaspoon of the salt and pepper, the Italian seasoning and the red pepper flakes. Saute over low heat, stirring occasionally. Garlic should be soft and only slightly golden when ready, about 6-8 minutes

5. Add the garlic sauce, remaining 1/2 teaspoon of salt and pepper, the grated Parmesan and 1/2 to 1 cup of reserved pasta water to the pasta. Mix all the ingredients together until the pasta is well coated with the sauce. Garnish with some of the green onion tops, if desired. 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](http://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.

(c) 2020 King Features Synd., Inc., and Angela Shelf Medearis