



Times Remembered
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Sweet Corn

Sweet Corn, we grew it, picked it, sold it and ate a lot of it. Dad always planted plenty, usually Silver Queen and Honey and Cream.

Last week I bought some corn from my cousin Doug to put in the freezer. His corn is the very best. It is yummy! Every year when I prepare corn I get a little sad because I remember all the times growing up and helping my Mother prepare corn for freezing. I miss her

so much and I cherish the times we had, whether it was working or resting. My Mother was a special person.

There were many chores to be done on the farm and many of them improved one's skills, including shelling peas, breaking beans, shucking corn, and peeling tomatoes and peaches.

Sharing the fruits of labor was not uncommon, especially when it came to sweet corn. Sometimes the weather and the birds wreaked havoc on the crop, but usually we had corn out the ears.

At the time, as a young child, I often wondered why Dad gave away the extra corn. Why didn't we keep it? I had worked endless hours hoeing and weeding the corn.

But age and maturity have taught me a good lesson: that nothing replaces the good feeling and blessings one receives from giving something without wanting anything in return. The Bible says, "It is more

blessed to give than to receive."

Early in the morning, Mom and Dad and my sister and I would take bushel baskets to the corn patch and start pulling corn. The silks had to be just right according to Dad and he always picked the largest and fullest ears.

When the corn was pulled, we dumped it into the bed of the truck and drove to the pasture to shuck it for the cows and the hogs. When all of the corn was shucked we headed to the back porch to silk and trim the wormy ends.

When some of the corn was de-silked and trimmed, Mom would go inside and start the process of blanching, cooling and cutting the corn off the cob. Mom was the fastest, but we caught on quickly, which made the job go much faster. It all had to be done that night, because the quicker it was put up, the sweeter it would be. We always froze our corn and usually Mom put up about 25 dozen ears a year.

After all the process was completed it was ready to freeze. We had several 5-gallon buckets of corn cobs. The fresh cobs were fed to the hogs. You would have thought they were served apple pie. They were so excited!

Mom served the corn different ways. I love fried corn in bacon grease; it not good for you but it is mighty tasty. It's ok once in a while.

As a child, I favored corn on the cob. We called it "roastin" ears. Mom would boil water in a big kettle, fill it with fresh corn and serve it for supper. I loved the hot corn covered in homemade butter and salt and pepper.

The corn stuck on your teeth and butter dripped down your chin; but I didn't care. I could eat two or three ears if Mom would let me. That many ears of corn would probably give you a belly ache. Corn and watermelon was something I could never get enough of when I was a kid. I still love them both!

Estill Co. Library Virtual Book Club

The Estill County Public Library will be hosting its first Virtual Book Club meeting on September 8 at 3:30 via Zoom. Please contact Lesa Ledford, Adult Services for more information at 606-723-3030 or go to our Facebook page for the link to register.

Poetry Challenge

The Estill County Public Library will be hosting an eight week Poetry Challenge beginning on August 31. The challenges will be released each Monday and you will have a week to submit your poetry. For more information please contact Lesa Ledford, Adult Services for more information at 606-723-3030 or go to our Facebook page to the link to register and receive more information.

Battle of Richmond

The annual Battle of Richmond Reenactment slated for this coming weekend, August 29 & 30, 2020, has been cancelled.

This is the first time it has been cancelled since its first event in 2002. Well over 4,000 attendees come to the Battle of Richmond reenactment from several states every year.

The event commemorates a battle which took place on August 29 & 30, 1862.

Clay City Superior IGA - Just off KY-82 & Mtn. Parkway at Clay City

SUPERIOR IGA



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See Jeremy or Jake for special cuts!
80% Family Pack Ground Beef \$2.49 Lb.

16.9-Oz. 6-Pks **Pepsi Products**
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Bone-In Pork Roast
99¢ Lb.

10-Lb. Rolls Ground Beef
\$1.99 Lb.

Non-Returnables 6-Packs 12-Oz. **Ale-8₁**
\$2.99 Ea.

12-Oz. Packs **Fischer's Wieners**
2/\$3 FOR 3

USDA (Bone-In) Country Style Pork Ribs
\$1.29 Lb.

14.5-Oz. Cans **Green Giant Vegetables**
99¢ Ea.

10-Packs **Kool-Aid Jammers**
2/\$5 FOR 5

Asst. 64-Oz. **Ocean Spray Juices**
\$2.99 Ea.

Oscar Meyer Lunchables
5/\$5 FOR 5

Campbell's Chicken Noodle or Tomato Soup
99¢ Can

1-Lb. Rolls/10-Oz. Links **Webber's Sausage**
2/\$5 FOR 5

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