

America's Heartland **Roger Alford** RogerAlford1@GMail.Com

I heard a story the other day about a salesman who had closed his first deal, only to discover that the land he had sold was completely under water.

"That fellow is going to going to be really angry," the salesman told his boss. "I'll

Logical thing to do when your land is underwater: Buy a boat

him his money back."

sell him a houseboat."

kind who is out to make a have it a den of thieves." buck by hook or by crook? what those Scriptures say:

those that sold and bought of those are true. in the temple, and over-

"Apologize and give mon-them that sold doves; and tions were. But, can I tell ning for office, and he needs ey back?" his boss shouted. would not suffer that any you, that little has changed to rub elbows with people. "What kind of salesman are man should carry any ves- over the centuries? Some He shows up at the big you? You get out there and sel through the temple. And people still go into God's church and sits on the front Did you ever have any Is it not written, My house sale or two. Oh, they may not tion is over. And, you may dealings with a slick sales- shall be called of all nations discuss business right there not see him at church again man? The unscrupulous the house of prayer? But ye in the pews, but they go to until the next election.

sus thinks of such people might have heard that Je- with them on Monday. in Mark 11:15-17. Those sus chased those salesmen scriptures describe the day and moneychangers out church to worship and to Jesus and his disciples made because they were cheattheir way into Jerusalem ing their customers. You the Lord of Glory. We're to and encountered a group of might have heard that Jesus have no ulterior motives. crooked salesmen. Here's chased them out because Just watch what happens "Jesus went into the tem- to be a place of commerce munity. A businessman has come back here, and he's ple and began to cast out but of prayer. I expect both transferred in, and he needs South Fork Baptist Church.

have to apologize and give threw the tables of the mon-scene and discuss just how goes is to the biggest church *gmail.com*.

eychangers, and the seats of awful those salesmen's ac- in town. A politician is runhe taught, saying unto them, house in hopes of closing a pew, at least until the elecchurch because they want Perhaps you've heard to strengthen relationships really changed all that much The Bible gives us a re- preachers describe that with people on Sunday so since the day Jesus weaved ally good look at what Je-scene in a sermon. You that they can do business together a whip and chased

The fact is, we're to go to pray and to sing praises to the temple was not intended so often in your local comto make connections fast. **Reach him at 502-514-**We could look at that One of the first places he 6857 or rogeralford1@

So, you see, things haven't the riff raff out of the tem-

If we're going to be salesmen, let's be like the one who was inclined to give the customer his money back, not the boss who wanted to sell him a houseboat.

Roger Alford is pastor of

Kitchen Diva by Angela Shelf Medearis Winter Squash Is Healthy Addition to Any Meal

Winter squash are prominently displayed at grocery stores in the fall and winter months, but many shoppers pass them by because they don't know how to make them. Winter squash are easy to prepare and are a healthy addition to any meal.

The Cucurbitaceae family is the Latin name for gourds, pumpkins and squash. The terms Summer and Winter can be deceptive. Summer squash types are on the market all winter; Winter squash types can be found in late summer and fall, as well as winter. This terminology was never meant to confuse -- it just dates to a time when the seasons were more crucial to man's survival than they are now. Vegetables that would keep until December became known as winter vegetables.

Winter squash are picked when they are fully mature, and they have a thick, inedible skin. This thick skin provides a protective covering for the squash and allows for a long storage life. Winter squash can be stored for three months or longer in a cool, dry place, preferably in a single layer.

Every part of the squash plant can be eaten, in- strands. cluding the leaves and tender shoots, which can be and fiber. One-half cup of cooked winter squash has 1/2 teaspoon each of the salt and pepper. only 40 calories. Some of the most popular types squash and Delicata.

* Butternut squash is tan in color and has a long, bell-like

shape. * Spaghetti squash is oblong or

oval in shape and yellow in color. * Acorn

squash is actually shaped like an acorn. It is dark green and has a ridged rind or skin.

* Delicata squash is ob-

long, ridged, and yellow and green. The skin is soft and edible.

for their size, free of soft spots and have a dull sheen once. (a shiny skin is an indicator the squash is not fully mature).

Once butternut or acorn squash is cooked and cooled, it can be peeled away from the skin, cut into cubes, and used in soups, stews and casseroles along with other vegetables. Butternut or acorn squash can be used interchangeably in recipes.

Spaghetti squash is the exception. Once it is cooked, use a fork to peel the flesh away from the skin. It looks just like spaghetti as it peels away. Sauce and serve spaghetti squash like regular noodles.

Delicata squash is the easiest squash to prep and cook because of its soft, edible skin. It contains seeds in the center, but they can be easily removed by scraping them out with a spoon.

This delicious recipe for Southwestern Stuffed But-

ternut Squash is a wonderful side dish or vegetarian entree on a cold winter's day!

Southwestern Stuffed Butternut Squash

2 Delicata squash

2 tablespoons vegetable oil

1 1/2 teaspoons salt

1 1/2 teaspoons ground black pepper

1 cup cooked rice

1/2 tablespoon chili powder

1/2 teaspoon ground cumin

1/4 teaspoon cayenne pepper or hot sauce

1 (15-ounce) can black or pinto beans, rinsed and drained

1 large bell pepper, seeded and chopped

4 springs cilantro, chopped

6 cherry tomatoes chopped

1/2 cup shredded Pepper Jack or Cheddar

1 large avocado, peeled and sliced

4 tablespoons plain Greek yogurt or Mexican

1. Preheat oven to 350 F.

2. Place Delicata squash on a cutting board and use a sharp knife to cut the tips and tails off. Cut the squash in half, then scoop out the seeds and fibrous

3. Drizzle the inside of the squash with oil. Use cooked in omelets or made into soup. Winter squash your hands to spread the oil all over the exposed inare a good source of vitamins A and C, potassium terior so it is well-coated. Sprinkle the squash with

4. Place squash cut-side down on a large baking of winter squash are butternut, spaghetti, acorn sheet. Bake 30 to 40 minutes, until squash is soft when poked with a fork.

5. While the squash is baking, prepare the quick

rice. Before adding water or broth to the rice, season with the remaining salt and pepper, the chili powder, cumin and cayenne pepper or hot sauce. Mix well and proceed with the directions for preparing the

rice. 6. When the rice is done, add in the beans, chopped peppers, cilantro and chopped tomatoes. When shopping, look for squash that are heavy Mix together and heat on low for 3 minutes, stirring

> 7. Fill each half of the squash with even amounts of the rice mixture. Top each half of the squash with shredded cheese, then put the stuffed squash back in the oven for about 5 minutes to melt the cheese.

> 8. Remove from oven and top with avocado slices and plain Greek yogurt or Mexican crema, 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. 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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Church & Community

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>

Monday-Saturday - 9:00am-5:00pm St. Elizabeth Basement Sales

With Covid still rampant, we need to continue, as we've been doing since last spring, to cancel a once a month sale and make an appointment to come one family at a time.

But, we do have lots of very nice things, waiting for you. So, please call (723-8216) any day, Monday thru Saturday, between 9:00 a.m. and 5:00 p.m., and set up an appointment.

Our Church is at the top of 5th Street in Ravenna. Come if you need or want something, or maybe you just need to get out to the house!! We are here for you!

You Can Now Text 911

Many residents have noticed the construction at the Estill County EMA/CSEPP and 911 Emergency Operation Center. Not only have we been updating the outside of the building, but we have been getting upgrades on the inside as

911 now has the ability to receive and answer with text messaging. This is a great way to get emergency help if you are unable to call, such as a home invasion or domestic violence. Texting 911 is also helpful for those who are speech or hearing impaired. We are excited to offer another way for people to get the help they need during an emergency. We ask that you only call or text 911 for emergencies. Please do not text and drive. If you are driving and have an emergency to report please call.

Saturday, March 20th

FREE GED® tests!

Kentucky Skills U is temporarily offering FREE GED® tests!

\$120.00 savings for first time test takers Call 606-723-7323, 1-859-813-4008 or email mary.fields@estill.kyschools.us Estill County Adult Education Skills U Center. The next GED tests in Estill County are

Saturday, March 20th

Wednesday, March 3, 2021 at 1:30pm **Blue Grass Chemical Destruction**

Mark your calendar for the Kentucky Chemical Demilitarization Citizens' Advisory Commission and Chemical Destruction Community Advisory Board Meeting on Wednesday, March 3 at 1:30 p.m. This will be a Microsoft Teams virtual meeting due to the COVID-19 pandemic. This meeting is a good opportunity to learn more about the Blue Grass Chemical Agent-Destruction Pilot Plant at the Blue Grass Army Depot. For more information, or if you are interested in attending the meeting, call 6-2-6-8-9-4-4.