

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>

Throughout the Month of September

Teacher's Aide Classes

The Estill County Adult Learning Center began offering paraeducator classes on Tuesday, September 22, 2015. We at the Adult Learning Center understand that we are all busy with many obligations that we must work around. We strive here at the Adult Learning Center to better help our community through the betterment of our citizens. We would like to invite you or anyone that you may know that would like to earn a state certified certificate allowing you to work in school systems across the Commonwealth of Kentucky. The scheduled is as follows:

Date, Time, Topic(s)

Tuesday, September 22, 2015, 4-7 p.m., Pre-Test/ Instructional Strategies

Thursday, September 24, 2015, 4-7 p.m., Math

Tuesday, September 29, 2015, 4-7 p.m., Language Arts

Thursday, October 1, 2015, 4-7 p.m., Math Review /Paraeducator Exam

If you know that you can not attend class do not allow this to prevent you from signing up for the class. We have teachers that will be happy to tutor you allowing you to make-up time lost in class. Please contact Mary Skipper or Rebecca Lee at the Adult Learning Center at 606-723-7323 to sign-up!

Thursday, September 24th @ 5:30pm

Kiwanis Club of Irvine-Ravenna

The Kiwanis Club of Irvine-Ravenna will meet Thursday, September 24, 5:30 p.m., at Michael's Restaurant. The upcoming TV-Radio Auction on October 3 and other events and projects will be planned

and a devotional given. The Kiwanis Club has over 90 years of service to our community. New members are welcome. Anyone interested can contact any Kiwanis member.

Friday, September 25th, 6-8pm

Estill Appalachian Dulcimers

The Estill County Appalachian Dulcimer Club meets Friday, September 25th and every Friday from 6 to 8 p.m. at the First Christian Church, Main Street, Irvine, for anyone who plays an Appala-

chian Dulcimer or anyone who is interested in playing one is welcome to attend.

The Appalachian Dulcimer was designated as the official state instrument of Kentucky in 2001.

Saturday, September 26th @ 11am

Rader/Raider Family Reunion

The Rader/Raider reunion will be held on Saturday September 26, 2015 at Catalpa Park in Richmond. Activities will begin at

11:00 a.m., with covered dish lunch at 1:00 p.m. Please bring a covered dish and soft drinks enough for your attendees.

Saturday, September 26th

Rosses Creek Annual Picnic

The Rosses Creek Annual Picnic will be held Saturday, September 26, 2015 at the old school building.

Everyone is invited to attend. Bring a covered dish

or more, a soft drink, and a lawn chair. We will have plenty of Gospel Singing and plenty of fun.

If you have questions, call Bill at (606) 723-2653.

Saturday, September 26th @ 9am

Color of Hope - 5K Run/Walk

Join the fun again this year with the Hospice 5K Color Run/Walk on Saturday, September 26, 2015, starting at 9 a.m. Sponsorships are available for this event also.

Early registration is \$25 through Sept. 18 and is non-

refundable. Registration fee the day of the race is \$30.

Registration forms can be picked up and returned at any Citizens Guaranty Bank location.

For more information, call (859) 986-1500.

Saturday, September 26th

Helping Hands Outreach's 1st Community Resource Event

Helping Hands Outreach will be hosting the First Annual Community Resource Event on Saturday, September 26th at the Estill County Fairgrounds.

Share this with everyone and if you or your group wants to get involved send a private

message to the Estill County Connect FB site with contact information and a representative will get back to you.

Or you can email us at connect@helpinghandsirvineky.com

Sunday, September 27th @ 11am

Murphy Family Reunion

The descendants of Hubert & Myrtle Murphy will hold their annual reunion at the Ravenna National Guard Armory on Sunday, September 27, 2015, between 11:00 a.m.

and 4:00 p.m.

All family and friends are invited to attend. Bring a dish or two, some drinks; and plan to join us.

Sunday, September 27th @ 11am

Dunaway Family Reunion

The Dunaway reunion will be held the last Saturday of this month, September 27 at the Irvine Masonic Lodge on Broadway.

A potluck lunch will be served at 1 p.m.

All family and friends are invited to attend.

Sunday, September 27th @ 1pm

Annual Stone Family Reunion

The annual Stone Reunion will be held on Sunday, September 27, 2015 at the Clay City Community Center in Clay City. Bring a basket lunch and join us for great

food and fellowship. Table service (plates, forks, etc.) will be provided. Friends and relatives are invited. Lunch will be served at 1:00 p.m. Please mark your calendars.

Saturday, October 3rd @ 2 pm

Annual Walters Reunion

The annual Walters reunion will be held Saturday, October 3, 2 p.m. - dark at Veterans Memorial Park on Main Street in Ravenna.

Please bring a covered dish and enjoy the day.

All family and friends are invited to attend.

Saturday, October 3rd at ECMS

Kiwanis Club of Irvine-Ravenna's 3rd Annual Radio & TV Auction

The Kiwanis Club of Irvine-Ravenna will be holding its 3th annual radio and TV auction on Saturday, October 3, 2015, at the Estill County Middle School.

As we begin to make plans for this event, the Club wishes to extend a sincere "thank you" to the people of Estill County and applaud you for the manner in which you have so generously supported our auction. We have a sincere appreciation for Bunt Gross Auto Sales, Citizens Guaranty Bank, and Davis Law Office, PSC because they have served as corporate sponsors since the first auction in 2002.

They were joined last year by Michael's Restaurant and Marcum Wallace Memorial Hospital/Dr. William Witt. We thank them all for their support.

The funds generated by last year's auction have allowed the Club, in its current fiscal year, to invest over \$15,000 in a variety of programs that served the young people of Estill County. To continue this level of support, we need your help. So, circle October 3, 2015 on your calendar and look for more announcements about the auction in the coming weeks.

Sunday, October 4th

R.B. McKinney Reunion

The R.B. McKinney reunion will be held Sunday, October 4 at the Estill County Fair Barn. It starts at 9 a.m.

and will last all day.

All family and friends are welcome to come and join us.

Tuesday, October 6th @ 6:30pm

Estill County Lions Club

The Estill County Lions Club will meet Tuesday, October 6 and on the first and third Tuesday of every month at Raders' River Restaurant. The meal is at 6:30 p.m. and business meeting begins at 7 p.m.

Estill County Lions Club is part of Lions Club Inter-

national, with 1.35 million members in 205 countries around the world. We invite those who feel a call to make our community a better place through service to attend and learn about how Lions around the world earn our motto, "We Serve..."

Tuesday, October 6th @ 7pm

Historical Society To Meet

The Estill County Historical & Genealogical Society will be meeting on Tuesday, October 6, 2015 at 7:00 p.m. in the Estill County Public Library meeting room, 246 Main Street in Irvine.

This will be a business meeting concerning the Old Time Day which is scheduled for Saturday, October 10th from 10:00 a.m. until 4 p.m. Again this year, there will be the hit and miss engines, various craft demonstrations, and soup beans and corn bread at the Estill County Research Museum on Broadway.

If anyone has a craft they would like to demonstrate, please contact Diana Arthur at 723-2636.

If anyone has pictures that they would like to have considered for the 2016 calendar, please bring them to the Museum on any Saturday.

If anyone out of town has pictures to be considered, send a copy of the picture to the Estill County Research Library & Museum, 113 Broadway, Irvine, Ky 40336. The picture needs to be a copy as it is non-returnable. Pictures must be submitted by the end of October.

Normally 1st Wednesday in October

IHS Class of 1947-48 Cancelled

The Irvine High School Class Reunion for 1947-48 normally held the first Wednesday in October, has

been cancelled in order that members can attend the all-class reunion on Saturday, October 10th. See you there!

Saturday, October 10th @ 1pm

Irvine High School Reunion

Attention: All Irvine High School Students, there will be an all inclusive Irvine High School reunion on Saturday, October 10, 2015 at the old IHS gym/Estill Springs Elementary School from 1:00-5:00 pm.

Please plan to attend and bring any memorabilia you

have. Light refreshments will be served. The cost is \$10.00 per person at the door. It will be a wonderful time to catch up with old classmates.

Also, there will be a golf scramble on Friday, October 9 beginning at 9:30 at the Estill County Golf Club. We hope to see you there.

Kitchen Diva

Kick Up Your Cooking with Horseradish

by ANGELA SHELF MEDEARIS

Horseradish is widely used in most of the condiments, dips and spreads that we consume. It's spicy, flavorful and adds a kick to cocktail sauce, cheese, specialty mustards and many other sauces, hummus, relishes and dressings. It's also a healthy addition to your daily diet because it is low in fat and high in flavor.

Horseradish is a 3,000-year-old plant that has been used as an aphrodisiac, a treatment for rheumatism, a bitter herb for Passover seders and a flavorful accompaniment for meats. Prized for its medicinal and gastronomic qualities, legend has it the Delphic oracle told Apollo, "The radish is worth its weight in lead, the beet its weight in silver, the horseradish its weight in gold."

In German, horseradish is called "meerrettich" (sea radish) because it grows by the sea. Many believe the English mispronounced the German word "meer" and began calling it "mareradish." Eventually it became known as horseradish. "Radish" comes from the Latin "radix," meaning root.

Horseradish is a member of the mustard family. Its "hotness" comes from isothiocyanate, a volatile compound that, when oxidized by air and saliva, generates the "heat" that some people claim clears out their sinuses.

The bite and aroma of the horseradish root are almost absent until it is grated or ground. Isothiocyanates are released as the root cells are crushed. Vinegar stops the reaction and stabilizes the flavor. For milder horseradish, vinegar is added immediately.

In the United States, an estimated 24 million pounds of horseradish roots are ground and processed annually to produce approximately 6 million gallons of prepared horseradish.

Each May, horseradish is celebrated at the International Horseradish Festival in Collinsville, Illinois. Collinsville grows 60 percent of the world's supply of the root. Events include a root toss, a horseradish-eating contest and a horseradish recipe contest.

To relish the full flavor of processed horseradish, it must be fresh and of high quality. Color varies from white to creamy beige. As processed horseradish ages, it browns and loses potency. For best results, keep horseradish in a tightly covered jar in the refrigerator to protect freshness. Remember: To keep it hot, keep it cold. Horseradish tarnishes silver, so serve it in a glass or ceramic bowl, and return the tightly closed jar to the refrigerator immediately.



SAVORY HORSERADISH CHEESECAKE

This is a delicious appetizer or brunch dish to serve with sliced apples or pears, or crunchy vegetables.

1 (9-inch) unbaked, prepared deep dish piecrust or 1 (9-inch) deep dish, unbaked Butter Cracker and Parmesan Crumb Crust (see recipe below)

3 packages (8-ounces each) cream cheese, softened

3 tablespoons prepared horseradish

2 cups shredded, sharp cheddar cheese

1/2 teaspoon salt

1/2 teaspoon ground black pepper

1/2 teaspoon ground nutmeg

4 large eggs

1. Heat oven to 325 F.

2. In a large mixing bowl or in the bowl of a food processor, beat cream cheese, horseradish, cheddar cheese, salt, pepper and nutmeg at medium speed until well-mixed. Add eggs, one at a time, beating after each addition. Pour into prepared crust. Bake for 45 minutes or until center is almost set but still has a slight jiggle.

3. Cool, cover with plastic wrap and refrigerate for at least 4 hours. Bring to room temperature or microwave for 10 to 15 seconds before serving. Makes 12-16 servings.

Butter Cracker and Parmesan Crumb Crust:

2 cups finely crushed butter crackers (such as

Ritz, Town House or Club)

3 tablespoons melted butter

3 tablespoons of Parmesan cheese

1. In a large bowl, mix together the crackers, butter and cheese until well-combined. The crumbs should stick together without becoming over-saturated with butter. If crumbs are too oily, add more crushed crackers. If crumbs are too dry and will not stick together, add another tablespoon of melted butter.

2. Gently press moistened crumbs into the pie plate to form a cohesive crust. A measuring cup makes a handy tool to use for this process, as it both tightens the structure of the crumb crust and evens it out, especially around the edges.

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.

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