

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>

Volunteers Are Needed

Again this year, the Salvation Army Red Kettles will be in place at Price Less Food, Save-A-Lot and Meade's Do-It Center on the first three Saturdays in December. Members of the Irvine-Ravenna Kiwanis Club, along with the Estill County Lions Club and other community volunteers will attend the kettles and accept donations each Saturday from 10:00 a.m. until 4:00 p.m.

Volunteers are needed to ring the bells. If you would like to volunteer 2 hours of bell-ringing on a Saturday in December, please call Steve Garrett at 723-3049.

Two-time State Champion

ECHS Band Annual Fruit Sale

It's that time of the year again, the two-time state winning, Estill County Marching Band is having their annual fruit sale fundraiser.

You can click on the link <http://floridaindiangroves.com> and order directly from the website, you'll need to insert our organization code of 257407 at the top and you can select a band member whom

you'd like to receive credit for the sale. You can have your fruit shipped to you directly or shipped with the organization.

Feel free to contact any band member/family to place your order if you prefer.

Thanks to everyone who supports the ECHS Marching Band. The support of our community plays a huge part in our continued success.

Fridays, 6-8pm

Estill Appalachian Dulcimers

The Estill County Appalachian Dulcimer Club will meet every Friday from 6 to 8 p.m. at the Estill County Library, 246 Main Street, Irvine, for anyone who plays an Appa-

lachian Dulcimer. Or anyone who is interested is playing one is welcome to attend.

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

Wednesday, November 16th

Body Fitness Classes Ending

The Fall Body Fitness Exercise Classes led by Sister Loretta Spotila, RN, will be ending today, Wednesday, November 16, 2016.

The classes are being held on Monday and Wednesday

mornings and are helpful for persons with arthritis, asthma, and difficulty moving. The gentle exercise and movement builds strength and flexibility.

See you in the Spring!

Thursday, November 17th @ 6pm

Kiwanis Club Farm-City Banquet

The Kiwanis Club of Irvine-Ravenna will host the Farm-City Banquet Thursday, November 17, 2016, at Michael's Restaurant in Ravenna.

The banquet will begin at 6:00 p.m. Held annually, the banquet honors the farmers

and farm related businesses in Estill County. Heritage Farmers (Fred Ginter and Charlie Park) and Heritage Business (Hardy Gas Company) awards will be presented.

Martin Richards, Executive Director of Community Farm Alliance, will be the speaker.

Friday, November 18th @ 6:30pm

Madison Civil War Roundtable

The next bi-monthly meeting of the Madison County Civil War Roundtable will be on Friday, November 18, 2016, at 6:30 p.m. at Dinner Bell Restaurant, just off I-75 Exit 76 in Berea.

Noted Civil War historian Tom Cartwright will give a presentation entitled, "Confederate General Patrick R. Cleburne."

Please call Phillip Seyfrit at 859-623-8979 with questions.

Tuesday, November 22nd @ 4pm

Four Seasons Garden Club

The Four Seasons Garden Club will meet at the Ravenna Florist & Greenhouse, Tuesday, November 22nd at 4 p.m.

"Thanksgiving Flower Arrangements" will be the pro-

gram and workshop.

The club welcomes new members. For further information contact any club member. Paula White is the Club President.

Tuesday, November 22nd @ 7pm

Community Thanksgiving Service

The Estill County Ministerial Association invites everyone to attend the annual Community Thanksgiving Service that will be held on

Tuesday, November 22nd at 7 p.m. at St. Elizabeth Catholic Church, 322 5th Street in Ravenna. Rev. Paul Groves will be the guest speaker.

Saturday, November 26th at 10am

Thanksgiving Weekend .22 Rifle Shoot

Join us to explore how communication takes place when someone has Alzheimer's, learn to decode the verbal and behavioral messages delivered by someone with dementia, and identify strategies to help you connect and communicate at each stage of the disease.

The program will take

place at the Madison County Cooperative Extension Office located at 230 Duncannon Lane, Richmond on Thursday, December 1st from 11:30 a. m. -1 p.m. A free lunch will be provided by Arcadian Cove.

To register for this program, please call 1-800-272-3900. Registration is required.

Thursday, December 1st @ 11:30am

Effective Communication Strategies

Join us to explore how communication takes place when someone has Alzheimer's, learn to decode the verbal and behavioral messages delivered by someone with dementia, and identify strategies to help you connect and communicate at each stage of the disease.

The program will take

place at the Madison County Cooperative Extension Office located at 230 Duncannon Lane, Richmond on Thursday, December 1st from 11:30 a. m. -1 p.m. A free lunch will be provided by Arcadian Cove.

To register for this program, please call 1-800-272-3900. Registration is required.

Friday, December 2nd @ 9am

Retired Co. C Guard Breakfast

Attention: All retired and old National Guard members of Charlie Company 1/149th. There will be a breakfast at Cracker Barrel, in Richmond,

on Friday, December 2nd and on the first Friday of each month at 9 a.m.

All are invited and welcome. Hope to see you there!

Saturday, December 3rd - 10am-4pm

Christmas Arts & Crafts Show

The 13th annual "Christmas Arts & Crafts Show" will be Sat., Dec. 3 10 a.m. - 4 p.m. at the Central Office Gymnasium, 253 Main Street in Irvine. The Estill Arts Council will offer unique items for sale from local artists and craftsmen, live entertainment, a silent auction of arts and crafts items, concession stand, and 50/50 pot.

Only original artwork, handmade crafts, and baked goods (individually wrapped) are eligible for entry. No canned goods can be sold unless home based

processing approved. Demonstrations are encouraged.

Application forms are available from the Citizens Guaranty Bank (River Drive), Estill County Public Library, Ravenna Greenhouse or EAC's Facebook. The cost of a 10' x 10' space will be \$15 for Estill Arts Council members and \$20 for non-Estill Arts Council members before Nov. 4. Entries postmarked after Nov. 4 will be an additional \$10. For more information call 606 723-5694 or 606 723-4652.

Saturday, December 3rd @ 10am

Kiwanis Christmas Parade and Elizabeth Witt Christmas Party

The Christmas Parade and the 36th annual Elizabeth Witt Christmas Party will be held Saturday, Dec. 3. The parade will begin in Ravenna at 10 a.m. and proceed on Broadway to the Irvine First Christian Church, 270 Main Street, where the Elizabeth Witt Christmas Party will be held.

All groups, churches, fire departments, businesses, and organizations are invited to participate in the parade by entering a float, band, marching group, antique car, or other related parade unit. Prizes from the Kiwanis Club of Irvine-Ravenna will be awarded for the floats in the amount

of \$75, \$50, and \$25 for first, second and third place respectively for the most attractive floats.

The Kiwanis Club and Mrs. Witt's party committee hope to make this a special day for children, age 12 and under, of Estill County. To register entries in the parade contact Larry Stewart at 723-4002, Richard Snowden at 723-2135, or Tom/ Francine Bonny at 723-5694.

Contributions from the community are necessary for the party to continue. Donations can be made to the "Elizabeth Witt Christmas Party" at Citizens Guaranty Bank.

Tuesday, December 6th @ 6:30pm

Estill County Lions Club

The Estill County Lions Club will meet Tuesday, Dec. 6th 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 International, 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..."

Through December 20th

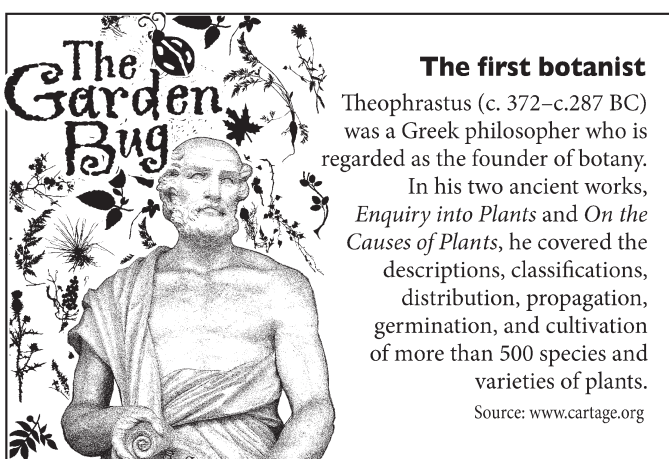
Visitors Center Collects Socks

The Battle of Richmond Visitors Center is asking concerned individuals to drop off their new, pre-packaged socks to be delivered to the less fortunate.

In its first year of collection in 2014, the Center was able to collect over 450 pairs of socks for the disadvantaged. Last year, the total nearly doubled.

The Center is located just south of Richmond at 101 Battlefield Memorial Highway and is open 10-4:30, Monday through Friday and 10-2 on Saturdays.

This collection program will run from Monday, November 28th through Tuesday, December 20th.



The first botanist

Theophrastus (c. 372-c.287 BC) was a Greek philosopher who is regarded as the founder of botany.

In his two ancient works, *Enquiry into Plants* and *On the Causes of Plants*, he covered the descriptions, classifications, distribution, propagation, germination, and cultivation of more than 500 species and varieties of plants.

Source: www.cartage.org

© 2010 by King Features Syndicate, Inc. World rights reserved.

NO OPEN BURNING

Due to increased threat for fire due to the dry weather conditions, there will be NO open burning within Estill County until further notice. Violators will be subject to penalties which is enforced by the Kentucky Division of Forestry per KRS 149.400.

Estill County Fiscal Court

Kitchen Diva

Turn Leftover Turkey into a Tasty Meal

by ANGELA SHELF MEDEARIS

Thanksgiving is gone, but the memories linger on -- in the form of leftovers. After having all the traditional Thanksgiving fixings, I always crave spicy foods. I've come to enjoy thinking up ways I can transform the mountain of plastic containers full of a few scoops of this and a few cups of that into a new recipe. I've discovered that leftover turkey combined with Mexican spices makes a great meal! I've used leftover turkey to make soft tacos, quesadillas and enchiladas.

I love this enchilada recipe because the combination of cumin, chili powder and cayenne pepper completely changes the flavor of the leftover turkey, and it's easy to prepare. If you don't have time to make the enchilada sauce from scratch, use a good quality, commercially made sauce, and add the spices from the recipe below to give it a homemade taste! Serve this dish with a side of Spanish rice and a tossed salad, and you'll not only have a great meal, but a great way to use up that leftover turkey!



Depositphotos.com

SPICY TURKEY ENCHILADAS

- 3 cups cooked turkey, shredded
- 2 cups sour cream
- 3 cups shredded cheddar cheese, one cup reserved for topping
- 1 teaspoon salt
- 1 teaspoon cumin
- 1 teaspoon chili powder
- 1/4 to 1/2 teaspoon cayenne pepper
- 12 (10-inch) tortillas, corn or flour

Enchilada Sauce

- 2 cans (4 ounces each) chopped mild green chile peppers
- 1 clove garlic, minced
- 2 tablespoons olive oil
- 2 cups chopped onion
- 1 teaspoon salt
- 1 teaspoon cumin
- 1 teaspoon chili powder
- 1/2 teaspoon brown sugar
- 1 1/2 pounds stewed tomatoes
- 1/2 cup water

TO MAKE THE TURKEY ENCHILADAS:

1. Using a large bowl, combine cooked turkey with sour cream, 2 cups cheese, salt, cumin, chili powder and cayenne pepper. Wrap tortillas in a clean dishcloth or food-safe paper towels and sprinkle both sides with a little water. Microwave for 10-15 seconds to warm and soften.

2. Place a tortilla on a flat surface. Spoon 2 to 3 tablespoons of turkey mixture on the end of the tortilla closest to you. Lightly oil a shallow, 13-by-9-inch baking pan so that the enchiladas won't stick. Roll up the tortilla. Arrange it, seam side down in the baking pan, placing each stuffed tortilla side by side until the pan is full.

3. Pour the enchilada sauce over the enchiladas and bake, uncovered at 350 F, for about 25 minutes, or until hot and bubbly. Sprinkle with the remaining cup of cheese. Bake another 5 minutes. Remove pan from the oven; let set for 5-10 minutes before serving. Serves 4 to 6.

TO PREPARE THE ENCHILADA SAUCE:

Quick Tip: A good-quality, commercially made chili sauce mixed with a teaspoon each of cumin and chili powder and 1/2 teaspoon of brown sugar makes a canned enchilada sauce taste like homemade!

1. Using a medium-sized pan, saute chili peppers and onions in oil until onions are soft, about 3 to 5 minutes. Add the garlic, salt, cumin and chili powder, and saute for another minute. Add the stewed tomatoes and brown sugar, and saute for 3 to 4 minutes. Stir in the water.

2. Turn heat to high and bring mixture to a rolling boil. Then turn the heat to low and simmer, uncovered, until thick, about 15 to 20 minutes.

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.

(c) 2016 King Features Synd., Inc., and Angela Shelf Medearis

Visit Our Website At
<EstillTribune.Com>