

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>

Seeking Brownfields Grant

River City Players Seeks Grant

The River City Players, an operating division of Estill County 21st Century, dba Estill Development Alliance is seeking a federal Brownfields grant.

In compliance with the grant guidelines an Analysis of Brownfields Cleanup Al-

ternatives draft and the grant application narrative draft are available for inspection in the office of the Estill Development Alliance at 177 Broadway, Irvine, KY 40336. Send comments and questions to susan.hawkins81@yahoo.com

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 in playing one is welcome to attend.

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

Saturday, December 17th @ 2pm

Anniversary Pot Luck & Music

Audey and Frank Puckett will be celebrating their 65th wedding anniversary this coming Saturday, December 17th at 2:00 p.m. at Puckett's Cliffside Grocery with a pot-luck dinner and gospel music.

The "83/83 Over the Hill" couple will be celebrating with lots of old and new friends and

lots of gospel music.

Expected to be there are Mike Maggard, Earl Barnes & The Beckerville Travelers; Campton's Porky, James, & Wally and many others.

The store is located on Irvine Road (KY-89) one mile into Clark County. "Nothing Fancy... Just Be There"

Monday, December 18th @ 4pm

Estill Middle Council Meeting

The next regularly scheduled meeting of the Estill County Middle School Council will be Monday, Decem-

ber 19, 2017 at 4 p.m. in the school's conference room.

This meeting is open to the public.

Wednesday, December 14th @ 1:30pm

Chemical Advisory Commission

Mark your calendar for the Kentucky Chemical Demilitarization Citizens' Advisory Commission and Chemical Destruction Community Advisory Board Meeting on Wednesday, December 14 at 1:30 p.m. at E-K-U's Carl D.

Perkins Building, Rooms A and B. 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, call 6-2-6-8-9-4-4.

Monday, December 16th @ 7pm

Twin City Kruzerz Membership

Twin City Kruzerz would like to invite everyone interested in becoming a member for 2017 to join us for our Christmas Party on Monday, December 19, 2016, at 6:30 p.m. The Club will furnish the turkey, dressing and dumplings. Bring a covered dish

and a \$10.00 gift and join us.

Anyone interested in more information, please call Melvin Williams (723-5447) or Tobe Bryant (723-7248 or 3858).

New members are always needed to make 2017 a fantastic year.

Tuesday, December 20th @ 6:30pm

Estill County Lions Club

The Estill County Lions Club will meet Tuesday, Dec. 20th 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.

Friday, January 6th @ 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, January 6th and on the first Friday of each month at 9 a.m.

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

Visit Our Website At
<EstillTribune.Com>

Saturday, January 14th

Estill County GED Test Site

You no longer have to travel to a galaxy far far away in order to take your official GED test. You can take your GED test here in Estill County on

January 14, 2017 & February 11, 2017
Call us today to find out

more information on how you can sign up.

Estill County
Adult Learning Center
200 Wallace Circle
Irvine, Kentucky 40336
606-723-7323



Lamon Flynn is well-known around Estill County for collecting agate and making jewelry items. He showed off his wares at the Estill Arts Council's "Arts & Crafts" Show on Saturday, December 10th.

THE ILLUSTRATED BIBLE

Therefore the Lord Himself will give you a sign: behold, a virgin will be with child and bear a son, and she will call His name Immanuel.

~ Isaiah 7:14 ~

WOODCUT FROM A GERMAN PRAYER BOOK

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.

THE ILLUSTRATED BIBLE

Now when they had seen Him, they made widely known the saying which was told them concerning this Child. And all those who heard it marveled at those things which were told them by the shepherds. But Mary kept all these things and pondered them in her heart.

LUKE 2: 17-19

"Quietude" (1891) by Mary Cassatt

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Kentucky Homeplace is still serving the residents of Estill County. We still offer the same services that we have in the past. Even with the new Affordable Health Care, some individuals find it difficult to afford their healthcare needs. If you are having problems getting your medication, in the donut hole, paying high co-pays, need eyeglasses, hearing aids or have questions about your Medicare, give us a call. We also offer assistance in disease management for those that want to take control of their chronic disease. Please contact Ratisha Puckett at 606-723-9902 for an appointment. Services are offered at no cost to clients.

Kitchen Diva Christmas Fish Dish Has Ancient Roots

by ANGELA SHELF MEDEARIS

One of the things I love the most about studying food is the insight that culinary traditions give you into history and culture. Recently, I've been reading about Christmas customs and holiday meals in Europe. I discovered a tradition called The Feast of the Seven Fishes, along with several delicious recipes for preparing fish. The fish is often used as a symbol of Christianity. Because of the persecution faced by the early church, when a Christian met a stranger in the road, the Christian sometimes drew one arc of the simple fish outline in the dirt. If the stranger drew the other arc, both believers knew they were in good company.

Preparing and eating seafood on Christmas Eve in celebration of the birth of Jesus Christ is an old European tradition. Many families abstain from eating meat and serve only fish or other types of seafood on Christmas Eve. A typical feast features cod, eel, octopus, calamari, mussels, clams, shrimp and lobster.

While researching the preparation of fish throughout history, I discovered a delicious recipe for fish poached in an inexpensive olive oil along with sliced cucumber and dill. The olive oil ensures that the fish will be moist, and the cucumber and dill compliment the dish perfectly. If you're tired of preparing the same thing for your Christmas celebration, explore your families' culinary heritage and create your own traditions.

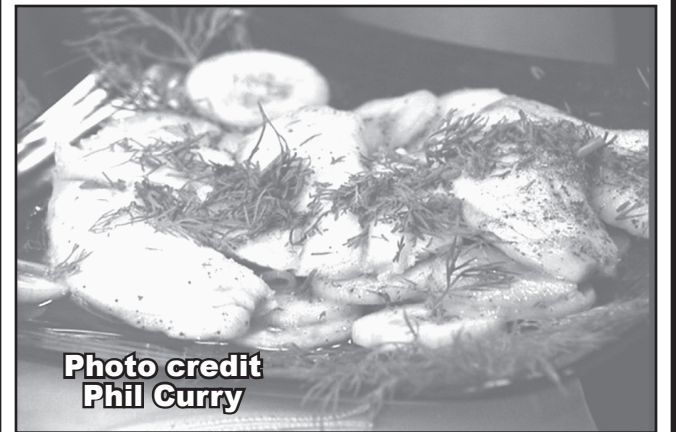


Photo credit
Phil Curry

POACHED FISH WITH CUCUMBERS

- 2 1/2 cups inexpensive olive oil
- 4 (6 ounce) pieces of thick salmon, halibut or other white fish filet, skinned
- 1 tablespoon extra-virgin olive oil
- 1 large hothouse cucumber, peeled and thinly sliced
- 1 tablespoon chopped fresh dill, plus a few sprigs for garnish
- 2 teaspoons white wine vinegar
- Sea salt

1. Pour a thin layer of olive oil in a pan just big enough to hold the pieces of fish side by side. Season the fish on both sides with a little salt, place in pan and pour the rest of the oil over them -- it should just cover the fish. Very slowly heat the oil to 140 F, agitating it with a spatula now and then so it heats evenly. If you don't have a thermometer, you can test the oil with your little finger -- the oil should just feel unpleasantly hot.

2. Take the pan off of the heat and leave it somewhere warm on top of the stove for 15 minutes, so the fish can poach gently in the oil. The temperature should remain at 130 F to 140 F; if necessary, keep placing the pan on and off the heat to maintain this temperature.

3. Shortly before the fish is ready, heat the extra-virgin olive oil in a large frying pan. Add cucumber slices and toss over medium heat for 1 minute. Add the dill, vinegar and a little salt.

4. To serve, divide the cucumber among 4 serving plates. Carefully lift the fish out of the oil, letting the excess drain off, and set it on top of the cucumber. Pour the oil into a cup, leaving behind the juices from the fish, which will have settled on the bottom of the pan. Spoon these juices around the edge of the plate, sprinkle the fish with a few sea-salt flakes, and garnish with a spring of dill. 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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Irvine Flea Market

Now at our new location
2256 Richmond Road
Formerly Rose's Feed Store

New Items Every Day!

Stop by and check out our booths.
Conveniently located on Richmond Rd.

Outside Booths

Available to rent by the weekend or by the month

- ✓ Collectibles
- ✓ Antiques
- ✓ Knives
- ✓ Furniture
- ✓ And Much More!