

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

Thursday, December 8th @ 5:30pm

Kiwanis Club of Irvine-Ravenna

The Kiwanis Club of Irvine-Ravenna will meet Thursday, December 8, 5:30 p.m., at Ravenna City Hall. Ken White will report on "Toys for Tots".

Make a difference in the

community by getting involved with the Kiwanis Club that has 95 years of service to our community. New members are needed and welcomed. Anyone interested can contact any Kiwanis member.

Thursday, December 8th @ 6:00pm

Masons Installing New Officers

Irvine Masonic Lodge #137 F & AM will be electing and installing new officers for 2017 at the next stated meeting on Thursday December 8, 2016.

Supper will be served at 6:00 p.m. The stated meeting will start at 7:00 p.m.

The Lodge is located at the corner of N Lily Ave and Broadway.

The installation of the new officers will be open for the public to attend.

All Masons, their families and friends are invited to attend the event.

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.

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.

Saturday, December 10th @ 3 & 7pm

River City's "The Nutcracker"

River City Players proudly presents an all children's cast performing The Nutcracker in the Estill County High School auditorium with performances on Saturday, December 10th at 3 p.m. & 7 p.m. Doors open

at 2:30 p.m. & 6:30 p.m. and Sunday, December 11th, at 3 p.m., doors open at 2:30 p.m.

All seating is general admission, tickets are \$10 and will be sold at the door. Children 6 and under free,

Sunday, December 11th @ 6:30pm

Compassionate Friends Candle Lighting

The Compassionate Friends Worldwide Candle Lighting is held the second Sunday of December at 7:00 p.m. for one hour local time around the globe. It commemorates and honors children, siblings, and grandchildren of all ages who have died from any cause.

The Worldwide Candle Lighting is The Compassionate Friends' gift to the bereavement community. By holding a candle lighting ser-

vice, we remember the lives of the precious children of this world who are no longer with us.

Please join us in the local Candle Lighting ceremony, Sunday, December 11, 2016 at Marcum Wallace Memorial Hospital in Irvine, starting at 6:30 p.m. in the Mercy Room.

The mission of the Compassionate Friends is "Providing Grief Support After the Death of a Child"

Monday, December 12th - 4-7pm

Cheryl Stepp Retirement Reception

Please join us for a retirement reception honoring Cheryl Stepp and her 36 years of service with Estill County Cooperative Extension, Mon-

day, December 12, 2016 from 4:00 to 7:00 p.m. at the Estill County Extension Office, 76 Golden Court, Irvine. Call 606-723-4557.

Monday, December 12th - 4-7pm

Winchester GTE/Sylvania Luncheon

Winchester GTE Sylvania /Osram/UAW retirees will meet for lunch at 11:30 a.m., Tuesday, December 13 at the Blue Isle on Shoppers Drive in

Winchester. All Winchester Sylvania retirees and former employees are welcome to join us for lunch.

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 dump-lings. Bring a covered dish

and a \$10.00 gift and join us. Anyone interested in more information, please call Melvin Williams (723-5447) or Tobo 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!

Doxology (Jude 1:24-25)

(See also Romans 11:33-36 & 16:25-27)

24 Now unto him that is able to keep you from falling, and to present you faultless before the presence of his glory with exceeding joy, 25 To the only wise God our Saviour, be glory and majesty, dominion and power, both now and ever. Amen.

Sponsored by Crooked Creek Christian Church Inc.
1980 Crooked Creek Road, Irvine, Kentucky

Toys for Tots Rules

Ravenna Police and Fire Department announce rules for Toys for Tots:

1. You must have legal guardianship of the children.
2. The children must live you at your residence.
3. You must show birth certificate for each child.
4. You must show a utility bill in your name with your current address.
5. Sign-ups began November 15th and will end on December 9th.

If you have any questions please feel free to contact Ken White at the Ravenna Police Department between 4



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 copays, 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

Ham for the Holidays

by ANGELA SHELF MEDEARIS

My mother and I were talking recently about our plans for the holidays. The women of the family usually prepare dinner for about 25 to 30 people. We take turns each year hosting the celebration at a different family member's house.

This year, it was my husband's family's turn to host, but my daughter and granddaughter, and several other family members are going out of town. And my brother and his family are spending the holiday with his in-laws. What's a holiday dinner if no one can come? So, we decided to move our family celebration to another, more convenient day.

I can't tell you the tremendous sense of relief and freedom that this simple decision gave us. After all, the whole point of any designated holiday is to provide a time to get together with the people you love. From now on, our family isn't going to conform to or be stressed out by the date of a holiday or standard traditions. We've decided from now on to celebrate the holidays on a day that works best for all of us.

I'm bringing my special Sugar and Spice Ham to our family gathering. It's a recipe that everyone loves. Pre-packaged hams that are brined, glazed with brown sugar and honey, spiral cut and baked are expensive. For a ham that's much more budget-friendly, I suggest that you try this delicious recipe that uses the shank or picnic portion of the ham.

And, if your family has a difficult time gathering together during the "designated" holidays this season, select your own time to celebrate. It's liberating and lots of fun!

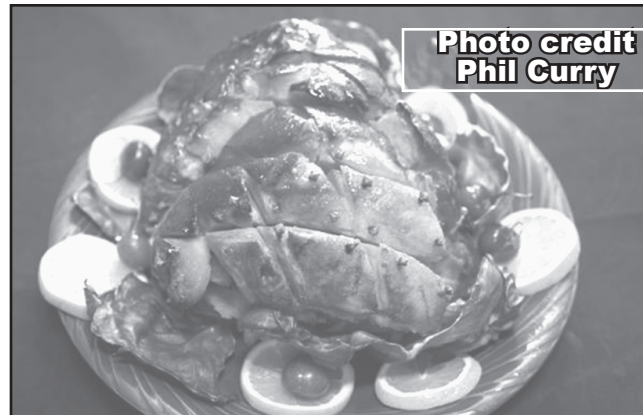


Photo credit
Phil Curry

SUGAR AND SPICE HAM

- 1 (7 pound) smoked ham, half-cut, shank end, picnic or shoulder portion (bone in or out)
- 2 quarts cold water
- 2 cups sugar
- 1 cup honey
- 1/2 cup brown sugar, packed
- 1 (6 ounce) can frozen orange juice concentrate, thawed
- 2 teaspoons ginger
- 1 teaspoon dry mustard
- 2 tablespoons whole cloves

To prepare the ham: Trim off some of the fat, leaving a 1/4-inch layer. Score the remaining layer of fat into a diamond pattern by cutting 1/4- to 1/2-inch deep into the meat, forming 1 inch to 2 inch squares. Not only does scoring look nice, it allows any remaining fat to render from the ham and provides a greater surface area for the glaze to stick to.

To brine the ham: Cut crosswise slits all around the ham, about 1/2 inch apart, halfway through ham to where knife touches bone, if any. Place the water in a deep bowl, a large pot or a large, re-sealable food-safe plastic bag. Stir in the sugar. Soak the ham in the brining liquid for at least 2 days in the refrigerator, turning the ham once or twice each day. Drain off the brining liquid.

To glaze the ham: Place the ham in a roasting pan lined with enough foil overlapping the edges to wrap it completely. Mix together the honey, brown sugar, orange juice, ginger and dry mustard in a small bowl. Pour the mixture all over the pork and rub the glaze evenly over the ham. Stick the cloves in the diamond-shaped slits on the top of the ham. Wrap tightly with the foil. After glazing, it's best to allow the ham to sit at room temperature for 1-2 hours before cooking.

To bake the ham: Heat oven to 200 F. Bake the ham for 6 to 7 hours or until done, occasionally unwrapping and basting the ham with the glaze and any liquids that may have accumulated in the foil. For a slightly crispier skin, unwrap the ham and bake at 450 F, about 15 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

BERGMAN HOUSE BED & BREAKFAST

will be closing for winter on January 1st 2017 until April 1st 2017

Free gift with booking in December 2016

Call 513-205-9113