# KHA elects Susan Starling As Chair Kitchen Diva

the luncheon was the instal- Leaders to Know. lation of Susan Starling as July 1.

Originally from Washington, DC, Starling moved to Kentucky in the 1980s and has made the state her home since that time. She has served as the chief executive officer of Marcum and (MWMH) in Irvine for over 15 years.

During her tenure, Starling has led the hospital first hospital in Kentucky to be licensed as a critical access hospital. Under her leadership, the hospital was also the first Level 4 Trauma Center in the state and now serves as a model for other hospitals.

Starling is a fierce advoat all levels, and has even in healthcare. spoken on Capitol Hill in regulations are impacting the ability of hospitals to pro-

The Kentucky Hospital ation's Shirley Ann Mun-Association (KHA) held its roe Leadership Award and Annual Awards Luncheon Becker's Hospital Review on May 13 during the KHA 50 Rural Hospital CEOs 87th Annual Convention in to Know and 130 Women Lexington. The highlight of Hospital and Health System

"I look forward to serving the 2016-2017 Chair of the as chair of the KHA Board of KHA Board of Trustees. Her Trustees and working with term will officially begin on my fellow board members and colleagues from across the Commonwealth and nation," said Starling. "It's so important that we work together to advocate for the patients we serve. We have the opportunity to be their voice for access to quality Wallace Memorial Hospital healthcare. No one knows the needs of the community better than the people who live and work there."

Founded in through many notable suc- MWMH is a licensed 25cesses. MWMH was the bed Critical Access Hospital providing inpatient acute care, outpatient services, emergency services with a Level IV Trauma Center, and primary care with clinics in Irvine, Beattyville and Clay City. MWMH is characterized by its family-centered care, community involvecate for health care issues ment, and progressive ideas

MWMH is recognized Washington to share con- by Becker's Hospital Recerns about how policies and view as a top "100 Great Community Hospital" and "6th Cleanest Hospital in vide care to patients in rural Kentucky." MWMH has communities. Starling is a extended the healing minnationally recognized award istry of Jesus by improving winner for rural health care the health of our communileadership including the ties for more than 50 years American Hospital Associa and is a major source of jobs



Marcum & Wallace Hospital President & CEO Susan Starling accepts the gavel from the current Kentucky Hospital Association Board Chairman Kevin Halter. Starling's term as the 2016-2017 Chair of the KHA Board of Trustees will officially begin on July 1.

modern facilities, state-ofthe-art equipment, highlywide range of specialty ser-

for the region. MWMH has www.marcumandwallace.

KHA was established in skilled professional person- 1929. The Association reprenel and a medical staff that sents hospitals, related health offers primary care and a care organizations and integrated health care systems vices. MWMH is a mem- dedicated to sustaining and ber of Mercy Health, one of improving the health status the largest Catholic health- of the citizens of Kentucky. care systems in the nation. The Association is headquar-For more information, visit tered in Louisville.

### **Chemical Board Meeting**

Mark your calendar for the Kentucky Chemical Demilitarization Citizens' Advisory Commission and Chemical Destruction Community Advisory Board Meeting on Wednesday, June 8 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.

## Jimmie L. Johnson, DMD, PSG Family Dentistry

87 Wildwood Place (off Court St.) Irvine, Kentucky (606) 723-3213

## **Irvine Flea Market**

Now at our new location 2258 Richmond Road Formerly Rose's Feed Store

#### **Memorial Day flowers**

Now accepting special orders or have all the fixings to make your own

#### Outside Booths

Available to rent by the weekend or by the month

**WANTED TO BUY** 

Your antiques and collectibles,

furniture, glassware, crocks, jugs,

quilts, post cards, military items,

Civil War swords, Japanese

swords, pocket knives, coins,

jewelry, gold & silver scrap, pock-

et and wrist watches (working or

#### √ Collectibles

✓ Antiques

✓ Knives

**Furniture** 

**✓And** Much More!

#### **Is Now Accepting** EBT, debit, Mastercard, and Visa **Located inside Discount Tobacco** 389 Richmond Road in Irvine, KY

**BROWN FARM MEATS** 

I Love America

A Patriotic Cantata

by John W. Peterson & Don Wyrtzen

Sunday, June  $5^{th} - 3:00 \text{ p.m.}$ 

**Irvine United Methodist Church** 

243 Main St., Irvine, KY

Presented by:

**Estill County Community Chorus** & The Winchester Singers

**Director: Carol Anne Wilson** 

Please join us for a Patriotic Music Celebration!

**Donations accepted at the Performance** 

M-F, 9-6, Saturday, 9-Noon (606) 643-5107 or (606) 643-5758 Kentucky Proud Certified

H-Grown • Corn-Fed • USDA-Inspected Call for pickup or delivery! We sell any size quantities!

Products
Boston Butt Pork Roast . \$350/Lb.
(Great for Pulled Pork)
Sausage\$3 <sup>50</sup> / <sub>Lb</sub> .
(Hot. Medium or Mild)
Whole Cured Ham \$350/Lb.
(Sliced is \$4.00 per Lb.) Ham Steak\$350/Lb.
Ham Steak \$3 <sup>50</sup> / <sub>Lb</sub> .
Ham Cutlets \$3 <sup>50</sup> / <sub>Lb</sub> .
(Similar to cube steak only ham)
Bacon
Jowl Bacon
Pork Tenderloin \$4 <sup>50</sup> / <sub>Lb</sub> .
Pork Chops \$400/15
Spare Ribs \$3 <sup>50</sup> /15
Country Style Ribs \$3 <sup>50</sup> / <sub>Lb</sub> .
Baby Back Pork Ribs \$350/Lb.
Pork Burgers \$400/Lb.
(Ground, pattied pork with no seasoning)
Lei caria, pataca perit with no scasoring

not), cast iron toys & banks, cast iron skillets, hunting and fishing items, lawn mowers, marbles, etc. Phone 606-531-0467 anytime **Ask for Clarence** 

"Buyer For Over 25 Years!"

# **Simplify Summer**

by ANGELA SHELF MEDEARIS

Schools are letting out, summer's almost here and the kids are hungry! Simplify your summer this year by planning ahead to make mealtime part of your child's summer fun! Here are some tips for creating an easy, time-saving meal plan for summer ... or

- 1) Enlist your children to help plan the meals they'd like to eat. You can plan meals based on three- or six-month lists; Spring/Summer and Fall/Winter. Planning ahead will save you time and money that you can use for a fabulous family vaca-
- 2) Make a list of menu items based on breakfast, lunch, snacks, dinner and dessert categories. Select at least seven dishes for each category, and rotate them at least twice to ensure plenty
- 3) Choose some easy recipes that can be made at least 30 minutes ahead of time and/or ones that can be doubled and fro-
- 4) Set a budget and stick to it. Shop for your ingredients based on what's already in your pantry, fridge and freezer; what's in season; weekly sales and farmer's market finds. The freezer is your friend, especially when it comes to bargain buys on seasonal fruits and vegetables.
- 5) Let your child be the "assistant chef" for their favorite meals, and encourage them to help you with the planning and preparation. You're not only making a great meal, you're making precious memories.

Here are some delicious kid-friendly recipes that are perfect for summer meals!

#### **BANANA BREAKFAST BAGELS**

2 tablespoons natural nut butter, such as almond, cashew or peanut

1 teaspoon honey 1 teaspoon vanilla 1 teaspoon cinnamon 1/8 teaspoon salt

1 whole-wheat bagel, split and toasted

1 small banana, sliced

1/4 cup sliced almonds

Stir together nut butter, honey, vanilla, cinnamon and salt in a small bowl. Divide the mixture between bagel halves and top with banana slices and a sprinkle of almonds. Makes 2 servings.

#### **MEXI-MELT WRAPS**

8 large whole-wheat tortillas

1 (8-ounce) can nonfat refried beans

1/2 cup prepared mild to medium salsa

1 tablespoon chili powder

1/2 cup shredded coleslaw

1/2 cup shredded cheese, such as Mexican blend or

- 1. Wrap the tortillas in a damp, food-safe paper towel. Microwave on HIGH for 10-15 seconds until the tortillas are hot.
- 2. Meanwhile, in a small bowl, mix together the beans, 1/4 cup of the salsa and the chili powder. Microwave on High until the beans are hot, about 45 seconds.
- 3. Spread beans on tortillas. Top with coleslaw, the remaining salsa and the cheese. Fold the tortillas in half. Makes 4 servings.



#### **SPAGHETTI PIZZA**

8 ounces (1/2 box) spaghetti 3 cups marinara sauce

1 tablespoon Italian seasoning

1 teaspoon salt

1 tsp. black pepper 1/8 teaspoon nutmeg

1/8 tsp. cayenne pepper

2 eggs, beaten 4 ounces (1 cup) grated pizza cheese blend (mozzarella, Parmesan, Romano, etc.)

2 teaspoons olive oil

4-6 ounces sliced pepperoni

1. Cook spaghetti according to the package directions. Drain and return to the pot.

- 2. Heat oven to 425 F. Toss the spaghetti with 2 cups of marinara sauce, Italian seasoning, salt, pepper, nutmeg and the cayenne pepper. Mix well. Add eggs and 1/2 cup of the pizza cheese blend. Mix well.
- 3. Heat 1 teaspoon oil in a 10-inch ovenproof skillet over medium-high heat. Add the spaghetti mixture and gently press it down. Top with the remaining 1 cup of marinara and 1/2 cup of the cheese blend. Place the pepperoni evenly over the spaghetti. Bake until browned, 18 to 20 minutes. Serves 6.

#### **BLUEBERRY WATERMELON FREEZER POPS**

You'll need 10 (3 ounce or similar-size) freezer-pop molds to make these pops. You can prepare them ahead of time and freeze

3 3/4 cups chopped seedless watermelon

2 tablespoons lime juice

1 to 2 tablespoons sugar or stevia

1 cup fresh blueberries

1. Puree watermelon, lime juice and sugar to taste in a food processor or blender until smooth.

2. Divide blueberries among freezer-pop molds. Top with watermelon mixture. Insert sticks and freeze until completely firm, about 6 hours. Dip the molds briefly in hot water before unmolding. Makes about 10 (3-ounce) freezer pops.

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