Library Happenings **Estill Public Library** by Shannon Horn

April 3rd, 2019

Spring has sprung and I couldn't be happier about that. This winter was so long that I wasn't sure we were ever going to see sunshine and flowers again. But as it always has, spring has arrived. And with it we have some new exciting programs coming to the library in April.

Teen Book Club

The Teen Book Club will be meeting on April 8th at 4:00. They will be getting a new book titled Fawkes by Nadine Brandes. Barnes & Noble's overview of the book briefly states, "Thomas Fawkes is turning to stone, and the only cure to the Stone Plague is to join his father's plot to assassinate the king of England." This novel is set against the background of the famous Gunpowder Plot. I know that Katelyn is excited to start this book and I think I might have to read this one as well! **Crochet Class**

We will be hosting our second crochet class on April 6th from 10:00-1:00. The class will be working on the basics of crocheting again, however, the plan to build on what they taught the last time. If you would like more information about what they

will be teaching, call the library at (606) 723-3030 and ask for Lesa.

Chautauqua Speaker

We will be hosting Eddie Price on April 18th. He will be depicting Roscoe Tarleton Goose (1891-1971), the Kentucky-born jockey who rode Donerail to victory in the 1913 Kentucky Derby at 91:1 odds. This will begin at 1:00. It's free and informational! If you love the Derby, come out and have an fun and informational afternoon.

Tween/Teen Art Club

On Monday, April 15th we will be having a Tween/Teen Art Club for middle and high school students. We will be making accordion books. This is a type of scrapbook that folds out in diamond patterns. It is super easy to make and the teens can add all different kinds of designs to them. We will be starting at 3:30. If you have a teen or tween that would like to participate they can ride the bus to the library. We will be finished at 4:45. LEGO Club

I had to go to a conference this last week so LEGO Club was cancelled. But we will be back in action next Thursday at 4:15. If you have a child that is ages 6-12 stop by and let them build. The kids always make wonderful creations!

We have some other fun things going on later in April, but I will wait a couple weeks before I mention them here. So make sure you check back in! Hope your week goes well.

Estill Celebrate Recovery

Until next time!

Thursdays @ 6pm

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>

Pre-register by April 20, 2019

Kruzerz Mt. Mushroom Car Show

The Twin City Kruzerz Annual Mountain Mushroom Car Show will be on Saturday, April 27, 2019, during the Ir- Deadline for pre-registration is vine Mountain Mushroom April 20, 2019. Festival.

registering needs to contact: Jack Chaney - (606) 723-4045 *Tobo Bryant - (859) 582-9422*

Vernon Muncie - 723-7289 Pre-registration is \$10. Cost the day of the show is \$15.00.

Rain date will be April 28, Anyone interested in pre- 2019. Registration day of show will be from 9:00 a.m. until 1:00 p.m. on April 27, 2019.

Register Now Mt. Mushroom Registration

Festival invites the communi- Gem, & Mineral Show. Other ty to get involved in the activi- activities that have prizes and/ ties and events of the festival. or rosettes are the Mushroom Guidelines and registration Cook-Off, Mushroom Huntforms for the Mountain Mush- ing Contest, Cake Decorating room Festival events are avail- Contest, Photo Contest, and

The Mountain Mushroom rade, Agate Hunts, and Agate, able in Irvine City Hall and Window Decorating Con-

Every Thursday at 6:00 anyone struggling with hurt, p.m., Celebrate Recovery pain or addiction of any kind. meets at Providence Baptist Providence Baptist Church is located at 1115 Winston Rd, Church Fellowship Hall,

Everyone is welcome to at- Irvine, KY 40336. tend. It is a Christ centered, For more information, call 12 step recovery program for 606-723-7837.

Friday, April 5th @ 9am Retired Co. C Guard Breakfast

bers of Charlie Company month at 9 a.m. 1/149th, there will be a break-

All are invited and welfast at Cracker Barrel, in Rich- come. Hope to see you there!

Sunday, April 7th @ 2:00pm Amvets Post 67 in Clay City

Amvets Post 67, located at ed to Post 67 Clay City for p.m. Also, everyone is invit- mation, call 606-663-0071.

99 Veterans Lane, Clay City Bingo every Monday. Doors holds its meeting monthly 1st open at 5:00 p.m. Bingo starts Sunday of each month at 2:00 at 6:30 p.m. For more infor-

Tuesday, April 8th @ 7pm SE KY Gem, Mineral & Fossil Club

The Southeast KY Gem, & Mineral Show during the Mineral & Fossil Club will festival.

meet Monday. April 8 at 7 Visitors are welcome to

Kitchen Diva Ramp Up Your Spring Chicken

I'm no spring chicken, so like many people of a certain age, watching Julia Child's hilarious explanation of the proper names and weights for various types of chickens was my first introduction to the variety of birds available. The availability and diversity of poultry products that we enjoy today are a modern business enterprise.

During the early 1900s, most chickens were raised on family farms for their eggs, which were sold as a source of income. Chickens were considered as a special occasion or holiday meal.

Hens typically start laying eggs at five to six months old. For chickens hatched in February, you can expect them to begin laying in mid-summer, when chickens often are the most productive. The average chicken would lay between 80-150 eggs per year. Older chickens were called stewing hens or old hens and were typically stewed or brined and cooked slowly in the oven to make them tender.

Today, there are roughly 280 million laying birds in the U.S. They lay approximately 75 billion eggs per year. Chicken has surpassed beef as the most consumed meat in America.

Many farmers markets have fresh, local, free-range chickens available for sale. If you keep your eyes and your mind open, there also are many varieties of fruits and vegetables, like ramps, that pair beautifully with chicken that you won't find at any other time of the year. Ramps, also known as wild leeks, are a luxury of the season.

Because of their short season, ramps are a lesser known member of the allium family, which includes onions, leeks and garlic. They grow wild, mainly in the eastern part of the United States. Ramps also can be found on the side of mountains, in forests and along creek bottoms all the way to Missouri and up to Canada. Festivals have sprung up in their honor, most notably in North Carolina and West Virginia.

For those in the know, what makes the desire even stronger is that ramps are not easily cultivated. So most times, the ramps you find, even at the farmers market, are harvested from the wild. Besides their unique taste and rarity, ramps are high in vitamins A and C.

If you are fortunate to find ramps, prepare them quickly, as their delicate leaves don't hold up well. They can be substituted in any recipe that calls for spring/green onions, scallions or garlic and vice-versa. Use caution with amount you use, because a little of this pungent vegetable goes a long way.

This recipe for Spring Chicken With Ramp Pesto showcases the delicious flavors of fresh "spring" chicken with the vibrant punch of ramps.



Attention: All retired and mond, on Friday, April 5th former National Guard mem- and on the first Friday of each

on the festival website: www. test. Categories from youth to mountainmushroomfestival. adults are noted on the guidethe Arts & Crafts Booths, Fun- 606 723-1233 for further ingus 5K & 2K Run/Walk, Pa- formation.

org. The applications are for lines. Contact the festival at

Mondays & Wednesdays @ 10:00am **Body Fitness Exercise Classes**

Body Fitness classes are and are held on Monday and helpful for persons with arthri- Wednesday mornings, 10-11 cises and movement and build Court, off Stacy Lane. strength and flexibility.

Classes are instructed by Sister Loretta Spotila, RN, Sister Loretta at 723-8505.

tis, asthma, and difficult mov- a.m. at the Estill County UK ing. They involve gentle exer- Extension Office on Golden Donation is \$3.00 per class.

For more information, call

Wednesdays, now at 5:30pm

Beginner Yoga at Marcum-Wallace

cum & Wallace Hospital is Gomez. The cost is one nonheld in the Mercy Room each perishable food item for Help-Wednesday from 5:30 to 6:30 ing Hands Outreach Ministry.

Beginner Yoga class at Mar- p.m. with instructor Laritza



The Veterans Benefits Field Representative will be at the Estill County Public Library, 246 Main Street in Irvine, on Thursday, April 4th and normally the first Thursday of each month. The hours are 1:30 p.m. until 3:30 p.m.

Veterans and their dependants will receive assistance filing for Federal and State veterans benefits. This service is provided free of charge by the Kentucky Department of Veterans Affairs. To apply, veterans need to furnish copies of pertinent documentation to verify eligibility. For further information, please call toll free within Kentucky, 1-866-376-0308, to speak with a Veterans Benefits Field Representative.

Thursday, April 4th @ 5:30pm

Kiwanis Club of Irvine-Ravenna

Session Room.

Academic Cultural Night. president. Service is at the heart of every Kiwanis Club, no mat- wanis!

The Kiwanis Club of Ir- ter where in the 80 nations vine-Ravenna will meet where Kiwanis Clubs are Thursday, April 4, 2019, located. Members focus on 5:30 p.m. at Steam Engine's changing the world by serving children, one child and A recent donation given one community at a time. by Kiwanis has been for the Jeff Hix is the current club

We invite you to join Ki-

p.m. at the Public Library.

25 and the KY Agate, Gem, families.

attend. Membership forms The program will be a will be available for any-"Show, Tell, & Trade". Plans one interested in joining the will be made for the Agate group. Yearly dues are \$15 Hunts on April 23, 24, and for individuals and \$20 for

Tuesday, April 9th @ 5:30pm **Estill Democrat Woman's Club**

Estill County Democrat month at the Estill County Woman's Club will meet Golf Club from 5:30-7 p.m. Tuesday, April 9th, and the Come, join us. Together we second Tuesday of each can make a difference.

Tuesday, April 16th @ 6:30pm Estill County Lions Club

The Estill County Lions at 6:30 p.m. Club will meet Tuesday, April 16th, and on the first and third part of Lions Club Internation-Tuesday of every month at the al, with 1.35 million members

Estill County Lions Club is Irvine First Christian Church in 205 countries around the meeting room on Main Street world.

Thursday, April 18th @ 1:00pm Eddie Price as Roscoe Tarleton Goose

be presenting Eddie Price as became the leading money Kentucky Derby Winner Ros- winning jockey at Churchill coe Tarleton Goose on Thurs- Downs and rode Donerail to day, April 18, 2019, starting at victory in the 1913 Kentucky 1:00 p.m., at the Estill County Derby which was a stunning Public Library, 246 Main victory and set a record for the Street in Irvine.

Kentucky Humanities will h is family out financially and longest odds for a Derby win-

Goose began riding to help ner, 91:1, which still stands.

Monday, April 22nd @ 6:30pm **Democrat Executive Committee**

crat Executive Committee brary, 246 Main Street. will be meeting Monday, April 22 at 6:30 p.m., and the you can email Estillcoun-4th Monday of every month tydemocrats@gmail.com.

The Estill County Demo- at the Estill County Public Li-

Tuesday, May 7th @ 7:00pm

Estill Historical Anniversary Dinner

Aldersgate on Tuesday, May days between 10 and 4.

The Estill County Histori- 7, 2019. Meal tickets need to cal and Genealogical Society be purchased by April 28th, will be celebrating 38 years of please contact a member or research and preservation at stop by the Museum on Satur-

SPRING CHICKEN WITH RAMP PESTO

1/2 cup pine nuts, pistachios or almonds 6 ounces ramps

- 1/2 cup flat-leaf parsley, packed
- 1/2 cup freshly grated Parmesan cheese, prefer ably Parmigiano-Reggiano
- 1/4 teaspoon lemon zest, plus the juice of 1 lemon

3 garlic cloves, peeled

- 2/3 cups extra virgin olive oil
- 1 teaspoon ground black pepper
- 1 teaspoon salt

1/8 teaspoon red pepper flakes or ground cavenne pepper

- 1/2 cup dry Panko breadcrumbs
- 3 pounds (4 to 6) chicken breasts
- 2 tablespoons poultry seasoning

1. Heat to 350 F. Spread the nuts in a single layer on a baking sheet, and toast until golden, approximately 3 to 5 minutes. Shake the pan every 2 minutes to prevent burning. Set aside to cool.

2. Meanwhile, wash the ramps thoroughly. Trim off and discard the root tips (just the tips, not the bulbs). Slice in half, separating the leafy green tops from the long stems and bulbs. Chop the stem side into approximately 1-inch pieces. Set the stems aside.

3. Blanch the ramps to keep them green. Bring a large pot of water to a boil. Place ice, salt and water in a bowl. Add the green tops to the boiling water and blanch until bright green, approximately 15-30 seconds. Transfer the greens to the ice water to halt the cooking process. Drain and then squeeze out most of the excess liquid.

4. Add the nuts, the ramp tops and blubs, the parsley, Parmesan, lemon zest and juice, and garlic to a food processor. Pulse several times to chop, scraping down the sides of the bowl as needed. With the machine running, add 1/3 cup olive oil, 1/2 teaspoon of the salt, black pepper, the pepper flakes or cayenne, and breadcrumbs, and pulse until combined.

5. Place chicken on a rimmed baking sheet. Season chicken on both sides with the poultry seasoning. Divide pesto mixture on top of the chicken breasts, making sure they are evenly covered. Drizzle remaining olive oil over the chicken. Bake for 30 minutes, until the pesto topping browns and the chicken juices run clear. Serves 8.

TIP: The pesto can be stored in the refrigerator for up to 5 days, or frozen for up to 3 months.

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 <u>www.divapro.com</u>. 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.

For additional information