

# 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>

## Daytime

### Al-Anon Daytime Meetings

Al-Anon is a fellowship of relatives and friend of alcoholics who believe their lives have been affected by someone's drinking. Its single purpose is to help families and friends of alcoholics. If you would be interested in a daytime meeting, please contact Amanda Webb/West Care at 726-0385.

## Available Now

### Flu Shots Are Now Available

Flu shots are now available at the Estill County Health Department. Insurances accepted include Medicaid, Medicare and Humana (state employees). Cost for self-pay is \$25.00. Call 606-723-5181 for more information.

## Thursdays, 7-8:30pm

### Estill County Chorus Rehearsals

Estill Chorus rehearsals have begun! Join us now and be a part of the fun as we prepare for the annual Christmas Concert. The Estill Chorus meets Thursdays, 7:00 - 8:30 p.m. in the fellowship hall of the First Christian Church on Main Street in Irvine. There is no audition. Everyone welcome!

## Fridays, 6:00 to 8:00pm

### Estill Appalachian Dulcimers

The Estill County Appalachian Dulcimer Club meets every Friday from 6 to 8 p.m. at the First Christian Church, Main Street, Irvine. Anyone who plays an Appalachian Dulcimer or anyone who is interested in playing one is welcome to attend.

## Thursday, November 21st @ 6:00pm

### Herb Club Thanksgiving Meal

Garden Thyme Herb Club will be meeting at 6 p.m. on Thursday, November 21, 2013, in the fellowship hall of New Beginning Church. The meeting will begin with a traditional Thanksgiving meal. Members are asked to bring potluck dishes. Following the meal, Carol Haller will be presenting ginger as the herb of the month. The meeting will end with Bingo. The prizes are white elephant gifts that participants bring. Everyone is invited to this meeting. For more information, please call (606) 723-3096.

## Thursday, November 21st @ 7pm

### Four Seasons Garden Club Workshop

"Fresh Greenery Wreaths" will be the topic for the Four Seasons Garden Club's workshop on Thursday, November 21. Members will be using a variety of fresh greenery to make wreaths for the holiday season. The workshop will be at Ravenna Greenhouse at 7 p.m. The Four Seasons Garden Club is a member of the National Council of State Garden Clubs, Inc. and invites anyone interested in gardening to join. For more information contact Patti Reese, club president.

## Thursday, November 21st @ 7pm

### Kiwanis Club Farm-City Banquet

The Kiwanis Club of Irvine-Ravenna will host the Farm-City Banquet Thursday, November 21st at Michael's Restaurant in Ravenna. The banquet will begin at 6:30 p.m. Kevin Evans, from Evans Orchard, in Scott County will be the speaker. The banquet, which is held annually, honors the farmers and farm related businesses in Estill County. Heritage Farmer and Heritage Business awards will be presented.

## Saturday, November 23rd

### FBLA's "Light Up Rivertown"

It's that time of year again! Estill County High School FBLA will be hosting Light up Rivertown on Saturday, November 23, 2013 at the Estill County Courthouse. Various booths will be set up inside the courthouse, and several local bands will be performing on the courthouse steps. If you are interested in participating in this event by setting up a booth or providing entertainment, please call Connie Witt at Estill County High School at 723-3537.

### Light Up Rivertown Schedule of Events

- 8:00 Craft/Christmas Fair Set Up (Court House)
- 10 - 6 Craft/Christmas Fair Open to Public (Court House)
- 10 - 6 Pictures with Santa (A break will be taken for Storytime and Tree Decorating at 4:00)
- 12 - 6 Entertainment on the Court House steps
- 2 - 5 Horse and Carriage Rides (Donations for riding. Either money or non-perishable food. Please be generous. It is to feed children in Estill County.)
- 2 - 6 Christmas Cookie Decorating for Children (Free)
- 2 - 6 Face Painting for Children (Free)
- 10 - 3 Children enter Decorated Gingerbread Houses. Winners to be announced at tree lighting.
- 6:00 Tree Lighting Ceremony

## Saturday, November 23rd @ 5:30pm

### Eastern Star Dinner & Pantomime

Irvine Chapter #357, Order of The Eastern Star, will present a dinner-pantomime show on Saturday, November 23, 2013, at the lodge hall, located on Broadway in Irvine. Dinner will be served at 5:30 p.m. in the lodge hall dining room, and the pantomime show will begin at 6:30 p.m. Cost of both the dinner and the show is \$10.00. The public is invited to come and join us for a night of good food, fun and lots of laughter. For tickets and to make reservations, call Phyllis Noland at (606) 723-6310.

## Tuesday, December 3rd 2 6pm

### Historical & Genealogical Society

The Estill County Historical and Genealogical Society will meet at 6 p.m. on Tuesday, December 3, 2013, at the Museum on Broadway for the Christmas Potluck. The 2014 calendar will be available soon. The Estill County Pictorial History, WWII Book, the School Book, and the two volumes of the Cemetery Books are still available at the Museum on Saturdays.

## Friday, Dec. 6th & Sunday, Dec. 8th

### An Estill Hometown Christmas

We invite you to join us as the Estill Chorus presents its annual musical concert to kick off the holiday season! Featured on the program once again will be the lively offerings of the Estill High School Jazz Band as well as Estill County's own gifted pianist, Jeremie Michael. Save the date! Friday, December 6 at 7:00 p.m. and Sunday, December 8 at 3:00 p.m. at Calvary Baptist Church.

## Saturday, December 7th, 10am-4pm

### Estill Arts Council's Annual Christmas Arts & Crafts Show

The 10th annual "Christmas Arts & Crafts Show" will be Saturday, December 7, 10 a.m. - 4 p.m. at the Central Office Gymnasium, 253 Main Street in Irvine. The Estill Arts Council will offer unique gifts for sale from local artists and craftsmen, live entertainment, free children arts activities, visit from Santa, a silent auction of arts and crafts items, concession stand with chili and hot dogs, 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 has been approved.

## Saturday, December 7th @ 10am

### Kiwanis Christmas Parade and Elizabeth Witt Christmas Party

The tradition continues! Elizabeth Witt started the Christmas Party for the children of Estill County 33 years ago and wanted every gift to be wrapped. The tradition will continue with the Irvine-Ravenna Kiwanis Parade and the annual Elizabeth Witt Christmas Party on Saturday, December 7. The parade will begin in Ravenna at 10:00 a.m. and proceed on Broadway to the Irvine First Christian Church on Main Street where the Elizabeth Witt Christmas Party will be held in the basement. Upon the arrival of Santa Claus and Mrs. Claus gifts will be given. Gifts will be given until 1:00 p.m. The Kiwanis Club and Mrs. Witt's party committee hope to make this a special day for the children of Estill County. Churches, schools, fire departments, businesses, and organizations can participate by entering a float, band, marching group, antique car, or other Christmas related parade unit. Prizes will be awarded for the parade in the amount of \$100, \$50, and \$25 for 1st, 2nd, and 3rd place respectively for the most attractive float. The float with the best children's theme will receive \$50. Contact Kiwanis Club member, Richard Snowden, 723-2135, or Tom Bonny, 723-5694, about entering a unit in the parade. There is no entry fee to participate in the parade. Line-up for the parade will be in Ravenna on 5th St. at 9:15 a.m.

View Recent Deaths At  
<EstillTribune.Com>

*Jimmie L. Johnson, DMD, PSC*  
**Family Dentistry**  
87 Wildwood Place (off Court St.)  
Irvine, Kentucky  
(606) 723-3213

5 S. Irvine Road  
Irvine, Kentucky  
**Rader's River Grill**  
Under the Irvine Bridge Chris Rader, Owner  
"The Only Floating Restaurant in Ky."  
Now Open 6am For Breakfast!  
(606) 723-6439  
Try Our Sunday Buffet!

## Kitchen Diva

### Don't Let Mishaps Ruin Thanksgiving Dinner

by ANGELA SHELF MEDEARIS

After almost 35 years of cooking, I've had my share of Thanksgiving Day disasters! Here are some secrets to saving your sanity and your Thanksgiving dinner:

#### HOW TO DEFROST A TURKEY

You'll need at least 24 to 48 hours (about five hours per pound) to thaw a frozen turkey in the refrigerator. If you need to do a quick thaw, place the wrapped, frozen turkey in your kitchen sink or a large container like an ice chest. Cover the turkey with cold water. Drain and refill the water every half-hour because as the bird thaws out, the water will get warmer. Using this method, the turkey will thaw at the rate of about a half-hour for each pound.

#### PREPARING THE BIRD FOR COOKING

Remove the giblet package (neck, livers, heart and gizzards) from inside the cavity of the bird AND check the neck cavity. Some manufacturers place the giblet package in the neck cavity and others place it inside the cavity closest to the legs.

Most turkeys come with the legs already trussed (crossed and secured with a metal or plastic bracket). If you're not going to stuff your bird, there's no need to truss the legs. Trussing an unstuffed bird hinders the hot oven air from circulating inside and around the legs. This means that the dark meat will take longer to cook and the breast meat will cook faster and probably dry out before the legs ever get completely done.

#### THE TURKEY ISN'T DONE

Don't rely on the "pop-up" timer in the turkey, as it usually means that the breast is overcooked and the dark meat isn't done. If the dark meat isn't done, remove the wings and breast meat from the rest of the turkey, in one piece, if possible. Cover the breast and wing portion with foil and set it aside. Put the drumsticks and thigh portion of the turkey back into the oven to continue cooking until done. You can re-assemble the whole turkey and garnish it, or just cut it into serving portions and arrange it on a platter



Empire Kosher photo

#### STUFFING SAVERS

If the stuffing/dressing is too wet, spread it out in a thin layer on a sheet pan so that it will dry quickly. Place it back into the oven for 5 to 7 minutes. If it's too dry, add more pan drippings or chicken broth to the mixture. If you don't have anymore drippings or broth, you can combine a chicken bouillon cube (if you have one), along with a teaspoon of poultry seasoning, three tablespoons of butter and 1 cup of water. Cook the mixture in the microwave for 3 to 5 minutes or until it comes to a boil. Stir to combine and then add it, a little at a time, to the dressing until it's moist.

#### SOUPY MASHED POTATOES

You can add unseasoned dry breadcrumbs to soupy mashed potatoes to absorb any excess liquid.

#### GRAVY RESCUE TIPS

If the gravy is lumpy, pour it through a strainer into a new pan and bring it to a simmer, stirring gently. If it's too thin, mix a tablespoon of melted butter with a tablespoon of flour. Bring the gravy up to a boil and whisk in the butter mixture to thicken your gravy. If the gravy is too thick, add a little more chicken broth, pan drippings or a little water and butter to thin it out.

#### BURNT OFFERINGS

If the turkey begins to burn while it's roasting, flip the bird over immediately and continue to cook it. After the turkey is done, you can remove and discard any blackened skin and about half an inch of the meat below any burnt area. Slice the remaining breast meat, arrange it on a platter and ladle gravy over it.

If your vegetables or gravy burn on the bottom, carefully remove the layer that isn't burned into another pot or serving dish. DON'T SCRAPE THE BOTTOM OF THE PAN.

If the dinner rolls are burned on the bottom, just cut off as much as you can, butter them, and fold them in half to cover the missing ends.

Whipped cream is the perfect "make-up" for desserts that aren't quite up to par. You can cut the top layer off a burnt pie and cover it with whipped cream.

Hopefully, these tips will rescue you from any Thanksgiving Day disasters, but remember, it's about gathering together to give thanks with the people you love -- not the perfect meal! Have a blessed Thanksgiving!

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Angela Shelf Medearis is an award-winning children's author, culinary historian and 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 and go to Hulu.com. Recipes may not be reprinted without permission from Angela Shelf Medearis.

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**ONLY WEEKS REMAIN!**  
Before GED test scores expire  
**NEW evening math classes**  
**6:00-8:00 PM**  
**Call 723-7323**  
The GED changes Dec. 18th  
Present scores will not be valid