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

relatives and friend of alco-holics. holics who believe their lives one's drinking.

Its single purpose is to help Care at 726-0385.

Al-Anon is a fellowship of families and friends of alco-

If you would be interested have been affected by some- in a daytime meeting, please contact Amanda Webb/West

Available Now

Flu Shots Are Now Available

at the Estill County Health Department. Insurances accepted include Medicaid, Medicare more information.

Flu shots are now available and Humana (state employees). Cost for self-pay is \$25.00 Call 606-723-5181 for

Available Now

FREE Tdap Vaccines At HD

The Estill County Health Tetanus, Diphtheria and Per-10 years and older.

Tdap vaccinates against cine! 723-5181

Department has FREE Tdap tussis (Whooping Cough). vaccines available for anyone Call or walk in any week-day morning for your FREE vac-

Fridays, 6:00 to 8:00pm

Estill Appalachian Dulcimers

The Estill County Appala-Main Street, Irvine

Anyone who plays an chian Dulcimer Club meets Appalachian Dulcimer or every Friday from 6 to 8 p.m. anyone who is interested in at the First Christian Church, playing one is welcome to

Tuesday, December 3rd @ 6pm

Historical & Genealogical Society

for the Christmas Potluck. The 2014 calendar will on Saturdays.

The Estill County Histori- be available soon. The Escal and Genealogical Society till County Pictorial History, will meet at 6 p.m. on Tues- WWII Book, the School day, December 3, 2013, at Book, and the two volumes the Museum on Broadway of the Cemetery Books are still available at the Museum

Wednesday, December 4th, 7:30a-3:00p

St. Elizabeth Basement Sale

St. Elizabeth Church on hold and misc. items. 5th Street in Ravenna, will from 7:30 a.m. until 3 p.m.

the family, as well as house

In addition to the Basement have a Basement Sale on Sale there will be a Clearance Wednesday, December 4th, Sale in the church hall, of all the Christmas Bazaar items. Nice winter clothing for all Many bargains!!!

Thank You

The family of Jerry Brandenburg would like to thank everyone who offered prayer support with condolences during this time of difficult loss.

Words could never express the appreciation of

comforting words, cards, gifts, flowers and food. Your outpouring of love will always be cher-

Philippians 1:2-4

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



1197 Winchester Road Irvine, Kentucky **Several Booths to Choose From** Primitives And Much More! Stop by and look around! **Antiques, Glassware & Much More** We • Buy • Sell • Tracle
Always Looking for Good Furniture

Irvine Flea Market

1197 Winchester Road Irvine, KY **Call 726-9512 Ask for Tammy**

Friday, Dec. 6th & Sunday, Dec. 8th **An Estill Hometown Christmas**

its annual musical concert to pianist, Jeremie Michael. kick off the holiday season!

We invite you to join us School Jazz Band as well as as the Estill Chorus presents Estill County's own gifted

Save the date! Friday, De-Featured on the program cember 6 at 7:00 p.m. and Sunonce again will be the lively day, December 8 at 3:00 p.m. offerings of the Estill High at Calvary Baptist Church.

Saturday, December 7th, 10am-4pm

Estill Arts Council's Annual Christmas Arts & Crafts Show

mas Arts & Crafts Show" will tion of arts and crafts items, a.m. - 4 p.m. at the Central Office Gymnasium, 253 Main Street in Irvine.

The Estill Arts Council from local artists and craftslive entertainment, free children arts activities, has been approved.

The 10th annual "Christ- visit from Santa, a silent aucbe Saturday, December 7, 10 concession stand with chili and hot dogs, and 50/50 pot.

Only original artwork, handmade crafts, and baked goods (individually wrapped) will offer unique gifts for sale are eligible for entry. No canned goods can be sold unless home based processing

Saturday, December 7th @ 10am

Kiwanis Christmas Parade and Elizabeth Witt Christmas Party

Christmas Party for the children of Estill County 33 years ago and wanted every gift to be wrapped.

with the Irvine-Ravenna Kiwanis Parade and the annual Elizabeth Witt Christmas Party on Saturday, December 7.

on Main Street where the receive \$50. Elizabeth Witt Christmas Party will be held in the base-

given until 1:00 p.m.

The tradition continues! to make this a special day for Elizabeth Witt started the the children of Estill County.

Churches, schools, fire departments, businesses, and, organizations can participate by entering a float, band, The tradition will continue 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 The parade will begin in for 1st, 2nd, and 3rd place Ravenna at 10:00 a.m. and respectively for the most atproceed on Broadway to the tractive float. The float with Irvine First Christian Church the best children's theme will

Contact Kiwanis Club member, Richard Snowden, 723-2135, or Tom Bonny, Upon the arrival of Santa 723-5694, about entering a Claus and Mrs. Claus gifts unit in the parade. There is will be given. Gifts will be no entry fee to participate in the parade. Line-up for the The Kiwanis Club and Mrs. parade will be in Ravenna on Witt's party committee hope 5th St. at 9:15 a.m.

Tuesday, December 10th @ 10:30am **GTE/Sylvania Employees Meeting**

Winchester GTE/Sylvania/ group will travel to Mount Osram/UAW retirees will be Sterling for lunch at the Catmeeting at 10:30 a.m., Tues-tleman's. day, December 10, 2013 at the Union Hall on Bloom- former Sylvania employees field Road in Winchester.

After a short meeting, the lunch!

All Sylvania retirees and are welcome to join us for

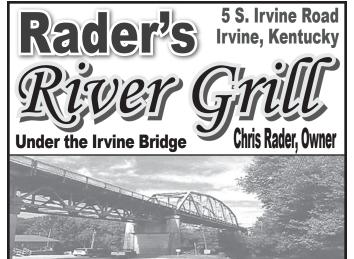
View Recent Deaths At <EstillTribune.Com>

Friday, December 13th @ 10:00am

Holiday Centerpiece Workshop

The Estill County Extension Service and the Estill County Extension Homemakers are sponsoring a Holiday Centerpiece Workshop on Friday, December 13th, 10:00 a.m. to Noon at the Extension Office. Anyone attending will need to bring their own standard size dinner plate. Mike Reed, Powell County Agriculture and Natural Resources Extension Agent, will show everyone how to take a dinner plate and make a centerpiece from natural materials found in the backyard. Cost of the class is \$10.00. You will need to pre-register and pre-pay by Wednesday, December 11th.

Educational programs of the Cooperative Extension Service serve all people regardless of race, color, age, sex, religion, disability or national origin.



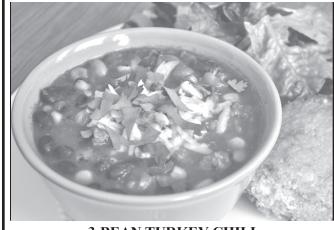
"The Only Floating Restaurant in Ky." **Now Open 6am For Breakfast!** (606) 723-6439 Try Our Sunday Buffet!

Kitchen Diva **New Ideas for Leftover Turkey**

by ANGELA SHELF MEDEARIS

Some folks think that the leftovers are one of the best parts of the Thanksgiving holiday. With a little imagination and safe food handling, you can create a new twist on leftover turkey and side dishes.

When you reheat the turkey, stuffing or gravy, make sure it reaches a temperature of at least 165 F. Here are a few creative ideas for using your leftover turkey, dressing and vegetables that are sure to become new holiday traditions!



3-BEAN TURKEY CHILI

Adding the crushed tortilla chips helps to thicken the chili and adds a delicious corn flavor to the dish. It's a great way to use up those broken chips in the bottom of the bag!

2 teaspoons cooking oil

1 medium onion, chopped 1 cup chopped celery

3 cloves garlic, chopped

1 tablespoon chili powder 1 tablespoon ground cumin

1 teaspoon salt

1 teaspoon ground black pepper

1 can (28-ounces) diced tomatoes, undrained 1 jar (16-ounces) hot or mild chunky salsa

1/2 to 1 cup turkey gravy (optional)

2 cups cubed cooked turkey

1 (15-ounce) can white beans, drained and rinsed

1 (15-ounce) can black beans, drained and rinsed

1 (15-ounce) can pinto beans, drained and rinsed 1/2 cup finely crushed tortilla chips

1. Heat the oil in a heavy saucepan over medium heat. Add onions, celery, garlic, chili powder, cumin, salt and pepper. Cook until onions are clear. Add the remaining ingredients and stir until well-combined.*

2. Bring to a boil, cover and reduce heat to a simmer for 30 to 45 minutes, stirring occasionally. Serve with shredded Cheddar cheese, sour cream, chopped onions and/or jalapenos or the toppings of your choice. Serves

*Slow-Cooker Option: You can place all of the ingredients into a slower cooker at this point and cook it on low for 4 to 5 hours, if desired.

TURKEY AMERICANA SALAD

Use your leftover turkey, vegetables (left-over Brussel sprouts, roasted vegetables, broccoli, cauliflower or asparagus also work well) and cranberry sauce in this salad, which is a tribute to traditional Thanksgiving fla-

2 cups shredded leftover turkey meat

2 stalks celery, sliced

1/2 cup celery leaves, coarsely chopped, plus more whole leaves for garnish

1 crisp apple, such as Gala or Macintosh, cored and chopped

1/2 cup cooked whole kernel corn

1/2 cup cooked green beans

1/2 cup pecans, toasted, and coarsely chopped

1/2 cup cranberry sauce 1/2 cup non-fat yogurt

2 tablespoons mayonnaise

1 teaspoon salt

1 teapoon ground black pepper

4 cups baby spinach

1. In a large bowl, gently toss the turkey, celery, celery leaves, apple, corn, green beans and pecans until combined. In a small bowl, whisk together the cranberry sauce, yogurt, mayonnaise, and salt and pepper until well-combined. Add the dressing to the turkey mixture and toss gently to evenly dress the ingredients.

2. To serve, spread the baby spinach evenly onto a serving platter, top with the dressed salad, garnish with celery leaves and serve immediately. Serves 4.

TURKEY DAY WRAP

4 (10-inch) flour tortillas

2 tablespoons mayonnaise

4 large slices cooked turkey 1 cup leftover dressing, warmed (optional)

4 slices cooked bacon 4 slices of tomato

1 cups shredded coleslaw or lettuce 1/2 cup chopped purple onion

1/2 cup shredded Cheddar cheese Wrap the tortillas in a paper towel. Sprinkle with wa-

ter on both sides. Warm in microwave for 10 to 15 seconds. Spread each tortilla lightly with mayo. Divide the turkey and dressing, if desired, and put an equal amount on each tortilla. Add a slice of the bacon and tomato, and an equal amount of the coleslaw or lettuce, onions and shredded cheese to each tortilla. Wrap tightly and serve. Serves 4.

(Additional information provided by Jessica Kovarik, RD, LD, former Extension Associate, University of Missouri Extension.)

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 Med-

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