

Riverview Place



Times Remembered Betty A. Young

One day last week when the weather was nice I decided to visit a new business in Irvine, The Riverview Place, LLC. It is located at 105 Main Street in the old Riverview Hotel that was originally built in 1913. It is listed on the National Register of Historic Places.

There are over 40 vendors, (they are increasing everyday), that offer antiques, primitives, arts & crafts, quality homemade jewelry, soaps, and candles, cards, quilts, and handcrafted wood items. They are open Monday-Saturday from 9-6 and on Sundays, 1-5.

It is so meticulously decorated; every booth is very

neat, clean and inviting. I love to visit antique malls; but this place is a unique.

Upon entering there is a long wooden stair case going to the second floor. It is beautiful and with all the wood; that is original and oak. I would love to see it all renovated. Renovating older structures can get expensive.

The hotel was owned and operated by Kenneth Bush in the 1940s thru the 1960s and was later owned and operated by Letcher Shepherd according to the Estill County Historical Book, "200 years in Pictures of Estill County, Kentucky," published in 2008.

by the Estill County Historical and Genealogical Society. The hotel served the L&N Railroad and later CSX Railroad when railroaders were making runs from Hazard to Ravenna during the railroad boom. The hotel has 55 rooms I was told.

The first floor on the left side previously was a restaurant owned by Willie Jo Arvin, my cousin. My sister, Margaret worked part time for her. Also, I remember when I was in high school, Forest Gay had a barber shop in the front of the hotel.. I remember "Lightening," shining shoes out front too.

I heard it also was a hospital at one time. I am sure there are many other people in our community that probably know many more stories about the hotel than I do; I am just sharing my recollections.

Several medical offices have been located there. Dr. Patterson had his office and apartment there for several years until he moved to Lexington and sold the property to the Estes' who own and operate Riverview Place. Rebecca is a retired school teacher and Willis is a realtor and auctioneer both well known in our community.

I like watching a program on HGTV called Rehab Addict; well this hotel could qualify on this program to be restored. All of the first floor has been redone and the booths are full of nice merchandise. The second floor is about 90% occupied

and they are still renting to vendors. The third floor is also available.

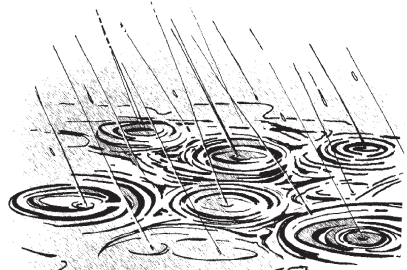
The views are beautiful from the third floor overlooking the river and the railroad tracks on one side and the mountains on the other side. When all the trees come out it will be even prettier.

I just love the place and I am happy that Rebecca and Willis Estes have purchased the building and established a new business in downtown Irvine. I wish them the best of luck in their new endeavor. I know I will be visiting there quite often!

Kentucky is in the Final Four; they sure have made a believer out of me. A month ago I would have never dreamed we would be in the NCAA Tournament. I'm so happy for them and hope they go all the way. Good Luck on Saturday. GO CATS!

THE ILLUSTRATED BIBLE

Let us know, let us pursue the knowledge of the Lord.
His going forth is established as the morning;
He will come to us
like the rain,
like the latter and former rain
to the earth.
HOSEA 6:3



Is Anyone Listening?

by BOB CASEY, Preacher
Church of Christ, 262 Broadway, Irvine, KY

Someone has said: "Preach what you know about." This is very good advice to every gospel preacher. I will be presenting for the next three weeks why I believe that gambling is wrong in every way. Whether it be in casinos, boats, illegal houses, and yes, yes, it does include our state's lottery schemes from so-called scratch off tickets to the power ball, these are nothing more than a blight of shame upon our society. We have been flooded with these in all our gas stations, convenient stores, K-marts, even in most grocery stores. Gambling on lottery tickets is probably the most deceiving of all sins committed by many people. Some who claim to be Christians are caught up in this scheme as well. Ask yourself this question: "What is good about gambling?" Another thing that is troubling is: why so much silence from the pulpits across America. Bro. Keith Greer said upon preaching a lesson on gambling, he had a visitor to reply, saying: "I have been a member of the church for 42 years, and this is the first message I have heard upon gambling." Is it because Satan has lulled us all to sleep believing that this is not an evil practice? Our question is: what does the Bible say on this subject? I hope that in the next three series we will be more informed upon this evil blight.

Just recently, a preacher said unto me: "Well, the Bible doesn't have anything to say against the lottery." This prompted my think concerning the error. So here I come. How is gambling defined? To play a game for many or other stakes, to stake money or anything of value upon an uncertain outcome, to hazard, or to wager (Webster's Dictionary). There are two elements of gambling: (1) a stake involved whereby one stands to gain at the loss of another depending upon a chance, hence a win-lose situation (2) always gambling has someone who will suffer loss.

Then there are many types of gambling. Check deals, raffle tickets, sports events, slot machines, bingo games, lottery tickets, poker, even matching pennies, pool, etc. These are all forms of gambling that exist right in our county.

Then there is the motivation of the gambler. All motivation of gambling is essentially covetousness! The gambler seeks to gain the wealth of another uncaring about his loss. Hit the Jackpot - Strike it rich - Change your life with one pull. So is the chance of making money without any effort on our part. Getting something for nothing. Do people gamble or lose? If so, any casino or lottery in our county will probably be happy to get your business. Sadly, I have personally seen individuals empty their pockets and change purses to gather enough money to buy one scratch off ticket when they did not even have enough left to buy a loaf of bread. How many paychecks have gone the way of the gambler even to the point of family suffering?

In closing, by playing the lottery, just what are you teaching your children? Make no mistake about it, they most likely will imitate you when they grow up. Think about it!

Next week, arguments offered to defend and justify gambling. Keep this lesson for a complete three-part lesson.

Sincerely, Bob Casey, 1-859-369-4165



Justin came home from school with a note from his teacher. After handing it to his father he stood quietly as he read it out loud. "Mr. Brady, Justin started a fight during recess today and was sent to the principal's office. Please discuss this matter with him and decide what punishment he should receive."

After reading the note, his father looked him in the eyes and said, "Justin, I'm really disappointed in you. I never thought you would do something like that!"

"Dad," cried Justin, "it wasn't my fault. It was Danny's. He hit me first. Cross my heart and hope to die if I am not telling the truth!"

No one enjoys being judged for wrong doing.

We all want to believe that we live a life that reflects clean hands, a pure heart and a mind free of evil thoughts. But if we were to be questioned and asked if we lived up to those character traits, not many of us would "cross our hearts and hope to die" if challenged.

David knew that his hands were not clean nor his heart pure nor his mind free of evil thoughts. So, he appealed to the mercy and grace of God and cried out to Him and said, "Declare me righteous, O Lord, for I am innocent, O Most High."

That wonderful declaration of David was finally and fully answered in Christ. When he called for the righteousness of God to declare him innocent, he knew that it was in God's nature to forgive him for his sins and to deliver him from his sinful behaviors.

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BIBLE TRIVIA

- by Wilson Casey
1. Is the book of III Corinthians in the Old or New Testament or neither?
 2. What visual aid did Jesus use on answering, "Who is the greatest in the kingdom of heaven"? Sea, Ant, Leper, Child?
 3. On which isle was the Apostle John when he

experienced his revelation? Chittim, Elishah, Patmos, Dedan

4. Also called Azariah, what king of Judah was stricken with leprosy? Rezin, Uzziah, Horam, Jehu?

5. Who took a wife named Keturah after his first wife died? Abraham, Noah, Moses, Aaron?

6. From Acts 22, where was the birthplace of the Apostle Paul? Antioch, Philadelphia, Tarsus, Sinai

Bible Trivia answers are at the bottom of Page 9

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Kitchen Diva

Lamb -- A Universal Symbol of Spring

by ANGELA SHELF MEDEARIS

Lamb is a symbol of spring, and also has been an important religious symbol for both Jews and Christians. Lamb often is served during the Easter holiday and during some Jewish Passover Seder meals. The Jewish Passover is an historical festival, commemorating the exodus of the Hebrews from slavery in Egypt.

The origin of Passover, or Pesach, goes back more than 3,000 years as told in the Book of Exodus. God commanded Moses and the Jews to eat slaughtered and roasted paschal lamb with bitter herbs and matzah to symbolize the Passover sacrifice. God also instructed them to spread the blood of the paschal lamb on the doorposts and lintel above the door of the houses in which they will eat the paschal lamb. This act was God's sign to "pass over" the Jews' homes during the 10th plague, which killed the firstborn sons of the Egyptians as a punishment for enslaving the Jews.

Passover also celebrates spring and the new growth and harvest season, particularly the earliest barley and cereal harvest. Serving lamb is a central part of both Easter and Passover.

Lamb is the oldest domesticated meat species. In many countries, lamb is the major source of meat. Many Americans think of lamb as a springtime food, but it can be enjoyed year round. According to the USDA, each American eats almost a pound of lamb yearly. Lamb is meat from sheep less than a year old, making it especially tender. Most are brought to market at about 6 to 8 months old. If the phrase "Spring Lamb" is on a meat label, it means the lamb was slaughtered between March and October.

When selecting lamb, look for good marbling (white flecks of fat within the meat muscle), and meat that is fine-textured and firm. The meat should be pink and the fat should be firm, white and not too thick. The USDA quality grades are reliable guides. Chops can come from various primal cuts. "Loin" chops and "rib" chops are very tender. Less expensive "blade" and "arm" chops (from the shoulder) and "sirloin" chops (from the leg) can be just as tender, but they are not as visually attractive because the meat is separated by bands of connective tissue.

This recipe for Spiced Lamb Shanks is a flavorful but simple way to prepare lamb in the slow cooker, and is the perfect dish for your holiday celebration.



SPICED LAMB SHANKS

Lamb shanks are one of the most flavorful cuts of lamb. It has fat on the exterior that easily can be removed, and doesn't have fat that marbles throughout the meat, like most cuts of beef. Lamb also is high in B vitamins, zinc and absorbable iron.

- To Marinade:**
- 2 tablespoons poultry seasoning
 - 1 tablespoon ground cumin
 - 1 tablespoon ground coriander
 - 1/2 tablespoon curry powder
 - 1 teaspoon salt
 - 1 teaspoon freshly ground black pepper
 - 1/4 teaspoon cayenne pepper
 - 1/2 cup olive oil
 - 4 (18- to 20-ounce) lamb shanks
1. In a small bowl, mix together poultry seasoning, cumin, coriander, curry powder, salt, black pepper and cayenne pepper. Add oil and stir to make a paste. Rub the spice oil all over the shanks.
 2. Place shanks in a large, re-sealable bag or a bowl covered with plastic wrap; chill at least 1 hour or overnight, turning occasionally.

- To Cook:**
- 3 tablespoons olive oil
 - 1 large onion, sliced
 - 4 garlic cloves, smashed
 - 2 cups canned low-sodium chicken broth
 - 1 (15-ounce) can medium-hot diced tomatoes with peppers
 - 2 tablespoons apple cider vinegar
 - 2 tablespoons agave syrup
1. Place the marinated lamb shanks, onion and garlic in a large slow cooker. Pour in 1 can of low-sodium chicken broth around the edges of the slow cooker. Add the tomatoes, vinegar and agave syrup. Cook on low 8 to 10 hours.
 2. Serve lamb shanks with the sauce over whole-wheat noodles, couscous or brown rice. Makes 4 servings.

- Oven Variation:**
1. Preheat oven to 350 F. Heat olive oil in a medium Dutch oven until smoking. Sear shanks until golden brown, about 4 minutes per side. Remove to plate. Add onions and garlic and cook until caramelized. Add chicken stock, tomatoes, vinegar and agave syrup and bring to a boil. Turn off heat and add lamb shanks. Cover and bake in oven for 2 hours or until tender.
 2. Remove shanks. Turn heat to high, bring sauce to a boil and reduce the liquid by half. Serve sauce over the lamb shanks. Serve over whole-wheat noodles, couscous or brown rice.

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.