

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>

Saturday, June 7th, 9-5

15th Annual Berea L&N Day

History comes alive on Saturday, June 7th in Berea, KY during the 15th Annual L&N Day. Join current and retired railroad employees, train buffs, and "kids" of all ages in celebrating the last brick L&N Railroad Depot still standing between Cincinnati and Knoxville.

Built in 1917, this historic depot, now home to the Berea Welcome Center, will be filled with memorabilia for show and sale, exhibits,

working model trains, and much, much more! Visitors can collect a commemorative ticket and watch freight trains cruise by just a few feet from the platform.

Located in the heart of the Old Town Artists' Village, North Broadway, Berea, KY, This event is FREE and open to the public from 9 a.m. - 5 p.m.

For more information call 1-800-598-5263 or visit the web at www.berea.com

Saturday, June 7th @ 12:30pm

New Location!!!

Annual Lamb Family Reunion

The annual Lamb Family Reunion, for the family and friends of James W. & Agnes Gross Lamb, will be held on Saturday, June 7, 2014 at the

Irvine Masonic Lodge, 221 Broadway.

Doors will be open at 10:00 a.m. and lunch will be served at 12:30 p.m.

Saturday, June 7th, 9am-12 Noon

SAL Roadblock Fundraiser

The Sons of American Legion (SAL) at Post #79 will be having a roadblock fundraiser on Saturday, June 7th, 9 a.m. - 12 Noon in support of the scholarship fund, veterans

and the community.

Locations will be at east and west ends of the Proctor By-Pass, Shell Mart, and in Ravenna.

Saturday, June 7th @ 8pm

AL-79 New Officers' Dance

American Legion Post #79 will be having a new officers' dance on Saturday, June

7th at 8:00 p.m. for members and guests. Entertainment is by Todd Chaney.

Tuesday, June 10th @ 10:30am

GTE/Sylvania/Osram/UAW Retirees

The Winchester GTE/Sylvania/Osram/UAW retirees will meet for a short meeting at 10:30 a.m., Tuesday, June 10th at the Union Hall.

Following the meeting,

members and guests will travel to Ravenna for lunch at Michael's.

All Winchester Sylvania former employees and retirees are welcome for lunch.

Wednesday, June 11th @ 1:30pm

Citizens' Chemical Advisory Meeting

The next Kentucky Chemical Demilitarization Citizens' Advisory Commission and Chemical Destruction Community Advisory Board Meeting will be held Wednesday, June 11th at 1:30 p.m. at the Eastern Kentucky University Carl D. Perkins Building, Rooms A & B - Lobby Level Kit Carson Drive in Richmond.

Local leaders will discuss topics related to the Blue Grass Chemical Agent-Destruc-

tion Pilot Plant. Come to the meeting to observe committee members in action. There will be public comment periods throughout the meeting.

For More Information: contact the Blue Grass Chemical Stockpile Outreach Office by phone: (859) 626-8944, E-mail: bgoutreach@iem.com, Website: www.peoacwa.army.mil, Facebook: www.facebook.com/peoacwa or Twitter: www.twitter.com/acwanews

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, for anyone who plays.

Saturday, June 14th @ 4pm

ECHS Class of '59 Reunion

Estill County High School Class of 1959 will be having their class reunion, at Michaels on Saturday, June 14th, 2014.

We will meet at 4 p.m. at Michaels for fellowship followed by a meal and more fellowship and time to share with each other about where we have been what we have

been doing for the past 55 years. We all have many memories to share.

We invite everyone who was a part of the class to come and share memories with us. Teachers who taught us and helped us, we extend a special invitation to please come and join us as we celebrate this special occasion.

Saturday, June 14th, 11-5

Bryant-Callahan-McKinney GT

The Bryant-Callahan-McKinney Get-Together will be held Saturday, June 14, 2014, starting around 11:00 a.m. and continuing until around 5 p.m. at 560 Wagersville Road in Irvine.

Take off Ky-52 East at Shell Apple Mart onto South Irvine Road (KY-89S) and

go approximately 7 miles to KY-1209, turning left and continuing for a half mile. Get-Together will be held at the Callahan Cemetery.

Please bring a covered dish, lawn chairs, and beverages.

For more information, contact Diane Purvis, Grove McKinney or Gwen Hager.

Through Fathers Day, June 15th

Estill's Baby Bottle Fundraiser

The Estill County Center for Pregnancy & Parenting announces their annual Baby Bottle fundraiser. The Center is now open and serving clients and needs the support of our community to continue this much needed ministry.

From Mothers Day until Father's Day you can take a baby bottle home, fill it with your daily pocket change, cash or a check, and return it to the Center. That's it! This is such an easy way to help mothers, fathers and their babies!

Some local churches are participating and will have bottles to pass out to their families. Businesses may have a larger bottle for collection. Bottles coming from the Center are specially marked so you know where the money is going.

If you, your church or business would like to participate and have not been contacted, please call for more information and to reserve your bottles. 606-723-0184 or email: familyliferesources40336@gmail.com

Tuesday, June 17th @ 6pm

Art Council Membership Meeting

Estill Arts Council Annual Membership Meeting will be held Tuesday, June 17, 2014 at 6 pm. The meeting will be held at The "Old" Estill Springs Pavilion, Main St, Irvine. Nelle Williams will perform a monologue for our entertainment. EAC Members, Families, Friends

and Potential Members are invited to attend. Bring a covered dish for the potluck meal. Meat, fixings, and drinks are provided. Please RSVP by June 15th to Mary Reed at 723-4678/appcraft@windstream.net or Francine Bonny at 723-5694/tb@irvineonline.net.

Friday, June 20th @ 6:30pm

Central Ky. World War II Roundtable

The bi-monthly meeting of the Central Ky. World War II Roundtable will be held Friday, June 20th at 6:30 p.m. at Ryan's Restaurant in Richmond. Historian Dr. Paul Rominger

will give a presentation entitled, "The American Indian During World War II."

If you have questions, please call Phillip Seyffrit at 859-623-8979.

Saturday, June 21st @ 4-8pm

Hospice CP Volunteer Training

Hospice Care Plus New Volunteer Training will be held Saturday, June 21, 9 a.m. - 4 p.m., at the Compassionate Care Center in Richmond. Please RSVP to Julie at 859-626-9292 or hospice@hospicecp.org.

Volunteers are needed to work directly with patients and caregivers, with bereavement programs, on special events, and in the Berea office and Compassionate Care Center.

Saturday, July 26th

IHS 1964 Class Anniversary

The Irvine High School Class of 1964 will celebrate the 50th anniversary of its graduation at Natural Bridge State Park on July 26th.

If you are a classmate of this group please contact either Tim Monson (859-224-2368) or Tom Bonny (606-723-5694) or tb@irvineonline.net.

The classmates that we have not been able to make contact

with are: Alvin Ballard, Robert (Bobby) Farris, Myra French, Jimmy Hall, Alonzo Horn, Sue Northern, Beverly Shearer, Donna Shearer, Margaret Tipton, Ronnie Welch, Harold Dean Wells, and Frankie Yeager. If anyone has contact information regarding any of these people, please let one of us know, or ask them to contact us.

Info on Class Members Needed

1984 ECHS Class Reunion

The Class of 1984 planning committee has been working hard on planning a fun-filled, 30-year class reunion.

Please call or text Belinda Fox Puckett at (859) 358-1403 or Vickie Miller Singleton at (859) 582-8138.

You can also join our "ECHS Class of '84" face-

book page and leave your address on there or private message for Vicki or Belinda.

Go ahead and mark your calendars for September 12 & 13. All the details will be in the letter we will mail to you, and we will also post it on our "ECHS Class of '84" facebook page.

BROWN FARM MEATS

located inside Discount Tobacco
389 Richmond Road in Irvine, KY

M-F, 9-6, Saturday, 9-Noon

(606) 643-5107 or (606) 643-5758

Kentucky Proud Certified

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Products

Boston Butt Pork Roast . \$3⁵⁰/Lb.

(Great for Pulled Pork)

Sausage \$3⁵⁰/Lb.

(Hot, Medium or Mild)

Whole Cured Ham \$3⁵⁰/Lb.

(Sliced is \$4.00 per Lb.)

Ham Steaks \$3⁵⁰/Lb.

Ham Cutlets \$3⁵⁰/Lb.

(Similar to cube steak, only ham)

Bacon \$4²⁵/Lb.

Jowl Bacon \$3⁵⁰/Lb.

Pork Tenderloin \$4⁵⁰/Lb.

Pork Chops \$4⁰⁰/Lb.

Spare Ribs \$3⁵⁰/Lb.

Country Style Ribs \$3⁵⁰/Lb.

Baby Back Pork Ribs \$3⁵⁰/Lb.

Pork Burgers \$4⁰⁰/Lb.

(Ground, pattied pork with no seasoning)

Bratwursts \$4⁰⁰/Lb.

Bundle Packages

1/4 Processed Hog \$11⁵⁰00

1/2 Processed Hog \$21⁰⁰00

Whole Processed Hog \$44⁰⁰00

Kitchen Diva

The Evolution of Dad

by ANGELA SHELF MEDEARIS and GINA HARLOW

In 1966, when Lyndon Johnson designated an official Father's Day, the role of fathers mirrored one that had been passed down for generations. Dad headed out each day to an office, factory or field to provide for his family, while mom stayed home to care for the family.

Since then, families have experienced an evolution of diversity, reflecting the greater changes in the world around us. Perhaps the biggest difference since 1966 is that Dad is just as likely to be in the kitchen as Mom. At a time when many women have found their vocation outside the home, men have found new livelihoods, too.

It's interesting that the idea for a day to honor fathers came in 1910 from a woman who was raised by her widower father. Maybe it was precisely because William Smart had to step outside his designated role and take on new tasks that Sonora Smart Dodd saw the inestimable value of a flexible father, and thought that all fathers should be recognized.

Just like William Smart, modern dads can't be categorized, and in 2014, dads cook! They know how to braise and saute, and they know all about al dente and fine dice. So, on their special day, how do we honor these men who, for so many, are superheroes with a spatula?

The answer takes us back to the primitive roots of our origin -- fire. Men everywhere still love to play with it. Now, though, Epicurean Dad is looking way past salt and pepper to season his catch. How about creating a special seasoning mix recipe for Father's Day? Feel free to experiment with the following recipes. Remember to taste as you go along, though. Spices change as they are heated, but you will still get a good idea how raw spices will taste when cooked.

You can use these recipes for Spicy BBQ Rub and Italian Seasoning Mix as a dry rub, or you can incorporate them into the dressing or marinade recipe below. You also might want to try The Kitchen Diva! Herb and Spice Seasoning Mix (purchase via the Online Store at www.kitchendiva.org), which is a delicious food and flavor-enhancer specially formulated for people with diet-related illnesses. Happy Father's Day!



SPICY BBQ RUB

- 3/8 cup garlic powder
- 3/8 cup packed brown sugar
- 3 tablespoons dried chives
- 3 tablespoons smoked paprika
- 6 teaspoons chili powder
- 6 teaspoons ground cumin
- 6 teaspoons onion powder
- 3 teaspoons Kosher salt
- 1 tablespoon sugar or stevia
- 1 teaspoon ground black pepper
- 1 teaspoon cinnamon
- 1 teaspoons cayenne pepper

Mix all the ingredients in a bowl until well-combined. Store spices in an airtight container in a cool dark place. Label and date, as spices are best when used within six months.

To Create a Spicy Barbecue Marinade:

- 1/3 cup soy sauce
- 1/2 cup olive oil
- 1/3 cup fresh lemon juice
- 1/4 cup Worcestershire sauce
- 2 tablespoons steak sauce
- 2 tablespoons Spicy BBQ Rub (see recipe above)

1. Place the soy sauce, olive oil, lemon juice, Worcestershire sauce, steak sauce and BBQ Rub in a blender. Blend on high speed for 30 seconds until thoroughly mixed. (Makes 1 1/3 cups.)

2. Place meat into a re-sealable plastic bag. Pour marinade into the bag over the meat. Seal the bag, squeezing out as much air as possible.

3. Place bag into a bowl, and refrigerate for up to 8 hours for chicken, pork or beef, and 30 minutes for seafood. Cook meat or seafood as desired.

ITALIAN SEASONING MIX

This seasoning mix is delicious not only for Italian dishes, but on chicken, pork and fish as well.

- 1 tablespoon dried basil
- 1 tablespoon dried oregano
- 1 tablespoon dried rosemary
- 1 tablespoon dried sage
- 1 tablespoon dried thyme
- 1 tablespoon dried flat leaf Italian parsley
- 1 tablespoon garlic powder
- 1/2 teaspoon ground cloves

Pulse ingredients into a spice grinder or pulse in a food processor until it reaches the desired consistency. Store spices in an airtight container in a cool dark place. Label and date as spices are best when used within six months.

To Create an Italian Salad Dressing or Marinade:

This is a fabulous salad dressing or a delicious marinade for chicken, pork or seafood.

- 1/3 cup soy sauce
- 1/2 cup olive oil
- 1/3 cup fresh lemon juice
- 1/4 cup Worcestershire sauce
- 1/4 teaspoon hot pepper sauce (optional)
- 2 tablespoons Italian Seasoning Mix (see recipe above)

1. In a blender, combine soy sauce, olive oil, lemon juice, Worcestershire sauce, hot pepper sauce (optional) and Italian Seasoning Mix. Blend on high for 30 seconds until thoroughly mixed. (Makes 1 1/3 cups.)

2. Pour marinade over desired type of meat. Cover, and refrigerate for up to 8 hours for chicken or pork, and 30 minutes for seafood. Cook meat or seafood as desired.