

# 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>

**Wednesday, June 11<sup>th</sup> @ 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

**Thursday, June 12<sup>th</sup> @ 3pm**

## Four Seasons' Fairy Gardens

"Fairy Gardens" will be the topic of the Four Seasons Garden Club's program on Thursday, June 12. The club will meet at the Wisemantown United Methodist Church's pavilion at 3 p.m.

Hostesses are planning a Faerie Festival which is a celebration of the leafing

and flowering of the garden.

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, June 12<sup>th</sup> @ 5:30pm**

## Four Seasons' Fairy Gardens

The Kiwanis Club of Irvine-Ravenna will meet Thursday, June 12, 5:30 p.m., at the Wisemantown United Methodist Church's

pavilion. The club will have a family and game night. The Kiwanis Club has over 90 years of service to our community.

**Thursday, June 12<sup>th</sup> @ 6pm & 6:45pm**

## Clogging Lesson For All Ages

New Clogging lessons start this Thursday, June 12th at Infinity Fitness and Spa on Bond Street in West Irvine.

Beginners starts at 6 p.m. and beginners plus is at 6:45.

Five dollars a night. Richard McHargue is giving lessons.

Clogging is great exercise for all ages, little kids on up. Hope to see you there.

**Saturday, June 14<sup>th</sup> @ 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 14<sup>th</sup>, 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 15<sup>th</sup>**

## 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 17<sup>th</sup> @ 6:30pm**

## Estill County Lions Club

The Estill County Lions Club will be meeting on Tuesday, June 17th at Michael's in Ravenna. The meal is at 6:30 p.m. and business meeting begins at 7:00 p.m.

Estill County Lions Club is a part of Lions International with 1.35 million

members in 205 countries around the world.

We invite those who feel a call to make our community a better place through service, to attend and learn about how Lions around the world earn our motto, "We Serve!"

**Tuesday, June 17<sup>th</sup> @ 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/thb@irvineonline.net.

**Tuesday, June 17<sup>th</sup> @ 6:30pm**

## Trail Development Meeting

A trail development (ATV, horse, bike, etc.) in Estill County meeting will be held Tuesday evening, June 17th, 6:30-7:30 p.m., at the EDA office at 177 Broadway in Irvine.

If you are a property owner (or know a property owner) who currently al-

lows riders on their property, we need to hear from you.

The ultimate goal is to form a system of trails throughout Estill County. For more information or if you have questions, email Joe Crawford at <jcrawford@estillcountyky.net>.

**Friday, June 20<sup>th</sup> @ 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 Seyfrit at 859-623-8979.

**Saturday, June 20<sup>th</sup> @ 2:00pm**

## ECHS Class of 1970 reunion

The Estill County High School Class of 1970 will have a class reunion at 2 p.m., Saturday, July 5, at Michael's

Restaurant in Ravenna. Please RSVP by June 28 at (859) 588-2904 or (541) 870-3043.

**Saturday, June 21<sup>st</sup> @ 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.

**Sunday, June 22<sup>nd</sup> @ 11am**

## Annual Roberts Family Reunion

The annual Roberts Family Reunion will be held on Sunday, June 22nd at the Irvine Masonic Lodge on Broadway. Doors open at 11 a.m. and a potluck lunch will

be served at 1 p.m. All friends and family are welcome. For more information, call Lois at (606) 723-4419.

**Saturday, July 26<sup>th</sup>**

## 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 thb@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.

# WANTED TO BUY

Your antiques and collectibles, furniture, glassware, crocks, jugs, quilts, post cards, military items, Civil War swords, Japanese swords, pocket knives, coins, jewelry, gold & silver scrap, pocket and wrist watches (working or not), cast iron toys & banks, cast iron skillets, hunting and fishing items, lawn mowers, marbles, etc. Phone 606-531-0467 anytime Ask for Clarence "Buyer For Over 25 Years!"

## Kitchen Diva

### Once Bitten, Forever Loved

by ANGELA SHELF MEDEARIS and GINA HARLOW

It's that time of the year -- the season of the tomato! Red, green or gold ... sweet or tart ... but always plump and juicy, just-ripe tomatoes are what we dream of when the season is lean and the weather cold. And many of us, picky, and with strict standards about the quality of our fresh tomatoes, often just do without, or open a can and count the days. Yes, there are greenhouse tomatoes and hydroponic tomatoes, and with sunny weather somewhere, there's always a supply. Still, tomatoes at the peak of their early summer best are unmatched.

Although the Italians have been growing tomatoes since the 1500s, you might be surprised to learn that tomatoes are native to the Americas, specifically South America. The word tomato is a modification of "tomati," a word used by the Indians of Mexico. Many historians believe Thomas Jefferson brought tomato seeds back from Europe to plant at Monticello, although it's not entirely clear. It is documented, though, that Jefferson grew and served tomatoes at his Virginia estate.

Early colonists believed tomatoes to be poisonous, as the plant is a member of the nightshade family, which has some poisonous species. Fortunately for us, at some point in our agricultural history, a brave forager discovered that tomatoes would not kill you. By 1824, there were 17 recipes for tomatoes included in one of the first American cookbooks, "The Virginia Housewife" by Mary Randolph. It included a recipe for "Gaspacho," a dish from Spain. So how did it get to Virginia? Food historian Karen Hess says that Mary Randolph's sister lived in Spain and probably passed it on to her.

Gazpacho is a cold tomato soup associated with Spanish cuisine, with its beginnings traced back to the Andalusian region. Interestingly, a fundamental ingredient of this ancient soup, with versions dating to early Greece and Rome, is not tomato, but bread. Many early recipes for gazpacho are a white version containing bread, water, garlic, vinegar and oil. These primitive recipes represent a poetic example of the beginnings of the art of food, of making something delicious out of almost nothing. Around the 16th century, tomato seeds arrived in Spain. Since then, red gazpacho, made delicious with the absolute best tomatoes, has become the most popular version.

Like so many popular foods, gazpacho can have a bad image when presented as a bland bowl of tomato juice or an equally disappointing combination of chopped unripe tomatoes and spongy cucumbers. The real deal is a celebration of freshness and simplicity. In the summertime, when the star of this dish is at its peak and the heat can discourage even going near a stove, it's time to give my recipe for Gazpacho with Avocado and Bell Pepper Relish a try.



**SPANISH GAZPACHO WITH RELISH**

2 pounds ripe tomatoes, peeled, seeded and coarsely chopped; or one 28-ounce can quality plum tomatoes, chopped

1 medium onion, preferably a sweet variety such as Vidalia or Walla Walla, coarsely chopped

1 large cucumber, peeled

2 slices of country-style white bread, crust removed

1 1/4 cups blanched slivered almonds

1/2 green bell pepper, seeded and coarsely chopped

1/2 red bell pepper, seeded and coarsely chopped

2 scallions or green onions, coarsely chopped

3 garlic cloves

1 teaspoon salt

1 teaspoon freshly ground black pepper

1 teaspoon Spanish paprika

1/2 teaspoon sugar or sugar substitute

1/3 cup extra-virgin olive oil

3 tablespoons sherry vinegar or balsamic vinegar

1 to 2 teaspoons hot pepper sauce

1/2 chilled tomato juice or cold water, as needed

1. In a large bowl, stir together tomatoes, onion, cucumber, bread, almonds, bell peppers, scallions, garlic, salt, pepper, paprika and sugar. Working in 2 cup batches, whirl the mixture in a blender until finely chopped but not pureed.

2. Return mixture to the bowl and stir in oil, vinegar and hot pepper sauce. Add enough chilled tomato juice or cold water, a tablespoon at a time, to make the gazpacho soupy but not too thin.

3. Cover bowl and refrigerate soup until very cold, at least a couple of hours or up to 2 days. Stir gazpacho and ladle into bowls, or pour it at the table from a wide-mouth pitcher. Garnish with Avocado and Bell Pepper Relish. Serves 6 to 8.

### AVOCADO AND BELL PEPPER RELISH

1 ripe peeled avocado, diced

1/4 cup finely chopped red bell pepper

2 tablespoons chopped fresh cilantro

1 tablespoon finely chopped purple onion

1 teaspoon fresh lemon juice

Mix all ingredients together until well-combined. Top soup with the relish.

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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 www.divapro.com. Read Gina Harlow's blog about food, gardening and horses at www.peachesandprosciutto.com. Recipes may not be reprinted without permission from Angela Shelf Medearis.

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