

# 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>

**Thursday, July 10<sup>th</sup> @ 6pm & 6:45pm**

## New Clogging Lessons

New clogging lessons start Thursday, July 10th at Infinity Fitness and Spa on Bond Street in West Irvine. Beginners starts at 6 p.m. and beginners plus is at 6:45 p.m. Intermediate starts at 7:30. Richard McHargue is giving lessons. Clogging is great exercise for all ages little kids on up. Five dollars a night. Hope to see you there.

**Saturday, July 12<sup>th</sup>, 8am-1pm**

## Blood Donors Could Win Vegas Trip

Area donors can save a life at the upcoming blood drive and also be entered to win a trip to Las Vegas at the Estill County Community Blood Drive will be held Saturday, July 12, from 8 a.m. - 1 p.m. at First Christian Church in the Fellowship Hall at 270 Main St. in Irvine. Donate for a chance to go to a Reds vs. Nationals game.

**Tuesday, July 15<sup>th</sup> @ 6:30pm**

## Estill County Lions Club

The Estill County Lions Club will be meeting on Tuesday, July 15th 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!"

**Saturday, July 19<sup>th</sup> @ 6:00pm**

## ECHS Class of 1969 reunion

The Estill County High School Class of 1969 will hold their class reunion on Saturday, July 19, starting at 6 p.m. If you did not receive a letter about the reunion, please call (859) 519-0563.

**Saturday, July 19<sup>th</sup>, 12 Noon - 4pm**

## Annual Walling Family Reunion

The annual Walling Family Reunion will be held on Saturday, July 19, 2014, 12 Noon until 4 p.m., at the Irvine Masonic Lodge meeting room on Broadway. The meal will be potluck. All friends and family are welcome to attend.

**Thursday-Saturday, July 24<sup>th</sup>-26<sup>th</sup>**

## Back Porch Homecoming

The Estill County Historical and Genealogical Society will host the Back Porch Homecoming "the Internet Gang" at the Research Museum on Broadway in Irvine from Thursday, July 24 through Saturday, July 26. This will be a time when people from various states, including Kentucky, can come to Irvine for research of their family history. Everyone is welcome to attend.

**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**

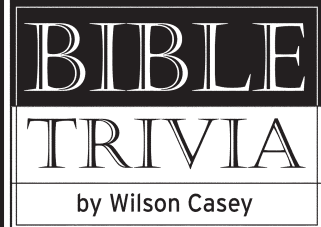
## 1984 ECHS Class Reunion

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" facebook 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.



1. Is the book of Jehoshaphat in the Old or New Testament or neither?  
2. In Revelation 8, what's the falling star called when the third angel sounded? Armageddon, Wormwood, Rapture, Zabulon  
3. Who carried a letter from the king of Syria to the king of Israel? Stephen,

Naaman, John the Baptist, Delilah

4. From 2 Chronicles 11, Rehoboam took 18 wives and how many "score" of concubines? One, Two, Three, Four

5. What name did the apostles give to Joseph, a Levite from Cyprus? Barnabas, Cephas, Amos, Gideon

6. In 2 Corinthians, who traveled to Corinth to help pick up an offering for needy saints? Vitas, Timothy, Philemon, Titus

**Bible Trivia Answers are at the bottom of Page 10**

## Kitchen Diva

### A World of Peas

by ANGELA SHELF MEDEARIS and GINA HARLOW

While we are one big United States, the vastness and diversity of our country is most obvious in the food we eat. While we all salute the same flag, when it comes to food, we form smaller, ferociously loyal groups. Our culinary inheritance was granted to us by the distinct land that each of us calls home, and the place where we took our first bites.

There are certain foods that are native to a New Englander's dinner table -- food that for decades, even centuries, sustained a whole line of Pilgrims -- that someone from Colorado wouldn't consider eating. Historically, there were many good reasons for that.

Today, there are even more reasons to appreciate the different foods that are common to our particular part of the continent. Thanks to the farm-to-table movement, we are all coming to understand the true value of eating local, and cooking with what is available in our area.

If you are a Southerner, you've probably had more than one bowl of Purple Hull peas. They are a cultivar of a bigger family of Southern peas, or cow peas. Most people have heard of its more popular cousin, the black-eyed pea, even if they've never spent New Year's Day boiling up a pot flavored with a smoked ham hock. In the South, we also enjoy crowder peas, cream peas and the more exotic pink-eye. Many times, people from this region refer to the whole lot of them as 'peas,' which someone from the North would strongly disagree with.

It's all a little confusing, with so many similar types that are each slightly different from the other. Especially since all of them are not really peas by botanical definition, but beans. Peas also possess all the wonderful qualities of beans as a meatless source of protein and daily fiber.

It is believed that Southern peas were brought here from Africa and planted by plantation and farm owners as food for livestock. That's how black-eyed peas became known as cow peas.

Peas often are a confusing category of varieties that only Southerners truly understand. But in deep summer, all of these types of peas are available. Peas are so popular that there are festivals celebrating the harvest all over the South.

As with so many foods, though, what was once scorned is now craved. Folks who've grown up eating them covet fresh peas, which cook up in no time. But if you can't get fresh, then use the ones in the frozen vegetable section of your grocery. Whether fresh or frozen, they'll be delicious in my recipe for Southern Succotash.



#### SOUTHERN SUCCOTASH

This is the perfect recipe to prepare in a slow-cooker! I love the addition of fresh or frozen okra at the end of the cooking time. If using fresh okra, don't cut the pods until right before adding them to the pot to prevent them from becoming slimy.

- 1 smoked ham hock (about 1 1/2 pounds) or 1 pkg. of smoked turkey wings (about 1 1/2 lbs.)
- 1 1/2 cups water or low-sodium chicken broth
- 1 can (28-ounces) diced tomatoes, undrained
- 2 cups fresh black-eyed peas or 1 (16-ounce) pkg. black-eyed peas or crowder peas, thawed
- 2 cups fresh corn kernels or 1 package (10 oz.) frozen corn, thawed
- 1 1/2 cups fresh lima beans, shelled or 1 1/2 cups frozen lima beans, thawed
- 1 medium green pepper, seeded and chopped
- 1 medium onion, chopped
- 3 celery ribs, chopped
- 1/3 cup ketchup
- 2 tablespoons poultry seasoning
- 1 1/2 teaspoons salt
- 1 teaspoon paprika
- 1 teaspoon black pepper
- 1 teaspoon sugar, stevia or honey
- 1/4 teaspoon cayenne pepper or several dashes of hot sauce, to taste
- 1 bay leaf
- 1 cup sliced fresh or frozen, cut okra

In a Dutch oven or large, 5-quart slow cooker, add in ham hock or smoked turkey wings, tomatoes, fresh or frozen black-eyed peas, corn, lima beans, green pepper, onion, celery, ketchup, poultry seasoning, salt, paprika, pepper, sugar, cayenne pepper or hot sauce, and bay leaf, and stir to combine.

If using a Dutch oven, bring mixture to boil and immediately turn heat down to a simmer. Simmer, uncovered, for 45 minutes. Add okra and simmer, uncovered, for 15 minutes longer. Discard bay leaf before serving. Serves 12-16.

If using a slow cooker, cover and cook the mixture on HIGH for 4 to 6 hours. Add in the okra and cook on HIGH for another 20 minutes. Discard bay leaf before serving. Serves 12-16.

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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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# 2014 The Jenkins Family Proudly Presents The 36th Annual RED LICK VALLEY BLUEGRASS FESTIVAL July 24<sup>th</sup>, 25<sup>th</sup> & 26<sup>th</sup>

TRACY JENKINS FARM

**THURSDAY JULY 24**

- Bean Supper 5:30-7:00pm
- TBA
- Red Lick Rednecker
- TBA

**FRIDAY JULY 25**

- Salt Creek
- Coon Creek Girls
- Ma Crowe & Lady Slippers
- Johnny Browning & Cornbread Express
- Blue River
- Tommy Brown & County Line

**SATURDAY JULY 26**

- Coon Creek Girls
- Jubilee Road
- Crossroads
- Mike Creech & Southern Blend
- Southland Drive
- Glenn Ritchie
- Tommy Brown & County Line

**ASST. MANAGERS**

- Larry Stewart
- Othal Dawson
- Gene Thompson
- Tweed Donahue
- Boyd Jenkins

**TICKETS AND INFO**

Children Under 12 FREE!  
Adults \$15.00 Per Night  
3-Day Pass \$35.00 At Gate  
Advance Pass \$30.00  
(Until July 4th)



**GROUND RULES**

- 24-Hour Security
- No Alcohol In Stage Area!
- Bring Your Own Chair
- Armbands Will Be Enforced!
- No Golf Carts Or Bikes In Stage Area!
- Everyone MUST Have Fun!!

**CONTACTS: TRACY JENKINS**

606-723-4613

GENE THOMPSON 859-689-7431

SOUND -- JERRY WARNER

Campers Welcome Anytime

Electric Hookup \$10.00 Per Night

(Electric First Come Basis)

100 Acres Level Camping

Motels, Restaurants, Groceries

Nearby

**RAIN OR SHINE \*\*\* NO REFUNDS**

**4405 RED LICK ROAD, IRVINE, KY 40336**

**Festival In Memory of Colie Jenkins**