

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>

First and Third Tuesdays at Raders'

Estill County Lions Club

The Estill County Lions Club will meet on the first and third Tuesday of every month at Rader River Restaurant, under the Irvine Bridge. The meal is at 6:30 p.m. and business meeting begins at 7 p.m.

Estill County Lions Club is part of Lions Club 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..."

The Estill County Lions Club will be accepting applications for eye glass assistance, beginning on September 1, 2014. Contact Jim Witt at 606-723-2500.

Thursday, August 28th @ 5:30pm

Kiwanis Club of Irvine-Ravenna

The Kiwanis Club of Irvine-Ravenna will be meeting Thursday, August 28 at 5:30 pm. The meeting will be at Michael's Restaurant. Club members will have a business meeting and dis-

cussing plans for upcoming events.

Kiwanis is a global organization of volunteers dedicated to improving the world one child and one community at a time.

Saturday, August 30th

Annual Mansfield Reunion

The annual Mansfield Reunion will be on Saturday, August 30, 2014 at the Sandhill Christian Church Fellowship Hall located at 100 Sandhill Road, Irvine, Ken-

tucky.

The meal will be potluck, bring a dish come and enjoy good food and fellowship with family and friends. ALL ARE WELCOME!

Saturday, August 30th @ 12:00 Noon

Thomas School Reunion

The annual Thomas School Reunion will be held Saturday, August 30, 2014 at Michael's in Ravenna.

1 p.m. Bring your memories and be prepared to have a great time.

Any questions call Sue at 606-723-3010.

Saturday, August 30th @ 12:00 Noon

Hardy Family Reunion

The annual Hardy Family Reunion will be held Saturday, August 30, 2014, around 12:00 Noon at the Rice Sta-

tion Christian Church fellowship hall.

Dinner is potluck. All friends and relatives invited.

Sunday, August 31st @ 1pm

Crowe-Carroll Annual Reunion

The annual reunion of the decedents of William and Nellie Carroll-Crowe will be held at the family shelter on Stacy Lane Road near West Irvine on Sunday, August 31, 2014.

Please bring food and drinks for the potluck meal to be served around 1:00 p.m.

All extended family and friends are welcome.

Sunday, August 31st @ 1pm

Annual Jones Family Reunion

The descendants of the late Fannie Rucker Jones and Cleve Jones invite all friends and family to attend and bring photos to share at

the annual Jones reunion to be held on Sunday, August 31, 2014, at Natural Bridge State Park. Dinner at 1 p.m. Come Early! Stay Late!

Tuesday, September 2nd @ 7pm

Estill Historical Meeting

The Estill County Historical and Genealogical Society will meet at 7 p.m. on next Tuesday, September 2, 2014, at the Estill County Library meeting room for the regular meeting with a "mystery speaker." All members and guests welcome.

There will also be preparation for Old Time Day which has been scheduled for Saturday, October 11.

The 2014 calendar is now available at the Museum on Saturdays. There should be a correction in the calendar for the month of July: "Anne Rainey Clark" should be listed as "Nancy Ann Rainey Clark".

The Estill County Pictorial History, World War II Book, the Estill County Schools Book, and the two volumes of the Cemetery Books are still available.

Saturday, September 6th @ Noon

Annual Profitt Family Reunion

The annual reunion of the family of James and Elizabeth Crowe "Pop" Profitt will be held Saturday, September 6, 2014, at Carl McIntosh's "Shelter Valley," just off Watson Ridge Road near Furnace.

All friends and family are invited to come, enjoy a potluck lunch, and spend the day. There will be hat contests for both adults and children, so, wear your best. Also, door prizes are given out to nearly everyone who attends. Everyone is welcome!

Sunday, September 7th @ 1pm

Murphy Family Annual Reunion

The descendants of Hubert and Myrtle Murphy will be meeting at the old homeplace on Red Lick Road on Sunday, September 7, 2014.

Bring a dish or two, some drinks; and plan to spend the day getting reacquainted and sharing some memories.

Lunch will be around 1 p.m.

Sunday, September 7th

Tuggle - Isaacs Reunion

The annual Tuggle - Isaacs reunion will be held on Sunday, Sept. 7th at the Masonic Lodge on Broadway.

All friends and relatives are invited to come and enjoy

the day with us.

Please bring a covered dish and drinks. Lunch will be served at 12:30 p.m. Doors will be opened around 9:30 a.m.

Friday, September 12th, Noon-3pm

Farewell Reception For Children's Librarian

It is with warm wishes that the Estill County Public Library announces the retirement of Children's Librarian Ginny Owens, effective September 12, 2014. Ginny's leaving marks the end of a decade of service to the children of Estill County.

The library will honor Ginny for her service in a farewell reception to be held at the library on Thursday, September 4th. We invite all

Story Time and Home School attendees, both past and present, as well as those who wish to extend their good wishes to Ginny, to stop by any time that day between the hours of Noon and 3:00 p.m.

Those individuals who wish to show additional gratitude for her ten-years of service can make a monetary donation to the library for the purchase of children's books in her honor.

September 12th & 13th

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.

Sunday, September 14th @ 1pm

9th Drug Recovery March

On September 14, 2014 Estill County is hosting the 9th Annual One Day at a Time March for Drug Recovery.

We will begin gathering at the Estill County Fair Grounds beginning at 1:00 for food and fellowship.

At 2:00 we will be led by

the Estill County High School Marching Band across the bridge and to the Estill County Courthouse.

We will then proceed to march around the courthouse seven (7) times and hear from our featured guest speakers.

Tuesday, September 16th @ 1:30pm

Chemical Advisory Board Meeting

Mark your calendar for the Kentucky Chemical Demilitarization Citizens' Advisory Commission and Chemical Destruction Community Advisory Board Meeting on Tuesday, Sept. 16 at 1:30 p.m. at ECU's Carl D. Perkins

Building, Rooms A and B.

This meeting is a good opportunity to learn more about the Blue Grass Chemical Agent-Destruction Pilot Plant at the Blue Grass Army Depot. For more information, call (850) 626-8944.

Sunday, September 21st @ 1pm

Annual McIntosh Reunion

The annual McIntosh Reunion of the family of James and Rosa Puckett McIntosh will be held Sunday, September 21, 2014, at the Veterans Memorial Park in Ravenna.

Lunch will be potluck and

served around 1 p.m.

There will be hat contests for both adults and children and door prizes for nearly everyone attending.

All family and friends are welcome.

Wednesday, September 24th @ 2pm

Legal & Financial Planning

If you or someone you know is affected by Alzheimer's disease or dementia, the time for legal and financial planning is now. This workshop is for anyone who would like to know more about what legal and financial issues to consider and how to put plans in place. Learn what legal decisions must be made, and how to use those decisions to protect and provide the best care possible for the person with dementia. Explore the options available to pay for care, where to find additional resources, and how to make

the best financial choices for both the person with dementia and the caregiver. Guest speakers will be Carolyn Kenton Bluegrass Elderlaw and Loretta Henderson of the Bluegrass Area Agency on Aging. Sponsored by the Alzheimer's Association.

The program will be held on Wednesday, September 24th from 2-4:30 p.m. at the Madison County Public Library located at 507 West Main Street, Richmond. Registration is required. Please contact 1-800-272-3900 or e-mail infoky-in@alz.org.

Wednesday, October 1st @ 11:15 am

Irvine High '47 & '48 reunion

The annual reunion of Irvine High School Classes of 1947 and 1948 will be held at 11:15 a.m. on Wednesday, October 23, 2012 at Michael's Restaurant in Ravenna.

Members and/or friends interested in attending, please contact Wanda Wilson (723-2418), Juella Blackwell (723-3416) or Peg Wilson (723-2232).

Saturday, October 4th

Annual Rader/Raider reunion

Please note there is a date change for this year's Annual Rader/Raider Reunion. This year's reunion will be held on Saturday, October 4, 2014 at the same location as in the past (Catalpa Park near Lake Reba in Richmond, Kentucky).

Family and friends are asked to bring food to share in covered dishes and drinks (enough to feed your family, which will equate enough for the reunion).

Bring door prize gifts and items for the Family Auction

Kitchen Diva

Stone Fruit Feast

by ANGELA SHELF MEDEARIS and GINA HARLOW

When it comes to food and cooking, a good rule of thumb is to mix it up a bit. When cooking seasonally, it's best to try new foods when they show up at the farmers market or grocery. There's so much fresh summer produce to choose from -- from the popular picks like corn and watermelon, to the lesser known, not so sought after group like mulberries and crenshaw squash. Now is the time to take advantage of this overflowing in-the-raw produce buffet. Try something new and experience the nuances of different flavors in your meals!

In a world longing for peaches, nectarines somehow take a back seat. Nectarines and peaches are both members of the stone-fruit family, which includes plums and apricots. But in this family, the peach and nectarine are so close, there is only one gene responsible for their difference. This unique gene makes the peach fuzzy and the nectarine smooth. If you take a blind taste test, I think you'll agree that the nectarine has its own distinct attraction. It's usually sweeter and juicier than most peaches -- in essence, more nectar!

Nectarines, like peaches, originated in China over 2,000 years ago and spread across the continents until they landed in America. They grow best in warmer climates, like California, where almost all the nectarines we find in the market are grown.

Nectarines are an excellent source of vitamin C and are low in calories. While a delicious sweet nectarine is relatively high in sugar, its fiber content helps the body slow the breakdown of its sugar in your digestive track, therefore making them a good choice for satisfying your sweet tooth. Recently, studies have even suggested that nectarines, as well as other stone fruits, have a bioactive compound that could prove effective in preventing obesity.

Nectarines, like other stone fruits, are ripe when they give just slightly to the touch. You also should be able to smell the sweetness of a nectarine. They can sit out until fully ripe, then they should be eaten or refrigerated quickly. The ultimate is to buy ripe nectarines and enjoy them right away.

Former White House chef Bill Yosse has created the perfect recipe to showcase the unique flavors of nectarines. His Flaky Nectarine Pie is an addictive dessert featuring summer stone fruit encased in a delicate crust.



FLAKY NECTARINE PIE

2 packages pre-made pie dough (for 2 pie crusts) or homemade pie dough for 2 pie crusts

Filling

8 cups (about 7) ripe nectarines, unpeeled, pitted and cut into 1-inch chunks

1 tablespoon freshly squeezed lemon juice

1/2 cup granulated sugar

1/4 cup packed light brown sugar

1/8 teaspoon salt

4 tablespoon cornstarch

1 tablespoon brandy

1 teaspoon vanilla extract

1 egg white, beaten, at room temperature

1 1/2 teaspoon granulated sugar

For the Filling

1. In a large bowl, toss together the nectarines and lemon juice. Add sugars and the salt; gently mix to combine without mashing the nectarine chunks. Set aside to macerate for about 30 minutes.

2. Return nectarines to the bowl and add cornstarch, mixing until it has completely dissolved. Stir in the brandy and vanilla. Reserve.

To Assemble and Bake

1. Transfer one round of the pie crust dough to a black steel or Pyrex 9-inch pie pan, and trim the edges so they are even with the rim. Place the second round on a flat baking sheet and place in freezer. This will become the top of the pie.

2. Freeze dough in pie pan for 1 hour. When ready to bake, preheat oven to 425 F. Remove pie pan from freezer and line the dough with aluminum foil. Fill with baking beads, dried beans or uncooked rice. Bake for 30 minutes; allow to cool. When cool, preheat oven again to 350 F.

3. Pour nectarine filling into the pre-baked pie shell. Use a pastry brush to moisten the edges of the bottom pie crust with some of the egg white. Remove the top dough from freezer and place over the fruit. Press down around edges with fingers to seal, and tuck any excess dough under the edges. With paring knife, cut 12 slits in the center of raw dough, barely piercing it, to create air vents. Then, brush top dough with remaining egg white and sprinkle with Demerara or granulated sugar.

4. Bake on an aluminum foil-covered rimmed 11-by-17-inch baking sheet on the center rack for 1 hour until pie is deeply golden, and you can see the thick juices bubbling through the vents. Let cool before serving. Makes one 9-inch pie to serve 8.

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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