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, November 6th @ 7pm

Mountain Mushroom Festival

November 6 at 7 pm in Ir- Hall at 723-2554.

The 25th annual Mountain vine City Hall, 101 Chestnut Mushroom Festival will be Street. Anyone interested in April 25-26, 2015. You're in-assisting with the festival is vited to come and be a part welcome to attend. For furof the planning on Thurs., ther information contact City

Fridays, 6:00 to 8:00pm

Estill Appalachian Dulcimers

chian Dulcimer Club meets every Friday from 6 to 8 p.m. at the First Christian Church, Main Street, Irvine, for anyone who plays an Appalachian Dulcimer or anyone

The Estill County Appala- who is interested in playing one is welcome to attend.

The Appalachian Dulcimer was designated as the official state instrument of Kentucky in 2001.

Saturday, November 8th

Post #79 Veterans Day Activities

American Legion Post #79 ny at Veterans Memorial Park in Ravernna on Saturday, November 8, starting at 11 a.m.

Everyone is welcome to at-

Post #79 will also be having will have a Veterans Ceremo- their annual Fish and Oyster Supper that evening at the post, starting at 5 p.m. for members and guests.

A dance will follow at 8

Monday, November 10th, 1-2:30pm

Life Saving Blood Drive In Irvine

Area residents are invited to Kentucky Blood Center blood (16 with parental consent), drive at Marcum & Wallace weigh at least 110 pounds, 10, 2014, from 1 - 2:30 p.m., meet additional requirements. 60 Mercy Court in Irvine.

more details, visit kybloodcen- at kybloodcenter.org. ter.org or call 800.775.2522.

Blood donors must have a be life-savers at the upcoming photo I.D., be 17-years-old Hospital, Monday, November be in general good health and on the KBC Bloodmobile at Sixteen-year-old donors must have a signed parental permis-To schedule a donation or for sion slip, which can be found

Tuesday, November 11th @ 10:30am

Winchester GTE/Sylvania/Osram Retirees

business session. Following welcome to join us for lunch.

Winchester GTE / Sylva- that meeting, the retirees and nia/Osram/UAW retirees will guests will travel to Cheddars meet briefly 10:30 a.m., Tues- on Man-o-War for lunch. All day, November 11 at the Union Winchester Sylvania retirees Hall on Bloomfield Road for a and former employees are

Tuesday, November 11th @ 7pm

Estill Relay For Life To Meet

day, November 11th at 6:30 Everyone is welcome.

Relay For Life of Estill p.m. in the Fellowship Hall of County will meet on Tues- South Irvine Baptist Church.

Thursday, November 13th @ 6pm **Helping Hands Outreach Meeting**

Helping Hands Outreach will be having a community to be done in our commumeeting, Thursday, November nity. God has spoken for me 13 at 6 p.m., located in the Es- to move forward with this so till County Courthouse.

We would like for you to Emergency Shelter/ Homeless Shelter.

This is a start of what needs prayers for me.

Pray about this and ask God come we will be discussing for His guidance. I pray you will get on board with us on this project. **Debbie Rison** program.

Thursday, November 13th, 6-8pm

Estill's Community Baby Shower

Estill County's annual Comone with a child under age 2. munity Baby Shower will be held on Thursday, November information from local agen-13th, 6:00-8:00 p.m. at South cies, three guest speakers, free days at 7 p.m. at First Christian Irvine Elementary (new loca-

nant Moms and Dads and any-

We will have lots of great

dinner and door prizes!!

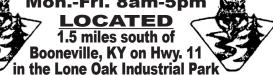
For additional information, The event is open to preg-call the Health Department at 723-5181

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or stop by

Open five days for your convenience Mon.-Fri. 8am-5pm



First and Third Tuesdays at Raders' **Estill County Lions Club**

month at Rader's River Restaurant. The meal is at 6:30 p.m. and business meeting begins at 7 p.m.

Estill County Lions Club Serve..." is part of Lions Club Inter-

The Estill County Lions national, with 1.35 million Club will meet Tuesday, No- members in 205 countries vember 18th and on the first around the world. We invite and third Tuesday of every 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

Thursday, November 20th @ 11:30 am

Grandparents United Meeting

Estill County Grandparents vine. United meets at 11:30 a.m. Wisemantown United call 723-3337.

Come join us the third Methodist Church, 1358 Thursday of each month. Wisemantown Road, Ir-

For information, please

Thursday, November 20th @ 6pm

Garden Thyme Herb Club

The Garden Thyme Herb p.m. Club will be meeting on

All members and guests Thursday, November 20, at 6 are invited to attend.

Saturday, November 22nd

FBLA's Light Up Rivertown FBLA will once again or- Service will be held at 6:00

beginning to fill up.

The day will be filled with ed throughout the day on the activities as well. Court House steps, Gingermade by children from Estill School at 606-723-3537. County, and a Tree Lighting

ganize Irvine's Light Up Ripp.m. to conclude the day. Sanvertown. The event will begin ta will be on hand for pictures, with a Craft/Christmas Fair in a Horse and Carriage will be the Court House. Booth spots available for rides around the are limited and are already Court House, and other surprises throughout the day.

Local businesses are enmany other activities as well. couraged to participate by Entertainment will be provid- hosting open houses or other

Anyone wishing to reserve bread Houses can be entered a spot for the Christmas Fair for prizes, the town tree will or a time to perform should be decorated with ornaments call the Estill County High

Saturday, December 6th, 10am-4pm EAC's 11th Arts & Crafts Show

Looking for a place to of-Council invites you to partici-Crafts Show on Saturday, December 6th from 10 a.m. - 4 p.m. at Central Office gym.

products for the home, and baked goods.

Area artists and craftsmen fer your original, handmade can get an application form items for sale? The Estill Arts from the Citizens Guaranty Bank (River Drive), Espate in the 11th annual Arts & till County Public Library, Ravenna Greenhouse or on EAC's Facebook page.

The cost of a 10' x 10' The show offers an oppor- space will be \$15 for Estill tunity for people to meet their Arts Council members and shopping needs with the per- \$20 for non-Estill Arts Counfect, unique gift such as home cil members, before Nov. 8. décor, holiday decorations, Entries postmarked after Nov. wreaths, jewelry, clothing, 7 will be an additional \$10. For more information call 606 723-4678 or 723-5694.

Sunday, December 7th @ 3pm

Community Chorus Christmas Concert

munity Chorus. This year the 351 Broadway, Irvine.

ist Church Handbell Choir as well as the Estill County Dulcimer Club will also be on the

solos as well as Faye Reece and Edsel Daniel singing with

Red-Nosed Reindeer" Church, Main Street, Irvine. Everyone is welcome! Auditions are not required. Rehearsals will be every Thursday night, except Thanksgiving mation.

Sunday December 7th is the November 27th. Please come date for the Christmas concert out and join us. We still have a by the Estill County Com- few binders for new members.

The Estill Arts Council has concert will be performed at 3 once again partnered with the p.m. at First Baptist Church, Community Chorus for this endeavor. Donations will be The Irvine United Method- accepted at the concert. These donations help to provide honorariums, when needed, as well as the purchase of music.

Carol Anne Wilson is the Debbie Carlyle, Phyllis Director with Nancy Farmer Dawson, Peggy Garrett and as the accompanist. Ann Si-Dr. J.D. Hill will be singing udmak will be assisting with rehearsals as needed.

If you have sung with the the chorus in "Rudolph the chorus before we are asking that you come back and sing Rehearsals are held Thurs- with us for this very special Christmas Concert.

Scholarships are still available. Please see Carol Anne Thursday night or call her at 859-556-0163 for more infor-

Saturday & Sunday, Dec. 13th & 14th "The Best Christmas Pageant Ever"

"The Best Christmas Pageant December 14th at 3 p.m. Ever". This family-friendly

River City Players presents ber 13th at 7 p.m. and Sunday.

Admission: 12 and under play will be performed in the \$5, 13 and over - \$10. Tickets Estill County High School au- will be available from RCP

ditorium on Saturday, Decem- members and at the door. 1725 O'Possum Run Road Irvine, KY 40336 606 - 723 2919 Call 859 - 200 - 4675 MARK ROSE Electrical Licensed & Fully Insured

Kitchen Diva

A Grateful Feast, Now and Then by ANGELA SHELF MEDEARIS and GINA HARLOW

In 1621, a small group of pilgrims in Plymouth, Massachusetts, gathered with the native Wampanoag people to celebrate a successful harvest. They could not have imagined the legacy they were creating for Americans who came after them.

Giving thanks was part of the Wampanoag tradition, as well as the Pilgrims. After many hardships and hard labor, the pilgrims invited the Wampanoag to join them in feasting and sports in an outpouring of gratitude for the bounty they received. There is surprisingly little recorded about this historic event, but it does seem clear that, like our Thanksgiving today, there was a copious amount of food, and the revelry went on for days.

There is a first-hand record, written by E.W. Winslow, to a friend in England that gives us some idea of their menu. He writes that the men brought in large amounts of fowl, like duck and geese. William Bradford, the Plymouth Colony governor, reports that "there was a great store of wild turkeys." We can believe with a degree of confidence, that the pilgrims and the Wampanoag ate turkey on that first Thanksgiving, and most likely, venison and a variety of fish. Cranberries, herbs and onions were used to stuff the meat and fish.

But many of the foods we most associate with Thanksgiving were missing. Potatoes probably were not served, but rather turnips and Jerusalem artichokes. There probably were pumpkins, but no pie. The pilgrims didn't have access to butter, milk or flour for baking.

The traditional Thanksgiving menu of today is about 200 years younger than the original celebration. Over time, as European farming methods were used, early settlers grew the crops they missed from home. When farm animals and dairy products became available, many of the foods we now associate with Thanksgiving were regularly prepared. Modern menus are a combination of the bounty our ancestors found and what they brought with them.

My recipe for Sausage and Fruit Stuffing combines the traditional foods used by the Pilgrims and modern ingredients. It can be prepared up to two days in advance and refrigerated, allowing the flavors to meld and leaving one less thing to do on the day of your Thanksgiving feast!



SAUSAGE AND FRUIT STUFFING

1 pound mild sage breakfast sausage

4 tablespoons butter

3 cups sliced green onions, white and pale green parts

2 Granny Smith apples, cored and chopped

1 cup chopped celery with leaves

2 tablespoons poultry seasoning

2 teaspoons salt 2 teaspoons ground black pepper

1 cup dried cranberries, rehydrated in boiling wa-

ter for 15 minutes and drained 6 cups dried bread cubes (croutons)

1/3 cup chopped fresh parsley leaves

2 to 3 cups chicken stock, juices from the turkey or a combination of the two

1. Preheat the oven to 375 F.

2. Saute the sausage in a large, heavy skillet over medium-high heat until cooked through, crumbling coarsely with the back of a spoon, about 10 minutes. Using a slotted spoon, transfer sausage and drippings to a large bowl. Melt butter in the same skillet over medium-high heat. Add the onions, apples, celery, poultry seasoning, salt and pepper to the skillet and saute until soft, about 8 minutes. Mix in the drained cranberries.

3. Add the mixture to the sausage, then mix in the croutons and parsley. Next add the chicken broth or the juices from the turkey a little at a time until the stuffing is very moist. Be sure not to overdo it; it shouldn't be mushy. Place in a casserole dish. (The stuffing can be made to this point two days before Thanksgiving, refrigerated.)

4. Bake, uncovered, in a 14-inch oval or 9-by-13inch rectangular casserole dish for 20 to 30 minutes, until the top is crispy and the center piping hot. Remove from oven and serve immediately. Makes 8-10 servings.

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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