

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>

Now Available

“Save the Mack” T Shirts

“Save the Mack” T-shirts are now available. Short Sleeve XL & smaller sizes: \$15. 2XL & larger sizes: \$20. Long Sleeve: \$20. Visit our booth at the EAC Arts and Crafts show December 6th to buy a T-shirt, a RCP Refrigerator Magnet, or a “share” on a set of Longaberger Santa Belly baskets. Shirts will be sold at both RCP performances December 13th & December 14th. Visit Citizen’s Guaranty Bank if you would like to order T-shirts in sizes we do not have readily available.

Thursday, December 11th @ 11:30am

GTE/Sylvania/Osram Christmas Meal

Winchester GTE/Sylvania/Osram retirees are invited to a retiree Christmas meal, hosted by the plant, at 11:30 a.m. on Thursday, December 11, 2014. Retirees should park in the front lot and enter through the lobby.

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 an Appalachian Dulcimer or anyone 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, December 13th, 9a-3p

Helping Hands Strategic Planning

Strategic Planning Session for Helping Hands’ Shelter Ministry will begin on Saturday December 13th, from 9 a.m. to 3 p.m. at Aldersgate Camp at Fitchburg. If you or your group expressed interest and wish to attend, we need to confirm your attendance before December 8th. To confirm, or for further questions, call 606-975-6424.

Saturdays in December

Volunteer Bell-Ringers Needed

Again this year, the Salvation Army Red Kettles will be in place at Price Less Foods, Save-A-Lot, and Stop & Shop on the first three Saturdays in December. Members of the Irvine-Ravenna Kiwanis Club, along with the Estill County Lions Club and other community volunteers, will attend the kettles and accept donations each Saturday from 10:00 a.m. until 4:00 p.m. Volunteers to ring the bells are still needed. If you would like to volunteer for two hours of bell-ringing on a Saturday in December, please call Steve Garrett at 723-3049.

Saturday & Sunday, December 13th & 14th

“The Best Christmas Pageant Ever”

River City Players will perform “The Best Christmas Pageant Ever” in the ECHS auditorium Dec 13th, 7pm, doors open at 6:30 and Dec 14th, 3pm, doors open at 2:30. This family friendly play features a cast filled with local children. Admission: 12 and under \$5, Adults \$10. Tickets are available at the door, from members, River View Place, and Sharon’s in Ravenna. “Save the Mack” T-shirts will be sold in the lobby before and after the performance. Shirts are available at River View Place and Sharon’s.

Tuesday, December 16th @ 1:30pm

Ky. Chem. Demil. Advisory Board

Mark your calendar for the Kentucky Chemical Demilitarization Citizens’ Advisory Commission and Chemical Destruction Community Advisory Board Meeting on Tuesday, December 16, 2014 at 1:30 p.m. at E-K-U’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 (859) 626-8944.

First and Third Tuesdays at Raders’

Estill County Lions Club

The Estill County Lions Club will meet Tuesday, December 16th and on the first and third Tuesday of every 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 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...”

HUBERT - - By Dick Wingert



“I hope it snows tomorrow.”

Estill Development Alliance Hall of Honor

The Estill County Hall of Honor was held Friday evening at Citizens Guaranty Bank. Five individuals were inducted into the local 2014 Hall of Honor. They are Dr. Glenn Morris, Betty Rowland Probasco, Renee Brandenburg Salyers, Walter Tevis, and Paul Tuttle. Dr. Morris was honored for his tenure as a heart doctor at Marcum & Wallace Hospital. Probasco won eight golf championships in Tennessee where she now makes her home. Tevis taught school at Irvine High School before becoming a well known author. Salyers is known for her work at WestCare, and Paul Tuttle was a long-term agent for Farm Bureau Insurance.



Dr. Glenn Morris with Susan Starling, administrator of Marcum & Wallace Hospital.



Joe Crawford, director of Estill Development Alliance with Renee Brandenburg Salyers.



Crawford presents a plaque to Daisy and Mike Tuttle, the widow and son of Paul Tuttle.



Edsel Daniel sang a solo “Rudolph The Red Nosed Reindeer” at Sunday’s concert by the Estill County Chorus. At his right is his sister, Faye Reece.

THE ILLUSTRATED BIBLE

...A decree went out from Caesar Augustus; all went to be registered, everyone to his own city. Joseph also went up from Galilee to the city of Bethlehem, to be registered with Mary, who was with child. While there, she gave birth to her firstborn Son, wrapped Him in swaddling cloths, and laid Him in a manger, because there was no room for them in the inn.

LUKE 2: 1-7

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Kitchen Diva Celebrate Sweet Season with Homemade Candy

by ANGELA SHELF MEDEARIS and GINA HARLOW

Everywhere you look, there are holiday delicacies -- and a staggering, even alarming, array of sweets. There is eggnog in the dairy section, Italian Panettones on every bakery aisle and oodles of Christmas cookies for sale. But the star of all the Christmas confections, kind of like the Rockettes at Radio City Music Hall, is the huge variety of holiday candies. Candy is a decadent pleasure throughout the year, but at Christmas-time it is a beloved staple, a classic confection.

Candy canes, the most famous candy of the season, date back to the 17th century. Legend has it that a very wise minister gave sugar sticks to the restless children in his congregation. When making these homemade treats, he turned the top of the sticks downward to resemble a shepherd’s staff. Much later, stripes were added, and the candy cane led the way for the multitude of colorful hard sugar candy shaped like ribbons, bows and disks, indicative of the holiday season we enjoy today. Amazingly, well into the early 21st century, many of these candies are still manufactured or are made by skilled home cooks.

During the holiday season, candy has become a special and festive part of the celebration of Christmas. Holiday candy may be the “once-a-year” luxurious chocolates you order from a specialty store. Or, the season may spark memories of a cherished recipe for homemade fudge or the divinity you make from your mother’s recipe.

The idea of making homemade candy may seem daunting. Many of the candies that our mothers and grandmothers made required a high level of skill and patience. Without the hands-on training passed down through generations, and with the pace of our modern lives, homemade candy at Christmas could quickly become a lost art. For those who want to preserve our past, Christmas is the best time to pull out the recipe for that sweet family favorite. Be daring, and try your hand at making candy. Your friends and family will be glad you did.

Home cooks have invented, and sometimes re-invented, many simple candy recipes. These are the best kind of recipes, ones that are not intimidating and are accessible even to novice cooks. Another important ingredient in a homemade candy recipe is that it can become a family tradition. Try this easy recipe for Christmas Confetti Candy. It’s great as a gift or to share with holiday visitors.



CHRISTMAS CONFETTI CANDY

2 pounds white chocolate chips
1/2 pound red and green peppermint sticks or crushed candy canes or crushed peppermint candies

1. Melt chocolate in the microwave on high for 30 seconds, watching carefully so that it doesn’t burn. Stir and heat for another 30 seconds, as needed, stirring until smooth.

2. Stir in crushed candies. Spread on parchment-paper-lined baking sheets. Chill in refrigerator 8 to 10 minutes.

3. Break into small pieces; store in airtight containers. Makes 20 servings (about 2-1/2 pounds)

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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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To Family, Friends & Patrons of Johnetta’s BERGMAN HOUSE
BED & BREAKFAST
Thanks . . . and have a blessed Merry Christmas . . . remember “Jesus is the reason for the Season”
Closed in January & February