

# 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.

## 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, December 20th @ Noon

### Post #79 Christmas Party

The 40/8 is sponsoring a Christmas party for members of the American Legion Post #79, VFW, and military children at Post 79 on Saturday, December 20, starting at 12 Noon. Santa is going to be there.

## Thursday, December 18th @ 6pm

### Garden Thyme Herb Club

The Garden Thyme Herb Club will meet Thursday, December 18 at 6 p.m. in the fellowship hall of New Beginning Church. The event will begin with a Christmas tea followed by a short presentation on mistletoe as the herb of the month. A musical presentation will be given by members of the Estill County Dulcimer Club. Everyone’s welcome.

## Thursday, December 18th @ 7pm

### Kiwanis Club of Irvine/Ravenna

The Kiwanis Club of Irvine-Ravenna will bring Christmas cheer to the residents at the Irvine Health & Rehabilitation Center Thursday, December 18 at 7 p.m. Members will sing carols and visit with the residents. Kiwanis invites anyone interested to join the club. For more information contact Paula White, club president.

## 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.

## Monday, January 5th @ 7pm

### Twin City Kruzers next meeting

Twin City Kruzers would like to wish everyone a Merry Christmas and a Happy New Year! Twin City Kruzers would also like to Thank everyone that helped support us this past year. We are looking forward to the New Year. Our first meeting for 2014 will be Monday, January 5 at 7:00 p.m. at Irvine City Hall. All meetings are over around 8:00 p.m. Anyone interested in joining Twin City Kruzers needs to come to our meeting or call for more information. President Kenneth Tipton 723-7554 Vice President Darrell Hall 723-3612

## First and Third Tuesdays at Raders’

### Estill County Lions Club

The Estill County Lions Club will meet Tuesday, January 6th and on the first and third Tuesday of every month at Raders’ 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...”

**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**

# Kitchen Diva Let Us Eat Cake

by ANGELA SHELF MEDEARIS and GINA HARLOW

When they hear the words “Christmas cake,” many people shudder and wonder how they’ll manage to choke down Aunt Geneva’s infamous fruitcake. Old fashioned as they are, though, Christmas cakes are for those of us who love the traditional foods of the holidays every bit as much as the newly invented confections. And while it’s true that some fruitcakes are hard to love, others are a glamorous and -- yes -- delicious offering that reflects cherished customs and flavors that have been passed down for generations.

The first Christmas cakes were created in Britain and began life as something else entirely. Around the 16th century, during the early days of Christmas, a porridge was made to which dried fruits were added. By the 1800s, with the availability of flour, eggs and sugar, that simple cereal treat transformed into something more sophisticated. Over time, bakers spun the recipes into light and dark cakes, full of dried and candied fruit, or versions containing only nuts.

The French interpretation of a Christmas cake was a fussy, beautiful *Buche de Noel*. The recipe differed from tradition because it didn’t contain fruit. Instead, a sponge cake filled with chocolate buttercream was rolled to look like a Yuletide log. It is still a scrumptious showstopper today.

In America, we have continued making these heritage recipes and added a few of our own. There is nothing that says “holidays” more than a striking Red Velvet Cake; a Southern Lane Cake, filled with candied fruit sandwiched between light fluffy layers of white cake; a moist Apple Cake heady with spice; or your favorite variety of Coconut Cake.

A cake at Christmas is a treat worthy of the holiday, whether it’s an antique recipe or a new one like my recipe for Chocolate Candy Cane Cake. Nothing says “Celebration” like a slice of Christmas cake, the perfect holiday indulgence.



**CHOCOLATE CANDY CANE CAKE**

This simple, fudgy cake is the perfect go-to dessert for the holidays.

- 1/2 cup (1 stick) unsalted butter, cut into small pieces, plus more for pan**
- 8 ounces semisweet chocolate, chopped**
- 1 1/4 cups sugar**
- 2 teaspoons vanilla extract**
- 2 large eggs**
- 1/2 cup low-fat buttermilk**
- 1 cup all-purpose flour (spooned and leveled), plus more for pan**
- 1/2 teaspoon salt**
- 1/2 teaspoon baking powder**
- Candy Cane Icing (recipe below)**
- Whipped cream (optional)**

1. Preheat oven to 350 F.
2. Butter and flour an 8-inch round cake pan; line bottom with parchment or waxed paper.

3. Place butter and chocolate in a large heatproof bowl and place in the microwave on high for 20-30 seconds, watching carefully so that the chocolate doesn’t burn. Stir to combine. If the chocolate hasn’t fully melted, return bowl to microwave for another 10-20 seconds. Stir to combine, and set aside to cool 5 minutes.

4. Whisk sugar and vanilla into chocolate. Add eggs and buttermilk until combined. In a small bowl, whisk together flour, salt and baking powder until well-combined. Mix flour mixture, 1/2 cup at a time, into chocolate mixture until combined.

5. Pour batter into prepared pan. Bake until cake pulls away from sides and a toothpick inserted in center has a few moist crumbs clinging to it, 45 minutes to 1 hour. Cool in pan 5 minutes. Run a knife around edge of cake; invert onto a wire rack (and leave inverted) to cool completely, about 1 hour.

6. Set cake on a serving platter. Tuck parchment or waxed paper under sides of cake (to keep platter clean). Pour icing onto center of cake. Use an offset spatula or dinner knife to spread evenly over the top and down the sides. Let set, about 30 minutes.

7. Sprinkle the top with crushed candies and chocolate shavings, if desired. Place remaining small candy canes on top for decoration, if desired. Let it set, about 40 minutes. Sprinkle top of each slice with crushed candies, chocolate shavings and small, whole candy canes, along with a dollop of whipped cream, if desired. Makes 8 servings.

### CHOCOLATE PEPPERMINT ICING

- 4 ounces chopped semisweet chocolate**
- 1/2 cup heavy cream**
- 1/2 to 3/4 teaspoon peppermint extract**
- 1/2 cup crushed candy canes (optional)**
- Chocolate shavings (optional)**
- 8 small candy canes (optional)**

Place chocolate in a medium bowl. In a small saucepan, bring heavy cream to a boil over high heat; stir in peppermint extract. Strain cream into the chocolate. Let stand 5 minutes; stir until smooth (mixture will appear oily at first.) Cool until mixture falls in ribbons when spoon is lifted, 2 to 6 minutes. Ice cake as decorated above.

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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](http://www.divapro.com). Read Gina Harlow’s blog about food, gardening and horses at [www.peachesandprosciutto.com](http://www.peachesandprosciutto.com). Recipes may not be reprinted without permission from Angela Shelf Medearis.

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# OBITUARIES

Printed free as a public service. Contact the funeral home to have an obituary included. Photos included at no charge. Local obituary Lines -- Lewis (723-8558) & Toler (723-4242) Contact the Estill County Tribune at (606) 723-5012 to have any out-of-county obituaries placed in this newspaper.

## Monday, December 15, 2014

### Clarence D. Noland, 77



Clarence D. (C.D.) Noland Jr., age 77, of Irvine, Kentucky, passed away on Monday, December 15, 2014.

He was born in Lee County, Kentucky on June 11, 1937 to the late Clarence D. Noland Sr. and Amanda Fike Noland. Clarence retired from the CSX Corporation with 35 years of service and also retired as Master Sergeant from the Kentucky National Guard with 31 years of service. C.D. was the former owner of the Montgomery Ward Catalog Store and a partner in Noland Lumber and Noland Brothers Farms. Clarence served from 1982-1996 in the Kentucky House of Representatives and was the Minority Caucus Chairman and Vice Chairman of the Appropriations and Revenue and Transportation Committees.

C.D. had a long history of civic activism and community service. He served 16 years on the Marcum & Wallace Memorial Hospital Board with the majority of time as Chair. In 2006, he received the Kentucky Hospital Association’s Healthcare Governance Award. He also served as Vice-Chair of the Marcum & Wallace Memorial Hospital Foundation Board. He served two terms as Preside of the Irvine-Ravenna Kiwanis Club and was named Kiwanian of the Year in 1987. He was a member of the Natural Bridge State Park Association, Bluegrass Area Development District Transportation Board and in 2005 was inducted into the 6th District Republican Hall of Fame. C.D. was past President of the Estill County Shrine Club and a member of the Oleika Shrine Temple. He served as Vice-Chair of the Estill County Development Alliance and was the long-time treasurer and 50-Year Member of the Irvine Masonic Lodge #137 F&AM and was twice (2003 & 2006 named Mason of the



**Clarence Noland**

Year. He was a 32nd Degree Mason in the Valley of the Covington Scottish Rite, Irvine Chapter #42 R&AM, Irvine Council #92 R&SM, Irvine Chapter 357 Order of the Eastern Star, and White Shrine of Jerusalem.

Clarence is survived by his wife of 35 years, Bobby Carol Noland; his two children: Jennifer Cherry (Phil) of Henderson, Nevada; and Dr. Thomas Noland (Sharon) of Mobile Alabama; his two grandchildren: Elizabeth and Caroline Noland; a brother, W.J. Noland (Phyllis); sisters: Doris McCray (Bob), Jewell Castle (Jasper) and Wilma Pugh; and numerous nieces and nephews.

He was preceded in death by one brother, Charles Noland.

The family will receive friends on Thursday, November 18th from 5 to 8 p.m. and Friday, November 19th from 11 a.m. until service time at 1:00 p.m. at Irvine United Methodist Church, 243 Main Street. Masonic Rites will be bestowed at the grave site.

Arrangements are by Lewis Funeral Home.

In lieu of flowers, the family requests donations be made to the Marcum & Wallace Memorial Hospital Foundation, 60 Mercy Court, Irvine, KY 40336 or the Irvine Masonic Lodge Association Building Fund, P.O. Box 252, Irvine, KY 40336.

<LewisFH.com>

# Local Police Beat

An Estill County man was arrested Thursday, December 11 on an e-warrant served by an officer of the U.S. Forestry Service, Harold Neal.

Shannon Goosey, 36, of Turner Avenue, Irvine was arrested on Broadway in Irvine and charged with receiving stolen property under \$500 and possession of a firearm by a convicted felon.

The warrant had been obtained by Neal. It states that on November 9, 2014, Goosey had in his possession a Campbell Hausfield air compressor, an Everstart Battery, and a black plastic gun case containing two rifle shells and a camo hat. The warrant states those items had been stolen from Heath Waugh and Kevin B. Hardy.

The warrant also states that Goosey is a felon and had in his possession a 22 revolver handgun.

The receiving stolen property charge is a Class A misdemeanor. Possession of a firearm by a convicted felon is a Class C felony, punishable by five to ten years in prison.

Goosey was arraigned in Estill District Court on Friday, December 12. He pleaded not-guilty to both charges District Judge William “Bo” Leach has scheduled a preliminary hearing for Goosey on December 17.

### KSP arrests man on new charges

An Estill Countian faces two new charges after being arrested on bench warrants on Sunday night. The new charges are felonies, but he was also served bench warrants for traffic offenses and misdemeanors.

Joshua Lee Crowe, 24, of Blue Run Road was arrested around 11:47 p.m. on Dry Branch Road by KSP Trooper Z. Pennington.

Pennington had obtained an arrest Warrant for Crowe on two of the charges: criminal possession of a forged instrument second degree and forgery, second degree.

That complaint says on April 21, 2014, Crowe forged a check belonging to Mary Webb with the intent to defraud her.

The complaint adds that Crowe wrote the said check to Stop and Shop for \$30.00 and cashed it.

Those two charges are Class D felonies, punishable by one to five years in prison.

Trooper Pennington also served bench warrants on Crowe for no registration plates, no registration receipt.