

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>

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, January 24th @ 10am

IHS Class of 1965 Meeting

The Irvine High School Class of 1965 will be have a reunion planning meeting on Saturday, January 24, 2015, starting at 10:00 a.m. at the Estill County Public Library meeting room, 246 Main Street in Irvine. All classmates are welcome to attend.

Tuesday, February 3rd @ 6pm

Historical Society Show & Tell

The Estill County Historical and Genealogical Society will meet at 6 p.m. on Tuesday, February 3, 2015 at the Estill County Library for "Show and Tell" of interesting family heritage items or interesting items from history. The 2015 Calendar is now available at the Museum on Saturdays between 10 a.m. and 4 p.m. The Estill County Pictorial History, the World War II Book, the School Book, and the two volumes of the Cemetery Books are still available.

First and Third Tuesdays at Raders'

Estill County Lions Club

The Estill County Lions Club will meet Tuesday, February 3rd 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..."

BIBLE TRIVIA

by Wilson Casey

1. Is the book of Acts in the Old or New Testament or neither?
2. From Proverbs 30, what will pluck out the eyes of anyone who scorns their parents? Demons, Ravens, Doves, Quails
3. Who wrote, "The

love of money is the root of all evil?" Timothy, Isaiah, Moses, Paul

4. From Matthew 8, what Roman official asked Jesus to heal his servant? Marshall, Governor, Centurion, Jailer

5. How many times are the words "apple" or "apples" mentioned in the Bible (KJV)? 11, 14, 19, 37

6. Who was the father of Hosea? Uzzah, Beeri, Joash, Ahab

Bible Trivia Answers are at the bottom of Page 9



There are some psychologists who believe that our need for safety, structure and stability are more important than nearly anything else. Perhaps they are right. When we look around and feel threatened and insecure, we become frightened and build what we think are protective walls to make us safe and secure. Yet, often the protective walls we have wrapped around us are suddenly removed and we become frightened and afraid. Could it be that God is offering us an unplanned opportunity to grow closer to Him? Disaster strikes and we immediately grasp for His protection. We suddenly realize we desperately

need Him and since there is no one else to turn to call on Him for help. We need a miracle working God and want Him to do something special for us. So, we call on Him in desperation because we need help and believe that only He can rescue us. David did not have an easy life. From infancy to old age he knew and experienced the stress and strain and storms of life. We find many examples of this in his writings. One is when he cried, "I give my soul to You, O Lord. All of me - body, mind and spirit - Lord, is now Yours!" Save me and "Let me not be ashamed" for doubting You. David's army and amour could not help. Overwhelmed with fear he called upon God. He knew that he needed a power beyond himself and knew Who that power was. And when he called, God answered.

PS048 - January 21, 2015
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CHURCH NEWS

Church News is published as a free service of The Estill County Tribune. Call your announcement to (606) 723-5012; fax it to (606) 723-2743; or E-mail it to <News@EstillTribune.Com> or mail to 6135 Winchester Road, Irvine, KY 40336

Sunday, January 25th @ 10:30am

Sons of Liberty at Epperson

The Sons of Liberty will be singing at Epperson First Church of God, Irvine Road in Clark County, at 10:30 a.m. on Sunday, January 25, 2015. Everyone is welcome!

I Refuse To Live My Life In Vain

by BOB CASEY, Preacher
Church of Christ, 262 Broadway, Irvine, KY

The definition of "Vain" is described by many terms, first: "of no real value, idle, worthless, empty, unsuccessful, fruitless, proud." And, these are not all, but by now you get my meaning.

In Mister Webster's dictionary, you will find these and more that are given to full explain the subject of vainness.

But, where do these ideas spring froth from? Well, they originated from the book of God. One of the commandments from Mt. Sinai, is "Take not the name of your Lord God in vain." Ex. 20:7. In 1 Cor. 5:55, Paul says, "forasmuch as ye know that you labour is not in vain in the Lord." Paul also says in Gal. 2:2 that he did not desire to have his preaching to the Gentiles to be in vain. Again, Paul said in Phil 2:16, "Holding for the word of life that I may rejoice in the day of Christ that I have not run in vain, neither laboured in vain."

At the present time, I have not altered or compromised the truth of God's work in any way since I started making my attempt to preach the Gospel. Just the opposite, I have tried to offset vain preaching made up by men. Eph. 5:6 where it says, "Let no man deceive you with vain words, because Gods wrath will fall upon every disobedient person some day."

In I Tim. 1:6, Paul says some have turned aside unto vain jangling or foolish talking. This must never be found in one whom may be seeking a home with God. Still, we are informed by our Saviour that some are making an attempt to worship in vain (Mat. 15:9). Also Mat. 7:23-23 says they are not doing his will in matter of the heart.

Sadly, one of Paul's greatest regrets was that much of his preaching and labour seems to have been in vain (Gal. 4:11). There is not one of my preaching brothers that could not say the same thing, because many friends and even close family members did not, and have not, obeyed the Gospel that they had faithfully preached unto them.

In the book of Joshua (24:14-15), he gathered his people together and said unto them, "Serve God in sincerity and truth and put away all the false gods your father served. But, if it seems evil of you to serve the Lord, make you choice this day. But for me and my house, we will serve the Lord."

And, so it is with every faithful Christian everywhere. They have made the choice to serve God and live faithful unto death but they have not run in vain. Jesus' last words are, "And behold I come quickly and my reward is with me to give every man according as his work shall be. He then said, "Blessed are those that do his commandments that they may have right to the tree of life and may enter in through the gates into the city."

What about you, Christian, have you earned the right to enter into the city made without hands? If not, why not begin now. Do not live your life in vain. All the world and all the pleasures it may give is not worth one soul of man. But, if you choose to ignore the love our Lord offers you, then you will surely make a bad choice and will have lived your life in vain. So, today you can make a fresh start and live your life for good. Let us help you make the right start only as the Bible teaches.

Waco 1-859-369-4165
Sincerely, Bob Casey

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Kitchen Diva

Chili Bowl

by ANGELA SHELF MEDEARIS and GINA HARLOW

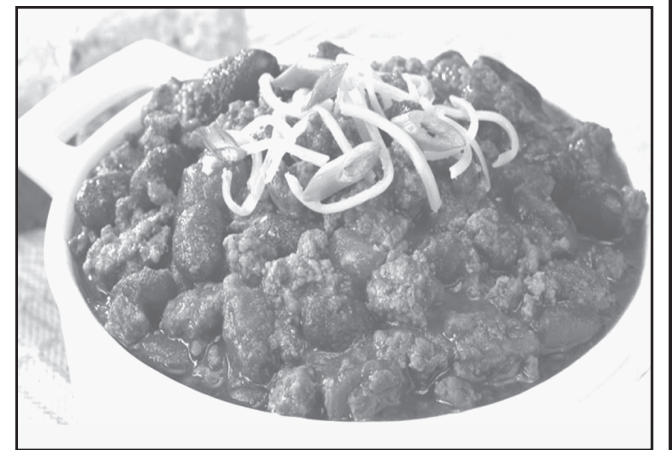
It's cold outside, which means it's the perfect time for chili. You would have to look hard to find someone who doesn't love a hot, steaming bowl of chili, especially this time of year. But the fellowship ends when it comes to the details. Many people pride themselves on their chili recipes. Their special mixture of spices, meat and/or beans (we'll get to that!) is proprietary. There are strong preferences, allegiances that rival those of collegiate and pro sports teams, and depending on where you live, even national heritage. It's not simply geography that dictates what kind of chili we prefer, sometimes whole households are divided over the issue. How we like our chili -- hot or mild, red meat or white, beans or no beans -- is personal.

Even more debatable than our preferences is what exactly is chili, and where did it come from. Chili, and its history, is complex. The recipe is simply a stew of water, chili peppers, herbs and, most often, meat, with origins dating back hundreds of years. In modern times, the debate has centered on whether chili is Mexican or American.

Rick Bayless, a chef who is an expert in Mexican cuisine and who has traveled extensively throughout Mexico, says it's simply a matter of reversing the name. In Mexico, they make a stew of chilies and meat. They refer to it as Carne con Chili, either Chili Colorado or Chili Verde. They also have a dish called Carne Guisada, which has many of the same flavorings as our Chili con Carne. In Mexico, it's Carne con Chili, and in America, its Chili con Carne, or just chili. Both preparations are closely related, but the Chili con Carne that most of us have come to love, and for which there are many recipes, seems to date back to hungry Texas cowboys inventing a trail-hearty stew of dried beef and chili peppers.

The difference today between Chili con Carne and its Mexican sister is that we, being Americans, have spun our chili in countless directions. A big moment in chili history came when beans and tomatoes were added. Since then, the discussion has become fiery. With or without? What will it be?

The answer is obvious. With the idea of culinary liberty for all, we should be accepting of those who want to put beans, tomatoes, seitan, tofu or a long list of other continually evolving ingredients in their chili. In the interest of culinary harmony, my recipe for Slow Cooker Diva-Style Chili can be customized to suit your tastes. Hot or mild, red, green or white, the wonderful thing about chilies is that, as they say, it's all good!



DIVA-STYLE CHILI

No matter which side you choose in the great chili debate, this slow-cooker recipe allows you to customize your chili and will result in a delicious bowl of hearty goodness. Why not cook up a batch for Super Bowl Sunday?

- 3 pounds beef stew meat, cut into cubes, or 1-1/2 pounds ground beef
- 1 tablespoon canola or vegetable oil
- 1 medium onion, diced
- 3 garlic cloves, minced
- 2 tablespoons ground cumin
- 2 tablespoons chili powder
- 1 1/2 teaspoons salt
- 1 1/2 teaspoons ground black pepper
- 1/2 to 1 teaspoon crushed red pepper flakes
- 1/2 to 1 teaspoon cayenne pepper
- 3 cans (16-ounces each) kidney or pinto beans, rinsed and drained; or 1 cup of finely crushed tortilla
- 3 cans (15-ounces each) tomato sauce
- 1 can (14-1/2-ounces) diced tomatoes, undrained
- 1 cup water
- 1 can (6-ounces) tomato paste
- 3/4 cup chunky salsa: hot, medium or mild
- 1 1/2 tablespoons brown sugar
- Shredded Cheddar cheese, minced fresh cilantro, and sour cream, optional

1. In a large skillet, heat oil over medium heat. Brown the beef stew meat in the oil in batches, being careful not to overcrowd the pan, so that the meat will brown instead of steaming. (If you're using ground meat, add it to the oil and break it apart using a spoon or potato masher).

2. Add onion, garlic, cumin, chili powder, salt, pepper, red pepper flakes and cayenne pepper. Cook 2 to 3 minutes longer. Transfer the meat to a 6-quart slow cooker to finish cooking.

3. Place 1 can's worth of rinsed and drained beans in a medium bowl. Mash them with a spoon or potato masher. (The mashed beans will thicken the chili.) If you aren't using beans, thicken with 1 cup of finely crushed tortilla chips.

4. Stir in mashed and whole beans or crushed chips, tomato sauce, tomatoes, water, tomato paste, salsa and brown sugar. Cover and cook on low for 6 to 8 hours or until the stew meat is tender. Garnish each serving with cheese, cilantro and a tablespoon of sour cream, if desired. Makes 12 (1-1/3 cup) 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. To see how-to videos, recipes and much, much more, Like Angela Shelf Medearis, The Kitchen Diva! on Facebook. Read Gina Harlow's blog about food and gardening at www.peachesandprosciutto.com. Recipes may not be reprinted without permission from Angela Shelf Medearis.

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