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>

Tuesday, May 19, 6:30pm at Raders'

Estill County Lions Club

is part of Lions Club Inter- Serve . . . '

The Estill County Lions national, with 1.35 million Club will meet Tuesday, May members in 205 countries 19th and on the first and third around the world. We invite Tuesday of every month at those who feel a call to make Raders' River Restaurant. The our community a better place meal is at 6:30 p.m. and busithrough service to attend and ness meeting begins at 7 p.m. learn about how Lions around Estill County Lions Club the world earn our motto, "We

Thursday, May 21st, 6-8pm

Garden Thyme Herb Club To Meet

The Garden Thyme Herb sented by Carol Haller on Club will meet Thursday, straw bale gardening. May 21 at 6 p.m. in the fellowship hall of New Begin- invited to attend. ning Church.

The program will be preplease call 723-3096.

Guests and members are

For more information,

Thursday, May 21st, 5:30pm

Kiwanis Club of Irvine-Ravenna

The Kiwanis Club of Irvine- for Life, Estill Flo Party, and Ravenna will meet Thursday, the care of the old Irvine cem-May 21 at 5:30 p.m. at Mi- etery on River Drive. chael's Restaurant. Donna Persons dedicated to imrecent trip to Japan.

club in April went to Relay bers.

Boshers will speak about her proving the world one child and one community at a time Donations made by the are welcome to become mem-

Thursday, May 21st, 3:30pm

Four Seasons Garden Club

The Four Seasons Garden Club's meeting will be stimulate the knowledge and Thursday, May 21 at 3:30 love of gardening; to aid in p.m. at the Monarch But- the protection of native trees, terfly Garden at West Irvine plants, and birds; and to pro-School. Members will have mote cleanliness, beauty, and a work session to spruce up improvement of property in the garden in anticipation of Estill County. New memthe Monarch Butterflies that bers are welcome to join the will be passing through our club which meets on the 3rd area this summer.

The object of the club is to Thursday of each month.

Friday, May 22nd, 3:30-5:30pm

RCP Summer Camp Registration

project summer camp reg- ages 7 to 18, and is limited to istration will be held at the 40 campers. Pre-registration This session's story theme is Nam. Hardee's on Richmond Road, is required to participate. Friday, May 22nd, 3:30 to a.m. to 3 p.m.

This tuition free camp is den Club, Inc.

River City Players' TECS open to children and youth

The Four Seasons Garden cal aspects. 5:30 p.m. and May 30th, 11 Club is a member of the National Council of State Gar- and memories of this beauti-

Friday, May 22nd, 6-8pm

Estill Appalachian Dulcimers

chian Dulcimer Club meets one is welcome to attend. every Friday from 6 to 8 p.m. one who plays an Appala- in 2001. chian Dulcimer or anyone

The Estill County Appala- who is interested in playing

The Appalachian Dulcimer at the First Christian Church, was designated as the official Main Street, Irvine, for any- state instrument of Kentucky

Saturday, May 23rd @ 1pm

Annual Neal-Campbell Reunion

There will be a reunion of Art and Mattie Campbell.

It will held at the Chestnut Stand Cemetery on Satur- day with our kinfolks. day, May 23. Dinner will be is potluck.

There will be singing on the families of the late Will the mountain and a silent aucand Sarah Elizabeth Neal and tion. Please bring items to be auctioned.

Please come and spend the

For more information, call served at 1 p.m., and the meal Lucille Neal Harrison t (606) 723-2246.

Saturday, May 23rd, 7-11am

Lions Club Spring Pancake Breakfast

Club will hold its 14th annual con, sausage, coffee, juice, spring pancake breakfast on Saturday, May 23, 2015, from on Main Street.

The menu includes pan- the gift of sight!

The Estill County Lions cakes, scrambled eggs, baand milk.

Adult tickets are still \$5.00, 7:00 'till 11:00 a.m. at the Ir- children under 10 \$3.00. vine First Christian Church Come have a good breakfast and help Estill Countians with

Sunday, May 24th @ 1pm

The Warner Family Reunion

The family of Zack and that will be held at the Bethel would like to invite all fam- on the Old Fox Road. ily and friends to join us on Sunday, May 24 at 1:00 p.m. and drinks and join us. for our yearly family reunion

Ruby Richardson Warner, Christian Church picnic area

Please bring a covered dish

Tuesday, May 26th @ 7pm

River City Players Membership Meeting

bership meeting is scheduled and make plans to attend. for May 26, 2015 at 7 p.m. in the Estill County Public Li- past accomplishments and brary community room.

Everyone in welcome, share.

River City Players mem- please mark your calendar

We have lots of news about plans for future activities to

Thursday, May 28th @ 1:30pm

Telling Estill County's Story

Mountains – Rivers, Geologi- If you have limited mobility

ful county we call home. Fu- 606-723-5755.

River City Players is host- ture story circle themes are ing the first "Telling Estill Cultural Entertainment/Gath-County's Story" (TECS) sto- ering, Railroads - Transporry circle May 28, 2015 at 1:30 tation, How we made/make p.m. in the Estill County Pub- a living, Stories centered on lic Library community room. wartime; WWII, Korean, Viet

and would like to participate Come and share your stories in our story/history gathering project call Susan Hawkins at

"Somehow he got the idea that I'm a talent scout for a ."

SCRAMBLERS Unscramble the letters within each rectangle to form four ordinary words. Then rearrange the boxed letters to form the mystery word, which will complete the gag! Origin ACUSE Forgo AIRFERN Smudge REAMS Trap RONCER **TODAY'S WORD**

Witts Country Market Is now selling Wings and Pizza



Only

Lunch Specials Daily (M-F) (606) 726-0026

• Groceries • Soft Drinks • Feed 4650 Richmond Road in Irvine (next to Big Katz Auto Sales)

Sammie's **Furniture & Appliances**

722 Main St., Ravenna • 723-6562 **Open Mon. -Fri. , 9-6, and Sat. , 9-5**

- New Appliances
- Dutch Craft Amish-Made Bedding
- New Bedroom Suites
- Bushline Living Room Suites
- Tables & Chairs Special Orders

Free Delivery & Set Up 90 Days Same As Cash*

With Approved Credit

DISCOVER

book.

Kitchen Diva

National Fruit and Vegetable Month

by ANGELA SHELF MEDEARIS

June is National Fresh Fruit and Vegetable Month. It's a great time to include more fresh vegetables and fruits in our diets. The latest Dietary Guidelines recommend that we all increase our vegetable and fruit intake. Fruits and vegetables provide a variety of nutrients, including vitamins, minerals and fiber, and they lower your risk of developing certain chronic diseases. They also are naturally low in calories, fat and sodium, which can help you maintain a healthy weight. How many fruits and vegetables should you

eat each day? The USDA's MyPlate recommendations are based on your calorie needs for your age, gender and activity level. For a 2,000 calorie diet, you should eat 2 cups of fruit and 2 to 3 cups of vegetables a day. To learn what your individual needs are, use the customized Daily Food Plan on the MyPlate website. What counts as a cup of fruit or vegetables? In

general, 1 cup of fruit or 100 percent fruit juice, or 1/2 cup of dried fruit counts as 1 cup from the fruit group; and 1 cup of raw or cooked vegetables or vegetable juice, or 2 cups of raw leafy greens can be considered 1 cup from the vegetable group.

Before eating fresh fruits and vegetables, it is important to remember some basic food safety rules.

* Avoid bruised or damaged produce and keep it separate from raw meat, poultry and seafood.

- * Perishable fresh produce, such as lettuce, herbs and mushrooms, and all cut or peeled produce should be stored in the refrigerator at 40 F or
- * Wash your hands for 20 seconds with warm water and soap before and after preparing fruits and vegetables.
- * Produce should be washed under running water (do not use soap) before eating, cutting or cooking. Then, cut away any damaged or bruised
- * Always wash cutting boards, dishes, utensils and counters between prep of raw meat, poultry or seafood and produce.

My recipe for Summer Fruit, Vegetable and Quinoa Salad is a meal in a bowl. It's perfect for lunch or dinner on a hot summer day, and it will keep for two to three days in the refrigerator.

(Additional information provided by Christeena Haynes, MS, RD, LD, former Nutrition and Health Education Specialist, Dallas County, University of Missouri Extension.)



Summer Fruit, Vegetable and Quinoa Salad

Quinoa takes this recipe from a delicious salad to a complete meal. The grain has been called a superfood because its protein content is very high for a cereal/pseudo-cereal. It's also a rich source of B vitamins, thiamine, riboflavin, vitamin B-6 and folate, and the dietary minerals iron, magnesium, phosphorus and zinc. It is gluten-free and considered easy to digest.

3 tablespoons extra-virgin olive oil 3 tablespoons apple cider or sherry vin-

1 tablespoon honey or agave syrup

2 teaspoons Dijon mustard

1 teaspoon black pepper

1 teaspoon sea salt 1/4 teaspoon cayenne pepper

1 1/2 (6-ounce) packages baby kale or baby spinach

1 medium summer squash or zucchini, thinly sliced into rounds 1 1/2 cups of cooked quinoa (or a cooked

quinoa and brown rice) 1/2 cup fresh sweet cherries, pitted and

2 plums or peaches (or combination of

both), pitted and sliced into segments 2/3 cup chopped fresh flat-leaf parsley

1/3 cup thinly sliced green onion, white and green parts, roots removed and discarded

2 ounces goat cheese or feta cheese, crumbled (about 1/2 cup)

1. Combine olive oil, vinegar, honey or syrup, mustard, pepper, salt and cayenne pepper in a medium bowl. Place the kale or spinach and the squash or zucchini on a platter or in a large, shallow bowl. Pour 1 1/2 tablespoons of the oil mixture over the vegetables, sprinkle and toss to coat.

2. Stir the quinoa blend or the cooked quinoa or the brown rice, cherries, plums and/or peaches, parsley and green onions into remaining oil mixture in the bowl. Top the kale or spinach mixture with the quinoa mixture and sprinkle with the cheese.

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 Face-

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