



America's Heartland
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It was a beautiful summer day when a group of guys

Bird bombs: Our flying friends do more than sing to people

loaded into the car to go to the bowling alley. Driving along with the windows down, they were enjoying the pleasant weather.

The fellow riding shotgun had his elbow out the window when he got an unexpected, unwelcome and unsavory surprise. A bird flying overhead dropped a slimy, nasty deposit right on his arm.

"Harrumph," the fellow said. "They sing to some people."

My friend Jean Brown shared that story not long ago. Her husband Don Brown was driving that day. Don's friend

and fellow bowler Gary Burgess, a real character, drew belly laughs from his buddies with his quick wit.

The story reminded me that sometimes bad things seem to drop on us at the most unexpected times. Perhaps you've been on the receiving end?

How we react to those things speaks volumes to people around us. We could cuss and complain, stomp and snort, or we could turn those things over to the Lord and let him deal with them.

"We know that all things work together for good to

those who love God, to them who are called according to his purpose" (Romans 8:28).

Storyteller Jerry Clower once told about the time Uncle Versie's beloved mule, Della, fell into a deep well.

Digging her out would cost far more than the mule was worth, so Uncle Versie decided to just bury poor Della there. He began shoveling dirt into that hole, but every time a shovel hit that mule's back, she shook it off and stepped up.

No matter how discouraged or scared, Della kept shaking it off and stepping up. Before

long, Della shook off enough to step right out of that hole.

At one time or another, we've all felt like we've been stuck in a hole with the weight of the world raining down on us. Or, we may feel like we've been hit by some nasty mess out of the clear blue sky, like Don's friend.

When those situations come, let's deal with them in faith, knowing God will use them for good.

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Kitchen Diva by Angela Shelf Medearis

Hope for the Best, Prepare for the Worst

After 45 years of cooking, I've had my share of Thanksgiving Day disasters! I'll never forget the Thanksgiving when the turkey wasn't done, and my family and friends were starving.

Thankfully, no pun intended, I had defrosted a package of pork chops for dinner the next day. That year we had fried pork chops, cornbread dressing with cranberry sauce, roasted vegetables, mac and cheese, dinner rolls and a vast array of desserts.

One of the many things that I learned that year, and during this stressful and unusual year, is to be thankful for the good things in life, while preparing as much as you can for the unexpected.

Here are some secrets to saving your sanity and your Thanksgiving dinner if your turkey isn't done, or other unexpected challenges arise:

HOW TO DEFROST A TURKEY: You'll need at least 24 to 48 hours (about five hours per pound) to thaw a frozen turkey in the refrigerator. If you need to do a quick thaw, place the wrapped, frozen turkey in your kitchen sink or a large container like an ice chest.

Cover the turkey with cold water. Drain and refill the water every half-hour because as the bird thaws out, the water will get warmer. Using this method, the turkey will thaw at the rate of about a half-hour for each pound.

PREPARING THE BIRD FOR COOKING: Remove the giblet package (neck, livers, heart, and gizzards) from inside the cavity of the bird AND check the neck cavity. Some manufacturers place the giblet package in the neck cavity and others place it inside the cavity closest to the legs.

You can place the giblets in the same pan as the raw turkey to add flavor to the meat drippings.

Most turkeys come with the legs already trussed (crossed and secured with a metal or plastic bracket). If you're not going to stuff your bird, there's no need to truss the legs, so remove the plastic or metal bracket and discard it.

Trussing an unstuffed bird hinders the hot oven air from circulating inside and around the legs. This means that the dark meat will take longer to cook, and the breast meat will cook faster and dry out before the legs ever get completely done.

THE TURKEY ISN'T DONE: Don't rely on the "pop-up" timer in the turkey, as it usually means that the breast is overcooked, and the dark meat isn't done. If the dark meat isn't done, remove the wings and breast meat from the rest of the turkey, in one piece, if possible. Cover the breast and wing portion with foil and set it aside. Put the drumsticks

and thigh portion of the turkey back into the oven to continue cooking until done.

You can re-assemble the whole turkey and garnish it, or just cut it into serving portions and arrange it on a platter.

STUFFING SAVERS: If the stuffing/dressing is too wet, spread it out in a thin layer on a sheet pan so that it will dry quickly. Place it back into the oven for 5 to 7 minutes.

If it's too dry, add more pan drippings or chicken broth to the mixture. If you don't have any more drippings or broth, you can combine a chicken bouillon cube (if you have one), along with a teaspoon of poultry seasoning, three tablespoons of butter and

1 cup of water. Cook the mixture in the microwave for 3 to 5 minutes or until it comes to a boil. Stir to combine and then add it, a little at a time, to the dressing until it's moist.

SOUPY MASHED POTATOES: You can add unseasoned dry bread-crumbs to soupy mashed potatoes to absorb any excess liquid. You can also microwave raw potatoes until soft, spoon out the

potato, mash it and add it to your mashed potatoes along with some additional butter, salt and butter.

GRAVY RESCUE TIPS: If the gravy is lumpy, pour it through a strainer into a new pan and bring it to a simmer, stirring gently. If it's too thin, in a separate bowl, mix a tablespoon of melted butter with a tablespoon of flour. Bring the gravy up to a boil and whisk in the butter mixture to thicken your gravy.

If the gravy is too thick, add a little more chicken broth, pan drippings, milk or a little water and butter to thin it out.

BURNT OFFERINGS: If the turkey begins to burn while it's roasting, flip the bird over immediately and continue to cook it. After the turkey is done, you can remove and discard any blackened skin and about half an inch of the meat below any burnt area. Slice the remaining breast meat, arrange it on a platter and ladle gravy over it.

If your vegetables or gravy burn on the bottom, carefully remove the layer that isn't burned into another pot or serving dish. **Don't scrape the bottom of the pan!**

If the dinner rolls are burned on the bottom, just cut off as much as you can, butter them, and fold them in half to cover the missing ends.

Whipped cream is the perfect "make-up" for desserts that aren't quite up to par. You can cut the top layer off a burnt pie and cover it with whipped cream.

Hopefully, these tips will rescue you from any Thanksgiving Day disasters, but remember, it's about gathering to give thanks with the people you love -- not the perfect meal! Have a blessed Thanksgiving!

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RICH MAN, POOR MAN

You are rich today and poor tomorrow.
 I have seen this happen many times.
 Loving your money more than
 you love your friends,
 Will bring sorrow, somewhere down the line.

If you think your money can buy you,
 A place in that Heavenly Home;
 Then look at yourself in the mirror,
 And you will surely see that you are wrong.

You have the best of everything,
 As you travel this weary, short road.
 Some folks live in poverty,
 All their lives, just being so poor.

God has promised me a mansion,
 A beautiful place in the sky.
 We will all be rich
 if we make it through the Gates;
 You will be no richer than I.

Don't let your riches deceive you,
 By feeling you are better than your friends.
 Money only lasts for a short season.
 A good friend will be there 'till the end.

Don't look down
 and make fun of your neighbor.
 Their treasure may be just up ahead.
 Don't cause yourself to miss out on Heaven,
 And be sent to torment instead.

Maybe these words seem harsh,
 But please, weary soul, take heed.
 It is not as harsh as Hell is hot.
 It would be awful
 to give up the very thing you need.

Madalene Wasson, June 2001

Community News

Saturday, December 5th - 10am-1pm Elizabeth Witt Christmas Party Has Been Changed to Drive-Thru

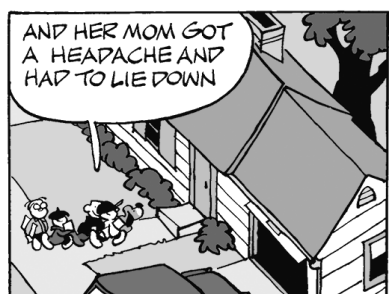
The tradition will continue again this year for the 40th annual Elizabeth Witt Christmas Party. It will be held as usual on the first Saturday of December which is December 5 but there are changes this year due to the corona virus. It will be held as a "Drive Through" at the Estill County Fairgrounds with gifts being given from 10 a.m. to 1 p.m. as vehicles drive through the line. Gifts will be given to the children in each vehicle. Santa and Mrs. Claus will be present to greet the children in a social distanced safe manner

The Elizabeth Witt party committee hope to make this a special day for Estill County children, age 12 and under. All are invited to attend. Children will receive a Christmas necklace, kettle corn, candy, chocolate milk, apple, banana, orange, and age appropriate toys and books.

Elizabeth Witt started the Christmas Party at her home for the children of Estill County in 1980 and wanted every gift to be wrapped with a ribbon. Upon her passing in 1990 a group of local citizens formed a committee to keep the tradition alive and with the generosity of the community it has continued.

Contributions from the community are necessary for the party to continue. Donations can be made to the "Elizabeth Witt Christmas Party" at Citizens Guaranty Bank. For further information contact Regina Robertson or Francine Bonny.

TIGER



by BUD BLAKE