

Classifieds

Buy, Sell, Trade or Giveaway, Call (606) 723-5012

Tree Removal

Davidson Tree Service
We treat our customers right!
 Tree and stump removal.
 Professional pruning and shaping.
 Landscaping, etc. Firewood for sale!
 Bucket truck now available!
Fully Insured!
 Billy 1-859-625-2683
 Mike 1-606-723-9227
 Tommy 1-606-253-8826

Electrical

Eastern Kentucky Electric
Working together to make things brighter
Daniel Muchow, Owner
 (859) 351-4001
 Irvine, KY 40336
 CE65199 ME #64934
 easternkyelectric@yahoo.com

Gravel Hauling

Jack Walling
GRAVEL HAULING & DOZIER WORK
Free Estimates!
606-643-5925

All Brands Tires

J&M KENTUCKY LLC
 New Tires Mounted & Balanced! All Brands Available!
Call J&M for all your tire needs!
 By Appointment Only! Ravenna, Kentucky
606-614-9048 606-661-5165

Flowers

Flowers for All Occasions
FLORAL DESIGN by Nikki
 391 Richmond Road Westgate Plaza
 Irvine, Kentucky
 Weddings • Funerals • Gifts • Candles
 Silk Funeral Flowers For Rent
CALL TOLL-FREE
 1-877-331-9081
 606-726-0202
24 HRS: 606-975-2282
 WE ACCEPT ALL CREDIT CARDS
 VISIT US ONLINE AT
 WWW.FLORALDESIGNSBYNIKKI.COM

Stickeler's Answer

Stickelers Answer
 pass BOOK mark
 soap STONE washed
 kin FOLK tale
 woman HOOD wink
Stickeler's Puzzle on Page 4

Yard Cleanup

B & B Lawn Care
 Yard Mowing ■ Weed Eating
 Fence Rows ■ General Cleanup
Call Buck Walters
(606) 643-9383 or 723-0225

Apt. Rentals

FOR RENT
1-BEDROOM APARTMENTS
 229 Broadway, Irvine
Available Immediately!
AGE 55 AND OLDER OR DISABLED
 Appliances furnished, including
 dishwasher, water, sewer and
 trash paid. Total electric with
 central heat and air. Coin operated
 washers and dryers in basement.
NO SMOKING BUILDING - HANDICAPPED ACCESSIBLE
ELEVATOR - LAUNDRY ROOM
Call (606) 723-0288,
Mon.-Wed., 9:00-1:00 or
(606) 401-5889 after 1:00
 Equal Opportunity Housing

Furniture

Sammy's Furniture
 722 Main Street, Ravenna • 723-6562
 Open MON-FRI 9-6 and SATURDAY 9-5
 • Tables & Chairs (We do special orders!)
 • New Mattresses and Box Springs
 • New Bedroom Suites
 • New Living Room Suites
 • New Recliners & Lift Chairs
NO CREDIT? BAD CREDIT? NO PROBLEM!
EASY FINANCING BY
MERCHANTSPREFERRED
 LEASE PURCHASE SERVICES
 Free Delivery & Set Up

Real Estate

JOYCE MARCUM REALTY.COM
 Call (606) 723-0080



Joyce Marcum
 BROKER/OWNER
 859-624-0088
 <jmarcum21@aol.com>



Bill Van Winkle
 859-582-2810
 <bvanwinkle@windstream.com>



James Woolery
 859-358-0691
 <james.woolery@live.com>

www.joycemarcumrealty.com
 (International internet advertising,
 Using drones & property tours)

Kitchen Diva by Angela Shelf Medearis

Easy Summer Suppers

We're all starting to slowly ease back into our former home, work and social routines guided by new health and safety restrictions. Many of us also are dealing with new challenges to our family budget and loss of income. If your pantry and freezer are stocked with canned or frozen goods, you can add seasonal fresh produce to create new, budget-friendly variations on your favorite family recipes.

Here are some ways to "shop" in your pantry or freezer to cook up simple meals with a seasonal twist that everyone will enjoy!

Choose new, interesting or favorite vegetables from a local farmer's market to add to your recipes. Vegetables have lots of nutrients and fiber to help you feel full. Have vegetables washed, cut and ready in the refrigerator to add to meals or eat as snacks.

Select from a variety of healthy foods so that you don't get bored with the same meals. Try sandwich wraps with meat and fresh veggies inside, and a combination of fresh and canned fruits for sweetness and nutrition.

Enjoy the foods of summer -- blueberries, strawberries, peaches, watermelons and fresh garden veggies are always a treat. If you eat produce while it's in season, it typically costs less and it tastes better, so your family will be more likely to eat it and enjoy it.

This flavorful dinner recipe for Creamy Veggie Tortellini and Fruit Salad With Spiced Syrup for dessert is an easy way to combine fresh produce with groceries that you may have stocked up on due to the COVID-19 crisis.



Photo Credit: DepositPhotos

CREAMY VEGGIE TORTELLINI

This recipe features a delicious cream sauce packed with spices that complement the tortellini and fresh or frozen vegetables. If you don't have half and half on hand, you can substitute 1/2 cup canned evaporated milk or regular milk. Just be sure to stir in 4 1/2 teaspoons of butter after all the other ingredients have been incorporated to add richness to the sauce that the half and half would have provided.

- 1 tablespoon olive oil
- 1/2 yellow onion, chopped
- 2 cloves garlic minced
- 2 tablespoons Italian or poultry seasoning
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1/4 teaspoon nutmeg or cloves
- 1/8 teaspoon cayenne pepper or dash of hot sauce

2 (14 ounce) cans fire-roasted diced tomatoes with juice

- 1/2 cup half-and-half
- 3 cups baby spinach, chopped; or Swiss chard, stems removed and chopped; or 1 (10 ounce) package of frozen spinach, thawed and drained

1 (10 ounce) package tortellini, fresh or frozen

1/2 cup shredded Parmesan or Romano cheese, optional

1. In a large skillet over medium heat, warm the olive oil, then add the onion and saute for 2 minutes. Add the garlic, Italian or poultry seasoning, salt, pepper, nutmeg or cloves and cayenne pepper or hot sauce, and cook about 1 minute.

2. Add the tomatoes and half-and-half, stir and bring mixture to a simmer, about 3 to 5 minutes, stirring occasionally.

3. Add the fresh spinach or Swiss chard in handfuls, stirring until it wilts down before adding more. If using frozen and thawed spinach or greens, add to the sauce and stir to combine.

4. Stir in the tortellini. Cover and cook for 10 to 15 minutes, gently stirring once or twice, until the tortellini are tender, plump and cooked through. Sprinkle with cheese, if desired. Serves 4.

FRUIT SALAD WITH SPICED SYRUP

This syrup-and-spice blend adds a punch of flavor to a fruit salad whether you're using fresh or frozen fruits or a combination of both.

- 3/4 cup water
- 1/2 cup honey, agave nectar or sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1 strip fresh lemon peel
- 2 tablespoons fresh lemon juice
- 6 cups fresh fruit (a mixture of sliced nectarines, plums, strawberries, blueberries and raspberries and/or frozen fruit, thawed)

1. Using a small saucepan, combine the water, honey, agave or sugar, cinnamon, nutmeg and lemon peel. Heat to boiling over medium-high heat, stirring frequently. Reduce heat to medium-low; simmer 3 to 5 minutes to slightly thicken, stirring occasionally.

2. Remove saucepan from heat; stir in lemon juice. Cool syrup to room temperature.

3. In a large bowl, combine fruits and syrup. Cover and refrigerate 2 hours. Stir before serving. Serves 6.