



Times Remembered
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In late June and early July, when I was a kid I always dreaded the summer job I hated most... picking blackberries. They are delicious in pies and I love blackberry jam, but the work to obtain them was very difficult.

Growing up, we picked several gallons of blackberries to freeze and to make jam. Seems like they were larger and more plentiful back then. Picking berries was part of a childhood summer ritual. Whether it was picking in fence rows or in patches; the July sun was blazing hot and it was hard work. You stained your hands and got briars in your fingers, but the taste of the deep purple flesh was a sweet delicacy. Blackberries were usu-

Blackberries

ally plentiful and they were everywhere; if you got there before the birds.

We gathered our picking equipment and set out for our grandparent's farm to pick blackberries. We dressed in long sleeve shirts, long pants and high top shoes to avoid the briars, snakes, chiggers and ticks. Each of us carried a five pound lard bucket as we went off to the berry patch. By noontime, we usually had our buckets full. The yield varied from year to year, sometimes two gallons and sometimes eight gallons.

Occasionally, we would disturb a black snake leisurely hid among the briars, just wanting to scare the daylight out of me. I always had an escape route before I went into the briar patch, if I see a snake. Usually, I screamed and took off running. Dad would scold me and tell me they were as afraid of me as I was of them. I want no part of a snake, dead or alive. I once heard a story about black snakes wrapping around people squeezing them to death. Also, I've heard stories of how they could take their tails in their mouth and roll down a hill like a hoop.

After we finished picking the berries we headed home. We

checked for ticks and chiggers and after a bite of lunch it was time to "work the berries up," as Mom called it. We would "look" and wash the berries to make sure there were no "stink" bugs or spiders lurking where they didn't belong. The berries were either frozen or made into jam for delicious jam cakes at Christmas. Mom liked to have about twenty quarts in addition to the jam and jelly. The jam was delicious on hot buttered biscuits.

Mom was always proud of the jars of preserved food we had prepared. She lined the shelves in the basement with canned goods to feed the family for the winter.

I was recently reminded of the effort in picking blackberries, the one day when I was mowing. Seems all the large, ripe berries were just out of reach and I was standing above a cliff trying to reach them. The vines had sprung up in a thicket of grapevines and oaks, probably planted from seeds carried by the birds.

Unfortunately, it seems that the wild blackberry vines are becoming more scarce or inaccessible. Much of the land once roamed has been developed for housing or commercial use, many roadsides are mowed or sprayed with chemicals.

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>

IHS Reunion Cancelled

Irvine High School Reunion

Attention IHS Alumni: The IHS Reunion planned for September has been cancelled due to the ongoing coronavirus pandemic. Stay safe and we will see you next year 2021. Reunion Committee

Thursday, June 18th at 3:00pm

Four Seasons Garden Club

"Growing Hydrangeas" What are the secrets to growing hydrangeas? The Four Seasons Garden Club will host a free workshop to be presented by Francie Snowden from the Ravenna Greenhouse. It will be at the Wisemantown United Methodist Church's pavilion on Thursday, June 18 at 3 p.m.

The club welcomes new members. Contact any club member for more information. The club is a member of the National Council of state Garden Clubs, Inc. Francine Bonny is the Club President.

Monday, June 22nd at 12:00 Noon

Estill County Board of Health

The Estill County Board of Health Meeting is scheduled for Monday, June 22, 2020 at 12:00 Noon. call 1 (571) 317-3122 or - One-touch: tel:+1571317312 2,,678598685#. Access Code: 678-598-685.

For access via telephone,

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19

SATURDAY
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20

SUNDAY
JUNE
21

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Asst. Reg. \$3.29
Koolaid Jammers
3/\$5 FOR

10-Lb. Bag (99¢/Lb.)
Fresh Boneless Chicken Breasts
\$9.90
Bag

Family Packs
T-Bone Steaks
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Lb.

Reg. \$3.79
Lays Snacks
2/\$6 FOR

16-Ct. (4-Lb.)
Great American Burgers
\$14.99
Bag

BUTTERBALL
NATURALLY ROASTED
Oven Roasted Turkey Breast
Deli-sliced Butterball
\$5.59
Lb.

Reg. \$2.39
64-Oz.
Sunny D
2/\$3 FOR



Reg. \$1.99
Kraft 18-Oz. BBQ Sauce
5/\$5 FOR

24-Packs Cans
Pepsi Products
\$6.99
Each

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Each

Assorted Flavors
Swift's BBQ Ribs
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Lb.

Reg. \$4.89
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Red or White
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Each

3-Lb. Bag
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Reg. \$4.99
Parkay Margarine
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