

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>

Tuesdays, 4-5 pm

Library Seeks Teen Advisors

The Estill County Public Library is now accepting applications for the volunteer Teen Advisory Group (TAG). Consisting of no more than 12 voting members, TAG is a 10-month commitment from teens who wish to help make the library more welcoming to younger patrons. If you are or know a teen who would like to join the library's Teen Advisory Group, stop by the library for an application. We meet every first Tuesday from 4-5 p.m. For more information, contact the library at (606) 723-3030.

Thursday, October 8th, 11am-1:30pm

River City Players Hot Dog Lunch

The River City Players will be serving lunch on Thursday, October 8, 2015, 11 a.m. until 1:30 p.m. in the Mercy Room at Marcum & Wallace Hospital in Irvine. Hot dogs will be served eaten, carry-out or delivery for a \$5.00 donation. For delivery, call (502) 810-7668.

Thursday, October 8th @ 7pm

Mushroom Festival Planning Meeting

The 26th annual Mountain Mushroom Festival will be April 23-24, 2016.

You're invited to come and be a part of the planning on Thursday, October 8 at 7 p.m. at the Wisemantown

UM Church pavilion, 1358 Wisemantown Road. Anyone interested in assisting with the festival is welcome to attend.

For further information contact City Hall at 723-2554 or Francine Bonny at 723-5694.

Friday, October 9th, 6-8pm

Estill Appalachian Dulcimers

The Estill County Appalachian Dulcimer Club meets Friday, October 9th and 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, October 10th @ 9-1

Big Hill Church Holiday Crafts Fair

A crafts fair will be Saturday, October 10, 9-1, at Big Hill Christian Church, located at 1150 Goggins Lane, Richmond. There will be homemade fall and Christmas Crafts, and also homemade food items.

Normally 1st Wednesday in October

IHS Class of 1947-48 Cancelled

The Irvine High School Class Reunion for 1947-48 normally held the first Wednesday in October, has been cancelled in order that members can attend the all-class reunion on Saturday, October 10th. See you there!

Saturday, October 10th @ 1pm

Irvine High School Reunion

Attention: All Irvine High School Students, there will be an all inclusive Irvine High School reunion on Saturday, October 10, 2015 at the old IHS gym/Estill Springs Elementary School from 1:00-5:00 pm.

Please plan to attend and bring any memorabilia you

have. Light refreshments will be served. The cost is \$10.00 per person at the door. It will be a wonderful time to catch up with old classmates.

Also, there will be a golf scramble on Friday, October 9 beginning at 9:30 at the Estill County Golf Club. We hope to see you there.

Saturday, October 10th @ 4pm

Stafford Lodge 140th Anniversary

StaffordLodge#562atFitchburg will be celebrating their 140th anniversary with "Family Night" on Saturday, October 10, 2015, starting at 4:00 p.m. Please bring a covered dish, your family; and join us. Soupbeans and cornbread will be provided. Everyone welcome! Hope to see all there!

Monday, October 12th @ 1:30pm

SE Ky. Gem, Mineral & Fossil Club

Estill County Retired Teachers will meet Monday, October 12, 2015, at 1:30 p.m. at the Public Library. Susan Dick will be the speaker.

Monday, October 12th @ 7pm

SE Ky. Gem, Mineral & Fossil Club

The Southeast Kentucky Gem, Mineral, & Fossil Club will meet Monday, October 12 at 7 p.m. at the Estill County Public Library. The program will be "How

to Cut, Grind, and Polish Cabochons" by Lamon Flynn.

Anyone interested in joining is welcome to attend. Yearly dues are \$20 per family and \$15 per individual.

Tuesday, October 13th @ 11:30am

Winchester UAW Retirees Meeting

The Winchester GTE/Sylvania/Osram/UAW retirees will gather at Hall's Restaurant on the River 11:30 AM, Tuesday, October 13, 2015 for lunch. All Winchester Sylvania retirees and former employees are welcome for lunch.

Tuesday, October 13th @ 4pm

ECMS SBDM Council Meeting

The Estill County Middle School's next regularly scheduled site-based, decision making council meeting will take place Tuesday, October 13, 2015 at 4:00 p.m. in the school conference room. This meeting is open to the public.

Tuesday, October 13th @ 6:30pm

Relay For Life 2016 Kickoff

Relay For Life of Estill County has scheduled their Kickoff Meeting for Relay 2016. This will be held on Tuesday, October 13th at 6:30 p.m. in the Fellowship Hall of South Irvine Baptist Church, 1215 South Irvine Road. Come join us and learn more about Relay For Life.

Wednesday, October 14th @ 12:30pm

Public Retirees To Meet At Natural Bridge

The Kentucky Public Retirees (KPR) Bluegrass East Chapter will meet on Wednesday, October 14, 2015 at Natural Bridge State Resort Park. The meeting will start at 12:30 p.m. in the Lobby Meeting Room. Lunch will be on your own in the main dining area. The speaker will be Representative David Hale who represents Menifee, Montgomery and Powell County. Chapter members, State Government/County Retirees and interested parties of all area counties are invited to attend. Space is limited.

Thursday, October 15th @ 6:30pm

Pregnancy Center Banquet

Pregnancy Center Banquet Family Life Resources, Inc. presents "White for Harvest", a night to benefit the Center for Pregnancy & Parenting. Dinner, followed by the program, will be at Rice Station Christian Church fellowship hall, on Thursday, October 15 from 6:30 - 8:30 p.m.

Chris Jolly-Hamed, former director of Pregnancy Help Center in Richmond will be the guest speaker. An opportunity to support the Center will be given. There is no admission charge, however reservations are required by October 10th. RSVP with the number in your party to 723-0184 or email <info@estillccpp.org>. To donate online: <familyliferesource.wix.com/donate-to-ecppp>.

Churches, businesses and others are invited to sponsor a table. Contact the Center for details.

Friday & Saturday, October 16th & 17th

ECHS Class of 1975 Reunion

Calling all 1975 Classmates for our 40th Reunion! We will be meeting between 7-7:30 p.m. on Friday, October 16th for the ECHS football game.

The following day on Saturday, October 17th we will be meeting at Michael's Restaurant from 12 Noon until 1:00 p.m. for lunch.

Later that evening, classmate my gather at Gillums in Richmond for more fellowship if they desire.

Classmates are responsible for their game entry and meals. The registration fee is \$15 per person and can be mailed to Donna Elliott: 205b Clay Street, Mt. Sterling, KY 40353 by October 14th.

Friday October 16th @ 5:30pm

ECHS Class of 1985 Reunion

The Estill County High School Class of 1985 will be celebrating the second and last part of their 30 year class reunion on Friday, October 16th at the Estill County High School homecoming game. If you are a classmate of the class of 1985 and you and your family want to take a tour of your old high school please be at the front doors of the high school at 5:30 p.m. for the tour. After the tour we will go down to the football game and socialize and watch the game. All classmates and family members will pay to

get into the game. Please bring soccer chairs if you want to put them under the tent we will put up. We will have a banner welcoming our class, so look for the banner that says "Welcome ECHS Class of 1985" and has a train on it; it will be hanging beside our tent. If you don't want to sit and watch the game, of course you can stand on the sidelines and watch it. Feel free to buy food at the concession stand. Hope to see you there.

Any questions text or call Rebecca Click 606-643-5569 or Facebook message her.

Tuesday, October 20th @ 6:30pm

Estill County Lions Club

The Estill County Lions Club will meet Tuesday, October 20 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..."

Tuesday, October 20th @ 7pm

Estill County Arts Council

Please join the Estill Arts Council in the Estill County Public Library community room at 7 p.m. on Tuesday, October 20th. Our featured speaker is Lindsey Rogers, a member of Estill County's Trail Town Task Force. She will be sharing information on how you can help Estill County become a Certified Kentucky Trail Town. The Kentucky Trail Town certification process provides economic growth, instills community pride, promotes tourism, invests in local beautification, and creates a focus for local businesses and citizens to work together for the betterment of Estill County. Q & A will follow the program.

Light refreshments will be provided. For more information call Susan Hawkins at (606) 723-5755.

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For Up-To-Date Obituaries

Kitchen Diva

Persimmons Are Sweet Cold-Weather Treat

by ANGELA SHELF MEDEARIS

Persimmons are a late-season treasure. In fact, the Latin word for it means "food of the gods." Ripe persimmons are a sweet, orange-red fruit ranging in size from 1 to 3 inches. Persimmons can be consumed fresh, dried or as an ingredient of breakfast cereals, muffins, pies, breads, cakes, salads and puddings.

Persimmons begin appearing in markets in October and are available through February. Look for persimmons with taut, glossy skin, avoiding fruit with soft spots or bruises. If persimmons are still firm, store them at room temperature and allow them to ripen. To speed up the ripening process, you can put the fruit in a paper bag with a banana or apple. Store soft, ripe persimmons in the refrigerator until ready to eat.

There are two main varieties of Asian cultivars commercially available in the U.S. Hachiya persimmons are tart and chalky until they are extremely ripe, when their interior turns sweet and liquefies. Fuyu persimmons are shaped like tomatoes and are sliced and eaten like apples. Fuyus are sweeter than Hachiyas and can be eaten while still firm.

Native American persimmon trees produce a more astringent fruit with a bitter taste. As the fruit gets ripe, the tannins that cause the astringency coagulate, the flesh becomes soft and the fruit becomes sweet and juicy.

Sharon fruit is another variety of persimmon -- a small, glowing-orange fruit with a waxy skin and a firmer texture. It gets its name from Israel, where it is extensively grown. It's a little easier to transport than the American varieties because it's not as fragile and has a longer shelf life. It also doesn't have the lush, jelly-like interior of American persimmons.

Persimmons originated in China, where over 2,000 different cultivars have been developed. Eventually the tree spread into Korea and Japan. By the middle of the 1800s, the persimmon tree made the journey across the Pacific Ocean to California. The seeds arrived in 1856 with Commodore Perry from Japan, and whole trees were imported to California in 1870.

Unripe Japanese persimmons are full of tannin, which is used to brew sake and preserve wood. The small, non-edible fruit from wild persimmon trees in Japan is crushed and mixed with water. This solution is painted on paper to repel insects. It also is thought to give cloth moisture-repellent properties. Leaves of persimmon can be used for the preparation of tea, while roasted, ground seeds can be used as a substitute for coffee.

Persimmons are high in vitamin A, and are a good source of vitamin C and fiber. Persimmon pudding and cookies are tasty treats. Persimmons also can be pureed and used as a topping for ice cream or cake, or as an addition to rice dishes and fruit salads. This recipe for a Spiced Persimmon Chutney pairs perfectly with Pan-Fried Pork Chops. It's the perfect hearty, cold-weather meal.



Depositphotos.com

Pan-Fried Pork Chops with Persimmon Chutney

2 firm-ripe Fuyu persimmons (12 ounces total), peeled with a knife, cored, seeded if necessary, and cut into 1/4-inch dice
1/4 cup finely chopped sweet onion
1 teaspoon finely grated peeled fresh ginger
1 small fresh jalapeno chile, seeded and minced
2 tablespoons fresh lime juice
2 teaspoons salt, divided
1 teaspoon black pepper
1 tablespoon poultry seasoning
1 teaspoon paprika
4 (3/4-inch-thick) loin pork chops
3 tablespoons vegetable or olive oil

1. Stir together the persimmons, onion, ginger, jalapeno, lime juice and 1 teaspoon of the salt; let stand at room temperature while cooking pork chops.

2. Heat vegetable oil or olive oil in a large skillet over medium heat. Pat chops dry and season with remaining salt, pepper, poultry seasoning and paprika.

3. Cook chops for 4 to 5 minutes per side, turning once halfway through cooking, until browned on the outside and slightly pink in center (145 F with an instant-read thermometer).

4. Transfer chops with tongs to cutting board or plate and let stand, loosely covered with foil, for 3 minutes before serving. Serve pork chops with persimmon chutney. Makes 4 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.

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