

# 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>

## November 4th & 10th @ 9am

### Volunteers needed to wrap gifts

Volunteers are needed to wrap the 1,100 toys and books for the 35th annual Elizabeth Witt Christmas Party which will be held Sat., Dec. 5 at the First Christian Church in Irvine.

The gifts will be wrapped at Citizens Guaranty Bank on River Drive on Wednesday, November 4 and Tuesday, November 10 at 9 a.m. The party is being planned for children in Estill County

that are 12 years of age and younger.

Further dates for wrapping gifts will be announced later as needed.

The party has been able to continue through the years due to the generosity of the community. Donations for the party can be given at Citizens Guaranty Bank. Contact Francine Bonny or Regina Robertson for more information.

## Tuesdays & Thursdays, Nov. 5-17

### Paraeducator (Teacher's Aid) Classes

The Estill County Adult Learning Center will offer paraeducator (teacher's aide) classes during the month of November.

This certification will allow you to work as a teacher's aide not only in Estill County but also in school systems across Kentucky.

These classes will be offered on Tuesdays and Thursdays from 4:00 to 7:00 p.m.; they will begin on November

5th and continue through November 17th. However, if you know that you cannot attend all the classes, do not allow this fact to prevent you from signing up for the training. Our staff understands that everyone is very busy; therefore, we will attempt to work around your other obligations.

**Note:** If you have 48 college credits, you do not need this certification to work as a teacher's aide.

## Friday, November 6th, 6-8pm

### Estill Appalachian Dulcimers

The Estill County Appalachian Dulcimer Club meets Friday, November 30th and every Friday from 6 to 8 p.m. at the First Christian Church, Main Street, Irvine, for anyone who plays an Appala-

chian 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, November 7th, 8am - 1pm

### Blood Donors Help Fight Cancer

Cancer patients often require blood transfusions to help rebuild their blood supply during cancer treatments. They depend on the generosity of blood donors to support them on their road to recovery.

Area donors are invited to give so others may live at the upcoming Kentucky Blood Center (KBC) blood drive for the Estill County community on Saturday, November 7, 2015, 8 a.m. until 1 p.m. in the Fellowship Hall at the First Christian Church, 270

Main Street, where they will receive a KBC T-shirt.

To schedule a donation, visit [kybloodcenter.org](http://kybloodcenter.org) or call 800.775.2522. Walk-ins are also welcome.

Blood donors must be 17-years-old (16 with parental consent), weigh at least 110 pounds, be in general good health, show a photo I.D. and meet additional requirements. Sixteen-year-old donors must have a signed parental permission slip, which can be found at [kybloodcenter.org](http://kybloodcenter.org).

## Saturday, November 7th, 9am - 2pm

### Bazaar & Basement Sale

St. Elizabeth Catholic Church will hold their 5th Annual Holiday Bazaar and Basement Sale, Saturday,

November 7, 2015, 9 A.M. until 2:00 P.M.

St. Elizabeth is located at 5th Street, Ravenna, Ky.

## Saturday, November 7th, 9am - 4pm

### Hospice Volunteer Training

New Hospice Volunteer Training. Saturday, November 7, 2015, 9 a.m. - 4 p.m., at the Compassionate Care Center in Richmond. Please pre-register by contacting Tina at

859-626-9292 or [hospice@hospicecp.org](mailto:hospice@hospicecp.org). Volunteers to help support patients and families in their homes and at the Compassionate Care Center are especially needed.

## Saturday, November 7th, 10am-5pm

### Hands to Heart Craft Bazaar

A Hands to Heart Craft Bazaar will be held Saturday, November 7, 2015, 10 a.m. until 5 p.m. at the Irvine Masonic Lodge dining hall, 221 Broadway in Irvine.

Items include salt dough ornaments, resin ornaments, spoon art, peg dolls, glass ornaments, stain glass chimes, wooden furniture, jewelry, wooden crafts, crochet, gourd

art, porcelain wreaths, paintings, art tiles, decorative tags & fobs, holiday aprons, birds painted on cabinet doors, coasters and much more.

Hot dogs, chips, drinks, and homemade desserts will be available for lunch!

The event is sponsored by the 1st Local Craft Artist & Order of the Eastern Star.

## Saturday, November 7th @ 5 p.m.

### AL Fish and Oyster Dinner

American Legion Post 79 is having a Fish and Oyster Dinner on Saturday, November 7, starting at 5 p.m. at the post

on Millers Creek Road.

All veterans, members and guests are invited to attend.

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<[EstillTribune.Com](http://EstillTribune.Com)>  
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## Saturday & Monday, November 7 & 9

### "Gold, Silver, & Gemstones" Workshop

The Southeast KY Gem, Mineral, & Fossil Club invites you to the following.

A workshop will be Saturday, November 7, 2015 at 9 a.m. at the Estill Public Library, Main Street, Irvine.

"Gold, Silver, and Gemstones" will be presented by Albert Mooney of Berea. He will discuss: What is gold and silver and their alloys? What is the composition of gemstones and minerals? He will have

samples of gemstones on display.

The club meeting will be Monday, November 9th at 7 p.m. at the Estill County Public Library, Main Street, Irvine. Roland McIntosh, Kentucky agate hunter, will present the program on his method of jewelry making.

The club invites you to become a part of the group. Individual dues are \$15/year and family dues are \$20/year.

## Tuesday, November 10th @ 11am

### Winchester UAW Retirees

The Winchester GTE/Sylvania/Osram/UAW retirees will be meeting at 11:00 a.m., Tuesday, November 10, 2015 at the Union Hall and then travel to Cattleman's

Restaurant in Mount Sterling for lunch.

All Winchester Sylvania retirees and former employees are welcome to join us for lunch.

## Tuesday, November 10th, 6-7pm

### Holiday Grief Workshop I

Holiday Grief Workshop. Tuesday, November 10, 2015 6-7 p.m., at the Compassionate Care Center in Richmond. Hospice Care Plus bereavement and social work staff will provide tips & tools to

help the bereaved get through the holiday season. The workshop is free and registration is not required. For questions, contact Hospice Care Plus at 859-986-1500 or [hospice@hospicecp.org](mailto:hospice@hospicecp.org).

## Tuesday, November 10th @ 6:30pm

### Relay For Life of Estill County

Relay For Life of Estill County will meet on Tuesday, November 10th at 6:30 p.m. in the Fellowship Hall of South Irvine Baptist Church.

If you are interested in form-

ing a team or helping plan this year's event, please attend.

The Estill County Relay will be June 10, 2016. This year's theme is Old Fashioned Carnival.

## Thursday, November 12th, 1-2pm

### Holiday Grief Workshop II

Holiday Grief Workshop. Thursday, November 12, 2015, 1-2 p.m., at the Compassionate Care Center in Richmond. Hospice Care Plus bereavement and social work staff will provide tips &

tools to help the bereaved get through the holiday season. The workshop is free and registration is not required. For questions, contact Hospice Care Plus at 859-986-1500 or [hospice@hospicecp.org](mailto:hospice@hospicecp.org).

## Tuesday, November 17th @ 6:30pm

### Estill County Lions Club

The Estill County Lions Club will meet Tuesday, November 17 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 Inter-

national, 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..."

## Monday, November 30th, 8:30-4:30

### Christmas At The Outlet Shoppes

Mark your calendar for November 30th and join River City Players at the Outlet Shoppes of the Bluegrass for a day of Christmas shopping.

The Outlet Shoppes offer special deals and discounts for tour groups; free coupon books for the whole group. There are restaurants and food courts at the mall.

Wombles Transportation's motor coach will depart Irvine

at 8:30 a.m., you will have 5 hours to spend at the shoppes, and arrive back at the pick-up point around 4:30 p.m.

The trip is \$30 per person, with \$10 going directly into the "Save the Mack" fund. RCP will provide snacks.

Payment and deadline to reserve your seat is November 13th. Call Bobby at 723-2254, Myra at 723-4238, Susan at 723-5755 to book your seat.

## Saturday, December 5th, 10am-4pm

### Christmas Arts & Crafts Show

The 12th annual "Christmas Arts & Crafts Show" will be Sat., Dec. 5 10 a.m. - 4 p.m. at the Central Office Gymnasium, 253 Main Street in Irvine. The Estill Arts Council will offer unique gifts for sale from local artists and craftsmen, live entertainment, free children arts activities, a silent auction of arts and crafts items, concession stand with chili and hot dogs, and 50/50 pot.

Only original artwork, handmade crafts, and baked goods (individually wrapped) are eligible for entry. No canned goods can be sold unless home based processing has been approved. Demonstrations are

encouraged. Area artists and craftsmen can get an application form from the Citizens Guaranty Bank (River Drive), Estill County Public Library, or Ravenna Greenhouse. The cost of a 10' x 10' space will be \$15 for Estill Arts Council members and \$20 for non-Estill Arts Council members before Nov. 7. Entries post-marked after Nov. 7 will be an additional \$10. For more information call 606 723-4678 or 606 723-5694.

Proceeds from the event will be used to support the activities and programs of the Estill Arts Council.

## Kitchen Diva Hassle-Free Holiday Cooking

by ANGELA SHELF MEDEARIS

I've learned the hard way that the secret to a hassle-free holiday cooking is to plan ahead. For large holiday meals, the freezer is definitely your friend. Almost everything from appetizers and side dishes to desserts can be prepared and frozen ahead of time. Planning ahead for the holidays also saves money, because you can buy your holiday menu items as they go on sale, prepare them and freeze them.

Recently, I spent two hours making pie crusts and baking pies for Thanksgiving. I know that ready-to-bake pie crusts and pre-made pies are readily available at most grocery stores, but during the holidays, I love everything to be homemade. I've found that by using my food processor, I can make a flaky pie crust that takes only a few minutes to process and can be frozen until needed. Holiday favorites like apple, pecan, sweet potato and pumpkin pie actually taste better when made ahead of time, and they freeze beautifully.

After baking, allow the pies to cool on a rack for five to six hours. Wrap each pie in a single layer of plastic wrap and two layers of heavy-duty aluminum foil. Place them in your freezer. You can stack the single crust pies, if necessary. Allow the pies to thaw out at room temperature at least eight hours before you plan to serve them.

These recipes for Quick and Easy Pie Crusts and Fudgy Pecan Pie are delicious ways to plan ahead for the holidays!

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QUICK & EASY PIE CRUSTS  
(Makes two 9-inch pies)

3 cups all-purpose flour  
1 teaspoon salt  
1 teaspoon sugar  
1 1/2 cups butter-flavored shortening sticks, chilled and cut into cubes  
1/4 cup ice-cold water, plus 1 tablespoon  
1 tablespoon white vinegar  
1 egg

1. In the bowl of a food processor, blend the flour and salt. Add shortening, a few cubes at a time, pulsing 3 or 4 times to combine after each addition. In a small bowl, combine water, vinegar and egg. Slowly add the water mixture to the flour mixture, a tablespoon at a time, pulsing 2 or 3 times after each addition until some of the dough forms into a ball.

2. Scrape the dough out on to a lightly floured cutting board. You should be able to gently press any remaining pieces of the dough into a ball. Handle the dough as little as possible or it will become tough. Divide dough into two equal parts. Gently flatten into round disk shapes and wrap them in plastic wrap.

3. If using the dough immediately, chill at least 30 minutes in the refrigerator. Chilling allows the dough to relax, become more elastic, absorb any remaining liquids, and will ensure that the crust will be flaky.

**To freeze:** Wrap dough in plastic wrap and then in two layers of aluminum foil. When ready to use, thaw dough completely in the refrigerator before rolling out on a lightly floured surface.

### FUDGY PECAN PIE

This pie is the best of both worlds: The center is similar to a pecan brownie, and the filling and the flaky crust is like a wonderful pecan pie. You may want to double the recipe and freeze one for the holidays.

3 eggs  
3 tablespoons butter, softened  
1 1/4 cups light corn syrup  
1/2 cup sugar  
1/3 cup baking cocoa, sifted  
1/3 cup all-purpose flour  
1/4 teaspoon salt  
1 1/2 teaspoons vanilla extract  
1 cup chopped pecans  
1 (9 inch) unbaked pie shell  
Whipped cream, optional

1. Heat oven to 350 F. In a large mixing bowl, beat eggs and butter together for 2 to 3 minutes. Add corn syrup, sugar and cocoa, and beat for 2 minutes. Add flour and salt, and mix until smooth. Stir in the vanilla extract and the nuts.

2. Pour mixture into the pie shell. Bake for 55 to 60 minutes or until set, except for a quarter-size circle in the center. Cool completely. Garnish with whipped cream, if desired.

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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](http://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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