



Volunteers are needed to wrap the 1,100 toys and books for the 36th annual Elizabeth Witt Christmas Party which will be held Sat., Dec. 3 at the First Christian Church in Irvine. The gifts will be wrapped at Citizens Guaranty Bank on River Drive on Thursday, November 10 at 9 a.m. and Wednesday, November 16. Paper, ribbon, and tape will be provided. 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.



Preschoolers Kalyssa Bussell and Ella Kirby hold the banner after South Irvine wins the Estill County Schools' Attendance Banner. (Dickey Arthur photo)

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>

Two-time State Champion

ECHS Band Annual Fruit Sale

It's that time of the year again, the two-time state winning, Estill County Marching Band is having their annual fruit sale fundraiser.

You can click on the link <http://floridaindiangroves.com> and order directly from the website, you'll need to insert our organization code of 257407 at the top and you can select a band member whom

you'd like to receive credit for the sale. You can have your fruit shipped to you directly or shipped with the organization.

Feel free to contact any band member/family to place your order if you prefer.

Thanks to everyone who supports the ECHS Marching Band. The support of our community plays a huge part in our continued success.

Thursday, November 10th @ 5:30pm

Kiwanis Club of Irvine-Ravenna

The Kiwanis Club of Irvine-Ravenna will meet Thursday, November 10 at 5:30 p.m. at Michael's Restaurant. Joe White, Chaplain with the Veteran's Administration, will share information on Outreach Programs for veterans.

Recent donations have been given to the Elizabeth Witt Christmas Party, Railroad Festival, 1st Responder

Picnic, Historical Society, Estill County Youth Soccer, and mowings at the Old Irvine Cemetery.

Service is at the heart of every Kiwanis Club, no matter where in the world it's located. Members conduct nearly 150,000 service projects and raise nearly \$100 million every year for communities, families, and projects.

Fridays, 6-8pm

Estill Appalachian Dulcimers

The Estill County Appalachian Dulcimer Club will meet every Friday from 6 to 8 p.m. at the Estill County Library, 246 Main Street, Irvine, for anyone who plays an Appa-

lachian Dulcimer. Or anyone who is interested is playing one is welcome to attend.

The Appalachian Dulcimer was designated as the official state instrument of Kentucky.

Saturday, November 12th @ 11am

Memorial Parks Veterans Program

The Veterans Day program honoring our veterans will be Saturday, November

12th at 11:00 at the Ravenna Memorial Park. Everyone is welcome to attend.

Monday, November 14th @ 1:30pm

Estill County Retired Teachers

Estill County Retired Teachers will meet Monday, November 14 at the Estill County Public Library, 246 Main Street, Irvine, at 1:30 p.m.

The speaker will be Lindsey Rogers, a member of Estill Action Group. She will talk about how they hope to create a future for Estill County.

Monday, November 14th @ 7pm

SE KY Gem, Mineral & Fossil Club

The Southeast KY Gem, Mineral, & Fossil Club will meet Monday, November 14 at 7 p.m. at the Estill County Public Library. The program will be a "Show, Tell, and

Trade" about any gem, mineral or fossil.

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

Starting Tuesday, November 15th

Free Para-Educator Classes

The Estill County Adult Learning Center will be offering free para-educator classes/certification, beginning Tuesday, November 15, 2016. This certificate will allow you to work in any school system across the Commonwealth of Kentucky.

Classes will be held 4-7 at the Estill County Middle School on the following schedule:

Tuesday, November 15th
Pre-Assessment Instructional Strategies

Thursday, November 17th
Math

Tuesday, November 22nd
Language Arts

Tuesday, November 29th
Math Review

Thursday, December 1st
Para-educator Exam

If you cannot attend these classes, do not allow this to prevent you from earning your certificate. We have teachers that will be happy to tutor you.

Please contact Mary at (606) 723-7323.

Tuesday, November 15th @ 6:30pm

Estill County Lions Club

The Estill County Lions Club will meet Tuesday, Nov. 15th 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..."

Friday, November 18th @ 6:30pm

Madison Civil War Roundtable

The next bi-monthly meeting of the Madison County Civil War Roundtable will be on Friday, November 18, 2016, at 6:30 p.m. at Dinner Bell Restaurant, just off I-75 Exit 76 in Berea.

Noted Civil War historian Tom Cartwright will give a presentation entitled, "Confederate General Patrick R. Cleburne."

Please call Phillip Seyffrit at 859-623-8979 with questions.

Tuesday, November 22nd @ 7pm

Community Thanksgiving Service

The Estill County Ministerial Association invites everyone to attend the annual Community Thanksgiving Service that will be held on

Tuesday, November 22nd at 7 p.m. at St. Elizabeth Catholic Church, 322 5th Street in Ravenna. Rev. Paul Groves will be the guest speaker.

Thursday, December 1st @ 11:30am

Effective Communication Strategies

Join us to explore how communication takes place when someone has Alzheimer's, learn to decode the verbal and behavioral messages delivered by someone with dementia, and identify strategies to help you connect and communicate at each stage of the disease.

The program will take

place at the Madison County Cooperative Extension Office located at 230 Duncannon Lane, Richmond on Thursday, December 1st from 11:30 a.m. - 1 p.m. A free lunch will be provided by Arcadian Cove.

To register for this program, please call 1-800-272-3900. Registration is required.

Friday, December 2nd @ 9am

Retired Co. C Guard Breakfast

Attention: All retired and old National Guard members of Charlie Company 1/149th.

There will be a breakfast at Cracker Barrel, in Richmond,

on Friday, December 2nd and on the first Friday of each month at 9 a.m.

All are invited and welcome. Hope to see you there!

Saturday, December 3rd - 10am-4pm

Christmas Arts & Crafts Show

The 13th annual "Christmas Arts & Crafts Show" will be Sat., Dec. 3 10 a.m. - 4 p.m. at the Central Office Gymnasium, 253 Main Street in Irvine. The Estill Arts Council will offer unique items for sale from local artists and craftsmen, live entertainment, a silent auction of arts and crafts items, concession stand, 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 approved. Demonstrations are encouraged.

Application forms are available from the Citizens Guaranty Bank (River Drive), Estill County Public Library, Ravenna Greenhouse or EAC's Facebook. 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. 4. Entries postmarked after Nov. 4 will be an additional \$10. For more information call 606 723-5694 or 606 723-4652.

Saturday, December 3rd @ 10am

Kiwanis Christmas Parade and Elizabeth Witt Christmas Party

The Christmas Parade and the 36th annual Elizabeth Witt Christmas Party will be held Saturday, Dec. 3. The parade will begin in Ravenna at 10 a.m. and proceed on Broadway to the Irvine First Christian Church, 270 Main Street, where the Elizabeth Witt Christmas Party will be held.

All groups, churches, fire departments, businesses, and organizations are invited to participate in the parade by entering a float, band, marching group, antique car, or other related pa-

rade unit. Prizes from the Kiwanis Club of Irvine-Ravenna will be awarded for the floats in the amount of \$75, \$50, and \$25 for first, second and third place respectively for the most attractive floats.

The Kiwanis Club and Mrs. Witt's party committee hope to make this a special day for children, age 12 and under, of Estill County. To register entries in the parade contact Larry Stewart at 723-4002, Richard Snowden at 723-2135, or Tom/ Francine Bonny at 723-5694.

Kitchen Diva Sensational Holiday Sides

by ANGELA SHELF MEDEARIS

A beautifully browned turkey is typically the centerpiece of the Thanksgiving holiday table. The presentation and carving of the bird and the distribution of the crispy skin and white or dark meat is a central part of the meal. While I can appreciate turkey, it's the side dishes that I look forward to. The fall bounty of vegetables and the traditional recipes that my family enjoys during the holidays are worth waiting for all year.

Thanksgiving is one of the only times of the year that my sister, Sandra, makes her delicious fried corn. My mother's buttery cornbread dressing has been my "after-gluttony-day" breakfast for as long as I can remember. Here are the recipes for my family's sensational side dishes. Happy Thanksgiving!

FRIED CORN

- 1 stick butter, plus 2 tablespoons
- 4 cups fresh or frozen corn kernels, thawed
- 1 cup sugar
- 2 teaspoons salt
- 1 teaspoon pepper

Melt the stick of butter in a large, heavy-bottomed skillet. Add the sugar and salt, stirring well until the sugar melts. Add the corn and black pepper. Dot with the remaining 2 tablespoons of the butter. Simmer over low heat for 15 minutes, stirring frequently until kernels are tender. Serves 8.

CORNBREAD DRESSING

- 6 cups crumbled, day-old cornbread
- 3 cups seasoned, dried breadcrumbs
- 2 cups sauteed vegetables (see recipe below)
- 3 to 4 cups seasoned broth (see recipe below)
- 1 tablespoon poultry seasoning
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper
- 2 eggs, lightly beaten
- 3 ounces unsalted butter, softened for greasing pan

Cooked turkey neck meat, chopped gizzards and livers, optional (see recipe below)

1. Heat oven to 400 F. In a large mixing bowl, combine cornbread and dried breadcrumbs. Combine sauteed vegetables with bread mixture. Stir in the cooled, seasoned broth and any vegetables, using enough to moisten the bread mixture, without making it too wet or soupy. Reserve the rest of the broth.

2. Mix in the poultry seasoning, salt, pepper and beaten eggs, blending well. Add in the diced turkey meat, livers and gizzards, if desired.

3. Lightly grease a large shallow baking or roasting pan measuring about 10-by-15 inches with the butter. Spread the dressing mixture in the pan. Bake for 20 to 30 minutes until the top is lightly browned and a crust has formed around the edges of the pan.



Sauteed Vegetables and Seasoned Broth

This seasoned broth is a delicious way to moisten your dressing mixture. It also makes a wonderful base for gravies, soups and sauces.

- 3 to 4 cups chicken broth
- 4 ounces unsalted butter
- 2 cups onion, chopped, divided
- 2 cups finely chopped celery, divided
- 2 tablespoons poultry seasoning
- Turkey neck, gizzards and liver

1. In a saucepan over medium heat, melt the butter. Add onion, celery and poultry seasoning. Saute the vegetables in the butter until tender. Do not brown. Remove half of the vegetables from the pan and set aside to cool.

2. Add the chicken broth, turkey neck, gizzards and the liver to the pan. Bring the mixture to a boil and then reduce heat to simmer. Simmer for 15 to 20 minutes until the meat is done and tender. Set the broth aside to cool.

3. Remove the neck, gizzards and liver from the broth. Pick the meat from the turkey neck and dice the turkey meat, the gizzards and livers. Use the cooled broth and the diced turkey mixture in the Cornbread Dressing recipe above.

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. Recipes may not be reprinted without permission from Angela Shelf Medearis.

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