

2016 Mountain Mushroom Cake Decorating Contest

Courtesy of Susan Hawkins

Winners:

Child Division (under 12 yr)

- 1st Place - James Werner
- 2nd Place - Caitlyn Greyor
- 3rd Place - Shelby Goe

Youth Division (12 to 18 yr)

- 1st Place - Raynna Goosey

Adult Division (over 18 yr)

- 1st Place - Emma Day
- 2nd Place - Melissa Goolman
- 3rd Place - Tim Day

Awarded Good Job Certificates:

- Analyse Day
- Madison Goosey
- Jadelynn Scott
- Hannah Goolman
- Tonya Richardson
- Daylee Rae Robinson
- Allison Reed
- Jamilyn Spiers
- Kylie Trimble

Mushroom Cookoff

- 1st Place - Dr John Allen

Mushroom filled Ravioli with Cream Sauce

- 1 1/2 cup Semolina pasta flour
- 2 eggs beaten
- 2 TBSP olive oil
- 2-3 TBSP water (as kneaded :-)
- 1 tsp salt

Mix ingredients kneading for about

10 minutes. Dough ball surface should be tough and leathery to touch but soft and pliable. As a rule, dough should stick to itself, but not to your fingers. Roll out to desired thickness in 3 inch strips for ravioli.

Mushroom filling:

- 2-4 cups of water, wine or stock
- 2 medium size shallots or onion, diced
- 4 cloves of garlic, crushed and diced
- 4 oz dried Morel Mushrooms (can use Porcini or Oyster)
- 1/2 pound fresh Morel Mushrooms (soaked, cleaned, and split lengthwise)

- 2 cups of freshly grated parmesan
- soy sauce
- black pepper
- olive oil

Place dried Morels in enough hot water, stock, or white wine to cover and soak for at least 30 minutes. Drain off wine/mushroom juice and filter through a coffee filter to remove unwanted bits. Save the juice to use later when making the cream sauce. Cook diced shallots in olive oil over medium low heat until translucent. Add fresh mushrooms, cook 2-3 minutes. Add soaked dried mushrooms, continue cooking 2-3 minutes, add garlic. Cook until all ingredients tender, but

not mushy. Remove from heat, cool and mince all ingredients. Add freshly grated parmesan until mixture resembles bread crumbs. Add enough soy sauce to dampen mixture so that it sticks to itself.

Cream Sauce:

- white wine mushroom juice
- 3 cups heavy cream
- 3 TBSP butter
- 3 TBSP white flour

Melt butter, whisk in flour to form a paste or roux, continue whisking over very low heat until golden brown, the color of a perfect biscuit. Begin whisking in white wine mushroom juice, add slowly to avoid clumping. Bring to a boil, add heavy cream, return to a boil and remove from heat. Salt & Pepper to taste.

Build Ravioli:

Using a cookie scoop or small spoon with a deep bowl, portion a small amount of mushroom mixture onto a pasta strip. Using another pasta strip, slightly longer, cover the scoop of mushroom and use wet fingers or a pastry brush dipped in water to seal edges, crimp edges with a fork.

Cooking Ravioli:

Drop ravioli into a large pot of boiling water. Do Not Crowd. Cook for 5 minutes. Serve with Cream Sauce, top with parsley and a few diced tomatoes.

Kitchen Diva

Food in the News

by ANGELA SHELF MEDEARIS

Here's a roundup of some of my favorite cookbooks, television shows, websites, radio shows, podcasts and recipes featured in the news recently:

FOOD ON TV

"I'll Have What Phil's Having" is a six-part PBS TV series (see Season One anytime online at www.pbs.org/wgbh/what-phil-having/) that explores delicacies from around the world. The show is the brainchild of Phil Rosenthal ("Everybody Loves Raymond"), who is making his return to TV for the first time in years.

Each one-hour episode of "I'll Have What Phil's Having" sends viewers on gastronomic adventures with Rosenthal himself exploring the best dishes in Hong Kong, Barcelona, Paris, Tokyo and Los Angeles. Along with celebrity guest stars, Rosenthal's quirky and adventurous spirit seeks to inspire audiences to venture out on their own culinary discoveries.

FOOD IN PRINT

Women of African descent have contributed to America's food culture for centuries, but their rich and varied involvement is still overshadowed by the demeaning stereotype of an illiterate "Aunt Jemima" who cooked mostly by natural instinct. To discover the true role of black women in the creation of American -- and especially Southern -- cuisine, author Toni Tipton-Martin has spent years amassing one of the world's largest private collections of cookbooks published by black authors.

"The Jemima Code" presents more than 150 black cookbooks that range from a rare 1827 house-servant's manual -- the first book published by a black in the trade -- to modern classics by authors such as Edna Lewis and Vertamae Grosvenor. The books are arranged chronologically and illustrated with photos of their covers; many also display selected interior pages, including recipes. Tipton-Martin provides notes on the authors and their contributions, and the significance of each book.

These cookbooks offer firsthand evidence that African-Americans cooked creative masterpieces from meager provisions, educated young chefs, operated food businesses and nourished the black community through the long struggle for human rights. "The Jemima Code" transforms America's most maligned kitchen servant into an inspirational and powerful model of culinary wisdom and cultural authority.

FOOD RADIO/PODCASTS

American Public Media's "The Splendid Table" is public radio's culinary, culture and lifestyle program that celebrates food and its ability to touch the lives and feed the souls of everyone. Each week, award-winning host Lynne Rossetto Kasper takes listeners on a journey of the senses and leads discussions with a variety of writers and personalities who share their passion for the culinary delights. The Splendid Table can be heard weekly on more than 400 public radio stations. Listeners can sign up for email newsletters featuring the recipes of the week. (<http://www.splendidtable.org/listen-and-follow>)



The recipe below for Garlic and Thyme-Roasted Chicken with Crispy Drippings Croutons is adapted from another favorite, "In the Kitchen With a Good Appetite: 150 Recipes and Stories About the Food You Love" by New York Times food columnist Melissa Clark (Hyperion).

Garlic and Thyme-Roasted Chicken with Croutons

- Country bread, ciabatta or other sturdy bread, preferably stale, sliced 1/2-inch thick
- Mustard, as needed
- Extra-virgin olive oil, as needed
- 1 1/2 teaspoons kosher salt, more as needed
- 1/2 teaspoon freshly ground black pepper, more as needed
- 1 (4 to 5 pound) chicken cut into 8 serving pieces, rinsed and patted dry
- 1 garlic head, separated into cloves
- 1 bay leaf, torn into pieces
- 1/2 bunch thyme sprigs

1. Heat oven to 425 F. Lay bread slices in the bottom of a heavy-duty roasting pan in one layer. Brush with mustard, drizzle liberally with olive oil, and sprinkle with salt and pepper.

2. Season the chicken all over with salt and pepper, and place the pieces on the bread, arranging the white meat in the center and the dark meat and wings around the sides. Scatter garlic cloves, bay leaves and thyme over the chicken, and drizzle everything with more oil (take care to drizzle the garlic cloves).

3. Roast the chicken until it's lightly browned and the thigh juices run clear when pricked with a knife, about 50 minutes. If you like, you can crisp the skin by running the pan under the broiler for a minute, though you might want to rescue the garlic cloves before you do so they don't burn (if you don't plan to eat them, it doesn't matter so much).

4. Serve the chicken with pieces of the bread from the pan.

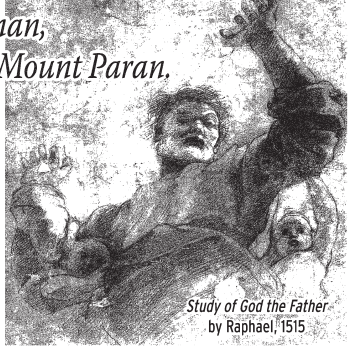
Angela Shelf Medearis is an award-winning children's author, culinary historian and the author of seven cookbooks. Her new cookbook is "The Kitchen Diva's Diabetic Cookbook." Her website is www.divapro.com. To see how-to videos, recipes and much, much more, Like Angela Shelf Medearis, The Kitchen Diva! on Facebook. Recipes may not be reprinted without permission from Angela Shelf Medearis.

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THE ILLUSTRATED BIBLE

God came from Teman,
The Holy One from Mount Paran.
His glory covered the heavens,
And the earth was full of His praise.

HABAKKUK 3:3



Study of God the Father by Raphael, 1515

BIBLE TRIVIA

by Wilson Casey

1. Is the book of Romans in the Old or New Testament or neither?
2. From Daniel 3, who saw four men walking in the fiery furnace? Solomon, Job, Daniel, Nebuchadnezzar
3. With whom did Lot escape the city of Sodom? Wife,

Son, Two daughters, Three friends

4. From 2 Kings 9, who was thrown from a window and struck the ground dead? Hezekiah, Jezebel, Joash, Abner

5. Of Hebrew origin, what does "Naomi" mean? Beautiful star, Holy woman, Pleasant, Righteous

6. From Genesis, who was the wife of Joseph? Tamar, Rebekah, Asenath, Taphanes

Answers on bottom of Page 13

Wilson Casey's mainstream UFO book, "Swamp Gas & High Hopes 101," is now available from TouchPointPress.com

I Love America

Calling ALL NATIONAL GUARD AND JR ROTC SINGERS IN ESTILL County -

This CONCERT is for You!!!!!!

REQUESTING ALL PEOPLE OF ESTILL COUNTY! TIME IS RUNNING OUT! COUNTDOWN - THE TIME IS TICKING AWAY!

The Mountain Mushroom Festival is over, the historical Arts Council Pay is over, so NOW'S your opportunity to showcase your talent - your singing ability to this community.

The Estill County Community Chorus meets every Thursday evening at 7:00 p.m. at Irvine United Methodist Church-243 Main St., Irvine, KY. We rehearse for about 1 hour & 15-30 minutes, maximum. It's really not that long to make your Community of Estill County, and America PROUD!!!!

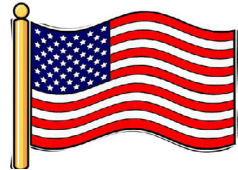
We've been eagerly practicing an exciting and beautiful Patriotic selection of music, which is from our Theme: "I LOVE AMERICA," for the Spring Session and Concert. We have added new singers, (including a few from High School, and we have even recruited some singers and musicians from Winchester, KY, who will be joining us for this Concert.)

We are extending this invitation to ALL Active and Veteran Military. This is a chance for the Men and Women, Boys and Girls, young and not so young, who are in our area, to show their musical talents and abilities, and represent our country, The United States of America.

Come commit (6) weeks to make this the BEST BLENDING OF PATRIOTIC Sopranos, Altos, Tenors and Basses. We'll find a place for you, even if you don't know what part you sing. Don't worry if you can't read music, because we have FUN and Learn together!

NO AUDITIONS! We look forward to seeing YOU, and hearing YOUR VOICES!!!

We will be performing this Concert on Sunday, June 5, 2016, at 3:00 p.m. Our Director is Carol Anne Wilson. Our Accompanist will be Nancy Farmer, and our Assistant Accompanist is Ann Siudmak. There will be other instruments and instrumentalists that will make it more full and embodied.



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Everything we do in life is the result of a choice or decision we make. Every choice has its consequence or outcome. There are times when we make a choice and we are pleased with the outcome or result. Other times we make decisions that hurt or haunt us; bring results that embarrass us or bring our lives or our goals to a grinding halt. Sometimes the results of the choices we make force us to look carefully at what we have done with our lives. Every choice, however, contributes to the legacy that we will leave behind us.

David made some very important decisions that caused him pain and suffering, grief and fear. He knew that he

was disobedient to the promises he made to God and also knew that he had to face the consequences of his choices. With deep humility he recognized the poor decisions he made and said, "I am under vows to You, O God!" Making a commitment or decision to honor and serve God is serious and it is not to be made without considering the implications it will have on our lives and the lives of others. A vow to God is the beginning of a chapter of righteous living.

We all know of the tragedies in David's life because he consciously broke his vows to God: he, with careful planning and deliberate choices, committed crimes against both God and man. He knew what he deserved but went to God asking for and receiving forgiveness. The result? "You have delivered me from death... that I may walk before You in the light of life."

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EPS 130

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