Printed free as a public service. Contact the funeral home to have an obituary included. Photos included at no charge. Local obituary Lines -- Lewis (723-8558) & Toler (723-4242) Contact the Estill County Tribune at 606) 723-5012 to have any out-of-county obituaries placed in this newspaper.

Saturday, January 20, 2018 Gary Hardy, 62

passed away Saturday, January 20, 2018, at his home, following a long illness.

He was born July 15, 1955, in Estill County, a son of Pairelee Johnson Hardy and the late Leon Hardy. He had lived in Estill County all his life.

Survivors in addition to his mother include his wife of 36 years, Serena Cain Hardy; four daughters: Sheri Grace (Ezekiel), Angela Tipton, Laura Cockrell, all of Estill County; and Renee Chipps (James), Lexington; two sons: Daniel Ross (Mary) Jackson County; and Glenn Cockrell (Mary), Estill County; a sister, Maggie Oliver, Estill County; four brothers: Donald Hardy (Gail), Orville Hardy (Pen-

Gary Hardy, age 62, of ny), Cecil Hardy (Selena), Stacy Lane Road in Irvine, and James Hardy (Cheryl), all of Estill County; 13 grandchildren, several nieces and nephews; and several friends.

He was preceded in death a brother, Bobby Hardy.

Funeral services were conducted Tuesday, January 23, 1 p.m., at the Warren F. Toler Funeral Home Chapel by Bro. Kevin Phillips with burial following in the Hardy Cemetery. Friends called after 11 a.m., Tuesday, until service time at the funeral home.

Pallbearers were Darrell Spicer Jr., Christopher Epperson, Kevin Hardy, Masco Grace, Zeke Grace, and Joseph Marcum.

The honorary pallbearers were Shorty Grace, Danny Friend and Nathan Sparks.

<TolerFuneralHome.com>

Sunday, January 21, 2018 Patricia Louise Henry, 69

69, of South Hudson Avenue in Irvine, Kentucky, passed away Sunday, January 21, 2018, at the Baptist Health in Lexington following a long illness.

She was born May 4, 1948 in Estill County and was the daughter of the late Jake and Lillie Neal Wiseman. She was a homemaker and had lived in Estill County all her life.

Ms. Henry is survived by two daughters: Sondra Stallings (Michael), Estill County; and Kristy Henry (Benny), Arkansas; two sons: James Snowden(Randy)amdZachary Henry (Emma), both of Lexington; two sisters: Norma Hall, Madison County; and Margie Cahal, Estill

Tuesday, January 16, 2018, at

the Marcum & Wallace Me-

He was born January 28,

1934 in Estill County and

was the son of the late Far-

ris and Rebecca Richardson

Rose. He was a paralegal, a

former County Judge and a

retired teacher with the Estill

County School System. He

was a member of the Provi-

he served as a Deacon for

the Irvine-Ravenna Kiwanis

Club. He was retired from the

where he served for 23 years.

in death by his wife, Lorene

Barnes Rose.

Mr. Rose was preceded

He is survived by one

son, Mark L. Rose, Irvine;

one grandchild, Amber Rose

Disease.

Tuesday, January 16, 2018

Bobby L. Rose, 83

Bobby L. Rose, age 83, of Marcum (Joseph), one great

grandchild.

Drowning Creek Ridge in Ir- grandchild, Hagen Joe Mar-

morial Hospital following a death by two brothers, Farris

long battle with Alzheimer's Dean Rose and Roderic F.

dence Baptist Church where ren F. Toler Funeral Home.

50 years and a member of formed by the American Le-

United States Army Reserves Barnes, Ralph Arvin, Rod-

gion Post 79.

Jackie Tipton.

Patricia Louise Henry, age County; two brothers: J. B. Wiseman, Estill County; and Donald Wiseman, Madison County; four grandchildren: Emma Carson Turpin, Lennon Abney, Corey LeMaster and Tyler LeMaster; and one great grandchild, Brennon Willis.

> She was preceded in death by one son, Jeremiah Henry; and one sister, Betty Tipton.

Funeral services will be conducted Thursday, January 25, 1 p.m., at the Warren F. Toler Funeral Home Chapel by Bro. Scott Rogers. Burial will be at the Sunset Memorial Gardens. Friends may call between 6 and 9 p.m., Wednesday, January 24th at the funeral home.

<TolerFuneralHome.com>

Mr. Rose was preceded in

Funeral services were con-

ducted Friday, January 19, 11

a.m., at the Providence Bap-

tist Church by Bro. Ronald

Lutes and Bro. Bill VanWin-

kle. Burial was at the Turpin

Cemetery. Friends called

between 6 and 9 p.m., Thurs-

day, January 18th at the War-

Military rites were per-

Pallbearers were Mike

eric Rose Jr., Jerry Rose, Dan

Rose, Shawn Rose, Steve

Garrett, Richard Snowden,

<TolerFuneralHome.com>

Honorary pallbearer was

and Joseph Marcum.

Mrs. Tipton was preceded in death by her husband

death by one sister, Carol Stevens McKinney; and two brothers: Dale Stevens and Charles Stevens, Jr. Funeral services were

both of Irvine; and several

She was preceded in

nieces and nephews.

conducted Thursday, January 18, 1 p.m., at the Warren F. Toler Funeral Home Chapel by Bro. Adrian McKinney. Burial was at the Stevens Cemetery. Friends called after 11 a.m., Thursday, at the funeral home.

Pallbearers were Shane Puckett, Jacob Stevens, Michael Stevens, Phillip Stevens, Roy Stevens and John McKinney.

<TolerFuneralHome.com>

Monday, January 22, 2018 Alphie Gross Tipton, 91

Sunday, January 14, 2018

age 59, of Leighton Road

in Irvine, Kentucky, passed

away Sunday, January 14,

2018, at the University of

Kentucky Medical Center

1958 in Irvine and was the

daughter of the late Charles

W. and Joyce Oveda Puckett

Stevens. She had attended

the Barnes Mountain Bap-

tist Church where she was

baptized, and she enjoyed

watching WLJC. She had

lived in Estill County all her

by two sisters: Virginia Faye

Stevens and Wilma Jean

Stevens, both of Irvine; two

brothers: Darrell Lee Ste-

Ms. Stevens is survived

She was born July 14,

in Lexington.

Glenna Dean Stevens, 59

Glenna Dean Stevens, vens and Lander Stevens,

Alphie Gross Tipton, age of 64 years, Eugene Tipmond, Kentucky, and for- County, who died in 2010. merly of Estill County, died at the University of Kentucky Hospital of Lexington in Hospice Care.

She was born on September 13, 1926 in Estill Coun-Crawford Gross.

91, of Boone Drive in Richton, also formerly of Estill

Funeral services will be Monday, January 22, 2018 held at 1:00 p.m. on Friday, January 26, 2018 at Oldham, Roberts & Powell Funeral Home, 1110 Barnes Mill Road in Richmond. Burial will follow in the Richmond ty, and was the daughter Cemetery. Visitation will be of the late Sam and Gracie from 5-9 p.m. on Thursday, January 25th at the funeral home.

<ORPFH.com>

Thursday, January 11, 2018 Nancy Johnson Wilson, 95

Nancy Johnson Wilson, age 95, of Versailles Road in Frankfort, Kentucky, widow of Maurice June Wilson, passed away Thursday, January 11, 2018, following a brief illness.

She was born January 14, 1922, in Estill County, the daughter of the late Jim and Minnie Crowe Johnson. She was a retired seamstress and floor lady at Ashland Craft. After living with her husband in Ashland for over 50 years, she moved to be with upon his passing in 2007.

erable energy and generosity to the Capital City Senior a daughter who loved her. Activity Center. For nearly vine, Kentucky, passed away cum; and one expected great 10 years, she offered seamstress services to the community with all proceeds being donated to support the operations of the Center. They estimated her total donated earnings reached nearly \$100,000., all used support critical elderly services such as Meals on Wheels. She received several citations and awards for her volunteer work, including being named the DIAL 2015 Kentucky Volunteer of the Year.

quilter and fabric artist. She called herself the "Appalachian Rag Painter," and many of her quilts and wall around the state. Her fabric creations brought joy to many, and she was rewarded with ribbons and prizes, in-State Fair.

Nancy died just three days lived long, was happy, and Pie Wednesday" with family and friends, closing out



Nancy Wilson

her daughters in Frankfort the remainder of the night tapping her toes to Blue-While living in Frankfort, grass music on KET. She Nancy devoted her consid- passed quickly, painlessly, and with each hand held by

> Mrs. Wilson was preceded in death by her husband, Maurice Wilson; and her son, Jerry Lynn Wilson.

She is survived by two daughters: Wanda June Eastman and Ginny Wilson (Bronwyn Miller), both of Frankfort; a daughter-inlaw, Mary Wilson or Rush; two granddaughters: Robin Jessee and Heather Walker; two great grandchildren: Brett Jessee and Chelsea Walker; and two great, great grandsons: Kalab Owens and Klatyon Sutherland. Nancy was a long-time Special friends were Kaye Triplett, Lynn Medina, Dottie Dunlap, and Hasmukh and Surekha Patel.

Visitation was on Thurshangings were displayed day, January 18, 5-7 p.m., at the Rogers Funeral Home in Frankfort. A burial service and visitation were conducted Friday, January 19, 1 p.m., cluding two at the Kentucky at the Warren F. Toler Funeral Home Chapel in Irvine.

In lieu of flowers, she shy of her 96th birthday. She requested that donations be made in her memory to was much loved. She spent either the Capital City Seher last evening having her nior Activity Center or the favorite cherry pie at "Free Franklin County Humane Society.

<TolerFuneralHome.com>

Community News

Mail announcements to The Estill Tribune, 6135 Winchester Road, Irvine, KY 40336

Saturday, February 3rd, 7:30a-2:30p St. Elizabeth Basement Sale

Saturday, February 3, 2018, welcome!

A basement sale will be from 7:30 a.m. until 2:30 held at St. Elizabeth Church, p.m. There will be something 322 5th Street in Ravenna, on for everyone and everyone is

Kitchen Diva

Spend Less, Save More at the Grocery Store by ANGELA SHELF MEDEARIS

Benjamin Franklin famously wrote that "a penny saved is a penny earned," meaning that money not spent is money in your pocket. If saving money is on your mind these days, one of the best places to start is with your food budget. Small changes in your shopping and food consumption habits can add up, helping you save lots of

Here are some tips for budget-friendly shopping:

* Compare brands and look at the cost of food per serving. If you will use all of it, the bulk or economy size is often (but not always) a better price per serving. Use a calculator to figure the actual cost per serving.

* Buy non-food items from discount stores. This includes pet food, cleaning supplies and personal-care items. You'll pay more for these at the grocery store.

* Stock up on non-perishable foods when they're on sale -- so long as you'll eat them and they won't go to waste.

* Purchase the store's brand of products as much as possible. Many large chains have private-label agreements with major food producers. It's the same product as name-brand labels, but with the store's packaging and a lower price.

* You'll pay more for junk foods and convenience foods: Readyto-cook or already cooked foods are more expensive. If you prepare it yourself, you'll save money and have control over what goes in the food, such as less fat and salt. Nutritious foods are a better value. Remember, the fiber in fruits and vegetables fills you up and keeps hunger away.

* Look high and low. Bargains are usually on the top or bottom shelves, not at eye level.

* Use coupons and track your store's loss-leaders -- low-priced items to get you into the store so you'll buy other higher-priced products. Different sections of the store are featured each week, and some stores have coupons near sale items. Stock up and save!

* Repackage large containers of food into smaller containers and bags. This will make foods more convenient to grab and go.

Cook once, eat twice. Buy enough ingredients to cook more than one meal and freeze meal-sized portions. This also ensures that you'll use leftovers and won't waste food.

This week's recipe uses a roasted chicken and a few simple ingredients for two meals. Serve the Herb and Lemon Roasted Chicken with your favorite sides for one meal. Reserve two cups of chicken meat and use it for the Creamy Lemon Chicken Pasta. One chicken, served twice, saves money!

CREAMY LEMON CHICKEN PASTA

1 pound penne or ziti

3 ounces cream cheese

1/4 cup heavy cream

1 small clove garlic, finely chopped

2 teaspoons grated lemon zest

2 tablespoons lemon juice

2 tablespoons poultry seasoning

1 teaspoon salt

1 teaspoon ground black pepper

1/8 teaspoon red pepper flakes

2 cups frozen peas, thawed

2 cups cooked, skinless, shredded chicken

1. Bring a large pot of salted water to a boil over high heat. Stir in pasta and cook according to package directions.

2. Using a small bowl, mash cream cheese, cream, garlic, lemon st, lemon juice, poultry seasoning, 1/2 teaspoon of the salt and pepper and the pepper flakes together with a fork.

3. Set aside 1/2 cup of the pasta cooking liquid and drain pasta. Return pasta to pot and add cream cheese mixture, peas and chicken. Stir in cooking liquid. Season with remaining salt and pepper. Makes



HERB AND LEMON ROASTED CHICKEN

1 (5 1/2 pounds) chicken

1 1/2 teaspoons Kosher salt

1 1/2 teaspoons freshly ground black pepper

1 small yellow onion, cut in half and peeled

1/2 lemon (reserve the rest for 2nd recipe)

2 cloves garlic, peeled (reserve the rest for the 2nd recipe) Olive oil for drizzling

2 tablespoons poultry seasoning

1. Heat oven to 425 F. Line a rimmed sheet tray with parchment

2. Pat the chicken dry with paper towels. Place chicken on sheet tray. Sprinkle salt and pepper inside and outside of the chicken. Place the onion, half a lemon and the garlic into the cavity of the chicken. Drizzle with olive oil and sprinkle the poultry seasoning on the outside of the chicken and rub the mixture all over the chicken.

3. Roast chicken for 1 1/2 hours, until the juices run clear and a thermometer inserted in the thickest part of the thigh reads 165 F. Remove from oven and rest for 20 minutes before carving. 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. Recipes may not be reprinted without permission from Angela Shelf Medearis.

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