

Classifieds

Buy, Sell, Trade or Giveaway, Call (606) 723-5012

FOR RENT
Two-bedroom trailer in the country and a 3-bedroom apartment in Irvine. Call (606) 723-9883 for details.

FOR RENT
3 Bedroom Apartment. All newly remodeled, including new appliances. \$550 per month. Call (859) 369-5078 or (859) 582-0370 cell.

WANT TO BUY DOG
Want to buy a female Boston terrier puppy. Call Jody at (606) 723-3867.

Stickeler's Answer

Stickelers Answer

1. "Philadelphia" (1993) and "Forrest Gump" (1994).
2. King Harold II of England.
3. Green Bay Packers and Kansas City Chiefs.
- 4). 20 faces.
- 5) Nicholas II reigned from November 1894 to March 1917.

Stickeler's Puzzle on Page 12

Tree Trimming

GET-R-DONE
Tree Trimming & Removal
Also, NEW! Pressure Washing!
Homes, Decks, Driveways, Sidewalks
Contact Anthony Conrad
FREE Estimates! 606-975-3799
Available 24 Hours For Storm Damage!

Barbershop

Sonny's Barbershop
Broadway & Sycamore, Irvine
Welcomes New Barber
Dylan "Bean" Kortbein

Log Homes

ESTATE SALE - LOG HOMES
PAY THE BALANCE OWED ONLY!!!

AMERICAN LOG HOMES IS ASSISTING JUST RELEASED ESTATE & ACCOUNT SETTLEMENT ON HOUSES.

4 Log Home kits selling for BALANCE OWED, FREE DELIVERY

- 1) Model # 101 Carolina \$40,840...BALANCE OWED \$17,000
- 2) Model # 203 Georgia \$49,500...BALANCE OWED \$19,950
- 3) Model # 305 Biloxi \$36,825...BALANCE OWED \$14,500
- 4) Model # 403 Augusta \$42,450...BALANCE OWED \$16,500

BEFORE CALLING: VIEW at www.loghomedream.com
Click on House Plans

NEW - HOMES HAVE NOT BEEN MANUFACTURED

- Make any plan design changes you desire!
- Comes with Complete Building Blueprints & Construction Manual
- Windows, Doors, and Roofing not included
- NO TIME LIMIT FOR DELIVERY!

BBB
A+ Rating

OFFER NOT AVAILABLE TO AMERICAN LOG HOME DEALERS

SERIOUS ONLY REPLY. Call (704) 602-3035 ask for Accounting Dept.

Salt Spreader

The City of Ravenna has a 1.5 cubic yard SaltDogg salt spreader for sale.

The motor is no good. Sealed bids only must be received by Wednesday, November 28, 2018. Council has the option to accept or reject any/all bids.

CMA Wanted

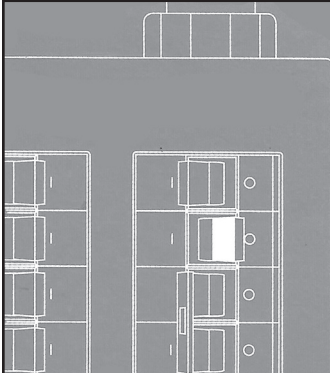
Full Time CMA

Children's Clinic is seeking a full time CMA. Responsibilities will include both clinical and administrative duties. We offer competitive salary and benefits in a family friendly environment. Applicant must be a team player.

Experience is a plus. You may drop off or mail your resume to 223 River Drive, Irvine, KY 40336

Equal Opportunity Employer

Electrical



Eastern Kentucky Electric, LLC
1075 Rice Station Rd.
Irvine, KY 40336

Daniel Muchow
Owner, ME #64934
(859) 351-4001
EasternKyElectric@yahoo.com

Tree Removal



Davidson Tree Service
We treat our customers right!
Tree and stump removal.
Professional pruning and shaping.
Landscaping, etc. Firewood for sale!
Bucket truck now available!
Fully Insured!
Billy 1-859-625-2683
Mike 1-606-723-9227
Tommy 1-606-253-8826

Gravel Hauling

Jack Walling
GRAVEL HAULING & DOZIER WORK
Free Estimates!
606-975-1736 or
606-643-5925

Real Estate



Joyce Marcum
BROKER/OWNER
859-624-0088
jmarcum21@aol.com

JOYCE MARCUM REALTY.COM
Call (606) 723-0080



Bill Van Winkle
859-582-2810
bvanwinkle@windstream.com



James Woolery
859-358-0691
james.woolery@live.com

www.joycemarcumrealty.com
(International internet advertising, Using drones & property tours)

Kitchen Diva

After The Feast

by ANGELA SHELF MEDEARIS

Ah, Thanksgiving -- cleaning, shopping, cooking and entertaining guests for hours! While Thanksgiving is one of my favorite holidays, I've embraced the days that follow, too. I start with my traditional after-Thanksgiving breakfast of leftover turkey, ham, corn and dressing with cranberry sauce.

In my opinion, Thanksgiving leftovers are a national treasure. If you handle and store your leftovers properly, you can enjoy them in a variety of ways for several days.

During mealtime, do not let the turkey sit out for more than two hours after it has been cooked. For safe storage, remove the stuffing and de-bone the turkey. Store the turkey in shallow containers in the refrigerator because shallow containers allow the turkey to cool faster, preventing growth of harmful bacteria.

Unless you freeze the leftovers, be sure to use the turkey and stuffing within 3-4 days. Leftover gravy should be used within 1-2 days. Other cooked dishes can be stored up to 4 days.

Frozen leftovers should be stored at 0 degrees Fahrenheit or below and used within 3-4 months. Turkey in gravy or broth, or other cooked turkey dishes can be frozen for 4-6 months. Stuffing and gravy can keep up to 1 month in the freezer. Marking your leftovers with the date and name of the item will help you keep better track of them.

Here are a few ideas for using the leftover dishes from your Turkey Day feast:

TURKEY WRAP

- 2 flour tortillas (whole wheat, flour or flavored)
- 1 tablespoon light mayonnaise
- 1/2 tablespoon cranberry sauce
- 4 pieces of turkey (about 3 to 4 ounces)
- 4 slices cooked bacon
- 1/2 cup shredded lettuce
- 2 to 4 slices of tomato
- 2 to 4 slices avocado
- 1/2 thinly sliced, red onion
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

1. Spread each tortilla lightly with mayonnaise and the cranberry sauce.

2. Evenly Divide turkey and put half on each tortilla. Add two slices of bacon, and evenly divided the lettuce, tomato and/ or avocado slices and onion to each tortilla. Sprinkle each wrap with salt and pepper. Wrap tightly and serve. Serves 2.

Thanksgiving Potatoes Au Gratin

This retro casserole is a great way to use leftover turkey and ham, and cooked vegetables. Serves 4-6.

- 1 cup cooked turkey or ham (or a mixture of both)
- 1 cup cooked white or sweet potatoes, chopped, or 1/2 pound frozen hash brown potatoes
- 1 cup cooked vegetables
- 1 (10-ounce) can cream of broccoli, chicken or mushroom soup or 1 1/2 cups leftover gravy
- 1/2 cup sour cream or plain Greek yogurt
- 1 small onion, chopped
- 2 stalks celery, chopped
- 1 1/2 cups grated cheddar cheese, divided
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1/8 teaspoon cayenne pepper
- Cooking oil spray

1. Heat oven to 350 F. In a bowl, combine all ingredients, leaving out 1/2 cup of cheddar cheese. Pour into an 8 by 8-inch pan sprayed with oil. Sprinkle with the remaining 1/2 cup of cheese.

2. Cover and bake 40 minutes. Uncover and bake another 20 minutes until the cheese on top is browned and bubbly.



Photo Credit
tDepositPhotos

TURKEY CHILI

This is a great dish for a cold day. If you prefer to prepare it in a slow-cooker, omit the cooking oil and the recipe step where you cook the spices and vegetables in a pan on the stovetop. Place all the ingredients except the cooking oil in a slow-cooker, mix well and then cook on low for 4 hours.

- 2 teaspoons cooking oil
- 1/4 cup chopped onion
- 2 tablespoons chili powder
- 1/2 tbs/ ground cumin
- 2 tablespoons tomato paste
- 1/3 cup chopped celery
- 2 cloves garlic, chopped
- 2 (15-ounce) cans pinto beans, drained and rinsed
- 12 ounces fat-free, low-sodium chicken broth
- 1 (15-ounce) can fire-roasted tomatoes, chopped
- 1 (11-ounce) can white corn or hominy, drained
- 1 (4-ounce) can chopped green chilies
- 2 cups cubed, cooked turkey
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1/2 teaspoon cayenne pepper

1. Heat the oil in a heavy, deep pot over medium heat. Add the onions, chili powder, cumin, tomato paste, celery and garlic. Cook until onions are clear.

2. Pour 1 can of the drained and rinsed beans into the pot. Using a large spoon or a potato masher, mash the beans to break them down and thicken the chili.

3. Add the remaining can of beans and the rest of the ingredients to the pot and stir well. Cover and simmer, stirring after 10 minutes, cook 15-20 minutes.

4. Serve with sliced limes, chopped onions, sour cream, shredded cheddar cheese, tortilla chips or cornbread, if desired. Serves 4 to 6.

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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