

# Classifieds

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## Stickeler's Answer

Stickelers Answer

The answer is D. 300%.

Stickeler's Puzzle on Page 12

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Bill Van Winkle  
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James Woolery  
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### Saturday Auction

### Katherine's AUCTION SALE

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Load of Christmas Trees &  
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## Auto Repair

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### NEAL'S AUTO CENTER & BODY SHOP

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Call 606-975-3796

## Kitchen Diva

### A Gift of Faith and Food

by ANGELA SHELF MEDEARIS

My father, Howard, was in the Air Force, and my mother, Angeline, was a homemaker. They didn't have a lot of money to buy Christmas presents for my three siblings or myself. One thing they did give us is lots of love, great food and faith in God and in the future, no matter how bleak things might look in the present.

The Bible says that faith is "a gift of God" ... I believe that. It would take a God to create something as wonderful and as life-sustaining as faith. It takes a great faith to carry on during the troubles we all face day in and day out. The wonderful thing about faith is that the more you use it, the more it grows. Unlike earthly things that become worn and depleted when used time after time, faith becomes even stronger and more abundant the more that you use it.

I often hear about people "losing faith." If you feel like that, all I can say is that lost things often are found in the most unexpected places at the most unexpected times. I've misplaced things, thinking that they were lost, only to find them when I was looking for something else. What I thought I'd lost was there all the time, waiting for me to discover it again. Faith is like that, sometimes when you think you've reached the end of your ability to believe, something or someone comes along to shore you up so that you can continue.

I have great faith in the future and the abilities of the American people to preserve in these difficult times. We must love and speak lovingly about our country. A thing that is not loved will not grow properly. We must have faith in our personal abilities and in our potential as a people in order to grow.

While the holidays pose their own special set of personal and financial challenges, they also are a time to appreciate and treasure the priceless things in our lives -- love, faith and family.

No matter what your circumstances may be, hold on to hope, preserve and cherish your family's heritage, memories and recipes. And most importantly in these difficult times, keep the faith.

While I have wonderful memories of the dishes my mother made for Christmas, this year I've decided to start a holiday tradition of my own. I call this recipe Christmas Chicken because it's a beautiful holiday dish with lots of colorful red tomatoes, white pasta, and green beans and basil. It's also inexpensive, simple to make and can be doubled to easily feed a crowd. I look forward to sharing it with my family and friends for years to come!

Merry Christmas and have a blessed holiday season!



Photo Credit:  
Deposit Photos

### CHRISTMAS CHICKEN

- 1 pound boneless, skinless chicken breasts
- 2 1/2 tablespoons poultry seasoning
- 1 1/2 teaspoons salt
- 1 1/2 teaspoons ground black pepper
- 1/4 teaspoon cayenne pepper
- 3/4 cup flour
- 8 ounces pasta, like spaghetti, linguine or bucatini
- 1/4 cup butter
- 1/4 cup olive oil
- 1 large yellow onion, chopped
- 1 (28-ounce) can Cento or San Marzano crushed tomatoes
- 3 cloves garlic, minced
- 1/8 teaspoon cloves or nutmeg
- 1/4 teaspoon sugar
- 1 (15-ounce) can Italian or whole green beans
- 1 cup fresh basil, cut into ribbons
- 3/4 cup grated Parmesan or Romano cheese

1. Cover the chicken breasts with plastic wrap and pound each piece to an even thickness, about 1 inch in the thickest parts. Remove the plastic and sprinkle each piece of chicken on both sides with 1 tablespoon of the poultry season, 1/2 teaspoon each of the salt and freshly ground pepper, and 1/8 teaspoon of the cayenne pepper.

2. Add 1/2 tablespoon of the poultry seasoning, 1/2 teaspoon salt and 1/2 teaspoon pepper to the flour and mix well. Press the chicken into the flour on both sides, shake off excess and set aside.

3. Make the pasta according to package directions. Meanwhile, heat the butter and olive oil in a large heavy skillet over medium heat until sizzling, about 2 to 3 minutes. Add the seasoned chicken and pan-fry for 4 to 5 minutes on each side until golden brown. Place the chicken on a plate and set aside.

4. Add the onions to the oil and cook for 2 minutes. Add in the tomatoes, garlic, the remaining poultry seasoning, salt, pepper and cayenne, and the cloves or nutmeg and sugar.

5. Turn heat to simmer, and cook to a sauce-like mixture, about 5-7 minutes. Cut the chicken into strips and add to the sauce. Stir in the drained green beans and half of the basil.

6. Top the drained pasta with the sauce and stir to combine over medium heat, about 1 to 2 minutes. To serve, sprinkle the pasta with the remaining basil and the grated cheese. Serves 4-6.

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

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