

# Classifieds

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

**BUYING ROOTS**  
Cranesbill, Beth root, yellow root, yellow root tops, wild yam, blood root, Virginia Snake Root and May Apple Root. Call Thackers at (606) 723-4404.

**APT. FOR RENT**  
Nice 1-bedroom apartment with AC, stove, refrigerator; furnished and utilities paid. Porch and yard. Only \$140.00 per week. Call (859) 744-2453.

**HOUSE WANTED**  
Want to rent small house in country in peaceful neighborhood. Call (606) 975-0000. Also have several old pop bottles and knives for sale. Same number.

**LAND FOR SALE**  
17 acres for sale on Little Doe Creek, across from the St. Clair property. Call (606) 723-5888.

09/25

08/01

08/22

UFN

## Construction Jobs

### Job Opportunity

Looking for a career and not just a job? Tired of no work due to rain or having to travel a long distance? Gate Precast Company, located at 101 7th Street in Winchester, KY has full time construction positions starting at \$11.00 an hour. Must be able to pass a drug test, background check and E-Verify. Apply on site or email your resume to [Kyjobs@gateprecast.com](mailto:Kyjobs@gateprecast.com).

Equal Opportunity Employer

## \$2 for 20 Words

Additional Words 10 cents each.

Send with payment to  
Estill Tribune,  
6135 Winchester Road

## Public Notice

### PUBLIC NOTICE

The Housing Authority of Irvine is developing paperwork related to the Annual Plan "process" for the Fiscal Year beginning January 1, 2019 and Annual/Five-Year Capital Fund Program budgets in compliance with current HUD regulations. It is available for review at the Housing Authority office located at 285 Mountain Crest Drive, Irvine, KY. Office hours are Monday – Friday between the hours of 7:30 AM to 4:00 PM.

A public hearing will be held on September 25, 2018 at the Authority's office at 4:00 PM.

## Nursing Positions

### Job Opportunity

**IRVINE NURSING & REHABILITATION CENTER**

**\*OPEN POSITIONS\***

**Full Time LPN/RN**

**Full Time SRNA (Certified Nurse Aide)**

**Part Time KMA (Medication Aide)**

Visit our website to complete applications:  
<https://irvinenursingand rehab.vikus.net>

All inquiries & calls can be made to  
Cindy Freeman, DON or Rita Greene, ETD  
at phone # 606-723-5153

Equal Opportunity Employer

## 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**

## Paving

**MILLER  
MAINTENANCE  
COMPANY**

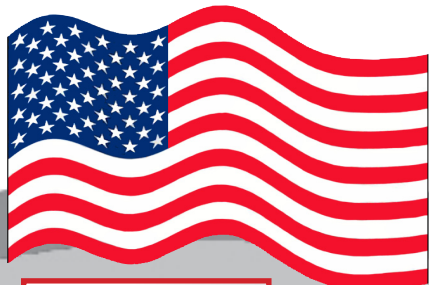
• Paving • Sealcoating • Striping  
"Free Estimates"

**JAKE MILLER GAINUS ROGERS  
859-893-4884 606-422-1166**

## 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!**

## Real Estate



**JOYCE MARCUM REALTY**

Call (606) 723-0080

(859) 624-0088 or

(859) 358-0691

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## Kitchen Diva

### Tomatoes With A Southern Drawl

by ANGELA SHELF MEDEARIS

Tomatoes are some of the most popular garden vegetables in America. Scientifically, tomatoes are classified as a fruit, but since they don't contain the sweet flavor of most fruits and are typically used in savory dishes, they are legally classified as a vegetable.

Tomatoes date back to the Aztecs, circa 500 AD. After centuries of cross cultivation and new varieties, they made their way to Europe in the 1500s. Ironically, the nobles, who ate tomatoes from their pewter plates, suffered from lead poisoning. It was the acidity in the tomatoes that caused the lead to leech out. However, the commoners, who ate off wooden plates, were not affected.

The myth about tomatoes being poisonous continued for years until it was debunked by Robert Gibbon Johnson, an American farmer, historian, horticulturalist and judge who lived in Salem, New Jersey. He is best known for supposedly publicly eating a basket of tomatoes at the Old Salem County Courthouse in 1820 to demonstrate that they were not poisonous.

Today, Americans consume more than 80 pounds of tomatoes each year in a variety of ways, both fresh and canned. Fresh is best, and the flavor of tomatoes is at its peak when they are vine-ripened and in-season. If fresh tomatoes aren't available, processed, canned tomatoes can be a good choice for most recipes. One type of canned tomato that is used by chefs the world over is the Italian, San Marzano variety. San Marzano tomatoes are celebrated as the foundation for the best tomato sauce in the world! This variety is named for the town where they are grown, San Marzano sul Sarno. They've been commercially popular since around 1875, when the first cannery started and San Marzanos were shipped throughout Europe.

San Marzano tomatoes originated near Naples, Italy, where they thrive in the Mediterranean microclimate of the Campania region and the nutrient-rich volcanic soil from Mount Vesuvius. Similar to French Champagne, there is a protected variety of San Marzano tomatoes that are grown under strict regulations, ensuring that only growers within a defined area can sell tomatoes labeled as San Marzano.

Traditionally, all San Marzano tomatoes come from Italy and are typically only found canned in the U.S. However, there also are varieties grown in the United States and Mexico that are classified as heirlooms. San Marzano tomatoes are available mid-to late summer at local farmers markets, and can be found canned year-round.

This variety of tomatoes is ideal for making tomato sauces and are the only variety that can be used for a truly authentic Neapolitan pizza.

This recipe for Italian Tomato Marina Sauce With Southern Cheese Dumplings combines the best tomatoes of southern Italy with a dumpling typically used in American South recipes with delicious results!



Photo Credit:  
DepositPhotos

### Tomato Marinara Sauce with Cheese Dumplings

If you can't find (or afford) San Marzano tomatoes, American Red Pack or Red Gold canned tomatoes are a delicious substitute.

- 1 (28-ounce) can whole, peeled, San Marzano or Red Pack (or Red Gold) tomatoes
- 2 tbsp. vegetable oil or butter
- 2 tbsp. finely chopped onion
- 2 tbsp. finely chopped green bell pepper
- 2 tbsp. finely chopped celery
- 2 tbsp. dried Italian seasoning mix
- 2 tbsp. garlic
- 1 bay leaf
- 1 tsp. salt
- 1/8 tsp. cayenne pepper
- 1/8 tsp. ground cloves or nutmeg
- 2 tsp. flour
- 1 tsp. brown sugar
- 1 tsp. ground black pepper

#### DUMPLINGS

- 1 cup flour
- 1/2 teaspoon salt
- 1/2 cup shredded Parmesan cheese
- 3 tablespoons chopped parsley
- 1/2 cup milk

1. Pour the whole tomatoes into a large bowl. Using your hands, carefully crush the tomatoes to break them into pieces.

2. In a large skillet over medium high heat, melt butter and add onions, green pepper, celery and Italian Seasoning. Saute vegetables until tender, about 2 minutes. Add garlic and saute for another minute. Add 2 tablespoons flour; stir well, cook about 2 minutes. Gradually blend in crushed tomatoes and the juices and the bay leaf. Mix well.

3. Add sugar, salt, black pepper, cayenne pepper and cloves or nutmeg. Boil over medium heat. Cook and stir for 2 minutes. Reduce heat; cover and simmer for 5 minutes.

#### For the dumplings:

4. Combine flour, baking powder and salt in a bowl; cut in butter using pastry cutter or 2 forks until crumbly. Add cheese. Stir in parsley and milk, gently combine until dough is just moistened.

5. Drop the dough by tablespoons onto simmering tomato sauce. Cover and simmer for 20 minutes or until a toothpick inserted in a dumpling comes out clean (do not lift the cover while simmering). Discard bay leaf and serve immediately topped with more Parmesan cheese and parsley, optional.

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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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## Stickeler's Answer

Stickelers Answer

d. entropion is related to the eye.

Stickeler's Puzzle on Page 9