

Classifieds

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

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

YARD SALE
7th Street in Ravenna just off Main Street. Two families. Friday, August 10th, 8:00 a.m. - ???

MISSING DOG
Black female labrador retriever, 7 years old, spayed. 75 lbs. Little white on stomach/breast area. Gentle, kid friendly, family pet. Missing about 2 weeks from Crouch Lane, car wash area on Winchester Road. (606) 723-5347.

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.

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.

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.

Apt. Rentals

FOR RENT
1-BEDROOM APARTMENTS
229 Broadway, Irvine
Available Immediately!

Appliances furnished, including dishwasher, water, sewer and trash paid. Total electric with central heat and air. Coin operated washers and dryers in basement.

NO SMOKING BUILDING
Call (606) 723-0288,
Mon.-Wed., 9:00-1:00 or
(606) 401-5889 after 1:00
Equal Opportunity Housing

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.

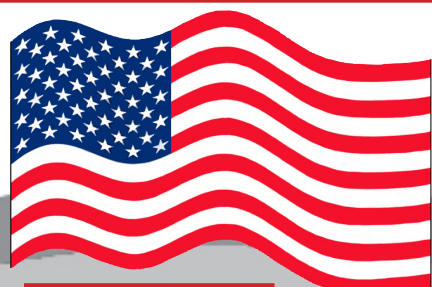
Gravel Hauling

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

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



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Kitchen Diva

Grilled Jerk Pork Brings The Heat

by ANGELA SHELF MEDEARIS

Caribbean dishes exhibit the influence of a wide variety of cultures and cuisines, including British, Dutch, French, Spanish, East Indian, West African, Portuguese and Chinese. The cooking technique that made Jamaica famous is the spicy jerk marinade that's used for both meats and vegetables. The name is derived from the way the meat is poked or "jerked" with a sharp object to create the holes where spices are inserted.

Jerk cooking dates back to the Carib-Arawak Indians who inhabited Jamaica in the 17th century. After capturing an animal and thoroughly cleaning it, the carcass was "jerked," and the resulting holes were stuffed with a variety of spices. Hot peppers and herbs were plentiful on the islands and were used as a preservative before refrigeration was available. The combination of spices also acted as a marinade and a way to tenderize tough cuts of wild game.

To cook the jerked meat, the Indians dug a deep pit and lined it with stones. The pit was filled with green pimento wood, which, when burned, would smoke heavily and add to the flavor. The holes that were "jerked" into the meat also allowed heat to escape without loss of moisture.

Using marinades based on hot peppers and herb combinations was created by the Indians and the West African Cormantee -- who also were called Maroons, the name given to slaves who escaped the plantations -- to flavor and preserve a variety of meats. Jerk marinade is composed of four main ingredients: Scotch Bonnet peppers, whole allspice berries, scallions (also called green onions or spring onions) and thyme. For best results, the meat should marinate in the refrigerator for 12 to 24 hours.

After marinating in the jerk spices, the meat should slowly be smoked over a low fire. Using pimento (allspice), apple, mesquite or hickory wood chips provides an intense smoke that will permeate the meat and create an authentic jerk flavor. The wood chips should be soaked in water for at least 30 minutes before placing them on the coals. This slow smoking method also makes the meat moist and tender.

Jerk marinades are a wonderful way to add spice and a touch of the Caribbean to your barbeque menu. This recipe for Jerk Pork uses the traditional marinade recipe; however, other spices can be incorporated to create your own flavorful variation.

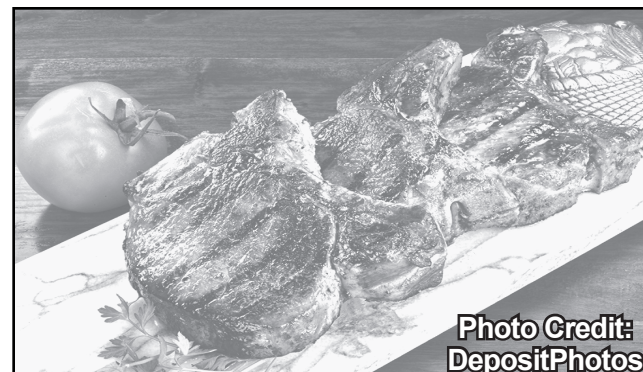


Photo Credit: DepositPhotos

JERK PORK

Jerk marinades typically use Scotch Bonnet peppers, one of the hottest peppers in the world. Remember to always wear gloves when preparing fresh peppers. It's best to remove the stems and seeds with your gloved fingers or paring knife. Removing the seeds doesn't affect the flavor, but greatly decreases the heat. Afterward, always wash your hands thoroughly with soap and cold water, and clean any utensils or surfaces you have used.

- 1/3 cup vegetable oil
- 1/3 cup distilled white vinegar
- 4 green onions, chopped
- 2 cloves garlic, chopped
- 2 to 5 Scotch Bonnet peppers, seeded and minced, to taste
- 3 bay leaves
- 3 peppercorns
- 1 tablespoon dried ground cinnamon
- 3 to 4 whole allspice berries, lightly crushed
- 1 teaspoon freshly ground black pepper
- 1/2 teaspoon ground nutmeg
- 3 pounds pork chops, about 1 inch thick

1. Combine the oil and vinegar in a small bowl. Stir in the green onions, garlic, peppers, bay leaves, peppercorns, cinnamon, allspice, pepper and nutmeg.

2. Trim any excess fat from the pork chops. Place pork chops in a re-sealable plastic bag. Pour the spice mixture over them, coating each chop well. Put the bag of pork chops in a baking pan and place in the refrigerator to marinate for up to 24 hours, turning once or twice every four hours.

3. Allow the chops to come to room temperature before grilling. Heat the grill until the coals are somewhat white with ash; the flame should be low. Place the chops on the grill and cover with the lid. Grill for 5 to 10 minutes per side, until the chops are no longer pink in the center. 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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Stickeler's Answer

Stickelers Answer

The answer is 7/6 or 1 1/6.

$$7 + X = 7X$$

$$7 = 6X$$

$$X = 7/6$$

Stickeler's Puzzle on Page 12