

Classifieds

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

DOOR FOR SALE

Outside door for sale. White with glass, 37-in. wide by 75 1/2 tall. Swings to outside. \$75.00. Call (606) 723-4952.

08/29

YARD SALE

Ravenna Church of God, 210 3rd Street in Ravenna, Saturday, September 8th, starting at 8:00 a.m. A little bit of everything.

08/29

YARD SALE

Yard Sale, Saturday, Sept 1, Rain or shine, 8-?, 2779 Dug Hill Road. Kids' clothes, Home Interior, Bedding, Girls' clothes-Justice/Children's place size 10-12. Baby Riding Toys. Girls' shoes \$1.00/pair. Desk- \$25 Baby swing, Bumboo Seat, Baby Carrier Seat. Lots more items..

BAG SALE

Bag Sale! 894 Sandhill Road, Irvine, Saturday, September 1st, 9-? Bring plastic grocery bags and fill with clothes, shoes, \$3.00 each. Women's, men's & girls plus other items, 50 cents and up.

08/29

HOUSE WANTED

Want to rent small house in country in peaceful neighborhood. Call (606) 975-0000. Also have several old pop bottles and knives.

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. 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 - HANDICAPPED ACCESSIBLE

Call (606) 723-0288,
Mon.-Wed., 9:00-1:00 or
(606) 401-5889 after 1:00

Equal Opportunity Housing

Log Homes

ESTATE SALE - LOG HOMES
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- 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.

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Kitchen Diva

Relax on Labor Day with No Cooking Menu

by ANGELA SHELF MEDEARIS

One of the things that I try not to do on Labor Day is, well ... work! I do enough work all year long, and in the spirit of the holiday, I try to relax on Labor Day. Labor Day was created as a day of recognition of the American workers' contributions to the strength, prosperity and well-being of our nation. Some historians credit the concept of the holiday to Matthew Maguire, secretary of the Central Labor Union, Local 344 of the International Association of Machinists. In 1882, Maguire proposed the creation of a Labor Day Holiday, a plan that was adopted by union members.

A picnic and demonstration were held on what is believed to be the first Labor Day celebration by the Central Labor Union on Tuesday, Sept. 5, 1882, in New York City. Soon, other labor unions across the United States begin to pattern their "workingmen's holiday" celebrations after the one in New York.

While Labor Day commemorations, the products produced and the working conditions in America may have changed, the spirit of the holiday and its recognition of the contributions of the American worker to the quality of life we all enjoy remains steadfast to this day.

This simple, no baking and no cooking menu is a delicious way to celebrate Labor Day with a lot less labor in the kitchen!

MANGO & JICAMA TROPICAL SALAD

- 1/2 cup white wine vinegar
- 1/4 cup canola oil or coconut oil
- 1/4 cup honey
- 1 teaspoon minced fresh ginger root or 1/2 teaspoon ground ginger
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 medium jicama (about 1 1/2 pounds), peeled
- 2 tablespoons lime juice
- 1 medium mango, peeled
- 1 medium sweet red bell pepper
- 1/2 cup chopped fresh cilantro or parsley
- 1/3 cup minced fresh chives or 2 green onions, white and green parts

To make the dressing: Whisk together the vinegar, oil, honey, ginger, salt and pepper in a medium bowl and set aside.

To make the salad: Cut the jicama into matchsticks and place into a large bowl. Cover the jicama with lime juice and toss together to prevent it from turning brown. Cut the mango and red pepper and add them to the bowl along with the cilantro or parsley, chives or green onions and the dressing. Toss ingredients together until well-combined and coated with the dressing. Refrigerate, covered, until serving. Makes 8 servings.



Photo Credit: DepositPhotos

ITALIAN SUB SANDWICHES

I love making and serving this sandwich all year round. It's portable and "picnic friendly" and best of all, tastes even better when made and refrigerated the day before.

- 2 unsliced loaves (1 pound each) Italian bread
- 1 jar (6-1/2 ounces) marinated artichoke hearts, drain oil and reserve, slice artichokes
- 1/4 cup olive oil
- 3 garlic cloves, minced
- 4 teaspoons Italian seasoning, divided
- 1 1/2 teaspoons salt, divided
- 1 1/2 teaspoons ground black pepper, divided
- 1/2 pound deli roast beef
- 12 slices Provolone cheese (1 ounce each)
- 16 fresh basil leaves
- 3 medium tomatoes, thinly sliced
- 1/4 pound thinly sliced salami
- 1 package (10 ounces) ready-to-serve salad greens
- 8 ounces thinly sliced deli chicken
- 1 medium purple onion, thinly sliced

1. Cut loaves in half horizontally; hollow out tops and bottoms, leaving 1/2-inch shells (save and freeze the bread you remove for later use).

2. Combine reserved artichoke oil with the olive oil, garlic, 2 teaspoons Italian seasoning, 1 teaspoon salt and 1 teaspoon black pepper. Brush 3 tablespoons of the oil mixture inside bread shells, reserving the rest for drizzling on finished sandwiches.

3. Layer bottom of each loaf with a fourth of the roast beef, cheese, basil, tomatoes, salami, sliced artichokes, salad greens, chicken and onion. Season with 1/2 teaspoon each of salt and black pepper, and 1 teaspoon of the Italian seasoning. Repeat the meat, cheese, herb, vegetables in layers as directed. Drizzle with remaining oil mixture.

4. Replace bread tops; wrap tightly in plastic wrap to compress and meld flavors. Refrigerate overnight or for at least 1 hour before slicing. Serves 12.

RICE KRISPIE S'MORE BARS

- 1/4 cup butter, cubed
- 1 package (10-1/2 ounces) miniature marshmallows
- 6 cups Rice Krispies
- 1-1/2 cups crushed graham crackers
- 1 cup milk chocolate chips

TOPPING:

- 1/4 cup crushed graham crackers
- 2 milk chocolate candy bars (1.55 ounces each)
- 1. In a 6-quart heavy pot, melt butter over medium heat. Add marshmallows; cook and stir until melted. Remove from heat.
- 2. Stir in cereal and crushed crackers. Fold in chocolate chips. Press into a greased 13 by 9-inch baking pan. Cool to room temperature.
- 3. Sprinkle crushed graham crackers over the bars. Cut bars into equal servings. Break candy into 24 pieces; place a piece of chocolate on each bar. Makes 2 dozen bars.

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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