

OBITUARIES

Printed free as a public service. Contact the funeral home to have an obituary included. **Photos included at no charge.** Local obituary Lines -- Lewis (723-8558) & Toler (723-4242) Contact the Estill County Tribune at (606) 723-5012 to have any out-of-county obituaries placed in this newspaper.

Friday, November 15, 2019

Roy Eugene Conner, 66

Roy Eugene Conner, 66, passed away on Friday, November 15, 2019 at his home.

Roy was born on January 22, 1953 in Estill County, Kentucky, and was the son of Pleas and Zella Goldene Barnes Conner, both of whom preceded him in death. He was a retired grounds foreman at Eastern Kentucky University.

He is survived by his wife, Denise Burns Conner, of Richmond; two daughters, Marsha Conner Hayes (Floyd Pearson), of Berea, and Michelle Conner Davidson (Timothy), of Jackson County; four grandchildren, Matthew Hayes (Rebekah), Merissa Conner Seals, Tamara Jo Crumley (Michael), and Joey Lamb; five great grandchildren, Lacey Seals, Conner Seals, Riley Seals, Michael Jo Crumley, and Malachi Crumley; four brothers, Gary Conner (Kay), Bobby Conner (Mary), Doug Conner, and Earl Con-

ner; one sister, Barbara Sue Johnson (Chris); two sisters-in-law, Beverly Conner and Debbie Conner; three brothers-in-law, Tim Horn, Virgil Burns, and Hershel Burns.

In addition to his parents, he was preceded in death by one sister, Brenda Horn, and four brothers, Pleas E. Conner Jr., Donald Conner, Tommy Conner, and Mark Conner.

Visitation was from 5-9 p.m. on Tuesday, November 19, 2019 at Oldham, Roberts & Powell Funeral Home, 1110 Barnes Mill Road, Richmond. A funeral service for Roy Conner will be held at 1:00 p.m. Wednesday, November 20th at the funeral home with Bro. Virgil Gibson officiating. Burial will follow in the Richmond Cemetery

Pallbearers will be Keith Boskins, Matthew Hayes, Jack Hacker, Joey Lamb, Dale Ragle, and Marty Conner.

<ORPFH.com>

Monday, November 18, 2019

Elsie Settle Gross, 77

Elsie Settle Gross, 77, the widow of the late Clyde Gross, of Richmond, Kentucky, passed away Monday, November 18, 2019 at Hospice Compassionate Care Center of Richmond.

She was born November 1, 1942, at Berea, Kentucky, to Raymond and Ethel McHone Settle, both of whom preceded her in death. Elsie was a certified nursing assistant and had served many families in Richmond by cleaning homes. She was of the Baptist faith

Survivors include one son, Ronnie Clay Gross (Marquita) of Berea; four daughters, Eva Lois Alexander (Johnny) of Berea, Reva Joyce Poynter, Betty Elizabeth King, both of Richmond, and Gail Picklesimer (Ron) of Berea; two sisters, Katherine King (Junie Botkins) of Berea, and Nancy Landsaw (Albert) of Winchester; and four brothers, Donald Burnell of Richmond, Jimmy Settle of Berea, Ronnie Settle of Wolfe County, and Paul Settle of West Liberty. She also leaves her grandchildren, Steve Poynter, Crystal Snowden (Chris), John Jon-

Jones (Jill), Heather Johnson (Nathan), Melonie Wood, April Riddell (Kevin), Nikta Reece (Josh), Michael Pickens, Josh Gross (Melanie), Jacob Gross, Tonya Smith (Brown); and numerous great grandchildren.

In addition to her husband and parents, she was preceded in death by a granddaughter, Janessa Wood; a special step-mother, Katherine Settle Landrum; two sisters, Lucille Barrett and Elizabeth Smyth; and three brothers, Howard Settle, Ricky Settle and Larry Brewer.

Funeral service for Elsie will be held at 11:00 a.m., Friday, November 22, 2019, at Oldham, Roberts & Powell Funeral Home, 1110 Barnes Mill Road, Richmond, with Bro. Greg King officiating. Burial will follow at Gross Cemetery in Estill County. Visitation will be 6-9 p.m., Thursday, November 21st at the funeral home.

Pallbearers will be Jacob Gross, Josh Gross, Stevie Townsend, Richard Townsend, Johnnie Wilburn and Steve King.

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Sunday, November 17, 2019

Wilma Jean Sparks, 63

Wilma Jean Sparks, age 63, of Kiskey Branch in Irvine, Kentucky, passed away Sunday, November 17, 2019, at the University of Kentucky Medical Center in Lexington, following a short illness.

She was born April 11, 1956 in Estill County and was the daughter of the late Walter and Ola Mae Sparks White. She was a retired mail carrier with the Irvine Post Office and was a member of the Holiness faith. She had lived in Estill County all her life.

Ms. Sparks is survived by one daughter, Amy French (Jason), Estill County; one son, Thurston Alcorn (Lynn), Madison County; four sisters: Joyce Edmonson, Estill

County; Gladys Davis, Madison County; Teresa Smith and Rosa Lee White, both of Estill County; and four grandchildren: Wade French (Lexi); Henry, Mason and Calvin Alcorn.

She was preceded in death by six sisters: Margie Stanley, Marzella White, Roberta Sparks, Sharon White, Betty Jo White and Elizabeth White.

Funeral services will be conducted Wednesday, November 20, 2019 at 1:00 p.m. at the Warren F. Toler Funeral Home Chapel. Burial will be at the Newton Cemetery. Friends may call between 11:00 a.m. and 1:00 p.m., Wednesday, at the funeral home.

<TolerFuneralHome.com>

The Turkey is Burning! and Other Disasters

by Angela Shelf Medaris

I've had my share of Thanksgiving Day disasters over the years! Here are some secrets to saving your sanity and your Thanksgiving dinner:

HOW TO DEFROST A TURKEY

You'll need at least 24 to 48 hours (about five hours per pound) to thaw a frozen turkey in the refrigerator. If you need to do a quick thaw, place the wrapped, frozen turkey in your kitchen sink or a large container like an ice chest. Cover the turkey with cold water. Drain and refill the water every half-hour because as the bird thaws out, the water will get warmer. Using this method, the turkey will thaw at the rate of about a half-hour for each pound.

PREPARING THE BIRD FOR COOKING

Remove the giblet package (neck, livers, heart and gizzards) from inside the cavity of the bird AND check the neck cavity. Some manufacturers place the giblet package in the neck cavity and others place it inside the cavity closest to the legs.

Most turkeys come with the legs already trussed (crossed and secured with a metal or plastic bracket). If you're not going to stuff your bird, there's no need to truss the legs. Trussing an unstuffed bird hinders the hot oven air from circulating inside and around the legs. This means that the dark meat will take longer to cook, and the breast meat will cook faster and probably dry out before the legs ever get completely done.

THE TURKEY ISN'T DONE

Don't rely on the "pop-up" timer in the turkey, as it usually means that the breast is overcooked and the dark meat isn't done. If the dark meat isn't done, remove the wings and breast meat from the rest of the turkey, in one piece, if possible. Cover the breast and wing portion with foil and set it aside. Put the drumsticks and thigh portion of the turkey back into the oven to continue cooking until done. You can re-assemble the whole turkey and garnish it, or just cut it into serving portions and arrange it on a platter.

BURNT OFFERINGS

If the turkey begins to burn while it's roasting, flip the bird over immediately and continue to cook it. After the turkey is done, you can remove and discard any blackened skin and about half an inch of the meat below any burnt area. Slice the remaining breast meat, arrange it on a platter and ladle gravy over it.

If your vegetables or gravy burn on the bottom, carefully remove the layer that isn't burned into another pot or serving dish. **DON'T SCRAPE THE BOTTOM OF THE PAN.**

If the dinner rolls are burned on the bottom, just cut off as much as you can, butter them, and fold them in half to cover the missing ends.

Whipped cream is the perfect "makeup" for desserts that aren't quite up to par. You can cut the top layer off a burnt pie



and cover it with whipped cream.

STUFFING SAVERS

If the stuffing/dressing is too wet, spread it out in a thin layer on a sheet pan so that it will dry quickly. Place it back into the oven for 5 to 7 minutes.

If it's too dry, add more pan drippings or chicken broth to the mixture. If you don't have any more drippings or broth, you can combine a chicken bouillon cube (if you have one), along with a teaspoon of poultry seasoning, three tablespoons of butter and 1 cup of water. Cook the mixture in the microwave for 3 to 5 minutes or until it comes to a boil. Stir to combine and then add it, a little at a time, to the dressing until it's moist.

SOUPY MASHED POTATOES

You can add unseasoned dry breadcrumbs to soupy mashed potatoes to absorb any excess liquid.

GRAVY RESCUE TIPS

If the gravy is lumpy, pour it through a strainer into a new pan and bring it to a simmer, stirring gently. If it's too thin, mix a tablespoon of melted butter with a tablespoon of flour. Bring the gravy up to a boil and whisk in the butter mixture to thicken your gravy. If the gravy is too thick, add a little more chicken broth, pan drippings or a little water and butter to thin it out.

SOGGY PIE CRUST FIXES

Sometimes, the top crust on a pie will cook faster than the bottom crust. If your bottom crust is underdone, cover the top with foil so it doesn't burn and put your pie back in the oven at 425 to 450 degrees for about 12 minutes. Make sure to put it on the bottom rack so the underside gets the most heat.

Alternatively, you can scoop out the filling and top crust and just bake the bottom crust by itself. That way, when it's done you can pour the filling back in and make a crumb topping from the top crust. It may even look better this way if your top crust didn't turn out great the first time.

Hopefully, these tips will rescue you from any Thanksgiving Day disasters, but remember, it's about gathering together to give thanks with the people you love -- not the perfect meal! Have a blessed Thanksgiving!

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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2019 HOLIDAY SHIPPING DEADLINES

Plan ahead: With Thanksgiving falling on the 28th, there will be a shorter peak holiday-shipping season this year.

	Coast to Coast	Cutting It Close	Where To Take It	Contact
U.S. Postal Service	Drop first-class letters and cards in your mailbox by Dec. 20; Dec. 14 for parcel post.	Priority (1-3 day) service by Dec. 20 Express Overnight by Dec. 23	Your local post office or arrange for carrier pickup. Use usps.com to order supplies, print postage and access a host of other services.	www.usps.com
UPS	Dec. 13 (for longest domestic transit packages to be delivered by Tuesday, Dec. 24).	Ship 2-Day Air by Dec. 20 (Saturday service is not available in all areas) or Next-Day Air as late as Dec. 23 for delivery by Dec. 24.	UPS Stores nationwide. Go to usps.com or call 800-789-4623 to find a location or schedule pickup.	www.ups.com; 1-800-PICK-UPS
Fed Ex	Dec. 16 for all FedEx Ground packages.	Overnight by Dec. 23; 2-Day Air by Dec. 20 for delivery Dec. 25; big spenders can get same-day Christmas Day delivery in some areas.	Any FedEx Office location or FedEx authorized shipper.	www.fedex.com; 1-800-GO-FEDEX

Thanksgiving Deadline

There will be an early deadline for the November 27 issue of The Estill County Tribune. All news and advertising must be submitted by noon on Monday. Thank you. Have a Safe and Happy Thanksgiving!

Flowers for All Occasions

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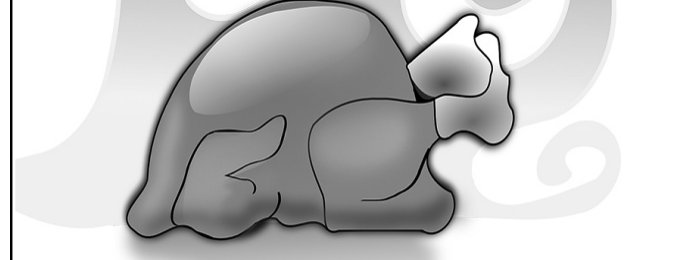
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Turkey Roasting Times

Roast the turkey until temperature reaches 170 degrees F in the breast and 180 degrees F in the thigh. Cooking times are for planning purposes only -- always use a meat thermometer to determine doneness.

Approximate Timetable for Roasting a Turkey (325 degrees F):

Unstuffed Turkey	
8 to 12 pounds	2 3/4 to 3 hours
12 to 14 pounds	3 to 3 3/4 hours
14 to 18 pounds	3 3/4 to 4 1/4 hours
18 to 20 pounds	4 1/4 to 4 1/2 hours
20 to 24 pounds	4 1/2 to 5 hours
24 to 30 pounds	5 to 5 1/4 hours
Stuffed Turkey	
8 to 12 pounds	3 to 3 1/2 hours
12 to 14 pounds	3 1/2 to 4 hours
14 to 18 pounds	4 to 4 1/4 hours
18 to 20 pounds	4 1/4 to 4 3/4 hours
20 to 24 pounds	4 3/4 to 5 1/4 hours
24 to 30 pounds	5 1/4 to 6 1/4 hours

Source: National Turkey Federation

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