

Community News

Mail announcements to The Estill Tribune, 6135 Winchester Road, Irvine, KY 40336
Call (606) 723-5012; Fax to (606) 723-2743; or E-mail it to <News@EstillTribune.Com>

Wednesdays, now at 5:30pm

Beginner Yoga at Marcum-Wallace

Beginner Yoga class at Marcum & Wallace Hospital is held in the Mercy Room each Wednesday from 5:30 to 6:30 p.m. with instructor Laritza Gomez. The cost is one non-perishable food item for Helping Hands Outreach Ministry.

Wednesday, December 4th

Chemical Accident Exercise

A Chemical Accident/Incident Response and Assistance exercise is scheduled for Wednesday, December 4, 2019 on the Blue Grass Army Depot at Richmond, Ky. Blue Grass Chemical Activity first responders, along with Blue Grass Chemical Agent-Destruction Pilot Plant, BGAD and Madison County personnel are slated to take part in this exercise.

The purpose is to make sure responders are prepared to handle a chemical event by having the right training and expertise to protect lives and property while making certain the chemical stockpile is safely secured, stored and monitored.

Area residents may hear the Westminster Chimes sound as a part of testing for the exercise.

Thursday, December 5th at 5:30pm

Irvine-Ravenna Kiwanis Club

The Kiwanis Club of Irvine-Ravenna will meet Thursday, December 5 at 5:30 p.m. at Steam Engine Pizza. Members will be discussing the weekend Christmas activities.

Kiwanis clubs focus on changing the world by serving children, one child and one community at a time. Service is at the heart of every Kiwanis club, no matter where in the world it's located. New members are welcome.

Friday, December 6th at 9:00am

Retired Co. C Guard Breakfast

Attention: All retired and former National Guard members of Charlie Company 1/149th, there will be a breakfast at Cracker Barrel, in Richmond, on Friday, Dec. 6th, and on the first Friday of each month at 9 a.m. All are invited and welcome. Hope to see you there!

Three Saturdays in December - 10-4

Salvation Army Red Kettles

Salvation Army Red Kettles will be place again this year at Price Less Foods, Save-A-Lot, and Meade's Do-It Center on the first three Saturdays in December. Members of the Irvine-Ravenna Kiwanis Club, along with the Estill County Lions Club and other community volunteers, will attend the kettles and accept donations each Saturday from 10:00 a.m. until 4:00 p.m.

Volunteers are needed to ring the bells. If you would like to volunteer for two hours of bell-ringing on a Saturday in December, please call Steve Garrett at 723-3049.

Saturday, December 7th at 6:00pm

Auction at Lady Veterans Connect

Come out on Saturday, December 7, 2019 at 6:00 p.m. to the old Trapp School, 11400 Irvine Road, Winchester, and future home of Lady Veterans Connect for great bargains on furniture, household items, toiletries and more.

All proceeds will benefit Lady Veterans Connect. Call 606-723-4889 if any questions.

Sunday, December 8th at 3:00pm

Community Christmas Concert

The Estill County Community Chorus is ready for our favorite time of year. We have a new choral director, Christine Fondaw, and we will perform our annual Christmas concert for the community on Sunday, December 8th at 3:00 p.m.

The concert will be held at the Irvine United Methodist Church at 253 Main Street. Our selection of music is sure to please the young and the old. Joining the Community Chorus at this year's concert are The Noteworthy Handbell Choir and the Estill County Dulcimer Group.

For more information about joining any of these musical groups, contact Robin Reed at apprcraft@gmail.com. No audition is needed.

Admission is free but donations are happily accepted. Everyone is welcome to join us on December 8th. We have a wonderful concert put together this year!

Sunday, December 8th - 2-3pm

Remembrance Tree Ceremony

Hospice Care Plus' annual Remembrance Tree Ceremony will be held Sunday, December 8, 2019, 2-3 p.m., at Chenault Vineyards, 2284 Barnes Mill Road in Richmond.

For more than a quarter century, the Remembrance Tree Ceremony has given the community a way to remember loved ones during the holiday season. Request your personalized, memorial ornament in advance by calling 859-986-1500. You may also request ornaments at the event (while supplies last).

For more information, visit hospicecareplus.org or the Hospice Care Plus Facebook page. Sponsored by the Hospice Care Plus Bereavement Outreach Program.

Monday, December 9th at 6:00pm

SEKY Gem, Mineral & Fossil

The Southeast KY Gem, Mineral, & Fossil Club will meet Monday, December 9 at 6 p.m. at the Steam Engine Pizza session room, 206 Main Street, Irvine. Members are to bring a gift to exchange. Anyone interested in joining is welcome to attend. Yearly dues are \$20 per family and \$15 per individual.

Tuesday, December 10th at 5:30pm

Estill Democrat Woman's Club

Estill County Democrat Woman's Club will meet on Tuesday, December 10th and the second Tuesday of each month at the Estill County Golf Club from 5:30-7 p.m. Come, join us. Together we can make a difference.

Tuesday, December 10th @ 6:00pm

Holiday Centerpiece Workshop

The Estill County Extension Service is sponsoring a Holiday Centerpiece Workshop on Tuesday, December 10, at 6 p.m. at the Extension Office. Anyone attending will need to bring their own standard size dinner plate. Mike Reed will show everyone how to take a dinner plate and make a centerpiece from natural materials found in the backyard.

Cost of the class is \$15. You will need to pre-register and pre-pay by Monday, December 9th.

If you have any questions, please contact the Estill County Extension Office at 606-723-4557.

Tuesday, December 10th at 7:00pm

Estill DAV Chapter 94 to Meet

DAV Chapter 94 will be meeting at 7 p.m., December 10th and the second Tuesday of each month at Estill County Senior Citizens Center, off Stacy Lane. If you are a veteran with 10 percent or more service connection, you are welcome. Call 1-606-663-2504 for more information.

We are veterans and we would appreciate your attendance. Veterans from surrounding counties are also welcome.

Wed., Dec. 11th or Tues., Dec. 17th

Retirement Reception for Gail McGillis

The public is invited to attend one of the public retirement receptions to honor Gail McGillis's 26 years of service to the community: Wednesday, December 11, 2019, 11 a.m. - 2 p.m. at the Compassionate Care Center, 350 Isaacs Lane in Richmond, or Tuesday, December 17, 4 - 6 p.m. at the Hospice Care Plus office, 208 Kidd Drive in Berea.

At Mrs. McGillis's request, guests are encouraged to donate to Hospice Care Plus in her honor in lieu of gifts. For information, call Chasity at 859-986-1500.

Tuesday, December 17th at 6:00pm

Holiday Card & Gift Tag Workshop

Join us at the Estill County Extension Office on Tuesday, December 17 at 6 p.m. for a Holiday Card and Gift Tag Workshop. Each participant will make 4 cards and 6 gift tags. This class is for age 10 and up and will cost \$8 (for supplies). Please stop by the Extension Office, 76 Golden Court, Irvine, to sign up and prepay no later than Friday, December 13. If you have any questions, please call the Estill County Extension Office at 606-723-4557.

Tuesday, December 17th at 6:30pm

Estill County Lions Club

The Estill County Lions Club will meet Tuesday, Dec. 17th and on the first and third Tuesday of every month at the Irvine First Christian Church meeting room on Main Street at 6:30 p.m. Estill County Lions Club is part of Lions Club International, with 1.35 million members in 205 countries around the world.

Monday, December 23rd - 6:30pm

Democratic Executive Committee

The Estill County Democrat Executive Committee will be meeting Monday, December 23rd at 6:30 p.m. and the 4th Monday of every month at the Estill County Public Library, 246 Main Street. For additional information you can email estillcountymdemocrats@gmail.com.

Sunday, January 5th at 2:00pm

Amvets Post 67 in Clay City

Amvets Post 67, located at 99 Veterans Lane, Clay City holds its meeting monthly, 1st Sunday of each month at 2:00 p.m. Also, everyone is invited to Post 67 Clay City for Bingo every Monday. Doors open at 5:00 p.m. Bingo starts at 6:30 p.m. For more information, call 606-663-0071.

Kitchen Diva

Holiday Cookie Party

I love cookies all year-round, but I especially love all the wonderful varieties of holiday cookies at Christmas-time! Hosting family and friends for a cookie exchange party is a wonderful way to start or continue a holiday tradition. A cookie exchange is a great way to host a party and get a variety of baked goods and some new recipes with the least amount of expense.

This party is a wonderful way to collect the personal stories behind the cookies. Sharing stories also acts as an ice-breaker and a way for guests to get to know each other.

You also can host a cookie "bake and exchange" party. Since everyone is so busy, buying good quality cookie mixes and having the guests come over to stir them up, bake and decorate them can become a party activity.

Here are a few tips for hosting a cookie party exchange:

* Invite eight to 12 people for the best variety of cookies and conversation. I suggest each person bring three to four-dozen cookies, two dozen to exchange and one or two dozen for the sample plate. Suggest that they wrap each dozen that they are bringing separately.

* Avoid duplication of cookies/recipes by sending out invites a few weeks ahead of time, asking guests to RSVP and tell you about the cookies they plan to bring, and reminding them to bring an empty take-home container.

* Ask each guest to bring a copy of their recipe to pass around with a little information about the connection to the cookie. Having a list of the ingredients also ensures that people with food allergies can protect their health. Keep each recipe on its own plate.

* Create a separate sample cookie and exchange cookie area -- either ends of a table or on separate small tables -- that provides easy access to the treats from all sides.

Here's a wonderful recipe for a basic sugar cookie dough that makes three to four dozen cookies. Use your favorite topping and filling to create your own signature cookie.



Photo Credit: DepositPhotos

BASIC SUGAR COOKIE DOUGH

This cookie dough can be made three days ahead, wrapped tightly and chilled, or frozen for up to three months. The cookies also can be baked (left undecorated) two weeks ahead, wrapped tightly and frozen.

You can use the roll-and-cut-out cookies and sprinkle sugar, chopped nuts, mini chocolate chips, chopped candy canes, etc. on top. Use the slice-and-bake cookie variation to make sandwich cookies using Nutella, nut butters or jams as a filling. Or you can use a different topping or sandwich filling for each dozen.

- 2 3/4 cups all-purpose flour
- 1/4 teaspoon salt
- 1/4 teaspoon baking soda
- 1 cup unsalted butter (2 sticks), at room temperature
- 1 cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract

In a medium bowl, whisk flour, salt and baking soda together. In a separate bowl, use an electric mixer to beat the butter and sugar until well-combined and fluffy, about 3 minutes. Add egg and vanilla and beat until just combined. Reduce speed to low and gradually blend in the flour mixture; mix until just combined.

For roll-and-cut cookies:

1. Form dough into two equal-sized balls and flatten into discs. Wrap both in plastic and chill at least 1 hour.
2. Position oven racks in the upper and lower thirds of the oven and heat to 350 F.
3. Prepare a well-floured surface and a well-floured rolling pin to help keep the dough from sticking. Working with one disc at a time, roll dough to 1/4 inch thick. Cut out as many cookies as possible with cookie cutters (if dough becomes too soft, chill until firm). Arrange cookies 1 1/2 inches apart on two ungreased baking sheets and chill 15 minutes. Gather scraps, form into a small disc, and chill until firm.
4. Bake cookies until golden brown at edges (rotating baking sheets and switching position on racks halfway through), 16 to 18 minutes. Transfer to cooling racks to cool completely.
5. Roll out the second disc of dough and scraps (re-roll scraps only once) and bake on cooled baking sheets. Transfer to racks to cool completely. Decorate, if desired.

For slice-and-bake cookies:

1. Halve dough and form into two logs, 1 1/2 inches in diameter. Wrap logs in plastic and roll to form a more uniform round shape. Chill at least 2 hours.
2. Position oven racks in the upper and lower thirds of the oven and heat to 350 F. 3. Slice cookies into 1/4-inch-thick rounds and arrange 1 1/2 inches apart on ungreased baking sheets. Bake cookies until golden brown at edges (rotating baking sheets and switching position on racks halfway through), 16 to 18 minutes. Transfer to cooling racks to cool completely; decorate, if desired.

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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"My, aren't we nimble and quick today?"

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