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Haunted trail screams through Olive Hill

Aquatic Adventures brings seasonal events back

By Charles Romans
Carter County Times

Aquatic Adventures is bringing the screams to Olive Hill the entire month of October. During the summer there are balloons on the water and other things to enjoy, but come October the farm is all about Halloween. They have a pumpkin patch to enjoy during the day on Saturday and Sunday throughout the month but Friday and Saturday nights usher in the

creepy.

“We have partnered with Midnight Malice, and we do the haunted trail,” owner Jamie Piper said.

The farm is run by her and her husband Chuck Piper, who is an Olive Hill native.

“It’s a 45-minute trail, so we try to keep things moving as much as possible.”

Aquatic Adventures is located 1.5 miles from the entrance to Carter Caves and is the first farm on Wolf Road. The Pipers have been officially running the farm for about three years, Piper said.

“It’s starting to really kick in,” she said. “People are learning that we are there and what we do.”

Part of what they do at

See HAUNTED on A-3



(Submitted photos)

Chainsaw geese and 3D dragons

Hometown Harvest a big draw for Olive Hill

By Charles Romans
Carter County Times

The Hometown Harvest Festival gathered in patrons and artisans from the local area and across the region. Not only that, but one artist who does chainsaw carvings, Patrick Barrigar, came all the way from the Upper Peninsula of Michigan to be in Olive Hill on Saturday, October 3. Barrigar said that Jennifer from the Olive Hill Chamber

of Commerce found him on the web, and he responded quickly to the invitation to join the festivities at Hometown Harvest. Barrigar is the artist responsible for the chainsaw carved geese that were available for purchase at the event as part of a chamber fundraiser.

Barrigar made the 11- hour jaunt from Michigan, bringing along the various saws and trimmers with which he plies his craft.

“I have been doing this for about four years,” he said. “And I have been doing carving for two years full time.”

Most of the carving on the geese is done with a 12-inch bar

See HARVEST on A-3



Crowds enjoy the festival in Olive Hill on Saturday. (Photo by Charles Romans, Carter County Times)

A horror fan’s sinister paradise

Scarefest Weekend returns to Lexington

By Charles Romans
Carter County Times

The Scarefest Weekend descends upon Lexington October 23-25, filling the Central Bank Center with all things horror including horror movie celebrities, special effects artists, horror cosplayers, vendors, and everything dedicated to the things that go bump in the night. This year will mark year 18 for the popular convention, and Scarefest Media Director Wes Forsythe said that it is the best place to see your favorite characters from both popular

and obscure horror films and television shows.

Forsythe said that it has become a tradition with Scarefest to have “reunions” of characters from film franchises so that fans can see as many of their favorites as possible at one time.

“We started planning this year to have the biggest Evil Dead reunion in convention history,” Forsythe said. “And we still have that, but unfortunately with his cancer diagnosis Bruce Campbell had to bow out.”

Campbell’s character Ash Williams, of course, is the heart of the Evil Dead franchise, but Forsythe said that the hardcore fans of the films are still pumped about the roster of actors from those films.

“We have actors from nearly every part of the franchise,” Forsythe said.

And, he pointed out, with that

concentration of actors across the range of sequels and remakes, fans will have the unique opportunity to see characters that they might not get to see anywhere else.

“We even have a couple from the television series Ash vs the Evil Dead,” he said. “We have some from everywhere in the franchise. The director of the original film, Sam Rami, will be part of the reunion as well. And he is known for a lot of other things too, including a Spider Man movie.”

Forsythe said that most, if not all, of the actors will be available for photo ops and autographs, and that Scarefest is still adding photo ops. He said you won’t want to wait until the last minute to get your photo op, but a lot of people want to see who is going

See SCAREFEST on A-4

Weekly arrests report

The following individuals were arrested and booked into the Carter County Detention Center over the past week. This list includes local arrests only. It does not include federal inmates being housed at or transported through the detention center.

- Sarah Butler, 28, of Vanceburg, arrested by Kentucky State Police, for failure to appear, arrested and booked October 5.
- Bryson Crider, 18, of Olive Hill, arrested by Carter County Sheriff, on a charge of violating a Kentucky emergency protection order/domestic violence order, arrested and booked October 5.
- Willie Rayburn, 34, of Huntington, WV, arrested by Grayson PD, on charges of flagrant non-support, and second degree

- criminal abuse or neglect of a child under 13, arrested and booked October 5.
- David McCanna, 57, of Sigel, PA, arrested by Carter County Sheriff, on a hold for court, arrested and booked October 6.
- Zachary Manley, 27, of Olive Hill, arrested by Carter County Sheriff, on a charge of theft by failing to make required disposition of property, arrested and booked October 7.
- Jacob Smith, 40, of Sandy Hook, arrested by Kentucky Department of Corrections, charges unavailable, arrested and booked October 8.
- Stephen Kasidonis, 21, of Louisville, arrested by Grayson PD, on charges of operating a motor vehicle under the influence of

- a controlled substance, first degree possession of a controlled substance (date rape drug), possession of drug paraphernalia, no registration receipt, and failure to produce an insurance card, arrested and booked October 9.
- Ryan Kitchen, 22, of Huntington, WV, arrested by Kentucky State Police, for failure to appear, arrested and booked October 9.
- Zachary Kinder, 32, of Grayson, arrested by Grayson PD, on a charge of public intoxication under the influence of a controlled substance, arrested and booked October 10.
- Ryan McBride, 28, of Olive Hill, arrested by Kentucky State Police, for failure to appear, arrested and booked October 11.
- Nile France, 48, of Grayson,

See ARRESTS on A-3

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This Week’s Obituaries

Shirley Sammons Criswell, 74

Anthony Tennyson Hicks, 78

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LIFESTYLE



An autumn dinner without the wait

Every autumn, apples get recruited for pies, crisps and cakes, as though their entire purpose is to be a delivery system for cinnamon. Today, we're giving them a different assignment: dinner. No rolling pin in sight.

These skillet pork chops with apples and onion deliver the comforting flavors of fall in about 20 minutes. Naturally, that depends on how quickly you can slice an onion and two apples. We're making supper, not auditioning for a knife commercial.

Tender pork, sweet-tart apples and softened onions make a lovely combination. A splash of vinaigrette pulls everything together into a savory pan sauce, using something you may already have waiting in the refrigerator door.

This is exactly the kind of

recipe I've been collecting for "The Diva Dinner Dash," my upcoming cookbook of meals ready in 20 minutes or less. It can beat the delivery driver to your dinner table. Depending on the line, it might even beat a trip through the drive-thru. And you get to stay home in your comfy pants.

Choose firm apples that will hold their shape during cooking. Granny Smith offers a nice tart contrast; gala and Fuji are other good choices. Buy whichever variety is at the best price. There's no need to send your grocery budget into a tailspin over two apples.

Leave the peels on if you like. Slice the apples and onion thinly so they cook quickly. Thick wedges are good for roasting, but this supper has somewhere to be.

For the pork, choose boneless or bone-in loin chops of similar thickness, about 1/2 inch for this quick preparation. Thickness matters more than weight when you're watching the clock. A thick chop will need additional cooking time, regardless of what the recipe says.

Browning the pork first builds flavor. When you add water to the skillet, scrape up those tasty, browned bits so they become part of the sauce. Then return

the chops for a gentle, covered finish.

The other shortcut is bottled salad dressing. Italian vinaigrette brings herbs and tang; balsamic vinaigrette gives a sweeter, deeper flavor. Use dressing, not straight vinegar, and shake the bottle before measuring.

While the pork rests, prepare instant mashed potatoes or microwave leftover rice, and in about 20 minutes, with thin chops and overlapping prep, dinner is done.

Because sometimes the most useful thing a recipe can offer is a quick and easy solution to "You mean they want dinner ... again?"

SKILLET PORK CHOPS WITH APPLES AND ONION
Yield: 4 servings
Total Time: 20 minutes

1 *tablespoon olive oil*
4 *(6-ounce) thin pork loin chops, about 1/2 inch thick*
1 *medium onion, thinly sliced*
2 *medium apples, cored and thinly sliced*
1/4 *cup water*
1/4 *cup Italian or balsamic vinaigrette salad dressing*
1/2 *teaspoon salt*
1/4 *teaspoon pepper*



Savory skillet pork chops with apples and onion bring autumn flavor to the table in about 20 minutes.. (Photo Credit: www.JasonCoblentz.com)

Heat olive oil in a large skillet over medium heat. Brown pork chops for about 2 minutes per side. Transfer to a plate; they will finish cooking later.

Increase heat to medium-high. Add onion and saute for 1 minute. Add apples and saute for another minute.

Add water, scraping up browned bits. Return chops and any accumulated juices to the skillet. Drizzle with vinaigrette; sprinkle with salt and pepper.

Reduce heat to low, cover and simmer for 3-5 minutes, or until chops reach 145 F and apples and onion are tender. Transfer chops to a clean plate and rest for

at least 3 minutes before serving with apples, onion and pan sauce.

Lifestyle expert Patti Diamond is the penny-pinching, party-planning, recipe developer and content creator of the website Divas On A Dime -- Where Frugal, Meets Fabulous! Visit Patti at www.divasonadime.com and join the conversation on Facebook at [DivasOnADimeDotCom](https://www.facebook.com/DivasOnADimeDotCom). Email Patti at divapatti@divasonadime.com

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Joyful Noise Be like Jesus

By Pastor Naomi Mitchell
for *Carter County Times*

Each month our church has a week that we devote to doing ‘Acts of Kindness’ as individuals. We have found that people generally respond to kindness, whether it is holding the door open for them or allowing them to go ahead of you in line at the grocery store.

There are some teachings in the Bible of Jesus that we should strive to follow in our own lives. Jesus’ teachings aren’t just to listen to as a nice story, but for daily living.

The first one is to learn to love like He does. Matthew 22:37-39 says, love the Lord your God with all your heart, with all your soul, and with all your mind...and love your neighbor as yourself.” How can you apply love in your daily life? By loving God with all your heart, soul, and mind. Showing kindness and care to others. Choosing love over hate and selfishness.

The second one is to learn to forgive. Matthew 6:14 says, “For if you forgive others their trespasses, your heavenly Father will also forgive you.” You can

apply forgiveness in your life by letting go of bitterness and anger. Be quick to forgive just as God forgives you. Build peace and healthy relationships.

The third one is to learn to serve others. Matthew 20:26 says, “Whosoever wants to become great among you must be your servant, and whoever wants to be first must be your slave.” You can apply this in your life by putting other people’s needs before your needs. You can encourage and uplift other people all the while serving with a humble heart.

The fourth one is to learn to have faith. Mark 9:23, “If you can” said Jesus, “everything is possible for the one who believes.”

See JOYFUL NOISE on A-4

Ask Daryl: Your Professional Organizer

Scary things

It’s almost Halloween, neighborhoods. and what fun it is! Little creatures running the streets of town, seeking treats, knocking on doors of expectant residents, greeted by people dressed in ghoulish rags to scare them. There will be haunted houses, ghosts hanging from trees, pumpkins with scary faces, and skeletons of giant size all over our

When so much is going on, we sometimes neglect the scary things that come during preparation for those, once in a year, nights. Ghosts don’t just hang themselves from trees, pumpkins don’t carve out their own scary faces, and skeletons of giant size aren’t put together in a quick moment. We have



Daryl Ashley
Guest Columnist
Confusion Solution

to make time to put in that effort. So, before you start sewing costumes or creating scary yard décor, think about what you will need and how much time you should allow. It will make sharing Halloween more fun and much less scary. Oh, and don’t forget the cleanup after. Make it an easy holiday as a treat for yourselves.

It’s as simple as that! Send your questions and comments to me at info@confusionsolution.com



University of Kentucky
College of Agriculture,
Food and Environment
Cooperative Extension Service

Extension Notes

carter.ca.uky.edu

AGRICULTURE & NATURAL RESOURCES

From pasture to plate: Understanding beef quality and value

Kentucky cattle producers work hard to raise healthy, high-quality animals, but many consumers know little about what happens after cattle leave the farm. Understanding how beef is graded, processed, and marketed can help both producers and consumers make informed decisions about beef purchases and recognize the value of the product raised on Kentucky farms.

One of the most important factors influencing beef quality is carcass grading. Beef quality grades are based largely on marbling, or the amount of intramuscular fat within the lean muscle. Greater amounts of marbling are associated with improved tenderness, juiciness, and flavor. Yield grades, on the other hand, estimate the amount of closely trimmed retail cuts that can be produced from a carcass. Together, quality and yield grades provide important information throughout the beef supply chain and help determine the value of beef products.

These topics were highlighted at the most recent Northeast Area Livestock Association meeting, where Jeff Oldfield with the Kentucky Department of Agriculture provided an

informative presentation on beef carcass grading. Participants gained a better understanding of how carcasses are evaluated and how grading impacts marketing opportunities and consumer expectations.

Many producers and consumers are also interested in what happens after an animal is harvested. Factors such as aging, cooking methods, and cut selection all play a role in the eating experience. Different cuts of beef vary in tenderness and flavor, making it important to match cooking methods with the specific cut being prepared. Understanding these differences can help families get the most value from their beef purchases while enjoying a high-quality dining experience.

For those who would like to learn more about beef cuts, carcass value, packaging options, and meat quality, the FIVCO area Cooperative Extension Offices are offering Beef Beyond the Pasture: Understanding Weights, Cuts, Packages, and Flavor. This is a two-part series that will take place on October 26 at the Lawrence County Extension Office and on October 29 at Opell Meats. Both

programs begin at 6:00 p.m and a meal will be provided each night. The program is CAIP education eligible. Registration is required by October 16 by contacting your local Extension office.

These hands-on educational programs will help participants better understand live animal weights, carcass yields, retail cuts, freezer beef purchases, packaging options, and factors that influence flavor and eating quality. Whether you raise cattle, purchase freezer beef, or simply enjoy learning more about the beef industry, this program offers valuable information that connects the farm to the dinner table.

For more information or to register, contact your local Cooperative Extension office. Educational programs of the Cooperative Extension Service serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expressions, pregnancy, marital status, genetic information, age, veteran status, or physical or mental disability.

Upcoming Events:
•Hike & Learn – October 19th @ 1:00 PM @ the Olive Hill City Lake

Kentucky Dept of Agriculture Livestock and Grain Market Report			
Compared to last week, feeder steers and heifers traded mixed. Prices ranged from steady to sharply higher with instances lower depending on weight class and quality. Early in the week, lighter-weight calves saw firmer prices and strong demand, especially for weaned packages and quality groups. Heavier weights were unevenly steady reflecting changes in supply and buyer interest. Yearlings sold steady with limited comparisons. Demand was moderate to good for feeder classes with best interest for long weaned and pre-conditioned cattle. Slaughter cows and bulls sold 2.00 to 10.00 lower with moderate demand.			
Week ending 10/10/26			
Courtesy of https://www.kyagr.com/			
Steers (M&L 1-2)	This Week	Prior Week	Last Year
350-400 lbs	486.03	469.51	434.89
400-450 lbs	453.88	441.48	426.72
450-500 lbs	425.63	419.91	405.04
500-550 lbs	383.04	394.07	387.69
550-600 lbs	372.35	372.45	375.43
600-650 lbs	356.12	356.08	359.74
650-700 lbs	342.32	349.61	345.39
700-750 lbs	334.24	337.20	342.80
750-800 lbs	335.42	330.90	328.99
800-850 lbs	322.88	319.04	334.33
850-900 lbs	315.47	312.06	332.27
Heifers (M&L 1-2)			
300-350 lbs	424.45	413.42	390.70
350-400 lbs	407.58	400.02	379.85
400-450 lbs	386.43	383.40	370.57
450-500 lbs	366.42	365.59	370.09
500-550 lbs	348.00	345.62	353.93
550-600 lbs	334.98	335.98	347.83
600-650 lbs	323.99	321.45	332.36
650-700 lbs	315.71	312.13	316.02
700-750 lbs	295.28	302.11	308.85
750-800 lbs	288.89	294.11	309.42
Slaughter Cows			
	<u>Average</u>	<u>High</u>	<u>Low</u>
Breakers	110.00-146.00	134.00-158.00	108.00-133.00
Boners	107.00-148.00	134.00-166.00	100.00-135.00
Lean	97.00-139.00	107.00-161.00	83.00-130.00
Slaughter Bulls			
	<u>Average</u>	<u>High</u>	<u>Low</u>
Yield Grade 1&2	150.00-200.00	182.50-225.00	128.00-180.00
Oct 08, 2026 Bowling Green, KY			
SLAUGHTER GOATS: 156			
Kids-Selection 1 53 lbs 465.00; 75 lbs 322.50. Selection 2 51 lbs 385.00; 66 lbs 340.00; 85 lbs 265.00. Selection 2-3 45 lbs 350.00; 54 lbs 315.00; 80 lbs 285.00.			
SLAUGHTER SHEEP: 523			
Hair Breeds-Choice & Prime 1-2 55-56 lbs 405.00-420.00; 65-67 lbs 355.00-370.00; 75-76 lbs 307.50-325.00; 85-86 lbs 287.50-297.50; 112 lbs 247.50.			
Choice 2 50-57 lbs 400.00-402.50; 67 lbs 355.00; 74 lbs 325.00; 88 lbs 292.50.			
Wooled-Choice & Prime 1-2 137 lbs 245.00.			
GRAINS	This Week	Prior Week	Last Year
Corn	4.05-5.33	4.23-5.27	3.83-4.35
Soybeans	11.81-13.16	11.28-13.20	9.17-10.46
Red Winter Wheat	5.96-7.04	6.04-6.96	4.65-5.40

Arrests from A-1

arrested by Grayson PD, on a charge of first degree sexual abuse, arrested and booked October 12.

All of the charges listed are arrest charges only, and do not indicate an indictment or a conviction for

the charges in question. All subjects are considered innocent until proven guilty in a court of law.

Information is compiled from publicly available sources, but may not be comprehensive.

Carter County Career Technical Center students selected for NASA experience

Four engineering students from Carter County Career Technical Center, Elias Sammons, Callie Lewis, Melvin Witter, and Eli Harper, have been selected to participate in the 2026 NASA Propulsion Technology Experience through the University of Kentucky Pigman College of Engineering. The students were chosen through a highly competitive selection process.

The students will travel to Huntsville, Alabama, November 5–8, 2026, where they will tour NASA’s Marshall Space Flight Center and the U.S. Space & Rocket Center. They will also have the opportunity to meet University of Kentucky alumni who are prominent engineers in the aerospace industry.

Carter County Career Technical Center engineering teacher Breianna Shaffer was also selected to serve as a teacher chaperone for the experience. The Lighthouse Beacon Foundation generously provided scholarship opportunities and fully funded the entire experience, making this valuable educational opportunity possible for the students and chaperone. The trip will allow students to explore aerospace engineering careers and gain firsthand insight into the exciting possibilities available in STEM fields.



submitted photo

Haunted from A-1

Aquatic Adventures is welcome school groups to the pumpkin patch during the week.

“The schools will come and bring their classes,” Piper said. “And churches will come for their events. So, we are open to groups during the weekdays. And weekends are open to the general public.”

Pumkin Patch admission is five dollars per person, Piper said. The swimming and the trail admission are both ten dollars per person.

Swimming at Aquatic Adventures is in a pond, Piper said, and everyone wears a life jacket while swimming.

“We have a trampoline and a ten-foot slide on the water,” she said, explaining that they can be a workout.

“It takes a lot of upper body strength and a lot of energy,” she said of the water activities. “But it is a lot of fun.”

Piper said one of the reasons they decided to provide so many different options was because they felt the Olive Hill area needed more outdoor activities.

“And we are trying also to accommodate some of the people from Carter Caves,” she said. “We offer things that they don’t offer, so we try to go hand in hand with Carter Caves to increase the number of activities available.”

The hope is that the activities are cumulative – making the area more attractive for folks considering a visit to the park.

“We aren’t competing for any of their business,” she said. “We are just trying to add to it.”

In addition to the activities, the farm has pumpkins, fodder shocks, and mums available for sale.

Getting back to the spookier offerings during the month of October, Piper said that Midnight Malice is the brainchild of Jeff and Mike Tucker from the Ashland area. The volunteers working the Haunted Trail, 31 in total, are from all over the area, she said. And if anyone is interested in volunteering, she said to just reach out on their Facebook page because they are always in need of volunteers.

“And we have gotten the local schools involved, too,” Piper said. “A lot of them need community hours, and volunteering counts toward that both at the pumpkin patch and the haunted trail.”

“With the Haunted Trail you start in the barn,” Piper explained. “You will go through three rooms in the barn and then you actually go on a trail in the woods.”

Piper said one “stop” along the trail is through one of the primitive cabins they rent on the property, then down and around along the trail where scary things “menace” the patrons.

“It is a physical trail,” she said. “So, you want to make sure you wear good shoes made for walking trails.”

The Haunted Trail opens at dusk (around 8pm), she said, and the last ticket is sold at 11 pm.

Because even “monsters” want to go home before 2 or 3 am, she said.

For more information or to volunteer, Piper encourages everyone to visit her Facebook page or the Facebook page of Midnight Malice. They also do a Facebook Live meeting every week for Midnight Malice that everyone can jump in on for free. People can also feel free to call 606-255-6326.

Piper said that people wanting to come to the Haunted Trail don’t need to buy advance tickets, and in fact it is better to buy them when they show up at the farm.

“As long as you are there between 8 and 11 pm we will get you through,” Piper said.

Contact the writer at charles@cartercountytimes.com

Harvest from A-1

chainsaw, Barrigar said, though for other carved artwork the size of the saw may vary as well as whether or not a grinder is needed.

“I like to use white pine,” he said of his preferred medium. “Mainly because it is pretty plentiful around where we live.”

He also likes white pine because it is durable as well, with a typical untreated white pine carving being able to survive two or three years out in the elements.

“But if you paint or seal it, then keep up the maintenance, it could last you a lifetime,” Barrigar said.

Barrigar laughed and added that the wooden carved geese are also much lighter than the concrete variety people display in their yards.

“And wooden geese are making a comeback,” he said, which was one of the reasons the chamber chose to use them for their fundraiser.

Geese, though popular, are not the only carvings that Barrigar does.

“We do mainly wildlife, but the sky’s the limit” he said. “We have done Woody from Toy Story, six-foot sea horses, and all sorts of crazier stuff. We can make pretty much anything you could think of.” For those who are interested but weren’t able to attend the event, Barrigar has a Facebook page where you can order online. And of course, the Olive Hill Chamber is an excellent source for the carved geese.

Critter Springs Creations was another vendor present at the festival. Christy Slone, with help from Sean Mitchell, set up a booth at the event and brought 3-D creations to the Depot in Olive Hill. They did not come quite as far to attend as Barrigar, but are locals from Morehead in the Haldeman area. Slone said she has been doing her craft since last year and completely loves it.

Slone says she mostly does 3-D printing, but also carries what she calls “squishies.” Dominating her booth table was a four foot seven inch dragon, which sells for \$150 and takes four days to print. Most of her other creations have a lighter price tag, she said, but most are not the size of her signature piece. Anyone wishing to check out the variety of things she makes can visit her Facebook page or come to her Peddler’s Mall booths in Morehead and Lexington.

Chainsaw carving and 3-D creations were just a couple of the vendors present at the Hometown Harvest. There was also face painting, games, and food as well. All the things that local residents enjoy when celebrating the end of summer.

Contact the writer at charles@cartercountytimes.com

CALENDAR

- **10/14: Girl Scouts meeting @ 5:30 p.m.** | Carter County Public Library - Grayson
- **10/15: Grayson Book Club @ 6 p.m.** | Carter County Public
- **10/15: Olive Hill Area Chamber of Commerce @ 6 p.m.** | Commercial Bank of Grayson - Olive Hill
- **10/16: Sit & Sew @ 9 a.m.** | Carter County Extension Education Center | For more info or to RSVP call 474-6686
- **10/17: Friends of the Library @ 5 p.m.** | Carter County Public Library - Grayson Branch
- **10/19: Quilts for Veterans Sew Days @ 9 a.m.** | Carter County Extension Education Center | For questions call 474-6686
- **10/19: Open Art Studio @ 10 a.m.** | Grayson Gallery & Art Center
- **10/19: Carter County EMS Board @ 4 p.m.** | Carter County EMS Station
- **10/19: Carter County Board of Education @ 6 p.m.** | Carter County Board of Education office
- **10/20: Building Club @ 4 p.m.** | Carter County Public Library, Olive Hill
- **10/20: Olive Hill City Council @ 6 p.m.** | Olive Hill Senior/Community Center
- **10/26: Quilts for Veterans Sew Days @ 9 a.m.** | Carter County Extension Education Center | For questions call 474-6686
- **10/26: Open Art Studio @ 10 a.m.** | Grayson Gallery & Art Center
- **10/26: Girl Scouts meeting @ 6:30 p.m.** | Carter County Public Library - Grayson
- **10/27: Building Club @ 4 p.m.** | Carter County Public Library, Olive Hill

Have an event to add to the calendar?
Email info to advertise@cartercountytimes.com

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Pet of the Week

Buddy is a male beagle mix, around three years old. He’s a very friendly boy, good with other dogs, and walks on a leash. Buddy also has a free adoption to an approved home. Stop by the Carter County Animal Shelter and meet him or call 475-9771 for more information.

Shelter hours are Monday through Friday 8 a.m. – 4 p.m. and Saturday by appointment.

CITY OF GRAYSON

Throughout the months of September and October the Grayson Police Department will be conducting safety check points throughout roadways within the city limits, at pre-approved locations.

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■ Joyful Noise from A-2

You can practice faith in your life by trusting God in every situation. Don’t worry but keep on praying, believing in His promises even when you can’t see the way.

The fifth one is to walk in truth and righteousness. John 8:32 says, “So if the

Son sets you free, you will be free indeed.” You can practice this in your daily life by choosing what is right even when it is difficult. Let God’s word guide your decisions and direction. Live honestly with integrity and purity.

Jesus described Himself

as the good shepherd, laying down His life for His followers (John 10:11). He healed the blind, lame, lepers, and deaf, and preached the gospel to the poor (Matthew 11:5). He taught love, mercy, and generosity, instructing followers to do good even to enemies

(Luke 6:27-28).

Jesus said “without Me you can do nothing” in John 15:5, where He teaches that He is the vine and believers are the branches, meaning true spiritual fruitfulness is only possible by abiding in Him.

If you will learn to be

like Jesus, you will bear much fruit in your acts of kindness to others.

Amen! So be it!

JOYFUL House of Prayer, 2519 Quicksand Road, (P.O. Box 856), Jackson, Kentucky 41339. Send Comments/Prayer Requests: Pastornaomi-

4god@gmail.com. FB: JoyfulHopprayer. Services: 10am Sunday and Joyful Kids Class at 10:30am, 6:30pm Thursdays. Radio Broadcast: WJSN 97.3 FM & WEKG 81.0 AM Sundays 1-2pm.

■ Scarefest from A-1

to be added. There is a regularly updated list on the Scarefest website and Facebook page, he said, so it will be a good idea to check those regularly.

“But if there is a particular photo op you know you want, go ahead and get it now,” he said.

Forsythe said that along with the things fans expect such as the photo ops and panels, there are the events and activities that happen after convention hours that are equally important to their fans.

“We are sort of leaning into our strengths,” Forsythe said of after-hours entertainment. “Of course, we have Scaryoke every night, because our fans love it.”

“The VIP party is going in a different route this year,” he added. “Rather than just a DJ and some

entertainment, we’ve got Corey Taylor coming in with his band. His wife is part of the Cherry Bombs, and they are going to be playing. So, we’ve got a concert in our music venue, Manchester Music Hall, this year. And I think that is really going to be the hot ticket for the weekend.”

Forsythe said one thing added this year is axe throwing; and fans will get to throw axes with horror icon Kane Hodder, who Forsythe said has become part of the Scarefest Family along with other celebrities such as R.A. Mihailoff and others.

“They are part of the family because fans love them and they love the fans. And they are a lot of fun to be around,” Forsythe said.

This year’s Scarefest

Weekend will cater to the hardcore horror fans, Forsythe said. But there will definitely be something that appeals to everyone such as the paranormal guest lineup this year, he said.

“We’ve got Steve Gonsalves and Dave Tango (from Ghost Hunters). They come every year,” he said, adding that they have, like others, become part of the convention family.

“We have Cindy Kaza, and this is her first time coming. She hasn’t done many conventions until this past year,” he said.

Kaza, a celebrity psychic, will be doing a gallery reading this year, Forsythe said.

“She was on the Dead Files and on other big television shows. This is part of her national tour, and she does this coast to

coast. So, getting this in our convention is a really big deal.”

“The one thing I want to stress to people is, with all this going on, we are still a family convention,” Forsythe said. “We have all ages come in, especially on Sunday which is kids’ day. But on the floor and at the vendors’ booths, what you’ll find is what might be in a typical PG movie. It’s a great event for the whole family. And the vendors are spectacular. Plus, it is a great way to celebrate Halloween if you don’t want to go to a haunted house.”

“One of the often-overlooked aspects of our convention is that from the minute we open the doors until we shut it down, we run a film festival with some of the brightest minds in independent

horror films,” Forsythe said. “Every year I am amazed at the quality of work these people turn in.”

Forsythe said there were a record number of films submitted this year, but unfortunately, they could not show all of them over the course of one weekend.

“And I think more people should check this out and see what we have to offer.”

Forsythe said that he has always enjoyed the independent film submissions, many from hyper talented local film makers. And this year, he said, he will be taking a more direct part.

“On Saturday between 7:45 and 8pm my first ever horror short film will be showing. Its very short, but myself and one of my costars on Scarefest TV, JoAnna Hockstetter, got

together and we made what I think will be a memorable short film,” Forsythe said.

“I was the cast and crew,” Forsythe joked.

Whether you are a fan of mainstream horror films, independent horror films, or simply enjoy walking the convention floor and soaking up the ambience and seeing all of the cosplayers, Forsythe said there is sure to be something you enjoy. Probably a lot of things you will appreciate and enjoy, he said. Whether that is special effects classes, celebrity photo ops, panels, or the amazing finds at vendor booths, it will all be at Scarefest Weekend on October 23.

Contact the writer at charles@cartercountytimes.com

"The Shadow Over Boyd County"

An Appalachian murder mystery dinner theater

ASHLAND – The question is simple: who killed Elias Blackwood?

Aspire! Conservatory of Fine & Performing Arts, Inc. will present “The Shadow Over Boyd County,” an interactive Appalachian themed murder mystery dinner theatre experience on Saturday, October 17, 2026, at 7:00p.m. at The Highlands Museum.

A murder has occurred. A decades-old secret has resurfaced. Strange sightings have been reported. And somewhere among the guests are people who know more than they are willing to admit! But the answer won't be found by simply sitting back and watching the actors. Throughout the evening, guests will investigate the evidence and examine mysterious photographs and documents, discover hidden clues, question the suspects, explore the legend of the Shadow and other Appalachian cryptids, piece together a decades-

old mystery, and vote for the person they believe committed the murder. While the murder may have a logical explanation, one question may remain unanswered: is the Shadow really just a legend?

Dinner will be catered by Whitney Cornwell of Whit’s Eats. Our Appalachian menu will include your choice of smoked chicken quarters or brown sugar country ham with Coal Camp baked beans, mountain mashed taters, Mothman mac & cheese, Shadows sweet corn, country cut coleslaw and Appalachian cornbread. Dessert will be Granny’s apple crisp or Blackwood’s banana pudding, and the beverage bar will include iced tea and lemonade with a variety of fruit and flavor infusions.

The most interesting and rare part of this entire evening is that the main characters will be portrayed by very talented youth actors from Aspire! Conservatory who were chosen to be inaugural members of Aspire! Conservatory’s Improv Team. The Improv Team is under the direction of Kenny Riffe and Staci Slaughter. Although not 100% verified, it is highly likely that this is the first time youth actors have led

See MYSTERY on A-8

OBITUARY

Shirley Sammons Criswell 1952 – 2026



Shirley Sammons Criswell, age 74, of Grayson, Kentucky, passed away Friday, October 9, 2026, at Community Hospice Care Center in Ashland, Kentucky.

She was born Wednesday, February 6, 1952, in Carter County, Kentucky, a daughter of the late Robert Lee Sammons and Clara Stapleton Sammons Taylor.

In addition to her parents, she was preceded in death by five brothers, Kenneth Sammons, Curley Sammons, Judge Sammons, Larry Sammons, Johnny Sammons; one sister, Betty Jo Cooper, one grandson, Michael Vernon Seagraves and one son in law, Michael Seagraves.

Shirley enjoyed reading, sewing, fishing and spending time with her

children, grandchildren, and great-grandchildren.

She is survived by her husband of fifty-eight years, Daniel Buford Criswell; one son, Buford Daniel (Blake) Criswell of Grayson, Kentucky; three daughters, Beulah Jean (Tom) Lewis of Ashland, Ohio, Rebecca Lynn (Kenny) Hall of Grayson, Kentucky, Daniel Dawn (Michael) Chamberlin of New Egypt, New Jersey; six grandchildren, five great-grandchildren; one sister, Glenna Mae Johnson of Grayson, Kentucky, along with many other family and friends that will sadly miss her.

Graveside services were held at 2 p.m., Monday, October 12, 2026, at Roar Cemetery in Grahns, Kentucky, with Brother Grant Sammons officiating. Family and friends started gathering for the funeral procession at 1 p.m., at the funeral home which left at 1:15, p.m.

Grayson Funeral Home is honored to serve the family of Shirely Sammons Criswell.

In lieu of flowers donations can be sent to Community Hospice in Ashland, Kentucky.

Anthony Tennyson Hicks 1948 – 2026



Anthony Tennyson Hicks, age 78, of Olive Hill, Kentucky, passed away Friday, October 9, 2026, at UK-King’s Daughters Medical Center in Ashland, Kentucky, surrounded by his loving family.

He was born Saturday, July 24, 1948, in Carter County, a son of the late Tennyson and Dora Tackett Hicks.

Anthony was a member of Providence Free-will Baptist Church and loved going to church. He enjoyed woodworking, family dinners, family trips and most of all, spending time with his family and grandchildren.

In addition to his parents, he was preceded in death by two sisters, Linda Cervinski, Renea Hicks Fannin; three brothers-in-law, Jay Hilderbrand, Jerry Stevens and Rodney Bromwell.

Anthony is survived by his loving wife of 34 years, Pricilla Roar Hicks;

three sons, Wayne (Amy) Russell of Olive Hill, Kentucky, Bobby (Deanna) Russell of Waynesville, Ohio, Johnny (Angela) Hicks of Mamisburg, Ohio; one daughter, Amanda (Paul) Barker of Olive Hill, Kentucky; one brother, Keith (Gypsy) Hicks; five sisters, Helen Hilderbrand of Olive Hill, Kentucky, Debbie (Harold) Waggoner of Ashland, Kentucky, Trish Stevens, Darla Bromwell and Brenda (Terry) Rayburn all of Olive Hill, Kentucky; two brothers-in-law, Raymond Cervinski, Vernon Fannin, along with many other family and friends who will sadly miss him.

Funeral services were held at 1 p.m., Tuesday, October 13, 2026, at Globe Funeral Chapel 17277 West US Hwy 60, Olive Hill, Kentucky, with Brother Ronnie Easterling and Brother Bobby Day officiating. Burial followed in Baker Cemetery in Olive Hill.

Friends visited after 10 a.m., Tuesday, October 13, 2026, until the service hour at the funeral home.

Wayne Russell, Paul Barker, Bobby Russell, Johnny Hicks, Edman Hicks and Chad Cervinski served as pallbearers.

Globe Funeral Chapel in Olive Hill, Kentucky is honored to serve the family of Anthony Hicks.

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OPINION

EDITORIALS | LETTERS | COLUMNS | COMMENTARY

First Amendment: Congress shall make no law respecting an establishment of religion, or prohibiting the free exercise thereof; or abridging the freedom of speech, or of the press; or the right of the people peaceably to assemble, and to petition the Government for a redress of grievances.

Guest Editorial

Kentucky can’t kill its way to life and justice

By Richard Dawahare
Kentucky Lantern

On the night of Sept. 30, Tennessee strapped Christa Pike to a gurney and tried to kill her. More than an hour and two doses of pentobarbital later, witnesses could still hear her breathing. She told the execution team her arm felt like it was about to burst. Four months earlier, Tennessee’s team spent more than an hour trying and failing to place an IV line in Tony Carruthers. Kentucky is on the same road. Last spring, the General Assembly overrode Gov. Andy Beshear’s veto to pass Senate Bill 251, which lets the Department of Corrections set execution procedures by internal memo instead of through public rulemaking, all to restart executions faster.

I have spoken out against capital punishment for decades, and Tennessee’s debacles only confirm what the evidence has long shown. The death penalty does not work, it is cruel, it betrays the faith many of its supporters profess, and it costs a fortune.

Start with the claim that it deters crime. It does not. In every year from 1990 to 2020, states without the death penalty had lower murder rates than states with it, according to FBI data. Police officers are killed in the line of duty at higher rates in death penalty states, too. When four states paused executions, murder rates did not rise, and in three of them they fell.

Kentucky’s own record settles the question: of more than 10,500 homicides here since 1975, three led to an execution. A punishment carried out 0.03 percent of the time deters no one.

It is also cruel, inhumane and barbaric. Lethal injection was sold as the humane alternative to the electric chair and the gallows. Tennessee has now shown twice in four months what it looks like in practice. Kentucky has no execution drugs on hand, and SB 251 lets the corrections department decide how to obtain and use them by internal memo, without public input. After the Pike failure, Tennessee’s officials insisted they had followed every step of their protocol. That is exactly the problem.

Worse, the system condemns the innocent. Since 1973, at least 203 people sentenced to death in this country have been exonerated, roughly one for every eight executions. Kentucky has its own case. Larry Osborne was 17 when a Whitley County jury sentenced him to death in 1999, making him the youngest person on our death row. The Kentucky Supreme Court threw out his conviction, and a jury acquitted him in 2002. A peer-reviewed study published by the National Academy of Sciences estimated that more than 4 percent of people sentenced to death are likely innocent, and most will never be identified. A wrongly imprisoned person can be freed. An executed one cannot. One wrongful execution is one too many.

Then there is the moral question, which for many Kentuckians, me included, is a question of faith. We worship a God of mercy who holds that no soul is beyond redemption. When the state declares that a person can never be redeemed and must die, it claims a judgment that our faith reserves for God alone. This is not a partisan conviction. Rep. James Tipton, R-Taylorsville, opposed the death penalty during this year’s debate on religious grounds, and the Catholic Church now teaches that capital punishment is inadmissible.

And we pay dearly for all of it. A 2020 analysis by six current and former Kentucky public defenders estimated that the Commonwealth has spent about \$440 million on death penalty cases since 1976, roughly \$146 million for each of its three executions. Ed Monahan and Ernie Lewis, former heads of Kentucky’s Department of Public Advocacy, have long advocated for reform and abolishment of capital punishment. Mr. Monahan noted that “legislators have a profound lack of understanding of the arbitrariness and capriciousness of Kentucky’s administration of the death penalty.”

A 2011 American Bar Association assessment, by a team that included two retired Kentucky Supreme Court justices, found that about 60 percent of Kentucky’s death sentences had been overturned or commuted. A person sentenced to death here is 14 times more likely to have the sentence reversed than to be executed. Not only are innocents facing death for crimes they did not commit, we pay exorbitantly to fund this cruel injustice.

Gov. Beshear warned that SB 251 would bring more litigation, not less. On Sept. 24, the Kentucky Supreme Court proved

See JUSTICE on A-8

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Jeremy Wells, editor **Keith Kappes**, columnist



Russian diesel fuel deal betrays Ukraine, likely won’t lower prices

Making a deal with the Devil shouldn’t appeal to many folks but it has never been a problem for President Trump, as shown by his handshake agreement to import Russian-produced diesel fuel.

He and Russian President Vladimir Putin, a man he greatly admires, apparently are pals again because this diesel agreement apparently ends years of U.S. efforts to cut off Russian energy from the global markets after Putin ordered Russia’s 2022 invasion of Ukraine.

The infusion of billions of new American tax dollars into the Russian economy will provide Putin’s government with the resources to kill more Ukrainians, including women and children, through indiscriminate bombing of residential neighborhoods.

This “diesel deal” was announced less than a month before the Nov. 3 midterm election, developed as high fuel prices caused by the war in Iran pose major liabilities for Trump and Republicans as they try to hold onto control of the House and Senate in Washington.

Putin also benefits because Trump last weekend called for Ukraine voters to oust President Volodymyr Zelenskyy for prolonging the war with Russia and not being willing to make a “deal” to end the conflict.

Despite the money our country has spent on arms

and ammunition for the Ukrainians, Trump seemingly now wants the U. S. to switch sides and let the Russians take over that free, sovereign nation in the same fashion as they annexed the Crimea in 2014.

Energy experts are saying the amount of Russian diesel fuel to be imported from Russia is a small percentage of the daily amount consumed in the U. S.

The decision by individual states like Kentucky to allow red-dyed diesel to be used on streets and highways creates a major obstacle for owners of personal cars and trucks because it is not sold at gas stations but by fuel suppliers or wholesalers in fuel terminals.

Moreover, with the election looming on Nov, 3, that date likely will come sooner than pump prices for diesel fuel can be lowered enough to ease voter unhappiness.

Again, this “diesel deal” by the master of misdirection is another grandstand effort to divert our attention from the runaway costs of vital goods and services under his administration and the Republican-controlled Congress

*Keith Kappes can be reached at
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Keith Kappes
*Columnist
Carter County Times*

The revulsion will be televised

Back in the '90s, George Carlin had a whole bit about televising executions. On his special, Back in Town, Carlin mused about how depraved the American public is, claiming that you could slap a Budweiser logo on the wall and they'd clamor to sponsor the televised death spectacle. Thirty years later, we've arrived at that grim moment.

Recently, the Pentagon announced that Nidal Hasan, the former Army psychiatrist convicted of killing 13 people and wounding 32 in the 2009 Fort Hood shooting, will die by firing squad at Fort Hood on December 3. Defense Secretary Pete Hegseth recommended it, Trump signed off, and Hegseth celebrated with a one-word post: "Justice." If carried out, it would be the first US military execution since 1961. Army rules call for a couple of news outlets to witness it. Give this crew five minutes and they'll want it streaming with Kalshi as a sponsor.

Once again, Hegseth proves he never really left the Fox & Friends Weekend couch. He spent years learning that outrage gets shares, and now he runs the Pentagon like a weekend morning segment: big statement, big reaction, cut to commercial. A firing squad isn't smart policy to him. It's a ratings play. I won't be shocked when the day comes that he has to answer for his time in office.

I'm tired of the sentence "Idiocracy was a documentary" because it becomes truer every day. Politics should be boring. We shouldn't idolize people who are supposed to make our lives easier. They should do their jobs and drift back to their normal lives, not become cornerstones of coffee-table conversation. But no, we have a damaged reflecting pool, a "Department of War" because it sounds manlier, and groceries costing so much that "Dollar Store Meals" is trending on social media.

I know the spectacle of watching someone die appeals to the lizard brain. That doesn't make it the best move. The same people who've shown no shame about the Iran war, who want to nuke the whole region and call everyone in it "animals," should sit with this: public executions are exactly what we point to when we call other countries barbaric. Livestreaming one doesn't make us tougher than them. It makes us them. And yes, this is where it always starts.

First, it's Hegseth wanting to teach a lesson, then it's the Trump White House cutting a deal to make The Running Man a reality. Edgar Wright's remake came out in theaters last November. Less than a year after we paid \$15 to watch Glen Powell run from a tele-

See TELEVISED on A-6



Robert Dean
*Guest Columnist
Carter County Times*

Policies

■ General

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■ Circulation

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■ Letters & Opinion

The Times welcomes all letters to the editor.

Letters should be limited to 300 words or less. Letters should focus on issues that affect the community as a whole, and not personal or business disputes. Letters must include a verifiable address, along with the phone number and signature of the writer. Letters submitted via e-mail need only include a phone number in lieu of a signature.

Letters, columns and cartoons do not necessarily reflect the views of the Times or EK Newsgroup, LLC. General interest guest columns are welcome. For details email editor@cartercountytimes.com.

■ Deadlines

The deadline for news copy and letters to the editor is noon on Monday prior to publication. The deadline for display and classified advertising is 5 p.m. on Monday prior to publication.

East Carter High School Celebrates Homecoming Week

East Carter High School is celebrating Homecoming Week with a variety of spirit activities leading up to Friday night's football game against Lewis County.

Ten lovely young ladies are vying for the title of 2026 East Carter High School Homecoming Queen. The candidates will be recognized during a special halftime ceremony, when one will be crowned this year's queen.

The Raiders will take on the Lewis County Lions on Friday, October 16, with kickoff scheduled for 7:30 p.m.

East Carter High School invites students, families, alumni, and community members to join in the festivities and celebrate this special tradition. Best wishes to all ten Homecoming Queen candidates!



Pictured (left to right): Trinity Coburn, Carlisle Weston, Madison Pennington, Khloe Perret, Kiley Baker, McKenna Salyers, Khloe Boyd, Mia Frasier, Emily Biddle, and Brynlee Walker

Reps. Massie, Pingree introduce the Red Meat Inspection Exemption Act

Washington, D.C.- Today, Rep. Thomas Massie (R-KY) and Rep. Chellie Pingree (D-ME) introduced the Red Meat Inspection Exemption Act (RMIEA). The bill allows qualifying small farmers to slaughter and process their own livestock for direct-to-consumer sale without federal interference. Similar inspection exemptions already exist for poultry producers. Rep. Massie's legislation fulfills a promise that President Trump made in August "to allow Farmers and Ranchers to be given the right to PROCESS THEIR OWN FOOD."

"Americans are concerned about the rising cost of red meat and are looking for solutions that will lower prices," said Rep. Thomas Massie. "The Red Meat Inspection Exemption Act will reduce the

regulatory burden placed on small meat producers and enhance their ability to sell directly to local consumers. President Trump announced this great idea, but pressure from the international meat packing lobby and limits on executive power prevent him from making good on his promise. It's up to Congress to change the law and deliver relief to American farmers and ranchers. Under U.S. law, poultry farmers are already allowed to process their own birds, so why not let small-scale livestock farmers do the same?"

"Americans increasingly want to know where their food comes from. Maine has established a constitutional right to food, with rural communities across the state adopting direct farm-to-consumer sales. Our bipartisan bill would build on that work,"

said Congresswoman Pingree. "By allowing producers to process a limited number of animals on their farms and sell meat directly to consumers, this bill will strengthen access to locally-raised meat and provide another avenue for farmers to sell their products. Farmers and consumers have waited long enough for relief, and this bill will deliver."

"The biggest obstacle to a prosperous local food system in this country is the lack of slaughterhouse infrastructure," said Pete Kennedy, consultant for the Weston A. Price Foundation (WAPF). Kennedy continued, "This situation has primarily been brought on by the 1967 Wholesome Meat Act which preempted state laws on meat regulation and generally prohibited the sale of on-farm slaughtered meat. This bill

restores a deeply rooted historical tradition, the sale of meat from livestock slaughtered on a farm direct from the farmer to the consumer, which can help strengthen food security and the rural economy. Many thanks to Representatives Massie and Pingree for taking a significant step towards food emancipation and improving the quality of the American food supply."

"Why is beef so expensive? Because beef processors act as a cartel, paying farmers too little for their herds and charging customers too much," said Dr. Meryl Nass, M.D., President, Save Our Food and Farms, a project of Door to Freedom. "All three of the largest beef processors in the US (JBS, Tyson, and Cargill) were forced

See MASSIE on A-8

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PS Form 3526

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SALE

For sale, home and approximately 2 acres. 1482 Hannah Lane, Grayson. Contact Dennis Meadows 606-922-7713.

PUBLIC NOTICE

Todd Burchett, Tom Carper, and Christopher Walker will no longer be conducting business as Rudy Fest, LLC effective immediately.

MISCELLANEOUS

The Tackett-Knipp-Ash Cemetery has been cleaned off at 563 Hawkinsmith Road, Olive Hill, KY. If you have family there, feel free to visit.

■ **Televised** from A-5

vised death game, you'll get it free on Trump's YouTube channel, which, of course, he'll monetize.

Executing Hasan on camera gives him exactly what he wanted. At trial, Hasan called no witnesses, didn't testify, and didn't contest the charges. His own court-appointed lawyers worried he was trying to get himself executed. A livestream hands him the martyrdom he was angling for. The clip gets memed and passed around forever, while 13 families keep grieving.

Carlin's joke? It happened. The last public execution in the US was Rainey Bethea in Owensboro, Kentucky, in 1936. About 20,000 people

came. It turned into a carnival, with vendors selling food to the crowd. The backlash helped end public executions in America.

We don't need a culture of people wearing shirts commemorating the day they watched a man get shot. We've already got enough tacky political gear, and at this point it's basically the same thing. Put down the Polymarket app and pick up a history book. We've been here before, and we were ashamed of it.

Contact us at or send submissions to news@cartercountytimes.com. Visit the author on Substack at [What's Annoying Robert Dean Today?](#)

Kentucky Fish and Wildlife Commission Member Nomination Meeting

A meeting to nominate candidates for the 8th District representative on the Kentucky Fish and Wildlife Commission will be held at the Montgomery County Extension Office, 106 East Locust Street, Mount Sterling, on Nov. 17, 2026. The meeting will start at 7:30 p.m. Doors open at 6 p.m.

The commission provides oversight of the Kentucky Department of Fish and Wildlife Resources and guides development of the state's regulations on hunting, fishing, boating and related matters. It is a voluntary position.

The 8th District includes Bath, Bourbon, Boyd, Carter, Elliott, Fleming, Greenup, Lewis, Mason, Menifee, Montgomery, Morgan, Nicholas, Rowan and Wolfe counties.

Resident hunters or anglers of the district who qualify and attend the meeting may vote or be nominated for the position.

Potential nominees must submit an affidavit of qualifications to Kentucky Fish and Wildlife. An application for nomination and qualification documentation must be received in the Kentucky Fish and Wildlife Commissioner's Office at least 15 days prior to the meeting (Nov. 2, 2026). The department will determine if the candidate meets the appropriate qualifications.

Nominees must have held a Kentucky fishing and hunting or trapping license for at least the previous five consecutive license years prior to the current license year; be a current resident of the district; be well informed on wildlife conservation and restoration; and be an experienced hunter, angler, trapper or biologist.

License exemptions do not apply for potential commission members. Nominees cannot be a convicted felon.

If more than five candidates are nominated at the meeting, candidates will be selected by vote to reduce the list of nominees to five for consideration by the governor.

Sportsmen or sportswomen wishing to vote at the meeting must be a current resident of the district and have purchased a hunting or fishing license for at least the previous two consecutive license years prior to the current license year. Voters will also need to have their Fish and Wildlife Customer ID number readily available to affix on the ballot.

Additional information is available online at [fw.ky.gov](#), or by calling Kentucky Fish and Wildlife at 1-800-858-1549. Phones are staffed weekdays from 8 a.m. to 4:30 p.m. (Eastern), closed for holidays.

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■ **Massie** from A-6

to settle with the DOJ for price-fixing in 2025 and 2026. Isn't it time our local farmers and ranchers were allowed to compete with them? This bill throws a life raft to America's small farmers. Between 2017 and 2022 the US lost

142,000 farms. Providing farmers a chance to avoid being squeezed by the Big 4 meat processors will give them another chance at prosperity." The Red Meat Inspection Exemption Act creates a federal meat-inspec-

tion exemption for small livestock producers who slaughter and process animals raised on their own farms for direct distribution to consumers. Producers seeking an inspection exemption may slaughter no more than 25 cattle, 60

swine, 250 sheep, or 250 goats annually. The legislation requires that meat exempted from inspection requirements must be labeled "Exempt—21 U.S.C. 623," must include the name and address of the producer,

must remain subject to federal adulteration and misbranding standards, and must comply with any food-safety or special-handling requirements established by the United States Department of Agriculture (USDA). The bill also

expressly preserves state laws that provide broader exemptions for on-farm slaughter, processing, or sale of meat.

Multiple Olive Hill businesses recognized at 2026 Northeast Kentucky Small Business Awards

OLIVE HILL, Ky. — Olive Hill businesses and community leaders were well represented at the 2026 Northeast Kentucky Small Business Awards, with local entrepreneurs and professionals earning nominations across six award categories. Hosted by the Kentucky Small Business Development Center, the annual awards recognize the contributions, accomplishments and community involvement of small businesses throughout Northeast Kentucky. Several Olive Hill businesses and individuals were nominated for this year's awards, highlighting the variety of entrepreneurs, professionals and community-minded busi-

ness owners who contribute to the local economy. The Olive Hill nominees and award recipients included: **New Business of the Year** •Bare Beauty Bar •Bare Bottom Tanning •Day's Seasoning •The Write Touch Studio •Threads by Coco **Legacy Award** •Bubba's Towing and Recovery •Porter Tire & Auto Service — Winner •Tyler's Pizza Porter Tire & Auto Service was recognized as the 2026 recipient of the Legacy Award. The family-owned business traces its history in Olive Hill to 1960 and has remained a part of the community for

more than six decades. **Healthcare Professional of the Year** •Dr. Charla Burchett and Kristin Yarman, Carter Healthcare — Winner Carter Healthcare's Dr. Charla Burchett, DNP, APRN, and Kristin Yarman, APRN, were recognized as the 2026 NEKY Healthcare Professionals of the Year. The twin sisters were honored for their commitment to providing accessible, compassionate healthcare and serving the people of their hometown and surrounding communities. **Service Business of the Year** •Garbage Grabbers •Johnny's Gadget Repair **Small Business Philan-**

thropy Award •Jason Barker, Barkers Construction — Winner •Jennifer Madden, Paws Inn Keeper Barkers Construction was recognized with the 2026 Small Business Philanthropy Award for their commitment to giving back and supporting organizations, events and individuals throughout Olive Hill and the surrounding communities. **Young Entrepreneur of the Year** •MaKaylen Genung, Olive Branch Market "It is truly wonderful to see so many of our Olive Hill small businesses receiving the recognition they deserve," said Crystal Branham, president of the Olive Hill Chamber

of Commerce. "These businesses are the heart of our community, and every nomination and award is a reflection of the hard work, dedication, and passion they pour into what they do each day. We are incredi-

bly proud to see Olive Hill so well represented and to celebrate the people who continue to invest in and make a difference in our community."

■ **Mystery** from A-4

a major murder mystery dinner theatre experience in our local area. The evening will also feature a silent auction of donated items, gift certificates, travel experiences and other offerings from local businesses and community supporters. Proceeds from the event will help Aspire! Conservatory to continue its mission of providing high-quality fine arts education and experiences, and inspiring talent across the Tri-State. Aspire! Conservatory is a 501(c)3 nonprofit organization. Local businesses interested in supporting Aspire! Conservatory through event sponsorship or silent auction donations are encouraged to contact the Aspire! Conservatory office. Seating for this event is limited. Tickets can

be purchased through Eventbrite.com, or by contacting the Aspire! Conservatory office

at 740-534-2656 or AspireConservatory@gmail.com. EAT WELL. ASK

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■ **Justice** from A-5

him right, rejecting the attorney general's latest bid to restart executions because the constitutional questions remain unresolved. That money could pay for deputies, addiction treatment and services for crime victims. I do not dismiss the families of Powell County Sheriff Steve Bennett and Deputy Arthur Briscoe, who have waited more than 30 years. Their grief is real, and their wait is a cruelty of its own. But what has made them wait is the death penalty itself: decades of appeals that exist precisely because the punishment cannot be undone. A sentence of life without parole begins the day it is imposed, and it ends the uncertainty for good. Kentucky should repeal SB 251, halt executions and replace death sentences with life imprisonment without parole. What happened in Tennessee was not an argument for finding a more efficient way to kill. It was a warning that government should not be killing at all. Richard Dawahare is a Lexington attorney and advocate. Originally published by Kentucky Lantern. Republished with permission under Creative Commons license.



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