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OCCHS Students Earn College Board National Recognition Awards

Obion County Central High School is proud to announce that Ellie Evans and Carter Ayers have been selected as recipients of the College Board's School Recognition Award, honoring their academic achievements and excellence.

Introduced in 2025, the School Recognition Award celebrates students who demonstrate outstanding academic performance within their school communities. To qualify, students must score among the top 10% of test takers at their high school on the PSAT/NMSQT or PSAT 10 and/or earn a score of 3 or higher on two or more distinct Advanced Placement (AP) exams by the end of their sophomore year.

The recognition celebrates high-achieving students from diverse backgrounds and schools across the nation while helping colleges and universities identify and connect with talented students.

In addition to receiving the School Recognition Award, Ayers was also selected for the Rural and Small-Town Recognition Award, an additional honor recognizing high-achieving students from rural and small-town communities.

Through the College Board National Recognition Program, students receiving this award are included in the College Board's Student Search Service, which allows colleges and scholarship programs to identify and recruit talented students from communities that may not traditionally be reached through college



recruitment efforts.

The recognition can also be included in the honors section of college applications, including the Common Application, and may provide additional consideration for institutional scholarships or financial aid opportunities at participating colleges and universities.

These honors highlight the academic dedication and accomplishments of Evans and Ayers and reflect the commitment to excellence demonstrated by students at Obion County Central High School.

Tennessee Agricultural Museum Receives Grant to Improve Schoolhouse Accessibility

NASHVILLE — The Tennessee Agricultural Museum will replace the deck on its historic one-room schoolhouse with a larger, safer deck and add a wheelchair-accessible ramp, improving access for students, families, and visitors of all abilities.

The Oscar L. Farris Agricultural Museum Association (OFAMA) was awarded a $14,800 grant as part of the Tennessee State Museum 2026-27 Capital Maintenance and Improvements Grant to fund a project that will remove a significant barrier to experiencing one of the museum's important historic resources.

"The one-room schoolhouse helps bring Tennessee's agricultural and rural history to life, and we want every student and visitor to have the opportunity to experience it," Tennessee Agricultural Museum Director Elaura Guttormson, Ph.D., said. "This project will help us create a safer, more accessible space where visitors of all abilities can connect with our state's history."

The schoolhouse is an important part of the museum's educational programming, including fall field trips for Metro Nashville Public Schools. The accessibility improvements will help ensure students with mobility limitations can participate in hands-on learning experiences in an authentic historic setting.

The project will support the museum's mission to preserve and interpret Tennessee's agricultural and rural heritage for future generations.

The Tennessee General Assembly appropriated $5 million in the 2026-27 Appropriations Act for grants to museums under the Tennessee State Museum 2026-27 Capital Maintenance and Improvements Grant program.

The Tennessee Agricultural Museum offers free admission and provides educational programs, exhibits and special events that attract more than 15,000 people annually. The museum features more than 3,000 artifacts across two levels of exhibits, an heirloom garden, three historic cabins and a replica schoolhouse. The museum is located at 404 Hogan Road in Nashville, Tenn.

OFAMA supports the museum's agricultural education efforts by providing funding, volunteers and other resources that help advance its mission.

Ms. Veteran America Finalist Is Veterans Day Speaker



MARTIN, Tenn. – Tasha Bowman, of Union City, a retired sergeant first class who served more than 20 years in the Tennessee Army National Guard, will be the Veterans Day speaker Wed., Nov. 11, at the University of Tennessee at Martin.

Veterans Day is a national observance that honors living and deceased military veterans who have served in the U.S. Armed Forces.

The program will begin at 8 a.m. in the Boling University Center's Watkins Auditorium. Parking will be available in the university center and Paul Meek Library parking lots and in the lot located across Mount Pelia Road next to Pacer Pond.

Most recently, Bowman competed as a finalist in the Ms. Veteran America pageant, which serves as a platform for advocacy and public awareness. Bowman supports the work of Final Salute Inc., a non-profit organization that seeks to end homelessness among women veterans. She has raised more than $10,000 for Final Salute Inc. to provide safe and suitable housing and other critical support to homeless women veterans and their children.

During her military career, Bowman served in four different military occupational specialties, including motor transport operator, human resources specialist, military police and combat medic. She deployed to Iraq in support of Operation Inherent Resolve and was awarded the Combat Action Badge.

Bowman earned her Master of Science degree in Family and Consumer Sciences in 2009 from UT Martin.

Following her military retirement in June 2025, Bowman continued serving her community and currently works as a police dispatcher.

The event is free and open to the public.

UK dietitians release first nutrition-focused guide for alpha-gal syndrome

By Jordan Strickler

Lexington, Ky.— A tick-borne food allergy that was almost unheard of years ago is now so common in Kentucky that many residents know someone living with it. To help patients, families, clinicians and the community make sense of it, registered dietitians at the University of Kentucky Martin-Gatton College of Agriculture, Food and Environment (CAFE) have published one of the first nutrition-focused guides to the condition.

The paper, "Nutritional considerations for alpha-gal syndrome: a mini-review," appeared in Frontiers in Allergy and was supported with funding from The Bill Gatton Foundation. Heather Norman-Burgdolf, Ph.D., assistant Extension director for Family and Consumer Sciences (FCS) and part of FCS Extension, and Anna Cason, also from FCS, played roles as second authors.

"Not only is it a new syndrome, it's also just one of a kind," said Abbigail Pace, Ph.D., UK Department of Dietetics and Human Nutrition assistant professor, one of The Bill Gatton Foundation Early-Career Professors and the paper's lead author. "That's why it's been challenging to really characterize it and get the information out there broadly."

Alpha-gal syndrome (AGS) is triggered by bites from certain ticks, most commonly the Lone Star tick in Kentucky. The bite sensitizes the body to a sugar called galactose-alpha-1,3-galactose, or "alpha-gal," found in the meat of most mammals — beef, pork, lamb, venison,

see **ALPHA-GAL,** page 5



Notable Thanksgiving traditions

Thanksgiving is a family-centric holiday that revolves around the dinner table and encourages celebrants to acknowledge all that they have to be thankful for. Thanksgiving is celebrated in October in Canada and in November in the United States.

Many Thanksgiving traditions focus on community events and sumptuous feasts, but they don't stop there. Here are some of the more notable traditions people can embrace on this day of giving thanks.

• ***Roasting turkey:*** Many foods will grace the Thanksgiving dinner table, but turkey is the star of the show. Roasting remains the most popular way to cook a turkey, but deep-fried and even rotisserie turkey have become more popular in recent years.

• ***Watching the parade:*** Millions of people tune into the broadcast of Macy's Thanksgiving Day Parade, and many more line the streets of New York City to watch it in person. The Macy's parade was first held on November 27, 1924, and was only suspended for three years during World War II. The parade features musical events, special guests and pop culture balloons that navigate streets lined with skyscrapers.

• ***Turkey trotting:*** Believe it or not, wild turkeys can run at speeds up to 25 miles per hour in short bursts, according to Lake Erie Nature & Science Center. Perhaps inspired by these speedy birds, turkey trots are popular on Thanksgiving Day. People of all ages start the holiday by running or walking in these charity events.

• ***Watching football:*** Watching professional football on television is a popular Thanksgiving custom. The Detroit Lions and the Dallas Cowboys always host an afternoon game on Thanksgiving. Each year, the National Football League also schedules a third matchup in primetime featuring other teams. In 2026, the lineup features: Chicago Bears at Detroit Lions (1:00 p.m. ET), Philadelphia Eagles at Dallas Cowboys (4:00 p.m. ET) and Kansas City Chiefs at Buffalo Bills (8:20 p.m. ET).



• ***Early holiday decorating:*** Many households will decorate for Christmas immediately following the clearing of the Thanksgiving turkey from the table. Some may even decorate before guests arrive on Thanksgiving.

• ***Tuning into "A Charlie Brown Thanksgiving":*** Some families watch this beloved Charlie Brown television special the night before Thanksgiving, enjoying the movie's snack menu of jelly beans, popcorn and toast.

• ***Celebrate "Friendsgiving":*** People who may not have relatives close by often gather with close friends to commemorate friendships and express their gratitude for one another.

Thanksgiving marks the first holiday during the whirlwind celebratory season. It's filled with many traditions that people across the United States and Canada enjoy.

Setting Thanksgiving history straight

Thanksgiving is celebrated each fall and often serves as the entry point to the holiday season. Tradition plays a large role in Thanksgiving celebrations, as families incorporate many customs into their celebrations that some believe were once tied to the earliest Thanksgiving meals. But the truth about those customs is a lot murkier than celebrants may realize.

According to the Smithsonian National Museum of the American Indian, the "First Thanksgiving" features a romanticized depiction of a friendly harvest celebration between "Pilgrims" and "Indians." This altered account of what took place in the seventeenth century served as a foundational story that's been reinforced through the years. However, American Indians attest that the story is more complex than the prevailing narrative suggests. Here's a look at some of the inaccuracies that have been revealed regarding the "First Thanksgiving."

MYTH: The First Thanksgiving was the first time that settlers and Native nations interacted.

TRUTH: The Wampanoag and neighboring nations had been interacting with European explorers, traders and others for nearly 100 years prior to the English setters' arrival at the Wampanoag village of Patuxet in 1620.



MYTH: The American Indians' decision to assist the English settlers was based on friendship.

TRUTH: In reality, the Wampanoags' decision to help the English was more about forming political alliances than making friends. The Wampanoag were hoping to fend off attacks from rivals.

MYTH: The First Thanksgiving was repeated each year.

TRUTH: This initial meeting of peoples did not spark an annual tradition. There is no record of Pilgrims inviting the Wampanoag people to the harvest meal. The Wampanoag men likely came because they heard gunfire from a hunt and investigated. And the feast wasn't repeated. Historians note the relationship between the Wampanoag and Pilgrims ultimately deteriorated, culminating in King Philip's War.

MYTH: The 1621 gathering was the first American Thanksgiving.

FACT: Thanksgivings actually were religious events that took place before the 1621 gathering. History News Network says that Texans claim the first Thanksgiving in America actually occurred in a community near El Paso in 1598. Spanish explorer Juan de Onate was said to have held a Thanksgiving festival after leading hundreds of settlers on a 350-mile excursion across the Mexican desert.

MYTH: Turkey was on the menu for the harvest meal shared.

FACT: The meal likely consisted of venison, wild fowl and other locally available foods, like cranberries.

MYTH: Pilgrims dressed in black with buckles and black steeple hats.

FACT: Historian James W. Baker explains that these Pilgrim depictions were formed in the nineteenth century when black and buckles helped create an emblem of quaintness. In fact, the early Pilgrims did not dress in such garb, and wore colorful clothing throughout much of the week, reserving black for Sunday services.

Inaccuracies abound regarding the first Thanksgiving. Prevailing accounts present a romanticized view of relations between Pilgrims and the Wampanoag people that has persisted through the years. Shedding light on myths can spur new discussions about this beloved holiday.

VICTORIOUS *Living* ...in a troubled world

Tell me that again...a must read

Author unknown

I wonder is God for real? How's that possible when:

Octopuses dream and otters have a favorite rock they carry around in a little skin pocket and cows have best friends and bees are out there communicating the coordinates of flowers through dancing and they have regional dialects?

Cats are purring at frequencies associated with bone healing? Forests get absolutely incinerated and respond by growing flowers? Dolphins literally invent names for themselves and yell them across the ocean? Penguins are waddling around Antarctica looking for the perfect rock to give their partner?



Teresa LeNeave

CROWS REMEMBER YOUR FACE. THEY TELL OTHER CROWS ABOUT YOU. THEY TELL THEIR CHILDREN ABOUT YOU. YOU CAN HAVE GENERATIONAL BEEF WITH A BIRD. I NEED YOU TO UNDERSTAND THE SIGNIFICANCE OF THIS.

Goats have accents. Rats laugh when you tickle them. Elephants mourn their dead. Whales make songs and then OTHER WHALES LEARN THE SONG and suddenly everybody across the ocean is singing the new song.

Monarch butterflies are born knowing how to fly thousands of miles to a place they have never been.

Sea turtles hatch out of an egg, immediately sprint toward an ocean that they have never seen, disappear into it for like 3 decades and then somehow come back to the same beach they hatched on.

Birds can see colors that we humans can't see. There are colors out there right now that we don't even get to know about. There are sea slugs that eat algae and use the chloroplast/chlorophyll and then are just like... photosynthesizing. And they're super adorable.

There are mushrooms communicating underground. There are seeds sitting in the dirt for decades like "no actually I will wait. It's fine." Squirrels plant trees because they forget where they put their snacks. Relatable.

A caterpillar goes into a little bag that it creates itself and dissolves most of its body into organic goo and rearranges itself, grows wings and then leaves. Why is this not more beautifully terrifying to people? And you're telling me a tiny acorn knows how to become a huge tree? It just has a blueprint inside itself?

Your body started as one cell? One? And that cell divided itself into a brain that can think about its own existence and eyes that can look at stars and hands that can hold somebody else's hands and a heart that runs on electricity without you even asking it to? The iron in our blood was made inside a star??

We are walking around on a wet rock covered in bioluminescent oceans and singing whales and laughing rats and birds holding lifelong grudges and flowers exploding out of fire and somehow we're supposed to act like this is a normal place to live?

We're supposed to act like this is all just a random, accidental sequence of events?

What's more important: Character or Reputation?

Our lives are filled with hectic schedules, but we've only been given a certain number of days to accomplish what God wants us to do. Since the beginning, our Creator has provided a probationary period to each person to determine whom they will worship. The Biblical covenant salvation that Christ is offering to the world is real, but sadly there will be many who are too busy and thereby choose to separate themselves from Him eternally. Today is the day to seriously examine our priorities and realize that how we lived was more important than how well we landscaped our lawn, our popularity, or how much money we made.



Dr. Billy Holland

I was driving past a cemetery the other day, and noticed someone placing flowers on a grave. I thought about what a powerful and positive influence this individual must have been for their loved ones to honor them. When it comes to those we have known that have passed on, what do you remember most about them? To take this thought even further, what would you want everyone to remember about you? The Charles Dickens story, "A Christmas Carol," reminds us that after we leave this life, those who knew us will always remember our deeds, our attitudes, and our words. It's true, we are all just one decision away from a completely different life.

Let us focus on our character instead of our reputation, because our character is who we really are, but our reputation is who people think we are. In Luke chapter 6, Jesus makes profound statements concerning how important it is for His followers to learn the difference between being just a decent person and someone who is governed by genuine spiritual love. The lessons that are learned from being willing to deeply examine our conscience are life-changing, to say the least. So, why are the masses not interested in cleaning out their mental closets and deep diving into their soul to face the reality of who they are? Because they are in denial, they are afraid of the truth because it's ugly, it's painful. They are not ready to let go of their arrogance and be transformed as Romans 12:2 explains it by the "renewing of the minds." So, where do we begin?

We must initiate and have a passionate desire to adjust, or it will never happen. It requires developing an awareness of God's presence, always being honest with Him, listening closely, and doing what He says. Sin is addicting and intoxicating and controls those who have become numb to its deception. Having a reverential fear of God is not cowering in terror, but it's comprehending that we are literally hurting Christ and disrespecting who He is. The danger is to come to the point where we do not care. The gracious Lord has a plan and destiny for everyone, a unique blueprint that is custom-designed for us to follow. However, His vision for us is not always automatically accomplished, as we have also been given freedom to choose how we will live. Each moment we make decisions to obey His desires or our own, and only when we make the choice to yield and surrender our will to His perfect will can He truly become our Lord and Master.

In closing, I want to share an idea with you about this column. I've been involved with ministry for over 40 years, and have been a freelance faith columnist since January 1, 2016, and I've never missed a week to provide thought-provoking content. Since then, the column has advanced into 38 states and numerous publications use my work for which I'm grateful, but what you don't know is that I do not receive compensation. I've always stood firm in my conviction that a laborer is worthy of his hire (I Timothy 5:18); however, I'm also not implying the newspapers are disrespecting me, or that they think these messages are not worth the price of a cheeseburger. They just don't have the extra money in their budgets to pay me. I sympathize with the financial struggles of this industry as technology is changing the way the younger generation keeps up with the news. So the idea is that I want to give you the reader (whether you are a business owner or an individual), an opportunity to sponsor this column, and I would be glad to include your information in my tagline. As I continue to pray about the future of this column, I've always appreciated your encouraging correspondence and for reading "Living On Purpose."

Dr. Holland is an ordained minister, chaplain, and Christian author. You can email him at psalmz103@gmail.com.

ALPHA-GAL,

from page 2

rabbit and squirrel among them — and in dairy products, gelatin, some medications and a long list of food additives.

"Unlike most food allergies, which are reactions to proteins, alpha-gal syndrome is a reaction to a carbohydrate," Pace said. "That distinction is part of what makes it so difficult to diagnose and manage."

An estimated 15,000 new cases are identified in the United States each year, according to the review, with many more believed to go undiagnosed. Kentucky, sitting in the heart of Lone Star tick range, is among the hardest-hit states.

"We're seeing such an explosion of it right now," Pace said. "You can ask a group of people, and several of them will say, 'Yes, I know someone with alpha-gal syndrome,' especially in rural areas. Kentucky is just inundated with it."

Reactions typically appear two to eight hours after exposure, a delay that separates AGS from most food allergies and often leaves patients waking in the middle of the night with hives, swelling or, in severe cases, anaphylaxis. The severity of a person's reaction can also be pushed higher by factors such as exercise, alcohol consumption, dietary fat intake, and use of non-steroidal anti-inflammatory drugs like ibuprofen.

AGS Guidance

Rather than a blanket recommendation to avoid all mammal products, the paper lays out a tiered elimination approach.

The first tier targets the highest-risk foods for someone with AGS: mammalian meats, especially fatty cuts. The second tier includes dairy, broths, gelatin, lard and other mammalian-derived ingredients. The third covers additives such as carrageenan, glycerin and magnesium stearate, which may or may not be sourced from mammals depending on the product. Highly sensitive patients may need to eliminate all three tiers; others can stop after one.

"There are people who have alpha-gal syndrome who don't necessarily react to dairy and other mammalian-based food ingredients," Pace said. "That gives people more options and a little more autonomy to create a diet that is reasonable for them in their lifestyle."

The safest protein sources include poultry, eggs, fish, seafood, beans, lentils, nuts and seeds. Some individuals with alpha-gal syndrome turn to less common proteins such as emu, ostrich and duck.

The review devotes substantial attention to label reading, an area where alpha-gal syndrome patients face unusual challenges. For example, chicken sausage may be packed in pork casing. "Plant-based" and "vegan" claims are not always reliable safety nets. Mammalian-derived ingredients also show up in everything from gel caps to gravy. The paper includes a reference table of common food additives that may contain alpha-gal.

Pace's core advice for anyone newly diagnosed is short: Be prepared, not scared.

"Do your research, communicate that you have a food allergy and that it's very serious, and bring your medication," Pace said. "Keep your EpiPen and antihistamine on you."

Because the syndrome touches diet, gastroenterology, dermatology and mental health—and because tick prevention is central to keeping it from worsening—the authors recommend a team-based approach that includes an allergist, a registered dietitian, a mental health provider and a tick-prevention expert. There is also hopeful evidence in the literature that, without additional tick bites, alpha-gal antibody levels can decline over time, and a small group of patients has been able to reintroduce mammalian products under medical supervision.

Kentucky is currently in peak tick season, and every life stage of the Lone Star tick, from larva to adult, can transmit alpha-gal sensitization.

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How to lend veterans a helping hand

Members of the military play an important role in keeping the peace and preservering the freedoms that democracy enables. Veterans of the United States Armed Forces are celebrated each November 11 on Veterans Day. It's important that residents in communities big and small take time on Veterans Day to recognize their brave neighbors who served in the Armed Forces. But support for veterans should not begin and end in mid-November. Indeed, there's much anyone can do to lend veterans a helping hand all year long.

• Volunteer with local veteran assistance organizations and programs. Serving in the military is not easy, and many veterans who serve or served confront serious issues upon returning from combat or leaving the military. The Committee to Evaluate VA Mental Health Services found that 23 percent of veterans of Operation Enduring Freedom (OEF), Operation Iraqi Freedom (OIF) and Operation New Dawn (OND) experienced PTSD, while roughy 16 percent suffered from depression. Various organizations work to help veterans in numerous ways, and volunteering with such groups can be a great way to lend active and retired Armed Forces personnel a helping hand. The Wounded Warrior Project is one such organization, and people can help to raise funds for WWP-backed fundraisers like 5Ks and galas that are held across the nation each year.

• Reach out to neighbors who served. Simply reaching out to neighbors who served in the military can be a great way to lend a helping hand. According to the American Community Survey, more than 2.5 million veterans ages 18 and over reported having a military service-connected disability rating of 70 percent or more. The U.S. Department of Veterans Affairs assigns disability ratings based on the severity of a disability (or disabilities), and that percentage-based rating represents how much a disability (or disabilities) decreases a veteran's overall

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health and ability to function. That millions of veterans are rated at 70 percent or more reflects a population in need, and not all of those needs are necessarily met by the VA. Those looking to lend a helping hand to veterans can offer to help those with disabilities manage daily life. Offers to shop for a disabled veteran's groceries, drive a veteran to doctor's appointments, help a veteran with lawn care or other household chores, or even invite a veteran over for dinner once per week are great ways to show veterans their sacrifices are appreciated and not forgotten.

• Propose and gather support for community events celebrating veterans. There's no end to the ways communities can recognize the veterans who live among them. Community-based events recognizing local veterans ensure residents know who among their neighbors served and helped to secure and protect their freedoms and way of life. When communities host events to honor local veterans, volunteer to serve at such events and work to promote them through word-of-mouth and avenues like social media. Residents can even propose new events that raise awareness about local veterans and encourage them to share their stories with their neighbors.

Veterans Day can serve as a catalyst that encourages residents to make a concerted effort to lend a hand to veterans in need throughout the year.

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‘Surviving the Farm Economy Downturn’:

UK agricultural economists offer new guidance in collaborative farmer resource

By Jennifer Elwell

LEXINGTON, Ky.— As farmers across the South face tightening margins, elevated production costs and uncertain markets, agricultural economists from the University of Kentucky Martin-Gatton College of Agriculture, Food and Environment (CAFE) are contributing practical guidance to help producers navigate the downturn.

Six of the 36 agricultural economists who contributed to the Southern Extension Risk Management Education Center (SRMEC) publication, titled “Surviving the Farm Economy Downturn: 2026 Update,” are based at Martin-Gatton CAFE.

“Our specialists covered topics from cattle markets and row-crop profitability to lender communication, bankruptcy, alternative crops, value-added marketing and long-term farm resilience,” said Jennifer Hunter, associate dean for Extension and director of the Kentucky Cooperative Extension Service. “Their contributions reflect the breadth of economic expertise available through the UK Extension.”

According to Jordan Shockley, Ph.D., an Extension professor in the Department of Agricultural Economics, the update builds on an earlier version that was developed 10 years ago, when Southern Extension economists saw a need for a coordinated regional resource. With another downturn emerging over the past two to three years, the group decided to update the publication for current conditions and add chapters reflecting new challenges facing producers.



“This is a great example of the working relationship we have in the Southern region,” Shockley said. “When issues arise for producers here, we get together and respond. The fact that we put this together in a couple of months shows the urgency of the issue and how close-knit and effective we are as economists in the Southeast.”

The SMREC publication, also supported by the U.S. Department of Agriculture’s National Institute of Food and Agriculture, includes 24 peer-reviewed articles with strategies to help producers weather the storm as commodity prices soften and production expenses remain high.

Across the update, several common themes emerge: Producers need to know their costs, communicate early with lenders, preserve liquidity, evaluate risk carefully, avoid short-term decisions that weaken long-term viability and build resilience before the next downturn arrives.

Southern agriculture, Shockley said, is uniquely diverse. Unlike parts of the Midwest, where corn and soybeans dominate, the South includes a broader mix of livestock operations and crops, including cotton, peanuts and rice. That diversity can provide some protection, but it also means producers face different levels of risk depending on their crop mix, input needs and market exposure.

“Farmers in some Southern states are facing extreme circumstances when it comes to profitability projections,” Shockley said. “Kentucky is fortunate because it has diverse agricultural production, and many of our farms are diverse as well. That helps. But some other states in the Southern region are not in that same position. When producers are choosing between rotations of corn, cotton and peanuts, and all of them are extremely negative from a profitability standpoint, it raises the question: What do you do?”

Those themes are reflected across the UK-authored and co-authored chapters, which address both immediate financial decisions and longer-term strategies for keeping farm businesses viable.

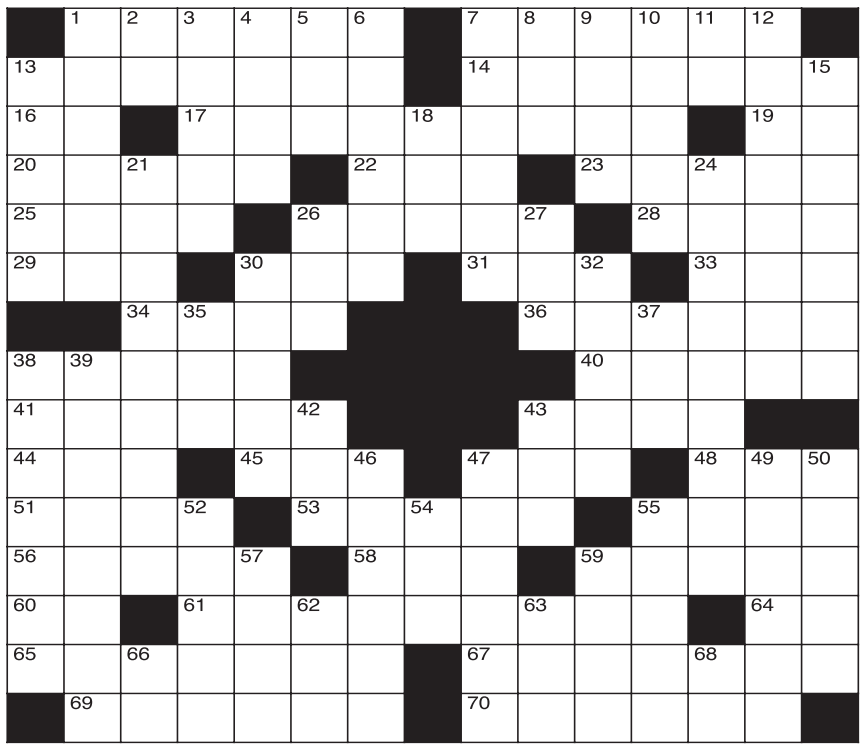
In addition to Shockley, UK contributors included Kenny Burdine, Grant Gardner, Jonathan Shepherd, Tyler Mark and Tim Woods. Together, their chapters address livestock markets, farm business strategies, row-crop profitability, lender relationships, bankruptcy, alternative crops, value-added marketing and long-term resilience.

Farmers and agricultural professionals can access the publication and related content through the Economic and Policy Update E-newsletter provided by the UK Department of Agricultural Economics at Martin-Gatton CAFE.



IF IT MATTERS TO YOU, IT MATTERS TO US. THANKS FOR READING!

Crossword Puzzle



CLUES ACROSS

1. Spiritual leaders
7. Containing salt
13. Fortified wine
14. Edible mollusk
16. Blood type
17. Make a comparison
19. Government lawyer
20. "Game of Thrones" actor Ciaran
22. 8th month of the year (abbr.)
23. Very willing
25. __ ex machina
26. Satisfies
28. New Zealand mountain
29. A doctrine
30. Popular Dodge truck model
31. Dekagram
33. Naturally occurring solid material
34. Company higher-up
36. Villains
38. Cricket frog genus
40. Influential early psychologist
41. Endured
43. Servant
44. You can get stuck in one
45. __ and feather
47. Passive optical network
48. French ballet dynasty
51. Employee stock ownership plan
53. Forming a bottom layer
55. Sound
56. Yankees slugger Judge
58. Dickens character
59. Beloved late sportscaster Craig
60. "The Mount Rushmore State"
61. Sarcastic and critical
64. Atomic #79
65. Longtime Atlanta Braves pitcher
67. Humor
69. Shawl
70. Preliminary assessment of patients

CLUES DOWN

1. Animal disease
2. Commercial
3. Craft supplies
4. Containers
5. A way to save for your golden years
6. Common Arabic greeting
7. Bulged downward
8. Acquired brain injury
9. Lay about
10. Intestinal
11. Not yes
12. In a way, pleased
13. Messianic figure in Islam
15. Resulting from intense conviction
18. Not in
21. Number above the line in a fraction
24. Lawn pest
26. Pouch
27. Ancient language (abbr.)
30. Start anew
32. Wild flower
35. Fourteen
37. Graphical user interface
38. Facing the same way
39. Campaigns
42. Touch lightly
43. "Boardwalk Empire" actress Gretchen
46. Violent seizure of property
47. One who supports the Pope
49. Malaise
50. Body fluid
52. Inauthentic person
54. Title of respect
55. Moth genus
57. Central Japan city
59. Silk garment
62. Draw from
63. Automobile
66. A male
68. Powerful government lawyer

PUZZLE SOLUTION

■	R	A	B	B	I	S	■	S	A	L	I	N	E	■
M	A	D	E	I	R	A	■	A	B	A	L	O	N	E
A	B	■	A	N	A	L	O	G	I	Z	E	■	D	A
H	I	N	D	S	■	A	U	G	■	E	A	G	E	R
D	E	U	S	■	S	A	T	E	S	■	C	R	A	N
I	S	M	■	R	A	M	■	D	K	G	■	O	R	E
■	■	E	X	E	C	■	■	■	R	O	G	U	E	S
A	C	R	I	S	■	■	■	■	■	W	U	N	D	T
B	R	A	V	E	D	■	■	■	M	A	I	D	■	■
R	U	T	■	T	A	R	■	P	O	N	■	H	U	S
E	S	O	P	■	B	A	S	A	L	■	T	O	N	E
A	A	R	O	N	■	P	I	P	■	S	A	G	E	R
S	D	■	S	A	T	I	R	I	C	A	L	■	A	U
T	E	H	E	R	A	N	■	S	A	R	C	A	S	M
■	S	E	R	A	P	E	■	T	R	I	A	G	E	■

Word Search

MEN'S HEALTH WORD SEARCH

M	M	G	E	T	H	E	R	A	P	Y	E	M	O	O	S	I	A	K	A
U	K	O	F	I	C	D	L	D	P	T	V	T	Y	C	N	F	N	Y	L
S	R	P	V	A	V	R	R	V	L	S	P	Y	T	G	X	V	O	U	N
T	T	G	O	E	B	H	U	B	P	L	A	C	I	S	Y	H	P	M	X
A	A	M	D	N	M	A	E	L	C	S	U	M	L	D	K	M	M	E	G
C	O	N	N	I	K	B	P	P	N	R	D	V	I	E	E	M	L	R	T
H	P	D	D	B	Y	E	E	A	C	L	L	P	T	P	R	T	P	B	L
E	L	O	F	R	L	Y	A	R	A	X	A	U	R	R	E	V	I	L	V
I	M	C	G	M	O	R	H	D	P	G	C	K	E	E	I	S	A	E	K
W	E	T	V	A	E	G	E	E	N	A	I	C	F	S	E	S	G	S	H
A	T	O	C	C	R	M	E	I	O	C	G	E	N	S	A	O	I	I	F
X	B	R	N	X	B	T	E	N	D	W	O	H	I	I	P	L	N	C	F
I	Y	A	S	D	P	B	H	S	S	U	L	C	H	O	R	R	G	R	I
M	C	W	D	C	L	Y	M	R	M	A	O	K	O	N	O	I	I	E	T
R	N	S	D	L	K	X	H	W	I	K	R	C	K	V	S	A	P	X	N
O	O	L	E	U	V	A	R	E	S	T	U	E	O	R	T	H	G	E	E
B	A	W	S	Y	V	E	W	U	A	X	I	N	L	E	A	D	K	H	S
L	L	K	H	K	M	V	M	O	M	L	A	S	U	P	T	I	H	Y	S
G	Y	S	E	N	O	R	E	T	S	O	T	S	E	T	E	B	S	V	V
O	Y	A	S	R	V	T	P	G	O	K	K	H	A	I	X	I	B	R	B

Find the words hidden vertically, horizontally, diagonally, and backwards.

WORDS

AGING
ANDROGENS
ARTHRITIS
CANCER
CHECKUP
DEPRESSION
DOCTOR
EXERCISE
FITNESS
HAIR LOSS
HEALTH
INFERTILITY
LIVER
MOVEMBER
MUSCLE
MUSTACHE
PHYSICAL
PROSTATE
TESTOSTERONE
THERAPY
UROLOGICAL
WELL-BEING

Guess Who?

GUESS WHO?

I am an actor born in New York on November 2, 1966. However, I was raised in Los Angeles. I studied theater at Northwestern University. I became a household name in the mid-1990s while starring on a very popular TV show about a group of young people living in New York City.

Answer: David Schwimmer

Word Scramble

Rearrange the letters to spell something pertaining to men's health.

DBGANLI

Answer: Balding

Coloring Fun





Pecan Pie makes a perfect dessert this Thanksgiving

A Thanksgiving dinner table can be a sight to behold. For foodies and others who love the array of comfort foods on display come the fourth Thursday in November, Thanksgiving is a day to circle on the calendar each year.

While a mouthwatering turkey and sides like mashed potatoes and stuffing garner the bulk of the attention on Thanksgiving, the dessert table also can be a tempting place to direct one's eyes. Though no dessert is off limits on Thanksgiving, pie is a particularly popular option on Turkey Day. With that in mind, those tasked with crafting something for dessert this Thanksgiving can consider the following recipe for "Pecan Pie" courtesy of Lines+Angles.

PECAN PIE
Makes 8 servings

1 9-inch unbaked frozen deep dish pie shell, thawed
1½ cups pecans, coarsely chopped
3 eggs, lightly beaten
1 cup light corn syrup
½ cup brown sugar
1 tablespoon molasses
2 tablespoons butter, melted
2 tablespoons flour
¼ teaspoon salt
1 teaspoon pure vanilla extract

1. Preheat oven to 350 F.
2. Spread pecans along the bottom of the prepared pie shell.
3. In a large bowl, mix the remaining ingredients and pour over pecans. The pecans will rise to the surface of the pie.
4. Bake for 60 to 65 minutes until the filling has set. Pie is done when the center reaches 200 F. Pie center when lightly tapped should spring back. Remove pie from oven and let cool on a wire rack for at least 2 hours.
5. Serve.

Preparation time: 15 minutes
Cooking time: 1 hour, 5 minutes
Cooling time: 2 hours
Total time: 3 hours, 20 minutes

Tips to simplify your Thanksgiving dinner

Thanksgiving is a much anticipated and beloved holiday. Celebrated on the second Monday in October in Canada and the fourth Thursday of November in the United States, Thanksgiving in each country offers families and friends an opportunity to gather and break bread together.

Food is indeed a focus of Thanksgiving in both Canada and the United States, and that can be a little overwhelming if not intimidating for those tasked with hosting the celebration. Guests might come to expect certain Thanksgiving staples, including turkey and mashed potatoes. Such expectations can make it easier to plan a Thanksgiving menu, and sticking to Turkey Day standard bearers is not the only way to simplify meal planning on this beloved holiday.

• Accept help, but keep it limited. It's customary for loved ones invited to Thanksgiving celebrations to offer to bring a dish to dinner, and that can alleviate some of the work hosts are tasked with managing. However, hosts can keep things simple by asking only a small handful of guests to prepare a side dish. Once the quota is filled, politely decline any additional offers to bring food. It can be hard to find space on the table if too many guests bring dishes from home, and that can lead to hurt feelings if certain sides are ignored or left on the kitchen counter due to a lack of real estate.

• Explain your desire to reduce food waste. Another way to simplify the meal is to avoid succumbing to the temptation to cook too much food. Guests may expect to go home with full bellies. Indeed, the Calorie Control Council notes that Americans consume between 3,000 and 4,500 calories during Thanksgiving celebrations. Such consumption is not only unhealthy for humans, but the planet as well. The U.S.-based nonprofit ReFED, which is devoted to stopping food waste, estimated that Americans would waste 312 million pounds of food on Thanksgiving 2023. Hosts who want to avoid cooking excessive amounts of food, much of which may eventually end up in the trash can, can simplify meal prep by cooking less and explaining to guests that they aspire to reduce food waste this Thanksgiving.

• Keep table settings simple. Unless you're planning to post photos of the family meal on Instagram this Thanksgiving, you can skip the more elaborate formal table settings in favor of a simple setup you might use on most nights when dining at home. Polishing the fancy silver and folding cloth napkins in a way that would impress a seasoned maître d' is a time-consuming task that can complicate meal preparation. Keep it simple with less formal settings, which will allow guests to direct their focus to the task at hand: eating a delicious, homecooked holiday meal.

• Purchase a premade dessert. It might be tempting to try your hand at a homemade dessert, but it's far easier to purchase pies and ice cream from a local farmer's market in the days leading up to Thanksgiving. This approach ensures hosts have it a little easier once the main course has been served and consumed.

Hosting Thanksgiving dinner is no small task. However, hosts can take various steps to simplify Thanksgiving meal planning this year.

Pumpkin pie is the classic holiday dessert



PUMPKIN PIE
Serves 8 for one 9-inch pie
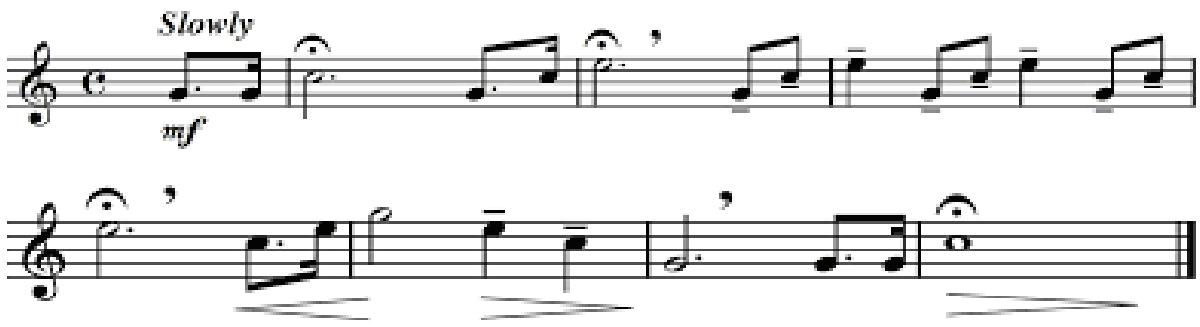
For the crust:
1 cup butter, cold and cubed
2¼ cups all-purpose flour, plus extra as needed
1½ tablespoons maple sugar
1 pinch salt
1 medium egg, lightly beaten
2 teaspoons white vinegar
2 to 3 tablespoons iced water

For the filling:
1 small pumpkin, halved, seeded and cored
2 large eggs
2 tablespoons all-purpose flour
⅓ cup maple sugar
1 teaspoon ground cinnamon
½ teaspoon ground ginger
1 pinch ground nutmeg
1 pinch ground cloves
¼ cup maple syrup
1 cup heavy cream

1. For the crust: Combine the butter, flour, maple sugar, and salt in a food processor. Pulse until the mixture resembles rough breadcrumbs.
2. Add the egg, vinegar and 1 tablespoon iced water. Pulse until the dough starts to form around the blades; add more water as needed if too dry, or a little more flour if too wet.
3. Turn out onto a lightly floured surface and shape into a disc. Wrap in parchment paper and chill for at least 1 hour.
4 .For the filling: Preheat the oven to 400 F. Place the pumpkin halves flesh-side down on a large baking sheet.
5. Roast for 30 to 40 minutes until the flesh is tender to the tip of a knife. Remove from the oven and let cool to one side.
6. Once the pumpkin is cool enough to handle, scoop out the flesh into a bowl and mash well until smooth.
7. Beat the eggs with the flour, maple sugar and ground spices in a large mixing bowl until pale and thick, about 3 minutes.
8. Gradually beat in 1½ cups of the pumpkin mash followed by the maple syrup and cream until fully incorporated.
9. Roll out the pastry on a lightly floured surface into a large round approximately ⅓-inch thick.
10. Drape into a 9-inch pie dish, pressing well into the base and sides. Cut away any excess pastry before crimping the edges with your fingers.
11. Gently prick the base all over with a fork before slowly pouring the filling into the lined pastry.
12. Bake for 20 minutes before reducing the oven to 350 F. Bake for a further 40 to 50 minutes until the filling is set and starting to come away from the edges of the pastry; a knife should come out clean from the center.
13. When ready, remove from the oven to a cooling rack. Let cool completely before serving.

Tip: If preparing in advance before serving, let the pie cool completely before wrapping in plastic wrap and chilling.

Recipe from Lines+Angles



The story of "Taps"

The 24-note melancholy bugle call known as "taps" is thought to be a revision of a French bugle signal, called "tattoo," that notified soldiers to cease an evening's drinking and return to their garrisons. It was sounded an hour before the final bugle call to end the day by extinguishing fires and lights. The last five measures of the tattoo resemble taps.

The word "taps" is an alteration of the obsolete word "taptoo," derived from the Dutch "taptoe." Taptoe was the command — "Tap toe!" — to shut ("toe to") the "tap" of a keg.

The revision that gave us present-day taps was made during America's Civil War by Union Gen. Daniel Adams Butterfield, heading a brigade camped at Harrison Landing, Va., near Richmond. Up to that time, the U.S. Army's infantry call to end the day was the French final call, "L'Extinction des feux." Gen. Butterfield decided the "lights out" music was too formal to signal the day's end. One day in July 1862 he recalled the tattoo music and hummed a version of it to an aide, who wrote it down in music.

Butterfield then asked the brigade bugler, Oliver W. Norton, to play the notes and, after listening, lengthened and shortened them while keeping his original melody.

He ordered Norton to play this new call at the end of each day thereafter, instead of the regulation call. The music was heard and appreciated by other brigades, who asked for copies and adopted this bugle call. It was even adopted by Confederate buglers.

This music was made the official Army bugle call after the war, but not given the name "taps" until 1874.

The first time taps was played at a military funeral may also have been in Virginia soon after Butterfield composed it. Union Capt. John Tidball, head of an artillery battery, ordered it played for the burial of a cannoneer killed in action. Not wanting to reveal the battery's position in the woods to the enemy nearby, Tidball substituted taps for the traditional three rifle volleys fired over the grave. Taps was played at the funeral of Confederate Gen. Stonewall Jackson 10 months after it was composed. Army infantry regulations by 1891 required taps to be played at military funeral ceremonies.

Taps now is played by the military at burial and memorial services, to accompany the lowering of the flag and to signal the "lights out" command at day's end.

Tomb of the Unknown Soldier

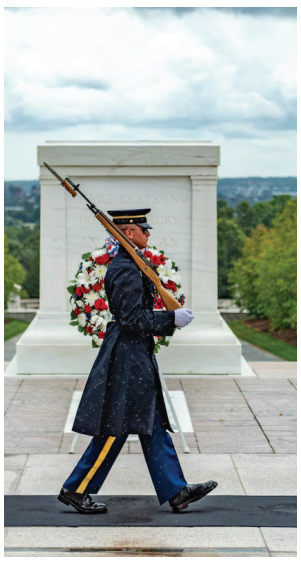
By Teresa Pearson

The Tomb of the Unknown Soldier is a historic monument dedicated to deceased U.S. service members whose remains have not been identified.

An unknown World War I American soldier was buried in Arlington National Cemetery in 1921. This site, on a hillside overlooking the Potomac River and the city of Washington, D.C., became the focal point of reverence for America's veterans.

Similar ceremonies occurred earlier in England and France, where an unknown soldier was buried in each nation's highest place of honor (in England, Westminster Abbey; in France, the Arc de Triomphe). These memorial gestures all took place on November 11.

On Memorial Day 1958, two more unidentified American war dead were brought from overseas and interred in the plaza beside the unknown soldier of World War I. One was killed in World War II, the other in the Korean War. In 1984, an unknown serviceman from the Vietnam War was placed alongside the others. The remains from Vietnam were exhumed May 14, 1998, identified as Air Force 1st Lt. Michael Joseph Blassie, and removed for burial. To honor these men, symbolic of all Americans who gave their lives in all wars, an Army honor guard, the 3rd U.S. Infantry (The Old Guard), keeps day and night vigil.





-STANFORTH- REAL ESTATE AUCTION

TUESDAY- NOVEMBER 24th. 2026 @ 6pm

IN PERSON AUCTION W/ ONLINE BIDDING AVAILABLE

AUCTION LOCATION: Romers Catering 118 E Main St. Greenville, OH 45331



35± Acres

29 ACRES TILLABLE - POTENTIAL DEVELOPEMENT - INVESTMENT OPPORTUNITY

Stanley MALOTT FARM RETIREMENT AUCTION

ABSOLUTE AUCTION

8383 Sweet Potato Ridge Rd, Brookville, OH 45309

SAT. NOV. 28TH. 2026 @ 9:30AM










TRACTORS: 1998 John Deere 9100-Hrs. Showing 8,061, GoodYear 520/85R42 tires, 4 hydraulic remotes; 1995 John Deere 8970- Hrs. Showing 2,982, 4 hydraulic remotes, 20.8R42 Tires; 1990 John Deere 8760- Hrs. Showing 6,186, Firestone 18.4R42 tires, 3 point hitch, 3 hydraulic remotes; 1983 John Deere 4250-hrs meter showing 2,663, (meter broken) actual believed to have approx. 3,000hrs) 2nd. Owner, Powershift trans, 18.4R38 tires, 2 hydraulic remotes, 540/1000 PTO, 3 point hitch; 1981 John Deere 4440- Hr meter showing 7,143, 8spd. Powershift trans, 2 hydraulic remotes, 540/1000 PTO, 3 point hitch; **COMBINE & HEADS:** John Deere 9560STS-4,227eng. Hrs. 2,322Sep. hrs. Bin extensions, Firestone 900/60R32 tires; 2005 John Deere 630F HydraFlex Flex Head, 30ft. Cutting Width, *DAMAGED* Full-Finger Auger, Hyd. Fore/Aft Reel, Single-Point Hookup, Poly Skid Plates, S/N H00630F712360; John Deere 606C Corn Head, 6 Row, 30" Spacing, Poly Snouts, Single-Point Hookup, Gathering Chains, Knife Rolls;Unverferth HT30 Header Transport, 30' Capacity, Green, 4-Wheel Running Gear, Front Steering, Adjustable Header Supports, Lights, Reflective Marking, Pin Hitch; **SEMI & TRAILER, GRAIN TRUCK:** 2007 Volvo VNL Day Cab Truck Tractor, Volvo D12 12.1L Diesel, 465 HP, Eaton Fuller 10-Spd Manual Trans, Tandem Axle, 6x4, 12,000 lb Front Axle, Aluminum Wheels, Air Ride, Dual Fuel Tanks, VIN 4V4NC9GH27N462168; 2011 Timpte Aluminum Hopper Bottom Grain Trailer, Tandem Axle, Air Ride Suspension, Dual Hoppers, Shur-Co 4500HD Electric Roll Tarp, Aluminum Construction, Rear Ladder, LED Lights; 2000 Freightliner FL80 Tandem-Axle Grain Truck: Approx. 19 ft. Scott aluminum grain dump bed, Shur-Lok roll tarp, rear grain gate, Eaton Fuller automated transmission, air brakes, aluminum wheels, rear hitch with electrical hookup, and air-ride driver's seat. Dash replacement noted at 212,934 miles; total mileage unverified; **GRAIN CART & TENDER:** 2020 J&M SpeedTender C450 Seed Tender, S/N 2062038, 4-Box Capacity, 22' x 8" Belt Conveyor, Hyd. Swing & Raise/Lower, 13 HP Honda Gas Engine w/ Electric Start, Tandem Axle, Electric Brakes; 2004 Brent 1080 Grain Cart, 1,080 Bu. Capacity, 20" Corner Auger, Hyd. Adjustable Spout, Roll Tarp, Scale System, 1000 PTO, Large Flotation Tires, S/N B20920127; **PLANTERS & DRILLS:** 2014 Kinze 3600 16/32 Row, Bulk fill, Air Seed delivery, fill auger, markers, row cleaners, No-till coulters, 1 spiked & 1 rubber closing wheel, seed firmers, Center pivot frame; John Deere 7000 Planter, 6 Row, 30" Spacing, Pull-Type, Fiberglass Seed Boxes, Mechanical Ground Drive, Double-Disc Openers, Rubber Closing Wheels, Hyd. Lift, Row Markers; 1994 John Deere 750 No-Till Grain Drill, 15' Working Width, 7.5" Spacing, 24 Openers, Single-Disc No-Till Openers, Press Wheels, Hyd. Lift, Hyd. Row Markers, Grain Box, Pull-Type, S/N N00750X013918; **TILLAGE EQUIP:** 2014 Kent by Great Plains 6541 Series VII Field Cultivator, 41ft. Working Width, 71 Shank; DMI 40ft. Crumbler with hydraulic double fold; 2011 Sunflower 6630 Vertical Tillage Tool, Hyd. Fold, Walking Tandems, Wing Gauge Wheels, Single-Point Depth Control, Serrated SoilRazor Blades, Rear Rolling Baskets, S/N AGCS66300BZVRT025; **SPRAYER & TENDER:** Case IH Patriot SPX3150 Self-Propelled Sprayer, 90ft. Boom, 750 Gal Poly Tank, Hydrostatic 4WD; **AUGERS:** Sudenga Portable Grain Auger, Approx. 6" x 31', Electric Drive, Galvanized Tube, Manual Cable/Wheel Lift, Transport Wheels, Discharge Spout w/ Flex Downspout; Hutchinson/Mayrath 10" x Approx. 72' Swing-Away Grain Auger, S/N 953131, 540 PTO, Swing-Away Hopper, Hyd. Lift, Galvanized Tube, Cable-Truss Support, Transport Wheels; **GRAIN BINS & GRAIN HANDLING EQUIPMENT:** 30 ft. Grain Bin: 7 rings tall, drying floor, grain spreader, stirring system, roof vents, side access door, Hutchinson vertical unload auger with 7.5 hp Baldor motor, and GSI centrifugal drying fan with 15 hp Baldor motor and gas-fired heater; Approx. 24 ft. Columbian Red Top Grain Bin: 6½ rings tall, drying floor, grain spreader, sweep auger, Hutchinson inclined unload auger with electric motor, aeration fan, side access door, and exterior ladder; Approx. 18 ft. Columbian Red Top Grain Bin: 6½ rings tall, drying floor, grain spreader, horizontal unload auger with electric motor, aeration fan, side access door, and interior and exterior ladders; Approx. 24 ft. Columbian Red Top Grain Bin: 6½ rings tall, drying floor, stirring system, Hutchinson inclined unload auger with 2 hp Baldor motor, side access door, and interior and exterior ladders; **This is a partial listing only! Check back for more info!**

***TERMS & CONDITIONS:** Online bidder fees apply. EVERYTHING SELLS AS IS WHERE IS W/ NO GUARANTEES. ONLINE BIDDING AVAILABLE EQUIPMENTFACTS.COM & PROXIBIDCOM & NEXTLOT.*

Alan & Denise HANSBARGER FARM RETIREMENT AUCTION

THURSDAY - DECEMBER 3rd. 2026 -10:30 am










Stebbins Farms RETIREMENT AUCTION

TUESDAY- DEC. 8TH. 2026 @ 10:00AM









ERIC LAUX FARMS RETIREMENT AUCTION

THURSDAY, DECEMBER 17, 2026 @ 10:00 AM

NOTE: After years of dedicated farming, Eric Laux has made the decision to retire from production agriculture. We're honored to offer the Laux Farm equipment at public auction. Laux Seed Solutions will continue serving it's customers with the same responsive support and trusted service. Thank you to our customers, neighbors, and friends for the support over the years.






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LAST AUCTION OF THE YEAR!!



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