


Help Grow the Future: Volunteer with Green County 4-H!

Green County
Extension Agent
for 4-H Youth
Development



Sue Ann
McCandless

The Green County 4-H Council and UK Extension staff are hard at work growing a vibrant and engaging 4-H program for our community. According to the 2023 U.S. Census, nearly 2,000 youth in Green County are eligible to participate in 4-H, and we want to reach every one of them! 4-H offers youth the opportunity to build life skills, form positive relationships, gain independence, and discover their unique spark. To make that happen, we

need volunteers like you to help deliver high-quality programs that reflect the diverse interests of our local youth. Some of our most popular program requests include: cooking, sewing, shooting sports and younger youth programs (Cloverbuds ages 5-8). Thanks to two newly certified archery instructors, our shooting sports club is growing — but there's room to expand into exciting areas like rifle and trap. Youth who attend our cooking workshops are eager to keep learning and bring those skills home to their families. These programs depend on dedicated community members willing to share

their time and talents. Have a passion or hobby you'd love to pass on? Whether it's photography, wood-working, electricity, art, gardening, or even entomology, your knowledge could spark a lifelong interest in a young person. Volunteer opportunities are flexible: you can help with one-time events or commit to monthly meetings, whatever fits your schedule. If you're interested in volunteering, contact me at sue.ann.mccandless@uky.edu or give us a call at 270-932-5311. Youth enrollment opens in September, so NOW is the perfect time to get involved. All volunteers working directly with youth

must complete an application and background check. Together, we can inspire the next generation of leaders, thinkers, and doers. Make a difference. Be a 4-H volunteer. Help grow something amazing in Green County. Educational programs of Kentucky Cooperative Extension 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 expression, pregnancy, marital status, genetic information, age, veteran status, or physical or mental disability.



Kara Back

University of
Kentucky
Horticulture
Agent


The Department of Entomology and the Office of the State Entomologist has had a surge of hammerhead worm samples submissions this year. They have been reports of them in Kentucky for the last five years. They are flat worms that are unsegmented. Some can be over ten inches long! Their name comes from their hammer shaped head. Hammerhead worms are potentially invasive and are non-native to Kentucky. One problem with hammerhead worms is due to the fact they eat earthworms. They will feed on snails and slugs which is not necessarily a bad thing. However, earthworms are beneficial to our ecosystem. Earthworms decompose organic matter into nutrient rich soil. If hammerhead worms were to increase in population, they potentially could harm populations of night-crawlers and other native earthworms. Hammerhead worms pose a medical and veterinary issue. Some species produce tetrodotoxins. Do not touch them! If you do, they will not kill you.



However, you may develop a rash. Do not let your pets eat them. They are a host to the rat lungworm parasite. Sightings of hammerhead worms may increase on rainy days, especially if it occurs after a dry period. To manage them do not cut them up into pieces! You will create two worms! Instead, you may use tweezers to pick them up into a zip lock bag. You can put salt on them to kill them just as you can slugs. Be cautious to not get salt around your plants. Salt will damage plants. Another option is to spritz them with vinegar and citrus oil to kill them. One way hammerhead worms have spread to Kentucky is hitchhiking in soil or plants from other states. Inspect the soil and containers you are purchasing in hopes to not bring along an unwanted guest.

Summertime tip: Cleaning the grill

Green County
Family &
Consumer
Science
Extension Agent



Katelyn M. Squires

Many of us enjoy the wonderful taste of food cooked on a grill, but cleaning the grill — not so much. Regular grill cleaning is important to help extend the grill's life and for food safety purposes. Plus, it makes your food taste better. The easiest way to remember to clean your grill is to do so immediately after using it. This way, you don't for-

get about it, and you are not faced with a greasy, caked-on mess the next time you go to grill. You must have the right tools to properly clean your grill. These include a wire grill brush or other type of scraper, a 5-gallon bucket, durable gloves and disposable sponges and rags. You will also need warm water and dish soap, and/or a paste comprised of 1 cup of baking soda and 2 cups of vinegar. If you have a grill with exterior stainless-steel features, you'll want to add a stainless-steel cleaner or vinegar to your material list.

After cooking, remove the food and allow the grill to continue to burn to remove residue. Once the residue has burned off, turn off the grill. When the grill cools but is still slightly warm, use your wire brush to remove any remaining debris on the grates unless your grates have a nonstick coating. If they do, use either a wood or heat-resistant plastic scraper to clean your grates. If your grill still has a lot of residue, you may want to soak the grates and other removable parts in either warm water and dish detergent or a mixture of 2 cups vinegar to 1 cup baking soda. If the grill components fit in your sink, they can soak there. If not, use a five-gallon bucket. You can use your

wire brush again after the grates have soaked. Allow grill parts to air dry before putting them back on your grill. Remember to wash your brush after each use. Use a disinfectant to clean surfaces like the grill's side table that may have had exposure to uncooked meat. Keep raw and cooked food separate by using different plates and utensils for each. Depending on the type of grill you have, you may have additional cleaning considerations. Consult your owner's manual for more information. More information related to grilling is available at the Green County Extension Office. Source: Sarah Banks; Senior Extension Associate

PUBLIC NOTICE

The Green County Fiscal Court, on July 17, 2025, voted to close a 411-foot portion of Brushy Road. Brushy Road begins at the intersection of Hodgenville Road and Brushy Road, and is located in the Creal Community of Green County, Kentucky. A more particular description can be observed at the office of the Green County Judge Executive.

Grill safely this summer

Plenty of people can be found working their grilling magic year-round. But the vast majority of people do the bulk of their grilling over the summer, when warm temperatures contribute to a relaxed atmosphere that makes outdoor cooking and dining that much more appealing. The relaxing nature of summer can make it easy to overlook safety, particularly when grilling. However, the right safety measures when cooking over an open flame can prevent home fires and other accidents that can cause injury and even death. In recognition of the many things that can go wrong when grilling, the Federal Emergency Management Agency and the U.S. Fire Administration offer these simple fire safety tips that every grillmaster can keep in mind as summer grilling season hits full swing.

- Only use a grill outside. Grills should never be used indoors, and that includes in garages with the doors open. Before lighting a flame, make sure the grill is at least three feet from siding, deck rails and eaves.
- Establish a safe zone around the grill. A three-foot safe zone around the grill can decrease the likelihood that pets will run into and potentially tip over the grill. Kids can be taught to respect this zone as well so they avoid being burned.
- Open a gas grill before lighting it. Charcoal grills, hybrid grills and smokers cannot be lit unless the lid is lifted. That isn't the case with gas grills, but gas grills should never be lit with the lid closed. If a gas grill is lit with its lid closed, gas can build up inside and that could cause an explosion. Even if there's some summer rain falling, open the lid on a gas grill before turning the ignition switch.
- Keep an eye on the grill at all times. It's tempting to walk away from a grill while food is cooking, but someone should always be tasked with staying close to the grill. If cooks must walk away, ask another adult to stay close to the grill until you return. All it takes is a few seconds for a fire to start.
- Clean the grill regularly. Regular cleaning of the grill is both healthy and safe. Cleaning helps to ensure the cooking surface is clean and unlikely to cause food poisoning. But a grease-free grill also poses less of a fire hazard than one that hasn't been cleaned.
- Let coals cool before discarding them. Coals from the grill should be given ample time to cool before they're removed from the grill and discarded.
- Remember to turn the gas valve to the off position after cooking.

COMMONWEALTH OF KENTUCKY
ELEVENTH JUDICIAL CIRCUIT GREEN CIRCUIT COURT
CASE NO. 22-CI-00027
DIVISION II

U.S. Bank National Association, as Trustee for Credit Suisse first Boston Mortgage Securities Corp., Home Equity Asset Trust 2005-4, Home Equity Pass-Through Certificates, Series 2005-4

VS.

Erica L. Curry, AKA Erica Lee
Tax Brake Ky, LLC
Jerry Stokes Construction, Inc.
Adam Greenwell

PLAINTIFF

DEFENDANTS

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By virtue of orders of the Green Circuit Court in the above referenced civil action, entered on May 22, 2023; the Order Referring Case to Master Commissioner for Judicial Sale re-entered on July 9, 2025, and the Order to Reschedule Master Commissioner Sale entered on July 9, 2025, I shall proceed to offer for sale, at public auction, the real estate described herein to the highest and best bidder:

PLACE OF SALE:

District Courtroom, 2nd Floor, Green County Judicial Center, 200 West Court Street, Greensburg, Kentucky.

DATE AND TIME OF SALE:

Friday, August 1, 2025, at or about 10:00 a.m. CT, 11:00 a.m. ET.

AMOUNT OWED:

\$35,670.39, plus interest in the amount of \$3,012.54 as of April 25, 2023, and interest shall continue to accrue at the Note rate of 4.875% until paid, together with amounts for late fees, costs and penalties, and other levies, costs and fees paid by Plaintiff, including attorney fees and court costs incurred herein, and for any and all other attorney fees and costs expended.

PROPERTY ADDRESS:

2649 Edmonton Road, Greensburg, Green County, KY Parcel No.: 63-20.02

TERMS: (a) The foregoing parcel of real estate shall be sold as a whole on terms of cash payment in full, or a bond with good and sufficient surety(s), bearing interest at the rate of 4.875% per annum from the date of sale and payable to the Master Commissioner within 30 days from the date of sale. If bond is given, the sum of ten percent (10%) shall be paid on date of sale by either cash, certified or cashier's check and said bond shall have the force and effect of a judgment and shall be and remain a lien on the property sold as an additional security for the payment of the purchase price. Surety on said bond must be acceptable to the Master Commissioner and pre-approved by the Master Commissioner at least by noon, two (2) business days before the sale date, to secure the unpaid balance of the purchase price. The bond surety must be present at the sale and execute the Sale Bond and the Affidavit of Surety.

(b) The purchaser of the subject property shall be responsible for satisfaction of any current year real estate taxes not yet delinquent affecting the real estate, any delinquent State, County and/or City real estate taxes sold pursuant to the provisions of KRS Chapter 134 to any private purchaser during the pendency of this action, and shall take said property subject to all other city, state, county and school ad valorem taxes not due and payable on the date of the sale, easements, restrictions, covenants of record, applicable zoning ordinances, assessments for public improvements levied against the property, and any matters which would be disclosed by an accurate survey or inspection of the property.

(c) The Master Commissioner does not warrant title nor the physical condition of the subject property and any prospective purchaser shall satisfy themselves of the title and physical condition before the sale.

(d) The successful bidder at the sale shall, at bidder's expense, carry fire and extended insurance coverage on any improvements from the date of sale until the purchase price is fully paid, to the extent of the Court appraised value of said improvements or the unpaid balance of the purchase price, whichever is less, as a minimum, with a loss payable clause to the Commissioner of the Green Circuit Court or the Plaintiff herein. Failure of the purchaser to effect such insurance shall not affect the validity of the sale or the purchaser's liability thereunder, but shall entitle, but not require, the Plaintiff to effect said insurance and furnish the policy and the premium thereof or the property portion thereof shall be charged to the purchaser as purchaser's costs.

(e) The sale is subject to easements, covenants and restrictions of record, and to any right of redemption which may exist. For additional information, please go to [www.jdhpsc.com](http://www.jdhpsc.com) and select Master Commissioner, Upcoming.

John D. Henderson,  
Green County  
Master Commissioner