

Neighbors

This and That  
by Cathie Shaffer

In the newspaper world, all is defined by deadlines because the press doesn't wait. Like nearly all small papers in America, we don't print the paper ourselves. When the Gazette began five years ago, it was conveniently printed in Ironton. When the press there was closed, the company kindly let us tag along with the Ironton paper to Winchester, where the printing was moved to.

We were thrilled for two reasons: First, we would work with the same person and second, the Gazette would be delivered at the Ironton Tribune office, so we only had to cross the river to get our copies.

Then the Winchester press was closed and for a time, the Gazette was printed in Tennessee. Then another change came and we're printed in Charleston now, with the copies still being dropped at the Tribune office.

To make all this work, we have to hit our deadlines. We sent our finished pages via internet by noon on Monday, a deadline we sometimes scramble to hit.

The newspaper can be a demanding mistress and our off time is created around what is happening in the communities we serve. We push forward when we maybe shouldn't because that's how journalism works.

I paid for that last week. I attended the fundraisers for the Argillite community center and had a great time. By the time I got home, though, I was so weak I barely made it in the house. I laid down for just a minute - this was at 4 or so - and didn't get up until early the next day. I managed to get downstairs, hit the recliner and decided I was having a reaction to a new medicine.

The next day - Monday - I forced myself into the car and to the office. We hit the deadline for last week's edition, then I headed for home to recuperate. Once I got there, though, I was so weak I couldn't go up my front steps.

Off to the ER I went. A few hours later, with a diagnosis of an infection and fatigue and the first dose of an antibiotic in me, I made it into the house with help of my walker and my son.

Surely, I thought, I'd be able to come to work Tuesday.

That was wishful thinking. On Thursday, I felt comfortable leaving the house and going to the office with no intent of leaving until I was headed home.

In addition to writing, editing and taking photos, I am also the behind the scenes person at the Gazette doing bookkeeping and such. Among those things is printing the labels for the week's mailing and submitting the postal report to the USPS.

Because I was too sick to go to the office Tuesday, the day such stuff is done, my son went instead. Mark is a part-time Gazette staffer, but that's something I keep saying he should learn but we never get around to it.

We did last week. Mark prefers a Mac computer and I'm PC all the way. So he settled himself at my desk with my laptop and we went through the process through the magic of video calling.

He did a great job of hiding his frustration until we hit the part where the report is filed with the postal service. We used to print one out and hand it in when we brought the papers. Now it has to be done on-line.

With a 15-minute completion deadline or everything disappears and you have to start over. Mark enters the information from the printer form to the on-line screen. And he gets a message that our numbers aren't adding up.

Just as the two-minute warning pops up.

While we're used to deadline stress, this was a different kind. And sure enough, before we can find the problem, the screen shuts down.

We started over. Got the same message. Felt the deadline looming. Finally, I told him to just add three somewhere and hit submit.

It went through so Wednesday, the papers could go out.

Like I said, deadlines are part of the newspaper world. They're self-inflicted. Which is quite different than performing under the watchful eye of the government.

Sixty able to experience Taste of the Market 2025

Anne Stephens  
Exention Agent

GREENUP — Wow – an awesome premiere event took place at the Greenup County Extension Office on Friday, Aug. 15: Taste of the Market 2025!

At 6 p.m., 50 ticket-holders gathered to enjoy and learn more about the Greenup County Farmers Market.

This was not a fundraiser event. This was an actual taste of the market that included a multiple course meal featuring ingredients purchased from the vendors of the Greenup County Farmers Market.

The organizing team was made up of market vendors – both producers and artisan makers.

One of the things that makes the Greenup County Farmers Market special is the hand-crafted and homemade items you can find there.

The yearly cadre of vendors are all approved through an application process that includes food safety certifications for all consumable products.

Artisans are also approved by an application process.

This group of vendors has come together to support each other and promote the skill and talent we have in our home community.

Event chair, Cassie Mace, is an artisan vendor and local public healthcare professional. As one of the agent advisors, I can say that I watched her bring a team together and make a great event idea come to life!

Everything from planning, budgeting, gathering of items, sale of tickets, food preparation with food safety protocols, room setup, décor, orchestrating of the actual event, and clean up was handled by this group of volunteers. That is no small feat!

A goal of serving 50 people was met.

The intention was to provide an experience for people to taste familiar and new items/recipes, meet the farmers, learn about the market, and have a nice time together.

That is exactly what happened.

Here is a breakdown of the menu:

Opening Course

Various fresh breads with selected spreads, seasoned popcorn, and sausage balls, banana bread & homestyle bread - Miller's Farm

Sourdough bread - 606 Sourdough

Strawberry jam & pepper jelly - Sarah's Strawberries Farm

Honey - R&J Farm



Robert Jones, 2025 Market President, volunteered as a server for Taste of the Market 2025 on Friday Aug. 15.

Blue goose jelly- Sweet Bee Gardens

Popcorn – The Homeplace Sausage balls - B&T Powell's Farm

Salad Course

Citrus Kale Salad with sweet dressing

Kale - 9 Bulldog Farms Red onion - Howard's Garden Patch

Soup Course

Cold cucumber soup Cucumbers - Howards Garden Patch

Basil - Old Silo Farm Honey - R&J Farm

Garlic cloves - Howards Garden Patch

Mint - The Goat Lady Farm

Main Course

Pulled pork, brisket, vegetable casserole (vegetarian entree), potato salad, roasted vegetables, cucumber relish, and pickled vegetables.

Pork - B&T Powell's Farm Beef brisket - R&J Farm

\*all meat prepared by B&T's food truck

BBQ Sauce - Sweet Bee Gardens

Potatoes - Howards Garden Patch

Carrots - 9 Bulldogs Farms Green beans and candy onions - Miller's Farm

Cucumber relish - Sarah's Strawberries Farm

Squash and zucchini - R&J Farm

Cucumbers - Howards Garden Patch & Miller's Farm

Dessert Course

Coal Miner Cake – Sweet Bee Gardens

Gluten free brownies - Naomi's Baked Goods

Almond cake – The Grumpy Bavarian

Red watermelon - Miller's Farm

Yellow watermelon -

Howard's Garden Patch

Angel food cake - Naomi's Baked Goods

Fruit salad - Sunny Brooke Farm

Drinks

Sater, tea, coffee and flavored lemonade

Blackberry & strawberry lemonade - Sweet Bee Gardens

Special thanks to our guest, Cara Stewart from KCARD, the Kentucky Center for Agriculture and Rural Development.

Cara enjoyed dinner with us and shared with the crowd about KCARD and what they do to support farmers markets across Kentucky.

Our market has worked with KCARD to prepare the items needed to qualify for the grant that helped build the new pavilion such as a business plan and a financial statement.

You can find the Greenup County Farmers Market open for business on Saturdays, 9 a.m.–2 p.m. and Tuesdays, 3–7 p.m.

There is always a food truck there too so you can shop, purchase items to take home, and breakfast/lunch/dinner ready to eat.

The giant pavilion with a blue roof is located beside the Greenup County Extension Office, 35 Wurtland Ave., Wurtland, – directly across U.S. 23 from the Industrial Parkway intersection.

There is parking behind the building that you can't see from the front.

Trust the signs and drive around the back, which is where you'll find the main market entrance.

I'll see you there!

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Flatwoods: Monday, Tuesday and Thursday 10 a.m. - 8 p.m. Wednesday, Friday and Saturday 10 a.m. - 5 p.m.

Mckell: Monday 9 a.m. - 6 p.m. Tuesday, Wednesday, Thursday and Friday 9 a.m. - 5 p.m. Saturday 9 a.m. - 2 p.m.

Greenup: Monday & Thursday 9 a.m. - 6 p.m., Tuesday, Wednesday and Friday 9 a.m. - 5 p.m., Saturday 9 a.m. - 2 p.m.

Phone numbers: Flatwoods: 606-836-3771, Fax: 606-836-8674. Mckell: 606-932-4478. Greenup: 606-473-6514.

More about all the library has to offer at www.gree-

nuplib.org.

Wurtland Class of 1963 Luncheon

GREENBO — The Wurtland Class of 1963 will meet for a lunch at noon Aug. 30 at Greenbo State Lake lodge.

If you have questions, contact Connie Crum on Facebook.

The Greenup

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