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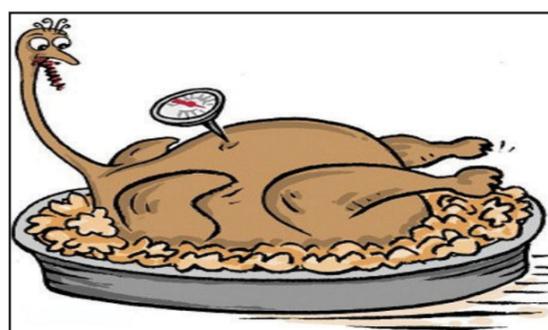
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HAPPY Thanksgiving

Mayor Scott Jackson,
Beattyville
City Council,
City of Beattyville
Employees & Staff

LCE Kindergarteners Tell Us How to Cook a Turkey



From the class of Mrs. Wilder & Mrs. Howard:

Michael – First, kill the turkey. Next, cook it. Last, put it in the oven.
Kolson – First, kill the turkey. Next, put it in the oven. Last, eat it.
Cameron – First, kill the turkey. Next, put it in a pan. Last, put it in the oven for 60 hours.
Mackenzie – First, kill the turkey. Next, put it in the oven for 70 minutes. Last, eat the turkey.
Dani T. – First, buy the turkey. Next, cook in the oven for 60 minutes. Last, eat it.
Brennan – First, kill the turkey. Next, cook the turkey for 70 minutes. Last, we eat it.
Abigail – First, I am going to buy a turkey. Next, Cook the turkey for 9 minutes. Last, we are going to eat it at night.
Corey – First, we buy a turkey. Next, we cook it 50 hours. Last, we eat it.

Max – First, we buy a turkey. Next, cook it for 50 minutes. Last, eat the turkey.
Gracey – First, shoot a turkey. Next, cook it for 40 hours. Last, eat the turkey.
Danni P. – First, mom buys the turkey. Next, mom cooks the turkey for 6 minutes. Last, we eat it.
Clay – First, buy a turkey. Next, we cook the turkey for 7 minutes. Last, we eat it.
Serenity – First, buy it at the store. Next, cook it in the oven for 60 minutes. Last, we eat it with my family.
Grayson – First, kill the turkey. Next, throw it in the oven. Last, eat it with my hands.
Elaina – First, buy the turkey. Next, bake it in the oven. Last, eat it.
Colton – First, kill the turkey. Next, cook it for 40 minutes. Last, eat it.
Gwen – First, buy a turkey. Next, bake it in

the oven. Last, eat it.

Madison – First, kill the turkey. Next, cook it in the stove for 60 minutes. Last, eat it.

Kardinal – First, kill the turkey. Next, put it in the oven for 20 minutes. Last, we eat it.

From the class of Mrs. Duncil:

Jocelyn McIntosh First skin it. Next cook it in the oven. Last eat it.
Jaysa Drake First shoot it. Next wash it. Last, cook it in the oven.
Kaleb Slone First kill it. Next peel it. Last, cook it in the oven.
Aubree Mays First buy it at the store. Next cut it up. Last cook it in the oven.
Kindal Williams First give it a bath. Next dry it. Last cook it in the oven.
James Cole First shoot the bird. Next take out the eyes. Last, cook it and eat it.
Kyra Fox First shoot the turkey. Next skin it off. Last take its feathers off.
Colton Webb First shoot the turkey. Next skin it. Last cook it.
Kyson Smith First shoot it. Next cook it. Last cut it.
McKinley Pelfrey First buy it at the store. Next cook it in the oven. Last cut it up and eat it.

Mattie Coleman First skin it. Next give it a bath. Last bake it.

Caleb Turner First shoot the turkey. Next skin the turkey. Last cook the turkey.

Quinn Herald First get it out of the box. Next take its parts off. Last bake it.

Aiden Elkins First shoot the turkey. Next skin it and cut its head off. Last bake.

Willis Boggs First go to the store to buy turkey. Next wash it. Last cook it in the oven.

Silas Horn First shoot the turkey. Next bake it. Last eat it.

Madison Lennon First buy it at the store. Next cook in the microwave. Last eat it.

Jax Newton First buy at the store. Next put it in the microwave. Last eat it.

Peyton Price First buy it at the store. Next skin it. Last eat it.

Logan Maul First cut its legs off. Next put it in the microwave. Last eat it.

Emery Mays First cut it. Next put it in the microwave. Last eat it.

Lucas Mays First buy the turkey. Next shoot the turkey. Last eat it.

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Kentucky Hemp Application Portal Open



The window to apply for the Kentucky Department of Agriculture's 2022 hemp licensing program is now open, Agriculture Commissioner Dr. Ryan Quarles has announced.

"The nation's hemp industry continues to face challenging headwinds, including continued regulatory inaction by the Food and Drug Administration toward cannabinoids," Commissioner Quarles said. "As we enter the ninth growing season, we encourage all hemp growers and processors to carefully consider all of the factors in this industry."

The Kentucky Department of Agriculture (KDA), which administers Kentucky's hemp licensing program, is hosting an online application

portal on its hemp webpage, kyagr.com/hemp. Grower applications, including renewals, must be submitted by March 15, 2022. New processor/handler applications may be submitted year-round. Annual processor/handler license renewals must be submitted by Dec. 31.

During last year's application period, KDA licensed 450 hemp growers to cultivate up to 12,000 acres and 140 hemp processors and handlers for 2021. The Department also licensed 3.7 million square feet of greenhouse space for production. Of the 450 hemp grower licenses, 135 were "storage only" licenses for growers to market a previously grown hemp harvest.

The 2021 numbers reflect national trends for hemp production. According to a review of states with hemp programs, 30 out of 40 states reported reduced or significantly reduced applications for 2021.

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Lee County Station 1 Update

Submitted by Ben Andrews



these hours were from certified members who continually train to keep their skills as effective as possible for when services are needed from the members of Station 1.

There is a saying in the fire services, "you don't train till you get it right, you train till you can't get it wrong," and I am proud to say that the members of Station 1 train in line with this motto. Lee County VFD Asst Chief Byers has worked to become an instructor for Area 13 of the Kentucky Fire Commission (the area that all the fire departments in Lee County are in). In 2020 while other fire schools had to suspend their operations, we held the first "Lee County Fire School," while adhering to COVID guidelines, to great success.

However we were unable to get things lined up for 2021 as all fire schools were back open and we had obligations on available weekends or not enough notice, but we plan on continuing to host a small fire school to allow for surrounding counties to get needed training without having to travel extreme distances.

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Thorpe Promoted to Sergeant 1st Class



Above left Joseph M Thorpe (center) graduates from Senior Leader's Course in North Little Rock. Right: Sgt 1st Class Thorpe (L) and MSG Kirby Jones at the Pinning Ceremony held at Jackson Army.



By Kara Thorpe Beattyville Enterprise Editor

Kentucky Army National Guard Recruiter; Joseph Michael Thorpe 33 of Beattyville, Ky was promoted to the title of Sergeant 1st Class making his rank an E7 on Monday, November 15th 2021 at the Jackson Ky Army.

Sergeant First Class (SFC) is the seventh enlisted rank (E-7) in the U.S. Army, rank-

ing above staff sergeant (E-6). This level is now considered as a senior NCO. The Army considers an E-7 officer to be the highest rank in the mid-level range of Army positions.

The promotion ceremony was performed by Recruiting and Retention Sections Chief MSG Kirby Jones, B Co ISG Steven Callison and CO Command.

As a tradition, Thorpe was presented with a Case XX Wood Etched Elephant Toe Knife amongst other congratu-

latory gifts.

Fellow Lee County Veterans in attendance for the pinning ceremony included LTC (R) Mark Carroll, Timothy Brandenburg Jr. and Tony Hobbs. Sergeant 1st Class Thorpe recently spent three weeks in North Little Rock, Arkansas at the Militia Hall of Camp Robinson and completed his Senior Leader's Course on November 5th.

Sergeant 1st Class Thorpe is the husband to Kara (Davidson) Thorpe and father to Dani Quinn Thorpe, age six.

