

WK&T

SEPTEMBER/OCTOBER 2025

CONNECTION



Spooky Fun

Pumpkins & Haunted Graves



PUMPKINS
in the **PARK**

**CARLISLE
MILLING**

COWBOY POETS



By Shirley Bloomfield, CEO
NTCA-The Rural Broadband Association

Ensuring Access for All

Supreme Court upholds
Universal Service Fund

Money raised by a small fee on your communications bill makes a critical difference throughout rural America. Earlier this year, a ruling by the U.S. Supreme Court allowed the Universal Service Fund, or USF, to continue.

I can't emphasize enough how critical this ruling is in a journey that began in 1934, when the Communications Act decreed all Americans should have access to rapid, efficient and nationwide communication services at reasonable prices.

Then, the 1996 Telecommunications Act created the USF to better connect rural areas and make voice and broadband services more affordable for rural and low-income consumers, schools, libraries and rural health care facilities.

By affirming that the Federal Communications Commission has discretion to collect the fees, the court kept this foundational tool in place. A March survey of nearly 270 NTCA members indicated that the USF programs help keep rural broadband rates more affordable. Without this funding, rural consumer rates could be more than double those in urban areas.

Policymakers in Washington, D.C., are debating how to reform universal service programs going forward, so that they can continue to serve the needs of millions of Americans.

It is essential that our elected officials understand the positive impacts the critical USF programs have had—and continue to have—on the availability, affordability and sustainability of voice and broadband services for millions of consumers, businesses and anchor institutions in rural America.

Visit ntca.org/universalservice. 



Secure Your Digital World

Keys for success

While October is National Cybersecurity Awareness Month, protecting yourself requires year-long vigilance. And everyone's needs vary based on the online tools and resources you use.

Remember, bad actors are increasingly sophisticated—they want access to your information. The FBI offers a few tips for some of the key points of emphasis, and they provide a good starting point for planning your personalized security strategy.

Create a sturdy defense. Update systems, software and apps. Also, install a strong, reputable antivirus program.

Connect carefully. Be cautious when connecting to a public Wi-Fi network. Avoid sensitive transactions, including purchases. Create a strong and unique passphrase for each online account.

Lock down all accounts. Establish multifactor authentication. Examine the email address in all correspondence and scrutinize website URLs before responding to a message or visiting a site. Don't click on anything in unsolicited emails or text messages.

Guard your information. Be cautious about your information in online profiles and social media accounts. Sharing the names of pets, schools and family members gives scammers hints they need to guess your passwords or the answers to your account security questions. Never send payments to unknown people or organizations, particularly those urging immediate action. 

RAISING HISTORY

Heritage breed farmers preserve the past while protecting the future

Story by LES O'DELL

Farmers, ranchers, shepherds and homesteaders work to raise crops and livestock as efficiently as possible. Like any business, the goal is to maximize income and profitability.

Yet many agriculturalists also see themselves as conservationists, working to preserve the past while ensuring the future by using Earth-friendly farming methods and raising animals facing extinction.

In Pikeville, Tennessee, Amy Balog and her family raise endangered agricultural animals, also called heritage livestock breeds. “There are so many reasons why,” she says. “It’s not only keeping the genetics going. It’s the history and provenance of the breeds.”

Her Faverolles chickens, Sebastopol geese and Saxony ducks are among 180 breeds listed on the Conservation Priority List, an annual ranking of farm animals on the brink of disappearing. The list includes varieties of 11 different animals, from rabbits to cattle, horses and hogs. Many breeds fall out of favor in commercial agricultural settings. Perhaps they don’t put on weight as quickly as other breeds, for example. But they still have value.

SUSTAINABILITY

Protecting biodiversity and genetic resources is an important reason for protecting heritage breeds, says Allison Kincaid, executive director of The Livestock Conservancy. But many producers choose heritage animals because they want to make a difference.

“None of us can predict what the future of agriculture will look like. This is about keeping these breeds around as a genetic

reservoir,” she says, adding these animals are key to food security. “If we didn’t have this diversity, eventually we would narrow our food system down to where it wasn’t sustainable. There would be no backup.”

Likewise, farmer Grant Breitreutz of Redwood Falls, Minnesota, takes a conservation approach to crop production. “We’ve been no-till for 12 years for all of our crops,” he says. Grant leaves farm implements that expose the soil, such as plows and discs, in the machine shed. Instead, he plants cover crops, grasses and other plants he sows without exposing the soil in order to replenish organic nutrients and to minimize erosion.

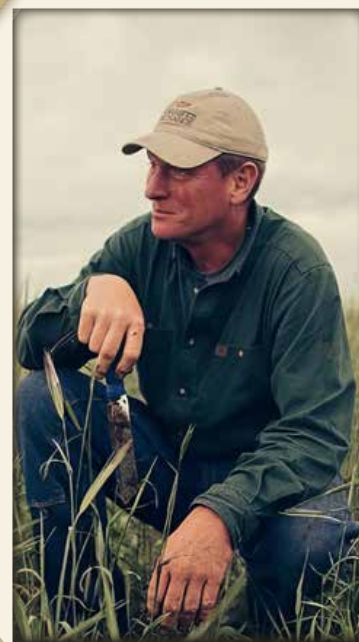
Grant pivoted to conservation farming practices to ensure his soil is healthy and hearty enough to produce bumper crops for generations to come. “If we’ve done this for 130 years of farming, how much time do we have left? So, that’s why we focus so hard on building our soils back,” he says. “It has made a world of difference, and the crops are much more drought resistant and are yielding more bushels per acre. Plus, our pastures have tripled in production over the years by taking care of the soil first.”

The Breitreutz family won the inaugural Minnesota Leopold Conservation Award, presented in 2024 by the Minnesota Soil Health Coalition. Grant says honors are not important, but preserving things for future generations is. Amy agrees.

“It’s more about quality over quantity and quality is what keeps these lines going. If we don’t do it, I’m afraid they’ll all get lost,” she says.



Amy and Daniel Balog, who live outside Pikeville, Tennessee, raise heritage animals like the Sebastopol goose she’s holding.



Grant Breitreutz uses no-till techniques that protect soil quality on his Minnesota farm.

For more about agronomic conservation, visit sandcountymn.org and to learn about livestock conservation efforts, visit livestockconservancy.org.

Photo courtesy of Amy and Daniel Balog

Photo courtesy of Grant Breitreutz

A Smarter, Safer Connection

As families take on the new academic year, homes naturally transform into digital classrooms and late-night study zones. At WK&T, we understand that today's household isn't just connected—it's immersed in a digital network that demands both security and reliability. Now more than ever, it's vital that we empower families, students and professionals to thrive in an environment where connectivity is not just expected, but essential.



KAREN JACKSON-FURMAN
Chief Executive Officer

From virtual learning to video calls, your connection should never be something you have to worry about. That's why, on July 1, we began offering a free trial of **ProtectIQ**, a network-level security service designed to detect and neutralize threats before they ever reach your home. Running silently in the background, this technology helps safeguard every click, stream and search so your family can explore the web with comfort and confidence.

We're also proud to offer **ExperienceIQ**, a service created to give families control over how their entire household engages with technology. Whether prioritizing bandwidth for study sessions or minimizing distractions during downtime, ExperienceIQ equips parents with the tools to customize their home network to fit their evolving needs. Screen time limits, content filters and device prioritization are just the beginning—all accessible through the **WK&T Control app**,

a secure platform designed for real-time household oversight.

If you haven't yet explored these services, we encourage you to learn more. They represent our continued commitment to enhancing the lives of our members and the quality of their internet connections. Visit our YouTube channel, @wkttelecommunications7625, for additional information, follow us on Instagram, @wktcoop, and on Facebook, @wkttelecom, or contact our team directly at **877-954-8748**.

Whether you've been with us for years or just joined the WK&T family, thank you for your trust. We are honored to take another meaningful step forward in our mission to enhance your everyday experience. It's a privilege to protect what matters most—and to support your family as you live life connected. 📶

WK&T CONNECTION

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is your cooperative serving West Kentucky and Northwest Tennessee across nearly 24,000 network connections. The company is dedicated to using technology to keep its members connected through local and long-distance calling, high-speed internet, digital television and beyond.

WK&T is an equal-opportunity employer and provider.

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On the Cover:



Pictures with a princess, hayrides, games and more will all make for a happy Halloween at Pumpkins in the Park. See story on Page 12.

Photo courtesy of Mayfield-Graves County Tourism Commission



SPACE AVAILABLE AT TECH PARK

Looking for a state-of-the-art facility for business or industry? Check out the WK&T Tech Park off U.S. Highway 45, just 3 miles from I-69.

The 23-acre campus is situated conveniently between Mayfield and Paducah and offers access to four major cities, interstates, highways and more. The sprawling campus includes beautiful views, plenty of parking and cutting-edge infrastructure.

For more information, visit wkttechpark.com, or contact Ellen Thomas at 270-856-9982 or ethomas@mywkt.coop.

LOCAL STUDENTS WIN FRS SCHOLARSHIPS

The Foundation for Rural Service recently awarded scholarships to three students in the WK&T service territory.

The FRS Scholarship Program awards one-time scholarships to students from across rural America for their first year of college, university or vocational-technical school. In addition, FRS awards one scholarship to a student entering law school.

Each student is sponsored by an NTCA member company that shares information about the available scholarships in their communities and contributes a portion of the scholarship award. This year, FRS awarded \$160,500 in scholarships to 50 students from rural communities. They range in value from \$2,500 general scholarships up to \$9,500 scholarships for various achievements. Applications and information packets for 2026 scholarships will be available from high school guidance counselors.

The 2025 WK&T-sponsored winners are:



Lucy Baldwin
Hickory, Kentucky
Plans to attend DePaul University

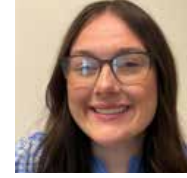


Hannah Huntley
Fancy Farm, Kentucky
Plans to attend Murray State University



Josie Redden
Mayfield, Kentucky
Plans to attend the University of Kentucky

WK&T WELCOMES NEW EMPLOYEES



Gentry Perkins
Atlanta, Missouri
Marketing
Coordinator

What do you do in your spare time?

I love to spend time with my people! I have two nieces and a nephew who always keep me entertained. I also love to read, travel and discover new music and TV shows.

What is your favorite use of technology?

I love that technology allows me to keep in touch with others. Moving away from my hometown means that I often miss my family and friends, but with modern technology, they are always a text or call away!



Preston Bleue
Paducah, Kentucky
Tech Team Intern

What do you do in your spare time?

Hike, read and travel.

What is your favorite use of technology?

The integration of AI.



Kaitlyn Cavin
Mayfield, Kentucky
Tech Team Intern

What do you do in your spare time?

I love to try out new cooking and baking recipes.

What is your favorite use of technology?

Being able to connect with friends and family.



Mapping out your perfect road trip

Story by DREW WOOLLEY

Fall is the perfect time for travel and new experiences with family and friends. And while flying can have its conveniences, most travelers prefer to hit the road when mapping out their next adventure. According to AAA's domestic travel forecast for a recent holiday weekend, 87% of travelers planned to make trips by car.

PREPARE FOR THE ROAD AHEAD

"I usually tend to drive, and most people choose to drive. And the reason for that is, for most families and groups of people, it's the most affordable way to travel," says AAA Texas Communications Manager Doug Shupe. "It's also the most convenient. You can leave when you want to leave and return when you want to. But there definitely needs to be some preparation before taking a long road trip."

Before everyone piles into the car, make sure you're ready for the journey. That includes giving your vehicle a quick inspection, planning a route and having the supplies—and the tunes—to keep everyone happy until you reach your destination.

SAFETY CHECK

Before any lengthy road trip, Doug recommends taking your vehicle for a tuneup at a trusted repair facility. But if you can't find time for that, it's still a good idea to do a few quick checks on your own.





Check your tires to make sure they're properly inflated and in good condition.

That includes the tread. If you can put an upside-down quarter in the grooves of your tires and see the top of George Washington's head, it's probably a good idea to replace them before taking a long trip.

If your vehicle's battery is more than 3 years old, consider having it tested before getting on the road. Vibration can also cause a battery to fail sooner, so check that the terminals are secure and free of corrosion.

Examine your radiator and cooling system to make sure they're in good condition. Check belts and hoses for cracks or fraying that could lead to problems after extended use.

Ensure your wiper blades are in good shape in case you pass through a rainy patch, and have someone help you check that your headlights, taillights and turn signals are all working properly.

PLANNING YOUR ROUTE

One of the best parts of any road trip is mapping out a path, as long as there's a little room for improvisation. Plan ahead and make the most of these tools



that can help you find the right stops along the way.

Know what's coming—Apps like Roadtrippers and GasBuddy can help you pick the best place to make a pit stop. Get suggestions for must-visit restaurants and scenic drives or just scope out the most affordable gas prices so you can make the most of your detours.

Go analog—GPS is an invaluable resource on the road, but it's still smart to have a physical map to orient yourself just in case you lose signal or your battery dies. Maps can even be a fun distraction for kids and give them a hands-on way to follow along with where you are.

Track your itinerary—If you've already set up all your reservations for hotels, restaurants and attractions, TripIt can keep track of it all in one place. The app syncs with your inbox to compile an itinerary, so you don't have to search for each confirmation email, and sends you reminders so you can focus on having fun.

Don't be afraid to rest—If you're driving for multiple days, be realistic about how far you can go before resting for the night. It's better to lean toward too many stops than too few. You can even pull over for a quick 30-minute nap if you're feeling drowsy.

FUN AND GAMES

Hitting the open road also means getting to spend plenty of time with your favorite people. So don't forget



to prepare the food, games and music that will help you make the most of it.

State of play—Road trip games are classic, from the Alphabet Game and I Spy to Two Truths and a Lie and 20 Questions. Make your own fun by taking turns thinking of a movie and describing it in the worst way possible to see who can guess it. Or, learn more about each other by picking a category like songs, books or foods and building your own top-five lists.

Fight the munchies—Stops at hole-in-the-wall restaurants are a must for



any road trip. But someone is bound to get hangry in between meals. Everyone's favorite snacks will vary, but it's hard to go wrong with some trail mix or jerky. You can even pack fruit and rice cakes for healthy options.

The perfect mix—Planning out a playlist that will make everyone happy is a tall task. You want music that will fit the mood and maybe even complement the terrain you're driving through. Fortunately, you don't have to do it alone these days. If everyone shares the same music service, you can make a shared playlist that everyone can contribute to. You can even make a game out of it, guessing who's the secret Swiftie or where all those oldies came from. 📻



Seeing the Forest for the Trees

Carlisle Milling Company puts quality first

Story by DREW WOOLLEY

Brian Ballard, owner of Carlisle Milling Company, has something of an unusual approach to business.

Based in Fancy Farm, the company produces doors, flooring, moldings, tables and other wood products and offers a level of customization that most other milling businesses do not. Brian says the reason he's willing to go beyond what many others in the industry offer is simple. "We're willing to make less money," he says.

"As a business," Brian adds, "you decide whether you want to work for a long time or for a short time and make a lot of money. We've chosen the long run, and we use our money to get to our goal. Our ultimate goal is to take care of the customer and make their dream come alive."

That passion for woodworking goes back to when Brian was 18 and making cabinet doors for Kendor Wood in Mayfield. He was immediately entranced by taking a raw piece of lumber and transforming it.

"It's being able to read a piece of lumber and know that you can make this into a beautiful piece of furniture or a table or a molding or whatever it might be," he says. "To be able to turn that natural product into something beautiful and timeless that will last for generations. I loved the hands-on part of woodworking."

CARLISLE MILLING COMPANY

9119 State Route 408 W., Fancy Farm

270-562-0706

carlislemillingcompany.com

After the recession at the start of the '90s hit Carlisle Milling hard, Brian downsized to a smaller building on his own property and just four employees. But the new business model of focusing on tongue-and-groove work for wall panels made the company more profitable and set the tone for the work he continues to do now.

Even so, the economic intricacies of the industry continue to be a challenge. "The economy in the woodworking business is very unpredictable. I wish I could figure it out," Brian says. "It's a feast or famine type of thing. It can be extremely slow for months while people just aren't building. Then, in one week, I might get more orders than I did in the previous six months."

That stop-and-go pace hasn't scared Brian off, though. With Carlisle Milling now in a stable place, his next goal is to build a sawmill about 10 miles down the road where the company can cut its own timber.

"It's really about being able to provide for our customers without delays or waiting on freight," he says. "We'll be able to take it from the log all the way to the finished product."

A PERFECT CONNECTION

As far as Brian is concerned, none of his company's growth would be possible without the service his business gets from WK&T. Communicating with partners throughout the Southeast, Carlisle Milling takes full advantage of all three fiber lines running into its Fancy Farm facility.

"We have a pretty complex network here. We have remote systems, a central Kentucky location, a Newport location and a Louisiana location," Brian says. "The internet WK&T provides is very fast, so we're very satisfied. We could not do business without it."

That high-speed service also allows his team to use computer-aided design programs without worrying about buffering. But one of Brian's favorite fiber-connected tools is the kiln he uses to dry lumber before placing it in storage.

"We can control it remotely through our phones wherever we might be," he says. "I could be on the other side of the world and still be able to reset the kiln or monitor it. It's a wild thing, and we love it."

Perhaps the WK&T project closest to Brian's heart, though, is the table Carlisle Milling made for the cooperative's office earlier this year.

"We love doing those artistic pieces that require really fine woodworking," he says. "We have some very good craftsmen here who strive for perfection and a level of quality that's above most of the industry. We take pride in every piece we build, and I love seeing them come through here." 📺



While visiting Washington, Brian Ballard checks out a sequoia logged in the 1890s.

OPPOSITE PAGE: With its own sawmill, Carlisle Milling Company will be able to take wood from logs to the finished product.

BRANCHING OUT ON HIS OWN

Brian doesn't recall a specific moment when he set out to build his own business. After four and a half years with Kendor, and several more working in construction, he simply started to pick up jobs on the side. He built a deck here and installed some cabinet doors and windows there. Before he knew it, he had a growing customer base and too much work to consider it a side gig anymore.

"I've been in several different situations with the business. It was bigger at one time, and it was smaller at one time," Brian says. "But we finally found our niche."

While the road to starting his own business was gradual, the jump to launching Carlisle Milling Company was a challenge. At first, Brian was working a second job as a lineman to support his family and pay for the basic tools and equipment he needed for his milling work.

"I started in a 9-foot-wide-by-19-foot-long building that was poured concrete," he says. "And it was leaning."

It wasn't long before business was booming enough that Carlisle Milling operated out of a 57,000-square-foot factory in Cunningham with around 18 employees. The bulk of Brian's business was making hardwood flooring the company shipped to Georgia by the trailer load.

HOW THE WEST WAS HEARD

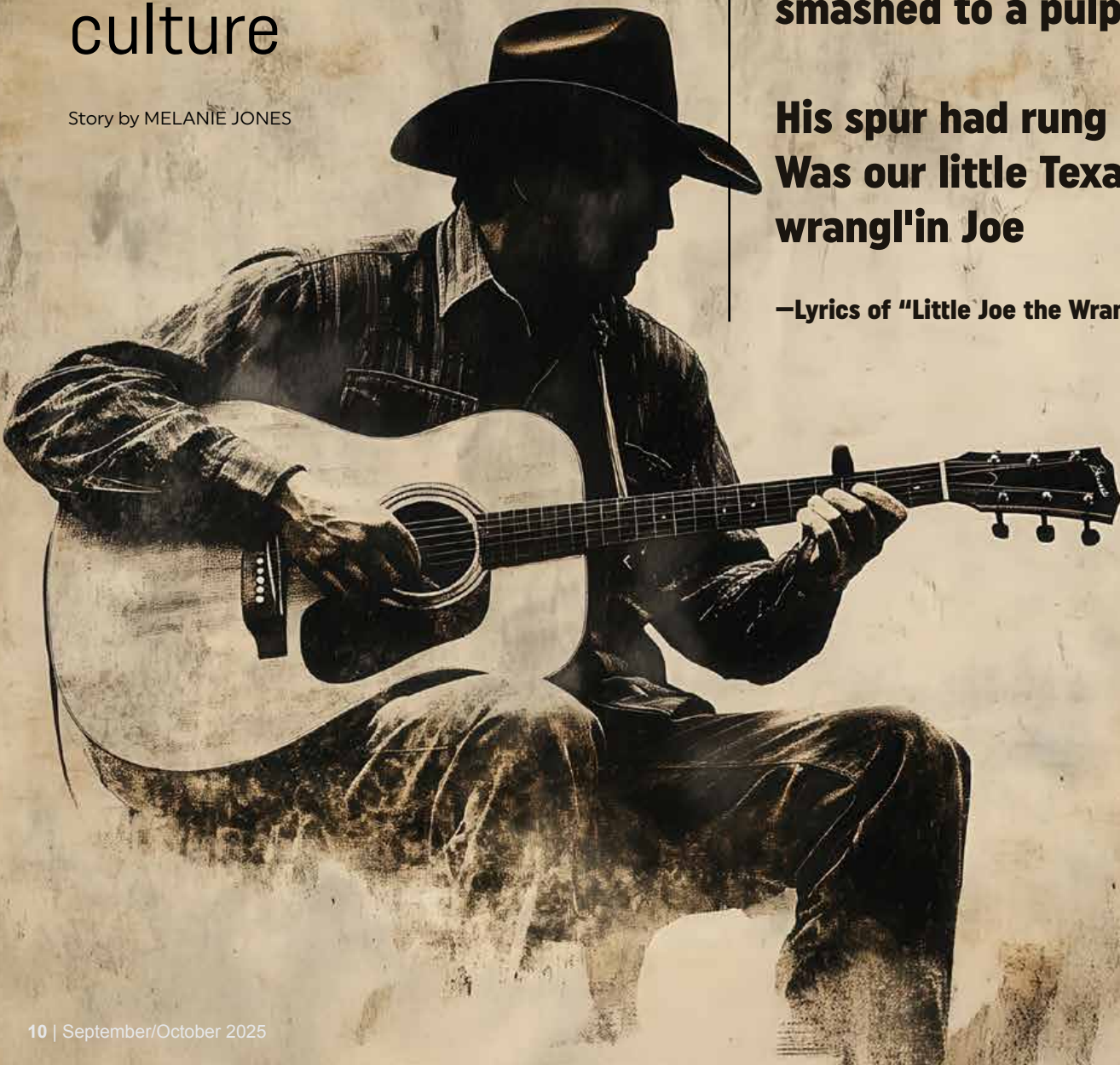
Poet and musician captures cowboy culture

Story by MELANIE JONES

**Next morn'in just
at daybreak
And beneath his horse,
smashed to a pulp**

**His spur had rung his knell
Was our little Texas Faithful,
wrangl'in Joe**

—Lyrics of “Little Joe the Wrangler”





Andy Hedges plays several instruments favored by cowboys, including the banjo.

Andy Hedges, a cowboy poet, musician and podcaster, collects oral histories of the Old West the way rodeo champs collect belt buckles. He's a champion of cowboy culture, and he has the hat to prove it.

"I think there's something about that image that just resonates with people," he says. "They know cowboys represent some of the best of American values—independence, honesty, hard work. And when they hear it, they're hearing real, authentic stories from cowboy culture. They learn the real truth behind the cowboy image."

Cowboy poetry also extends to music, with songs like "Rounded Up in Glory" and "Little Joe the Wrangler." Roy Rogers and Gene Autry brought that style of music to the silver screen, although the Hollywood version is not at the heart of the genre.

Authenticity inspires events across the country, from the Cowpoke Fall Gathering in Loomis, California, to Old West Days in Valentine, Nebraska. Minnesota annually declares a Cowboy Poetry Week, and Andy is returning to Jonesborough, Tennessee, where he performed several times. Cowboy music has even made it to the world-famous Carnegie Hall.

DISCOVERY

Andy, who lives in Lubbock, Texas, is part of a movement that began in 1985, when a group of cowboys met in Elko, Nevada, for the inaugural National Cowboy Poetry Gathering. It's where cowboys swap tales, sing songs of the range and recite poetry that fills lonely days and nights.

What makes a poet a cowboy poet? Andy says his friend Vess Quinlan explains it this way: "He told me there's two ways you can make a deposit in the cowboy poetry bank. One is by being a working cowboy who writes poetry. The other one is to be a non-cowboy who writes poetry that is so good, it becomes accepted by working cowboys. And, of course, it has to be authentic. It has to ring true to those people."

"A lot of people write or recite cowboy poetry or sing the old cowboy songs or write new songs," Andy says. "The truth is a lot

of us, including myself, have never made a living as a cowboy."

Andy has spent years immersing himself in cowboy culture's history, poetry and music. "I try really hard to represent the culture in an authentic way," he says.

He grew up hearing stories of his dad, who worked the rodeo circuit before becoming a Primitive Baptist preacher. He watched old Hollywood Westerns and listened to Western music. "All I really thought I wanted to do was be a cowboy," he says.

But his true obsession with cowboy culture began when he saw an episode of "Austin City Limits" featuring Michael Martin Murphy and friends. Those friends included cowboy poet Waddie Mitchell, cowboy singer Don Edwards and the groups Sons of the San Joaquin and Riders in the Sky. "It just opened that world up to me," Andy says. "I didn't realize there were people who still sang the old songs. I'd never heard cowboy poetry before I heard Waddie on that show."

A self-taught guitarist, young Andy learned some of the old songs. "It was really the beginning of a lifelong obsession with cowboy poetry and cowboy songs," he says.

By the time he could drive, the homeschooled teen was traveling to cowboy gatherings. By 20, he made it to Elko, where he's appeared 17 times. Since recording his album of duets, "Ride On, Cowboy," he and some of the album's guests have appeared on the Grand Ole Opry and practiced, practiced, practiced their way to Carnegie Hall, where they performed for an appreciative audience in March 2024.

The music has an international audience. While travelers come to the United States for gatherings, some performers also toured overseas. Andy even traveled to Turkmenistan as part of a cultural exchange. "The cowboy has always been the folk hero of America," he says. "People identify with that image. You know, when I traveled to Turkmenistan, or just travel overseas not performing, when I wear a cowboy hat, people love that and immediately associate that image with the United States." 🇺🇸

SWAPPING STORIES

Cowboy poet and musician Andy Hedges will be the teller-in-residence at the National Storytelling Center in Jonesborough, Tennessee, Sept. 2-6. Andy has participated in the National Storytelling Festival before.

"It's a really fantastic gathering of all kinds of storytellers from different traditions," he says of the festival. "I was honored to be there representing the cowboy tradition and sharing cowboy poetry with them." As teller-in-residence, he'll perform a concert every day, make media appearances and take part in other community events. For more information on the event, go to storytellingcenter.net.

To learn more about cowboy culture, check out Andy's podcast, "Cowboy Crossroads." You can download episodes at andyhedges.com/cowboy-crossroads.



Pumpkins in the Park Returns

Have a scary good time with WK&T and Graves County

STORY BY DREW WOOLLEY

Grares County is embracing its spooky namesake all month long with Halloween celebrations and fun fall festivities throughout Mayfield. Be sure to check the schedule each week to save the dates for your favorite autumn traditions and discover some haunting new adventures.

PUMPKINS IN THE PARK

WK&T and West Kentucky Rural Electric Cooperative team up to host Pumpkins in the Park each year. The fun-filled event always has something for Halloween fans of all ages, and this year is no different.

This year's event will be held on Saturday, Oct. 11, from noon-3 p.m. at the Mayfield-Graves County Fairgrounds, Highway 121 and North 17th Street in Mayfield.

"Pumpkins in the Park has become a local favorite each year, and the fairgrounds give us plenty of space for all the fun events people look forward to," says Natalie Morgan, marketing and revenue manager at WK&T. "We can't wait to see everyone who comes out."

Get ready for food, music, games and plenty of kid-friendly activities! 🗨️

HAUNTED GRAVES 2025

One night is never enough for Halloween, so Graves County has a month of exciting activities for everyone.

Sept. 27

West Kentucky Paranormal Expo,
Mayfield-Graves County Fairgrounds

Oct. 3-9

City of Mayfield Halloweentown
Hunt

Oct. 10-11

Cartwright Grove Haunted Grove
Festival
Pumpkin Dan's Jack-O'-Lantern Trail, FeatherStone Farm

Oct. 11

Pumpkins in the Park presented by WKRECC & WK&T,
Mayfield-Graves County Fairgrounds
Haunted Harvest, Graves Public Library

Oct. 17-18

Cartwright Grove Haunted Grove Festival
"Heathers" at Purchase Players

Oct. 18

Trick or Treat in the RVs, Youngblood's RV & Outdoor
Community Financial Services Bank A-Maize-ing Farms,
275 Ticket Giveaway
Pumpkin Dan's Jack-O'-Lantern Trail, FeatherStone Farm

Oct. 23

First Kentucky Bank Glow in the Park, Kess Creek Park

Oct. 24-25

Cartwright Grove Haunted Grove Festival
"Heathers" at Purchase Players
Pumpkin Dan's Jack-O'-Lantern Trail, FeatherStone Farm

Oct. 25

First National Bank Glowing Graves Parade

Oct. 31 & Nov. 1

Pumpkin Dan's Jack-O'-Lantern Trail, FeatherStone Farm

Nov. 1

Enduro Derby at Mayfield-Graves County Fairgrounds

All Month Long

Mayfield Afraid Days, Mayfield-Graves County Fairgrounds
Industrial Slaughterhouse
Darnell Pumpkins & Mums
Honey Hill Farms
River Valley AgCredit Bale Trail
Talon Falls Screampark
Talon Falls Adventure Park
A-Maize-Ing Farms
Wooldridge Monuments
Spooky City Night Light Trail



Photos courtesy of Mayfield-Graves County Tourism Commission



You're in Control



Living Connected

Fiber for the speed of life!

Rest easy with new security and lifestyle features from WK&T

When it comes to making that important video call for work, streaming your favorite show at the end of a long day or protecting your devices from dangerous viruses, you want your internet to just work.

That's where ProtectIQ and ExperienceIQ from WK&T come in. Together, they give you the security and control over your home network that let you focus on the important things. Here are just a few ways these powerful tools can help you get the most from your high-speed internet service.

PEACE OF MIND MADE EASY

The best protection is the kind you don't even have to think about. That's exactly what ProtectIQ offers with its array of built-in safety features:

Block threats automatically—Don't know a thing about malware? No problem. ProtectIQ scans all your online traffic for viruses, malicious websites and other intrusions without your lifting a finger.

Stress free—Get alerts only when you need to know about a blocked threat or suspicious activity. No more unnecessary notifications that raise your anxiety levels.

Ready to go—ProtectIQ is already built into your WK&T router. No need to schedule a time-consuming installation, just download the app on your mobile device and start enjoying peace of mind.

WI-FI THAT WORKS FOR YOUR LIFE

ExperienceIQ puts you in control of every aspect of your home's internet, from parental controls to your most important connections.

Clear the way—Whether it's an important video call, a crucial online exam or a high-stakes gaming session, ExperienceIQ lets you set which apps and devices get priority on your network, so you always have a quality signal when you need it.

Set your boundaries—Parental control

settings make it simple to block inappropriate content, set screen time limits and even pause internet access for everyone during family dinner time.

The insight you need—Not sure what's slowing down your connection? Finding the culprit has never been easier. With ExperienceIQ, you can see what devices are online at any given time and how much bandwidth they're using.

For more information about Wi-Fi control options, call 877-954-8748 today.



Adobe Stock photo by Kateryna

**Experiencing
internet issues?
LET US HELP!**

If you're having any problems with your internet, please call us so we can work through service issues together. We are committed to making your connection an outstanding experience.

Fiber-fast internet is the future. And it's here!

WK&T

877-954-8748 | www.mywkt.net

Dinner on a Stick

Kabobs make for easy meals, quick cleanup

Do you ever crave an easy meal with meat and vegetables? Try putting kabobs on the menu. It's a tasty grill-friendly choice, and cleanup is easy.

Begin with a tender cut of meat like top sirloin, which is affordable. Filet also works well. If you'd like, substitute chicken or tofu. Just remember to cut your protein portions to about the same size so they cook evenly. You can add as many chopped veggies as you like.

Begin with a fresh marinade. Homemade chimichurri does double duty as a marinade and seasoning sauce—it works for any protein. Round out your meal with crunchy Asian coleslaw and a fresh apple cake for dessert.

Photography by **Mark Gilliland**
Food Styling by **Rhonda Gilliland**

GRILLED CHIMICHURRI STEAK KABOBS

CHIMICHURRI SAUCE

- 1/2 cup fresh cilantro, packed, leaves and tender stems
- 1/2 cup fresh parsley, packed
- 3 tablespoons fresh oregano or 3 teaspoons dried
- 1 lemon, zested and juiced
- 3-4 cloves of garlic
- 1/2 cup extra-virgin olive oil
- 3 teaspoons red wine vinegar
- 1 teaspoon crushed red pepper
- 1/2 teaspoon kosher salt

Put all ingredients in a food processor

and pulse until blended. Taste and season with salt and pepper as desired.

STEAK KABOBS

- 32 ounces top sirloin, or the protein of your choice, cut into 2-inch cubes
- 36-48 baby potatoes, golden or mini reds
- 2 medium bell peppers, any color, chopped into 2-inch pieces
- 2 small red onions, chopped into 2-inch pieces
- Kosher salt and ground black pepper



CRUNCHY ASIAN COLESLAW

- 2 packages ramen noodles, any flavor
- 2 16-ounce packages shredded coleslaw mix
- 1 cup slivered almonds, toasted
- 5 green onions, chopped
- 1/2 cup sugar
- 1/2 cup vegetable oil
- 1/3 cup rice vinegar

Reserve the flavor packets from the noodles for another use or toss. Crush the

noodles and set aside. Toss together the coleslaw mix, almonds and green onions in a large salad bowl.

Whisk together the sugar, oil and vinegar in a small bowl until mixed. Add the dressing to the coleslaw mixture and toss to coat. Mix in the chopped noodles. Serve immediately. Makes 12 servings.

Note: You may prepare the salad in advance, adding the noodles just before serving so they are crunchy.

FRESH APPLE CAKE

- 1 cup oil
- 2 cups sugar
- 3 eggs
- 2 1/2 cups flour
- 1 teaspoon salt
- 2 teaspoons baking powder
- 1 teaspoon cinnamon
- 1 teaspoon vanilla
- 1 cup pecans or walnuts, chopped
- 3 cups apples, peeled and chopped

CREAM CHEESE FROSTING

- 1 8-ounce package cream cheese, softened
- 16 ounces powdered sugar

- 8 tablespoons butter
- 2 teaspoons vanilla

Measure oil into a large bowl, then whisk in sugar and eggs.

Mix together the flour, salt, baking powder and cinnamon, then add to the creamed mixture, beating well. Add vanilla, then fold in nuts and apples.

Pour mixture into a greased 9-by-13-inch pan. Bake at 350 F for 50 minutes or until cake tests done. Cover with foil if it gets too dark around the edges.

To make frosting: Combine all frosting ingredients and spread over cooled cake.

After reserving some of the chimichurri to use during cooking and for dipping the cooked kabobs, combine the rest of the sauce and the cubed protein in a sealable bag. Set aside to marinate. Meanwhile, soak the skewers in water a minimum of 20 minutes so they don't burn on the grill.

Add potatoes to a large pot, cover with water and 2 teaspoons of salt. Boil for 5-7 minutes or until fork tender. Drain and rinse the potatoes. Let them sit in cold water to cool. Chop veggies and have them ready to slide onto your skewers.

Now it's time to assemble: Using a soaked skewer, put either a potato or piece

of meat on first, so the rest of the veggies don't slide off the end. Then alternate between meat, potatoes and veggies.

Prepare the grill to about 500 F. Once it's ready, place steak kabobs perpendicular to the grill grates. Grill 3 minutes on each side for medium doneness. If you use chicken, cook for 5-7 minutes. Tofu needs to cook about 10 minutes. While cooking, brush the reserved chimichurri on the kabobs.

Remove the kabobs from the grill and let rest for 3-5 minutes. Use the chimichurri as an extra dipping sauce, if desired. 🍴



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