# **Obituaries**

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> Deadline for print publication: Tuesday publication deadlines Monday, 12 pm EST Saturday publication deadlines Thursday, 12 pm EST

# PAYTON FOSTER ADAMS III AND EDITH (EDIE) JONES ADAMS

A Celebration of Life Service was held on May 25, 2025 at Lake Junaluska, NC. for Payton Foster Adams III and Edith (Edie) Jones Adams. Edie passed June 14, 2018 with Payton passing February 24, 2025. Payton was born in Stanford, Kentucky December 8, 1930 to Hazel G. Redfearn and Rev



Payton Foster Adams III and Edith (Edie) Jones Adams

Payton Foster Adams II. As the son of a Methodist minister, Payton attended school in several towns before moving to Winchester, KY in 1944 following his father's death. He graduated from Winchester High School, attended Kentucky Wesleyan College and graduated from the University of Kentucky in 1953. Following graduation, he was drafted into the Air Force and became a Flight Instructor based in Greenville, MS. While in the service he married Edith Ollie Jones from Shubuta, MS in 1955. While in Greenville, their daughter, Karen, was born in 1957. When his military service ended, he was employed by Peninsula Telephone in Tampa, Fl., which later became part of General Telephone and Electronics Corporation. They made their home in Tampa where their second daughter, Lyn, was born in February, 1960. During his time with GTE, promotions moved the family to Normal, IL, Lexington, KY, Stamford, CT, Durham, NC, and lastly back to St. Petersburg. Payton was active in community service in all locations and remained invested in participating in the academic sector as a Board member of Kentucky Wesleyan College and Eckerd College, Florida. Retiring in 1991from GTE, he and Edith built a vacation home at Lake Junaluska, NC. making it their permanent home in 2015. During retirement, Payton was introduced to a non-profit organization in Florida- "Clothes to Kids,, and learning of the need in NC, successfully started the Haywood County, NC. "Clothes to Kids" which serves to provide school clothing for children in need. Edith was born in Shubuta, MS. September 9, 1929 to Ollie Cooper and Sam Jones. She attended school in Shubuta and graduated from Mississippi State College for Women in 1951. She was employed as a Hostess for the G.M.& O. Railroad riding the Memphis to St. Louis line before her marriage. Faith was an important part of the life of Edie and Payton and were active members of United Methodist churches wherever they lived. At the time of his death Payton was a member of the First United Methodist Church in Waynesville NC. Payton and Edith are survived by their daughters, Karen Carter (Chip), and Lyn Morris (Stephen); grandsons Taylor Harless (Michelle Smiley), and Jordan Harless (Veronica); great- grandchildren Frances, Mark, and Lisa Harless; Payton's sister, Juliette Adams Hawk, nephew David Hawk, and niece Susan Hawk. Inurnment was at the Memorial Chapel Columbarium at Lake Junaluska, NC. Payton Foster Adams III and Edith Jones Adams.

## WILLIAM CASSELL "BILL" MCCORD

William Cassell "Bill" McCord, 75, son of the late Joe & Mary Frances Cassell McCord, passed away at his home, Saturday, July 12, 2025. Bill was employed at Rockwell International and ESystems. He was also a volunteer coach starting at the age of 17 for Clark County football then coach of Little League Rams Football Team, coached Civitan Basketball for 45 years and umpired softball for many years. Bill is survived by his long time companion Kimberly Perry, sister JoQuetta (Demetrius) Wingate, children Kevin & Casey McCord, Ashley (Todd) Rogers, Ryan McCord, Elizabeth Tincher, and Chad Rankin. Grandchilden Alix McCord, Bradley & Jordan Rogers, Kensington & Collin Tincher; brother- in- law Bobby Watts and sister- inlaw Sheila McCord. He was preceded in death by his sister Pam McCord Watts, & brothers Joe B McCord, Jr. and Charlie McCord. As per his wishes, Bill will be cremated and donations can be made at Stock Yards Bank for the care and therapy needs of Bradley & Jordan Rogers. A Celebration of Life will be on Thursday, July 17 at 5:00 pm with visitation from 3-5 at Rolan G. Taylor Funeral Home.



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William Cassell "Bill" McCord

# What's happening at the Library

#### **BY JAMES GARDNER** Clark County Public Library

race yourselves, everyone. I'm going to be talking about food again. Specifically macaroni and cheese because National Mac and Cheese Day was on July 14th

It feels to me like I write a lot about food because I've been doing this newsletter for a while now and there seems to be quite a few of them where the subject is food. The first reason is that I love food. I like to cook (and I'm actually getting to the point where I don't belong on the Food Network show "Worst Cooks in America"). What I really love to do is eat food, and I don't necessarily mean stuffing my face mindlessly. To clarify, I like eating food when the act of eating is an experience, even though I don't always practice it.

I must admit that I have mindlessly stuffed my face (particularly during times of stress) and it's frankly not a habit I'm particularly proud of. Any amount and combination of chips, puffs, or popcorn can disappear down my gullet if I'm not careful. But the eating I truly savor is where I'm able to take my time. Take for example, mac and cheese, the actual subject of this newsletter. Eating mac and cheese can be an experience when one is mindful of the experience, savoring not only the smell of the freshly made mac and cheese but the taste. Putting the mac and cheese in your mouth and feeling the creamy cheese and soft noodles practically melt in your mouth. If vou're salivating as you read this, that means that not only can I write some decent description but that you have your own experiences with mac n' cheese from which you're drawing. And this leads

me to the other part I like on your boiled macaroni challenge my burgeoning about eating: savoring the memories and experiences the food evokes.

Maybe you're reading this and there's an image in your mind of a certain tall, blue box where the cheese comes in a powder but becomes cheesy goodness when milk and butter are added. Perhaps that blue box was your favorite because it was the staple of many family dinners. It might also be one of your favorite go-tos when you were single and didn't want to spend a lot of much-needed money on dinner. Perhaps your mind is conjuring the yellow box containing shell macaroni and a packet of cheese that needed to be cut with scissors so you could squeeze the cheese

like toothpaste. I have experienced both of these because my mom used the yellow box for Sunday dinner and I've used the blue box because my family and I didn't always have the means to have elaborate dinners. I remember the tastes and textures of these mac n' cheese varieties because they remind me of warm family dinners and time spent with loved ones.

However, I have only rarely eaten the mac n' cheese that is baked in a pan, the kind where you have to shred the kinds of comical disasters. cheese yourself because pre-shredded cheese has chemicals that affect how it melts. I would like to one day back this dish because not only do I want to can share.

cooking skills but I'd like to hopefully make some new memories with my family, even if those memories start with Daddy nearly starting a house fire or leaving something baked on a dish that has the color of Cheetos and the consistency of concrete. Fortunately, the library's collection has books like "Melt: the Art of Macaroni and Cheese"(641.822 Stia) and "Macaroni and Cheese: 52 Recipes, From Simple to Sublime"(641.8 Schw) that will steer me away from making those And here's hoping, should you cook mac n' cheese for yourself or for loved ones, that you are able to make food (and memories) you



## UNITED STATES DEPARTMENT OF AGRICULTURE Farm Service Agency NOTICE OF SALE

#### To beginning farmers and Socially Disadvantaged applicants

The United States Department of Agriculture acting through Farm Service Agency is selling the following described property "as is": 68.09 acres located at 1259 Pickshein Road in Bath County. The legal description is available for inspection at Farm Service Agency, 502 Wilmont Drive, Mt. Sterling, KY 40353.

The Government reserves the right to cancel the sale at any time during the sale process and reserves the right to reject any or all applications or bids.

The minimum acceptable price is \$250,000.00.

Financing may be available through Farm Service Agency to eligible applicants. Applications may be obtained from Farm Service Agency.

The deadline for submitting applications will be, August 18, 2025.

The property is being offered for sale to those individuals whom the Farm Service Agency (FSA) considers qualified beginning and/or socially disadvantaged farmers or ranchers, and prevailing claimants in the civil action Pigford vs. Vilsack. Prevailing claimants who have not already used their right to their one-time priority consideration and who are qualified beginning and/ or socially disadvantaged farmers or ranchers, will be given first priority consideration in the purchase of this property. If more than one beginning and / or socially disadvantaged farmer or rancher or more than one of a combination of both who are prevailing Pigford I claimants exercising their one-time right to priority consideration, submit an application, priority within this group will be determined by lottery. Qualified beginning and socially disadvantaged farmers or ranchers must be in need of FSA credit assistance either in the form of direct FSA financing or an FSA guaranteed loan. For other requirements and information on how to qualify as a beginning and / or socially disadvantaged farmer or rancher, you may contact your local FSA office at 502 Wilmont Drive, Mt. Sterling, KY 40353; or by phone 859-498-5487.

Hospice East expresses its gratitude to The Sons of Amvets Post 67 in Clay City and The Kentucky Peacemakers for their charitable contribution. This donation enables Hospice East to fulfill its mission of providing compassionate hospice care to Clark and Powell Counties. Pictured below are Gary Hall, John Reffitt, Greg Crabtree, and Debbie Jones.



Palliative Care Partners ving Clark, Powell & Montgomery Counties

Learn more about us online www.hospiceeast.com or call 859-744-9866.

We appreciate the opportunity to provide quality of life to those we serve.

#### AXYDLBAAXR is LONGFELLOW

One letter stands for another. In this sample, A is used for the three L's, X for the two O's, etc. Single letters, apostrophes, the length and formation of the words apostrophes, the length and formation of the words apostrophes, the length and formation of the words

One letter stands for another. In this sample, A is used

AXYDLBAAXR

is LONGFELLOW

AXYDLBAAXR is LONGFELLOW

One letter stands for another. In this sample, A is used for the three L's, X for the two O's, etc. Single letters, for the three L's, X for the two O's, etc. Single letters, are all hints. Each day the code letters are different. are all hints. Each day the code letters are different. are all hints. Each day the code letters are different.

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