

Hepatitis C training planned in Danville

By Josely Labarrere
Advocate Messenger

DANVILLE, Ky. — Health care professionals from across Kentucky will have an opportunity to learn more about hepatitis C prevention, treatment and patient care during an upcoming training session in Danville.

The Kentucky Hepatitis Academic Mentorship Program, or KHAMP, will host an in-person training on Friday, Aug. 28, at the Old Carnegie’s Evans Lively Room in Danville. The program is scheduled from 8 a.m. to 4 p.m. EDT.

According to event information, the daylong session will focus on hepatitis C education

while providing practical instruction through case-based learning. Organizers say the training is intended to help participants strengthen their understanding of prevention strategies, treatment options and patient care while offering opportunities to collaborate with health care providers and community partners from around the state.

The training is presented through the Kentucky Rural Health Association’s Kentucky Hepatitis Academic Mentorship Program. Continuing education credit has been approved through the Southern Kentucky Area Health Education Center, with

participants required to attend the full session to receive credit.

Registration for the event is \$50, and interested participants may register through the Kentucky Rural Health Association’s website.

The Boyle County Health Department is partnering with Centre College’s Office of Undergraduate Research to host the training. Organizers say the program is part of an ongoing effort to improve the health of rural Kentuckians by expanding access to education and strengthening collaboration among health care professionals.

Beshear announces major upgrades for Pine Mountain State Resort Park

By Tom Latek
Kentucky Today

FRANKFORT - Gov. Andy Beshear has announced that Pine Mountain State Resort Park will receive \$6.9 million in hospitality upgrades starting next Spring, to enhance the visitor experience and attract new travelers.

“People travel from all over to experience all that Pine Mountain State Resort Park has to offer,” Beshear said. “These improvements will make every visit better for the Kentucky families that know and love this park,

and the out-of-state travelers fueling the record-breaking tourism Kentucky has seen over the past few years.”

In April 2027, the lodge rooms will undergo updates, including new finishes, flooring, bathrooms and mini fridges. The restaurant, lobby and convention center meeting rooms will also receive improvements. While renovations are underway, guests can still enjoy hiking trails, miniature golf, amphitheater, golf course, playground and pool. Cottages will remain available to book while the park is under construction.

Kentucky State Parks Interim Commissioner Mark Kellen stated, “Pine Mountain has welcomed generations of visitors, and these upgrades will guarantee that the park will be here for generations to come. These upgrades will preserve the park’s historic charm while adding the modern amenities today’s traveler expects.”

Beshear recently announced that Kentucky State Parks generated \$1.1 billion in economic impact in 2024, supporting 8,600 jobs and helping fuel economic growth across the state.

Kentucky joins multistate recall outbreak linked to Mexican produce

By Tom Latek
Kentucky Today

FRANKFORT – Kentucky remains part of two multi-state recalls of produce grown in Mexico and used at restaurants in the U.S., which have led to outbreaks of Cyclospora and Salmonella.

According to the federal Food and Drug Administration (FDA) and the Centers for Disease Control and Prevention (CDC), the multistate outbreak of Cyclospora infections linked to iceberg lettuce sourced from central Mexico and recalled by Taylor Farms de Mexico has now seen cases appear in 15 states. The latest case count has grown to 6,358 with 278 hospitalizations nationwide, along with two deaths in Michigan, both of whom health officials say had underlying health conditions. Kentucky has reported 265 confirmed Cyclospora cases, but the number of hospitalizations has not been released.

Due to additional interview data, the outbreak includes people who reported exposure to Taco Bell or recalled Taylor Farms de Mexico iceberg lettuce. Many of these illnesses began before the Taylor



FDA headquarters. Photo courtesy of FDA.

Farms de Mexico iceberg lettuce recall on July 17. states. Six states were added since the last update: Arkansas, Iowa, Missouri, Nebraska, New Hampshire, and North Carolina. Kentucky was among the first states included in the first health advisory.

The second health advisory from the FDA and CDC covers Salmonella Javiana infections linked to jalapeño peppers from Sinaloa, Mexico, and distributed by Coast Citrus Distributors to distributors and food service companies, including Mexican-style restaurants in the U.S. That includes Chipotle Mexican Grill and QDOBA.

The Salmonella outbreak has been detected in 27 states, with a total of 345 cases, including one in Kentucky. 36 people have been hospitalized with no deaths reported.

Chipotle switched its jalapeño supplier for stores beginning on

July 20. QDOBA stopped the use of jalapeños in their stores on July 28, and all QDOBA restaurants are no longer serving jalapeños. Given their actions to remove the affected products from their stores, the FDA does not consider there to be a current ongoing risk from these establishments to consumers in this outbreak.

The FDA says illness usually occurs within 12 to 72 hours after eating food that is contaminated with Salmonella, and the symptoms usually last four to seven days. Symptoms include diarrhea, fever, and abdominal cramps. Children younger than five, the elderly, and people with weakened immune systems are more likely to have severe infections.

Anyone who gets ill from eating the affected produce should consult a health care professional.

EVENT

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event organizers. She says that the committee modeled the Author Hop after Danville’s successful bi-annual Gallery Hop for artists. “Everyone loves the Gallery Hop, with the opportunity to chat face-to-face with artists,” she says. “We thought the same would be true for authors! It’s exciting to meet the person behind the story.”

The event ‘footprint’ stretches from the Art Center of the Bluegrass to Mystical Bluegrass on 2nd

street, keeping all participants within easy walking distance – and within the downtown Entertainment District. Downtown restaurants and bars will be offering drink specials throughout the evening, allowing event guests to ‘sip and stroll’ while they browse and shop. A full listing of participating authors and locations, along with an interactive Google map, can be found online at www.plaidelephantbooks.com/authorhop.

The goal of the Author Hop is to support authors while also supporting

small businesses in downtown Danville. Cheyenne Abbott, owner of Mystical Bluegrass, is one of the event coordinators. She says this type of event, which encourages people to visit multiple downtown stores, can be a great driver of new business for stores. “Every event isn’t going to bring me business on the spot every time, but people return once they learn what my shop actually offers. It is extremely helpful to get people in the door.” This event is being organized to align with Danville’s popular Third Thursday event, which

includes evening shopping hours at downtown stores, live music, and a Main Street farmers market.

Participating authors include:

- Parris Bowman (children’s picture book) - The Hub Coffee Shop
- Brooke Brown (thriller/horror) - Obscure Market
- Beth Dotson Brown (literary fiction) - CAMP
- William F. Carman (outdoor) - The Hub Coffee Shop
- Jennifer Chambers (children’s picture books) - The Hub Coffee Shop
- Sarah Cress (children’s picture books) - Art Center

of the Bluegrass

- Normandi Ellis (Egyptology and spiritual nonfiction) - Mystical Bluegrass
- Carol June Franks (children’s picture books) - Freddy’s Ice Cream
- Chris Gaskin (thriller/wilderness survival) - Cerci on Main
- Eric Grate (literary fiction) - The Hub Coffee Shop
- Susan Howell (cozy mystery) - Maple Tree Gallery
- Tina Jackson (memoir) - West’s Wing
- Cortni Marie (urban vampires) - The Waffle Stop

- Judy Mercer (children’s picture book) - Plaid Elephant Books
- Sandra Rippetoe (children’s picture books) - Art Center of the Bluegrass
- Kayla Robinson (dark vampire fantasy) - Mystical Bluegrass
- Mollie P. Sawyer (children’s picture book) - Art Center of the Bluegrass
- Jan Schiffer (memoir) - West’s Wing
- Trulee Thompson (YA fantasy) - The Waffle Stop
- Cyndi Wrenn (contemporary romance/suspense) - Maple Tree Gallery

THREE

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Leahey, a 2021 Centre graduate, is serving as a law clerk for Judge Amy St. Eve of the U.S. Court of Appeals for the Seventh Circuit, which hears cases from Illinois, Indiana and Wisconsin. Her responsibilities include reviewing legal briefs, researching prior decisions and providing recommendations before cases are decided.

In the release, Leahey said working alongside an experienced federal judge has provided valuable insight into the judicial process while reinforcing the value of the broad education she received at Centre.

She graduated with

majors in environmental studies and international studies before earning a master’s degree from the University of Manchester in England and later attending the Indiana University Maurer School of Law. Leahey credited Centre’s liberal arts curriculum with preparing her to approach unfamiliar legal issues with curiosity and adaptability.

Perryman, a member of Centre’s Class of 2020, currently serves as a law clerk for a federal district judge in Baltimore. According to the release, he will next clerk for Judge Stephanie Davis of the U.S. Court of Appeals for the Sixth Circuit, whose jurisdiction includes Kentucky, Tennessee, Ohio and Michigan.

Perryman said Centre’s

small class sizes and close relationships with faculty helped prepare him for law school and his legal career.

“Clerking is awesome for a lot of reasons, but one of the most important is that you get to do this really important service to your country,” Perryman said in the release.

Weston Brown, a 2023 graduate and recent Columbia Law School graduate, has already lined up clerkships through 2029. The college said Brown will first work in appellate litigation at a Washington, D.C., law firm before clerking for Judge J. Harvie Wilkinson III of the U.S. Court of Appeals for the Fourth Circuit beginning in 2027. He is then scheduled to clerk for U.S. Magistrate

Judge Stephanie A. Gallagher in the District of Maryland in 2028.

Brown credited internship opportunities and relationships with Centre alumni for helping him reach the milestone. During his undergraduate years, he interned with Bergeron while Bergeron served on Ohio’s First District Court of Appeals and later worked with U.S. District Judge Benjamin Beaton, a 2003 Centre graduate.

According to the release, Bergeron said he looks forward to watching each alumnus build on the experience, noting that federal clerkships often serve as launching points for distinguished careers in law, government and public service.

DANVILLE

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specifications are available through Palmer Engineering in Winchester for contractors preparing bids.

The city does not plan to hold a pre-bid conference before proposals are due. The bid notice states that contractors, as well as Disadvantaged Business Enterprise subcontractors, must be prequalified by the Kentucky Transportation Cabinet and hold a valid Certificate of Eligibility before bids are opened. The project carries a DBE participation goal of 0%, while other subcontractors must also meet state prequalification requirements

before entering into subcontracts.

The project is subject to prevailing wage requirements. Each proposal must include a bid bond equal to 5% of the submitted amount, and the contractor selected for the project will be required to furnish payment and performance bonds covering the full value of the contract before construction begins.

The bid notice also states that the City of Danville reserves the right to reject any or all proposals and to award the contract to the lowest responsive and responsible bidder. Once bids are opened, contractors will be required to honor their proposals for 60 days.