

LIHEAP accepting summer cooling applications

SUBMITTED

Now through Sept. 11, the Low-Income Home Energy Assistance Program (LIHEAP) Summer Subsidy Cooling Component will accept applications on a first-come, first-served basis, or until funds are depleted, for a one-time electric benefit. Interested households should contact the Community Action Agency

serving their county of residence to determine eligibility and complete the application process. Households must meet eligibility requirements, including household income of up to and including 150 percent of the Federal Poverty Guidelines to receive benefits. Benefits are paid directly to the household's electric vendor. Households may call

800-456-3452 or visit www.capky.org/network to locate the office serving their county. All applicants are required to provide the following documentation at the time of application:

- Proof of Social Security Number or Permanent Resident Card (Green Card) for each member of the household.
- Proof of income for

all household members from the preceding month.

- Most current electric bill, a statement from your landlord if electric is included in your rent, or a statement from the utility company if you participate in a Pre-Pay Electric Program.
- The account number and name on the account for main heating fuel sources and electric

bill. LIHEAP Summer Subsidy does not require a disconnect notice, a past due bill, or eviction notice. The Subsidy benefit may be applied as a credit to the household's account. Assistance received during previous LIHEAP components does not affect household eligibility. Community Action Kentucky

administers the Low-Income Home Energy Assistance Program (LIHEAP) in partnership with the Kentucky Cabinet for Health and Family Services, which receives funding as a pass-through block grant from the U.S. Department of Health and Human Services. For more information about LIHEAP, including contact information for all local Community Action agencies, please visit the Community Action Kentucky website at www.CAPKY.org.

Purslane turns out to be a tasty weed

I have been using purslane in salads and soups for years now, so when it started to thrive in the kitchen garden, I made an effort to tend to it along with the other herbs it grew alongside. When high summer arrives purslane really kicks in because it loves the heat. I no longer consider purslane a noxious weed but regard it for its culinary virtue. In fact, culinary magazines and even the New York Times food editor is giving a nod to tasty weed, or should we say herb? Author Nancy Gift describes purslane



JENEEN WICHE

(Portulaca oleracea) as a "flat-growing plant with succulent, thick leaves, usually roughly an inch long and a thick stem. It grows best in dry places (sand, gravel) but also grows in gardens. Purslane leaves are deep green, slightly shiny, with small whitish hairs underneath, and the leaf edges and stems often have a purplish or reddish cast". It has a jade-like appearance for a weed. In Nancy's book, Good Weed, Bad Weed, she definitely represents the good side of the piquant-tasting green. Consider giving it a try.

I found a few recipes that complement the flavor of purslane which I can best describe as sour-piquant. Any variation on the theme will work so don't bother sticking to the recipes exactly. You can also just add a few of its leaves to any leafy green salad. One friend adds it to his homemade salsa; it is a perfect complement! But everyone's favorite is purslane potato salad: boil 3 or 4 medium potatoes (about 10 minutes) and let cool in a large shallow bowl, cut into desired pieces. Combine ½ cup of olive oil, 3 tablespoons of red wine vinegar and a pinch of salt for your dressing. On top of the potatoes layer rough cut tomatoes, cucumbers,

onion and pepper, purslane, and chopped mint (more or less as you desire of anything). Drizzle the dressing, salt and pepper to taste and toss gently. One time I also added a few dollops of ricotta cheese which gave the salad a slightly creamy texture. You could use yogurt, labneh or sour cream, too. One of the ways I sell this salad to my guests is bragging on the nutrient values of purslane; it is high in omega-3 fatty acids, vitamin C, beta carotene, magnesium and potassium; so, therefore good for blood pressure and cholesterol. Why are we not eating more of this! The next recipe was a simple tomato, cucumber,

purslane, basil and yogurt salad. Think about marinated cucumbers with a yogurt base instead of vinegar and a few more ingredients. Season it as you wish. Tonight, I am trying out the New York Times "Tomato and peach salad with whipped goat cheese" that includes a garnish of purslane with the dressing. I would say that purslane has arrived, give it a try! Purslane is an annual and will be knocked back by the first frost so before this happens, I will gather what I can find and make a fall gumbo. When purslane is cooked in a broth it actually acts as a thickening agent (similar to okra). This recipe came via

Esther Heizer in Clarksville, Indiana to my father many years ago. Saute ½ cup chopped onion in about a tablespoon of butter; blend in about a tablespoon flour, add 1 cup of chopped tomatoes, 2 cups (or more) stock, about ½ pound cubed fish or chicken (or keep it vegetarian and add more vegetables), 2 cups purslane and a handful of chopped fresh basil. Let it all simmer until meat and vegetables are tender. I have also heard that purslane is a good flavor compliment to pork and lamb so this will be on the fall menu, as well, anyone have any recipe ideas there?

Some submitted photos of the Spencer County Fair



Submitted by Elizabeth Yates Bramer



Submitted by Bethany Cox Snider



Submitted by Jeff and Michelle Brewer
WYATT BREWER AFTER HE RODE A BULL FOR THE FIRST TIME



Submitted by Tiffany Ann Martin



Reese Hubbuch entered some of her photography in the Spencer County Fair this year, a series of photos she took at a football camp at UK, and one of her submissions was selected to be featured at the KY State Fair.



LEGAL NOTICE

ADVERTISEMENT FOR BIDS

1. **INVITATION:** Sealed bids for the construction of the following **FENCING (4 SITES)** will be received by the **City of Taylorsville, 70 Taylorsville Road, Taylorsville, KY 40071**, until **11:00 AM**, local time **August 14, 2026** for furnishing labor and/or materials (as specified) and performing all work as set forth by this advertisement, specifications, and/or the drawings prepared by **Sisler-Maggard Engineering, PLLC, 220 East Reynolds Road, Suite A3, Lexington, Kentucky 40517**. Bids will be publicly opened and read at above time.

2. **PROJECT DESCRIPTION:** The project includes but is not limited to the following:
FENCING
a) 330 L.F. 8' Shadow Box Wood Fence (Treated Pine)
b) 663 L.F. 7' Chain Link Fence w/12" Barb
c) 1 EA. 14' Cantilever Gate
d) 2 EA. 4'-6" Swing Gates

3. **OBTAINING PLANS* SPECIFICATIONS AND BID DOCUMENTS:**
Contract documents may be reviewed at the following locations:
Sisler Maggard Engineering, PLLC
220 East Reynolds Road, Suite A3
Lexington, Kentucky 40517
(859) 271-2978
City of Taylorsville
70 Taylorsville Road
Taylorsville, Kentucky 40071
(502) 477-3235

Builder's Exchange
2300 Meadow Lane
Louisville, Ky. 40218-1336
(502) 459-9800

A **non-refundable** deposit will be required for **each** set of documents as follows:
FENCING \$100.00
Deposit includes standard UPS shipping. Partial sets of plans or specifications will **not** be issued.

Contract Documents may be reviewed AND obtained at the following locations:
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Lexington, Kentucky 40517
(859) 271-2978
Builder's Exchange
2300 Meadow Lane
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(502) 459-9800

4. **METHOD OF RECEIVING BIDS:** Bids will be submitted in the manner and subject to the conditions as set forth and described in the Instructions to Bidders and Contract Documents.
5. **METHOD OF AWARD AND RIGHT TO REJECT:** The Contract will be awarded by the Owner to the low responsive, responsible, best and qualified Bidder. Owner reserves the right to reject any and all bids and to waive all informalities and/or technicalities should it be in the best interest of the Owner.
6. **BID WITHDRAWAL:** No Bidder may withdraw his bid for a period of (30) thirty calendar days after receipt of bids. Errors and omissions will not be the cause for withdrawal of bid without forfeit of bid bond. Bids may be withdrawn in person prior to the closing time for receipt of bids.
7. **FUNDING:** This project is being funded by the City of Taylorsville.
8. **WAGE RATES:** State and Federal wage rates WILL NOT apply to this project.
9. **BID SECURITY:** Not required.
10. **GENERAL REQUIREMENTS:** Plan Holders are requested to provide an e-mail address with their purchase of plans if they wish to receive addenda and other information electronically.

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By: Karen Spencer, Mayor

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