

OPINION

New World screwworm

Having just attended the Beef Improvement Federations annual symposium in Amarillo, Texas, I'm walking away armed with a wealth of topics to discuss in news columns this summer. Additionally, the USDA just put out updated information on response to this threat on our southern border, so it seems timely to discuss New World screwworm today. Texas is definitely on high alert!



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So why all the attention for a pest that has been eradicated from the United States since the 1960s? Populations of NWS have recently been migrating northward in Mexico, coming within 700 miles of the U.S. southern boarder causing alarm for beef producers in boarder states and suspension of imports of livestock from Mexico into the United States since May. Trade disruption with a major partner in Mexico and the potential for this pest to reestablish in the states has created the renewed focus on this insect.

wound will become larger and deeper as more and more eggs hatch and larvae feed on the living tissue. This results in serious and often deadly damage to livestock, wildlife, pets, and in rare cases, humans if left undetected and untreated.

NWS has been successfully controlled through the release of sterile males, known as the sterile insect technique. This approach, along with regular active surveillance and livestock inspections, has been very successful in controlling populations.

worm

5. Innovate to eradication

While this is not a current, direct threat to livestock, pets, and wildlife in Kansas, it is important to educate everyone about this risk and keep a watch for signs of infestation. The last time this pest was found close to the mainland was in the Florida Keys. It was believed to have been transported there on a pet, so vigilance around travel into Central and South American countries is paramount.

USDA's recent \$21 million expenditure went toward renovating an existing fruit fly production facility in Metapa, Mexico, which will provide an additional 60-100 million sterile flies a week to stop the spread, on top of the over 100 million already produced in Panama. This will result in at least 160 million flies per week.

Texas A&M AgriLife Extension has a good website dedicated to this topic: agrifilextension.tamu.edu/new-world-screwworm/. The USDA site is: aphis.usda.gov/livestock-poultry-disease/cattle/ticks/screwworm.

The New World screwworm (*Cochliomyia hominivorax*) is a parasitic fly native to the Western Hemisphere. It lays eggs in the living tissue of fresh wounds in warm-blooded animals. The name screwworm refers to the feeding behavior exhibited by the maggots as they burrow (screw) into the wound.

U.S. Secretary of Agriculture Brooke Rollins just announced the launch of an \$8.5 million sterile New World screwworm fly dispersal facility in South Texas and rolled out a five-pronged plan to enhance USDA's current strong ability to detect, control, and eliminate this pest. Complete details can be found on the USDA website, but the essence of the plan is as follows.

PUBLIC NOTICE

(Published in The Oskaloosa Independent June 26, July 3 and 10, 2025)3t

IN THE DISTRICT COURT OF JEFFERSON COUNTY, KANSAS

CIVIL DEPARTMENT

Freedom Mortgage Corporation)
 Plaintiff,)
 vs.)
 Travis L. Hansen,)
 Jane Doe, John Doe,)
 Commerce Bank,)
 Kansas Department)
 for Children and Families,)
 and Kansas Department)
 of Labor, et al.,)
 Defendants)

Case No. JF-2025-CV-000046

Using precautions with summer heat

by Cindy Williams
 Meadowlark Extension Agent

Summer's hottest days are here with a heat advisory being issued this week. Welcome to summer where hot weather is the name of the game. Many occupations must work outside, including gardeners, farmers, ranches, lifeguards, road construction, and many more. Here are some tips to help you if you need to be out during these hot summer days.

1. Stop the pest from spreading in Mexico and ensure full partners in eradication
2. Protect the U.S. border at all costs
3. Maximize readiness
4. Take the fight to the screw-

PUBLIC NOTICE

(Published in The Oskaloosa Independent June 26, July 3 and 10, 2025)3t

STATE OF WISCONSIN
 CIRCUIT COURT
 OCONTO COUNTY

Capital Credit Union
 Plaintiff,
 v.
 Eric J. Joppe
 XYZ Unknown Defendant,
 Defendants.

Case No. 25CV73
 Code No. 30301

NOTICE OF SUIT

STATE OF KANSAS to the above named Defendants and The Unknown Heirs, executors, devisees, trustees, creditors, and assigns of any deceased defendants; the unknown spouses of any defendants; the unknown officers, successors, trustees, creditors and assigns of any defendants that are or were partners or in partnership; and the unknown guardians, conservators and trustees of any defendants that are minors or are under any legal disability and all other person who are or may be concerned:

You are hereby notified that a Petition has been filed in the District Court of Jefferson County, Kansas by Freedom Mortgage Corporation, praying to foreclose a mortgage on the following described real estate:

Wear lightweight, long-sleeved, light-colored clothing. Or a cooling vest and take short, frequent breaks in a shaded or cool area to stay cool while working outside. Technical cooling vests are essentially like wearing air conditioning. These cooling vests use specialized fabric and fibers to circulate cooking products to keep body temperatures low during hot days.

PUBLICATION SUMMONS

THE STATE OF WISCONSIN
 TO each person named above as a Defendant:

YOU ARE HEREBY NOTIFIED that the Plaintiff named above has filed a lawsuit or other legal action against you. The Complaint, which is attached, states the nature and basis for the legal action.

Within 40 days after June 26, 2025, of receiving this Summons, you must respond with a written Answer, as that term is used in Chapter 802 of the Wisconsin Statutes, to the Complaint. The Court may reject or disregard an Answer that does not follow the requirements of the statutes. The Answer must be sent or delivered to the Court, whose address is Clerk of Circuit Court, Oconto County Courthouse, 301 Washington St., Oconto, WI 54153-1621, and to Plaintiff's attorney, whose mailing address is PO Box 1473, Wausau, Wisconsin 54402-1473. You may have an attorney help or represent you.

If you do not provide a proper Answer within 40 days after June 26, 2025, the Court may grant Judgment against you for the award of money or other legal action requested in the Complaint, and you may lose your right to object to anything that is or may be incorrect in the Complaint. A Judgment may be enforced as provided by law. A judgment awarding money may become a lien against any real estate you own now or in the future, and may also be enforced by garnishment or seizure of property.

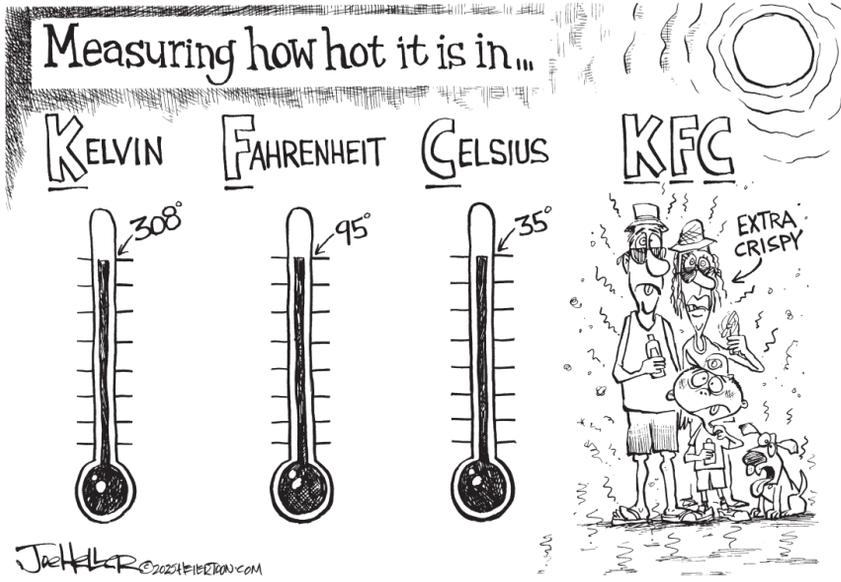
Dated this 17th day of June, 2025.

Bates Legal Group, LLC,
 Attorneys for Plaintiff
 By: /s/ Attorney Justin J. Bates
 Justin J. Bates
 State Bar No. 1066128
 PO Box 1473
 Wausau, WI 54402-1473
 (715) 843-5599

Use equipment with a canopy, such as a Rollover Protection Structure, known as ROPS, with a sunshade, if possible. Usually, the ROPS with canopies cannot be folded down, which in turn provides more safety for operators because the ROPS are always activated. Equipment that has an enclosed cab often comes with air conditioning and has a built-in ROPS. Both options provide safety from rollovers and can help prevent heat-related illness.

Everyone reacts to hot days differently, so it is important to listen to your body. Take frequent breaks, drink plenty of water and stay inside during the hottest part of the day.

Medication may also play a role in affecting one's body's ability to stay cool, making it harder to handle the heat. Before working outside this summer, check with your doctor to see if you're at higher risk for heat-related illnesses and whether you should take extra precautions due to medication.




Spice up your life
 with Lindsey Young

Wrap up your dinner plans with crispy lumpia

There are many times when I silently curse my past self for inconveniencing me in the present.

Lumpia

Ingredients
 1 package lumpia, egg roll or fry-able spring roll wrappers
 2 pounds ground pork (I used a pork/beef combo)
 8 cloves garlic, minced
 1 inch ginger, minced
 3 tablespoons soy sauce
 1 crushed chicken bouillon cube or 1/2 teaspoon bouillon powder
 2 eggs
 salt and pepper, to taste
 6 to 10 ounces green cabbage, shredded
 cooking oil (if deep frying) or cooking spray (if air frying)

and/or wrappers are used.

If you're deep frying the lumpia, heat about one-half inch of oil in a skillet over medium-high heat. Fry them, a few at a time, turning them to get them golden brown on all sides, and then transfer them with a slotted spoon to a paper-towel lined plate. (You may want to temp them to make sure they are at a safe internal temperature, too.)

If you're air frying them, preheat your air fryer to 400 degrees, lightly spray your lumpia with cooking spray and air fry for about nine to 12 minutes or until the internal temperature of the meat is 160 degrees.

I'll fail to put something away correctly or decide I'll totally remember we're out of something rather than putting it on the shopping list, etc.

Directions
 If your wrappers are square, cut the stack down the middle so that you have two stacks of rectangular wrappers to use. (It's a good idea to keep these under a damp paper towel while you work so they don't dry out.)

Serve immediately with your favorite dipping sauce.

Joey mixed up a spicy, mustard-based sauce for us to eat these with. Honestly, these would be a great side dish for an Asian meal, but we just ate them as our main dish.

But the past couple of weeks, I have been pretty proud of past me for making my life slightly easier.

About a month ago, I found myself with several inches of leftover fresh ginger, and rather than letting them go to waste in the refrigerator, I peeled them (something I really don't like doing) and put them in the freezer. Now, when I just need an inch, I have pre-peeled ginger at the ready. I'll be sad when I use it all up, but in the meantime, it definitely came in handy with this week's recipe, which turned out really well.

In a large bowl, combine the ground pork, garlic, ginger, soy sauce, bouillon, eggs, salt and pepper, and cabbage, and mix well to combine.

They were lightly flavored, which made them an especially good vessel for a nice sauce, but they were also crispy and very tasty.

And I didn't even have to peel any ginger to make this particular dinner work. If only past me hadn't decided to put off doing the dishes until the next day too, her planning would have been perfect.

This recipe comes from cookbook author Rasa Malaysia on her website. You can see her original post at <https://rasamalaysia.com/lumpia-philipino-spring-rolls-recipe/>. I added extra garlic and cabbage in my version.



Lumpia is a Filipino dish that can be made by either deep frying or air frying. They're full of ground pork, cabbage, and spices.

Fill a small bowl with some water, and lay one of the rectangular wrappers in front of you, with one of the short sides facing you.

Spice Up Your Life is a weekly recipe column by Lindsey Young of Harvey County Now, who describes herself as an enthusiastic amateur cook and can be reached through her website at spiceupkitchen.net.

Using your fingers, dipped in the bowl of water, wet the last half-inch or so of the short end farthest from you. Add a couple tablespoons of the mixture at one end of the wrapper, and then roll it tightly, careful not to let the filling squeeze out the sides, until it's completely rolled up, pressing lightly to seal the wrapper. Set it aside. Repeat until all the filling

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