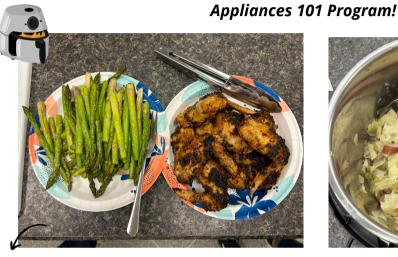


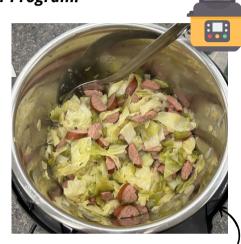
GREEN COUNTY FCS EXTENSION

NEWSLETTER









Instant Pot Cabbage and Sausage

KEHA State Newsletter should have been sent to you via mail. If you did not receive that newsletter and would like more information over registration pricing, sessions, lodging, or more; just call or visit me at the office!



2024 KEHA State Meeting May 7-9, 2024 **Bowling Green, KY**



Congratulations to Birget Weeks and Chelle Scott as they advance to KEHA State Competition in May.

LITTLE **LIBRARIES** BOOK CAMPAIGN

We are collecting new and gently used books for the Bookmoblile and Little Libraires in our community.

Help us by donating books to your homemaker club presidents or by dropping them off at Green County Extension Office. Thank you!



Cooperative **Extension Service**

Agriculture and Natural Resources Family and Consumer Sciences 4-H Youth Development

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, physical or mental disability or reprisal or retaliation for prior civil rights activity. Reasonable accommodation of disabilit may be available with prior notice. Program information may be mailable with prior notice. Program information may be mailable with prior notice. Program information may be mailable unlanguages other thun English. University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.





March Recap

March has been an action packed month! Throughout this month we have had various programs such as Appliances 101, Cooking from the Calendar, Lesson Leader Training, Food Handlers Program, Cultural Arts Competition and so much more.

Thank you to everyone that participated in the Cultural Arts Competition. We had 41 entries in the county level with 27 of those moving onto the area level in Cumberland Co. Two participants will be moving on to the state competition in May in Bowling Green. Congratulations to everyone, you all had some amazing work.

You may notice that this newsletter holds a lot of information. I begin my maternity leave the first week of May (unless something changes sooner) so I wanted to be able to get all the spring/summer information that I knew at the time out to everyone. Keep those calendars handy they have some really important dates such as area meeting (flyers will be given to presidents), fair dates, annual meeting, and so much more. If you all need anything before then feel free to reach out!

What else has Katelyn done in March?

- Cooking from the Calendar
- Senior Center
- Just Family Adult Day Care
- LEAP with Head Start and Little Lambs
- In person and Zoom Trainings
- Sewing Practice with fellow FCS Agents
- FCS Staff Meetings
- Community Outreach!
- · Cooking Class with HS Club

Katelyn hosted the Uniquely Us high school club for a nutrition lesson in which they prepared three different breakfast recipes with sampling of those following.



Judy and I went and talked to the Rotary club about the upcoming Community Baby Shower.











Martin-Gatton COOKING FROM THE CALENDAR

Lentil Sloppy Joes



OOKING FROM THE CALENDAR





April 3rd, 2024 at 12pm CST

Call the Extension Office at 270-932-5311 to register

Cooperative Extension Se

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT



May 15th, 2024 at 12pm CST aught by Nina Dziepak and Jeannie Squires

> Call the Extension Office at 270-932-5311 to register

Cooperative Extension Ser

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Thursday, May 30th Wavne County Extension Office 255 Rolling Hills Blvd, Monticello

Registration begins at 9:30am EST Program begin at 10am EST

LEARN ALL ABOUT:

- THE HISTORY AND BASICS OF CAST IRON
 - RESTORATING CAST IRON
 - CARING FOR CAST IRON
 - MULTIPLE CAST IRON COOKING DEMOS

Registration and \$15 fee due to your county office by May 10th

Cooperative Extension Service

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BASIC SOURDOUGH STARTER WORKSHOP



JULY 8TH 12PM CST, **GREEN COUNTY**

298 Happyville Rd

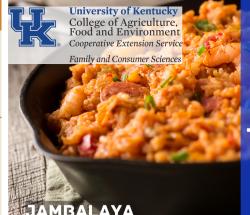
Greensburg KY 42743

Cooperative Extension Service

FREE



MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT



INFO

Join Adair County Extension Agent, Dylan Gentry as he discusses the history of Cajun Cooking in America. After brief discussion, learn hands on how to make Cajun favorites like Jambalaya, cornbread, and peach cobbler. Plan to stay at least 2 hours. The class is free, but RSVP is required at the Green County Extension Office. Please let us know about any food allergies prior to the class, especially red meat and gluten.

FRIDAY, JUNE 14TH 11AM CST **GREEN COUNTY EXT. OFFICE 298 HAPPYVILLE ROAD GREENSBURG, KY 42743**











Cooperative Extension Service

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT







BASIC BREADS WORKSHOP

JULY 29TH 12PM CST

Learn about basic yeast and quick breads with Megan Gullett, Russell Co FCS Agent! The class is FREE, but you'll need to RSVP.

The deadline to register is July 22nd!

Please call 270-932-5311 to save your spot!



MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT





























TUESDAY

MONDAY

SUNDAY



KEHA STATE MEETING IN BOWLING GREEN 7th-9th

9

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98	Area Homemaker Annual Meeting in Adair Co at 8:30a	23 Help Hope & Hands 9a	
<u>)</u>		22	
<u>:</u>	Summersville 5:30	21	
2	Homemaker Council 3p	20 Town & Country at Brenda	biakemans at 5p
7		19	

25

29	
28 Circle of Friends 4:30	
### HEHORIAL DAY	
26	



7

4



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31

30 Help Hope & Hands

Area Event in Wayne Co 9a CST/10a EST





















4 2 4 4 5 4 5 5 4 5 5 5 5 5 5 5 5 5 5	THURSDAY	OF JULY
MATELYN IS WORKING PART TIME	WEDNESDAY	М
JOE KATELYN	TUESDAY	2
	MONDAY	Sourdough Class
♦	SUNDAY	



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9		
FRIDAY		
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SATURDAY			
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IDAY			









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Summersville 5:30

Homemaker Council 3p

Sourdough Class with Megan 12p CST



27			
26			



Circle of Friends 4:30

Basic Bread Class Deadline



Basic Bread Class with Megan 12p CST

A

Volunteer Service Unit (VSU) Log (copy as needed)

Name:	Address:				8 8
County:	Phone:	Email:			
5					
		Н	urs (report in ap	Hours (report in appropriate category)	у)
Date	Activity/Job Performed	Extension	КЕНА	Community	Personal
	TOTALS	0	0	0	0

by KEHA members. Community = Service to other entities/organizations in the community (not Extension or KEHA projects). Personal = Unpaid service to Categories: Extension = Volunteer service for projects or programs directed by an Extension Agent. KEHA = Volunteer hours for projects initiated and led within the past KEHA year (July 1 – June 30). Logs are due to the county Leadership Chairman or designated contact by July 1. family, friends, and neighbors. See KEHA Handbook pages 89-90 for complete category descriptions. Report all hours earned

Appendix 18 June 2023





UK CES Green County 298 Happyville Road Greensburg KY 42743-9498

RETURN SERVICE REQUESTED



Lean Green Lettuce Tacos

8 large lettuce leaves 11/2 cup cooked brown rice

34 cup fresh corn kernels 1 cup canned black beans, drained and rinsed

1 tablespoon olive oil

34 pound extra lean ground beef

1 small zucchini, chopped 1 ounce packet lowsodium taco seasoning

4 ounces low sodium tomato sauce

1 small red onion, chopped

Wash and dry lettuce leaves. Prepare rice according package directions. Cut corn off cob. Drain and rinse black beans. In a skillet, heat the oil to medium; add ground beef and begin to cook. When beef begins to brown, add zucchini, corn and black beans to skillet. Continue to cook until vegetables are tender and beef is done. Do not overcook. Add in taco seasoning and tomato sauce and heat through. Add cilantro and lime

juice to the cooked rice. Place equal amounts of rice mixture and taco mixture into lettuce leaves. Top each taco with chopped tomato and onion.

1 tablespoon finely

chopped cilantro

1 tomato, chopped

1 teaspoon lime

juice

Yield: 8 servings

Nutritional Analysis: 180 calories, 4.5 g fat, 1 g saturated fat, 20 mg cholesterol, 350 mg sodium, 23 g carbohydrate, 4 g fiber, 5 g sugars, 12 g protein.