

FCS EXTENSION

SEPTEMBER 220238 NEWSLETTER



Summersville Homemakers

Dehydrating Class with Russell County FCS Agent, Megan. She made rehydrated apple pies.

Circle of Friends Homemakers



Town and Country Homemakers





Family and Consumer Sciences 4-H Youth Development

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, or physical or mental disability. University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.





August Recap

August was a fun month for sure! We had our annual homemakers kickoff which was luau/Hawaiian themed. We had a contest for best dressed according to that theme and our winner was Corrine Slinker (Town and Country Club, second one on the right) in her authentic Hawaiian dress. Thank you to everyone that came and helped decorate, cook, clean up, etc.

Home Preservation is still going on and fellow FCS Agent, Megan Gullett in Russell County led a dehydrating class in which she went over various methods, equipment, process, and participants even got to sample different items!

I participated in other things including cooking from the calendar, back to school bashes, senior center and just family activities where individuals got to make their own trail mix and learn about camping outdoors!

What else has Katelyn done in August?

- Cooking from the Calendar
- Senior Center
- Just Family Adult Day Care
- Green County School's Back to School Bash
- Sewing Practice with Debbie M in Cumberland
- State Fair Judging Assignment
- Arts Council Meetings
- End of Year Reports
- AND SO MUCH MORE



Setting up at the Green County HS
Back to School
Bash promoting
Young
Homemakers.
(flyer attached if
you know
someone with
interest of high
school age)





COOKING FROM THE CALENDAR

One Pan Shrimp and Veggies





September 14th, 2023 @ 12pm

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







Martin-Gatton PAINTING PARTY









Join local artist, Karen Roland in a guided painting class on September 12th from 12-2pm CST. All materials will be provided with a fee of \$10. You will be choosing from the two paintings above for this

o register please stop by the Green County Extension Office or call 270-932-5311









OCTAGON HALL IN FRANKL

Octagon Hall completed in 1859 was a home to many people and events including use during the Civil War. This building is known not only for its history but its paranormal activity.

September 21st we will be leaving from the Green County Extension Office at 8:40am CST. Spots are limited so be sure to call 270-932-5311 to sign up!





WALKTOBER

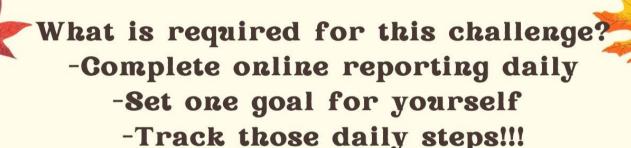
OCTOBER 1ST-31ST 2023







WALKtober is a walking challenge throughout the month of October.





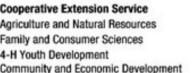
People with the most steps in the youth and adult groups at the end of the month receive a prize!

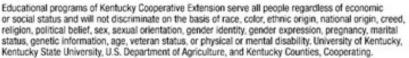


QR CODE to register and to complete daily reporting!



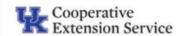














Friday, October 27th

Adair County Extension Office

409 Fairground Street, Columbia

Registration begins at 9:00 am CST Program begins at 9:30 am CST

Join Us to Learn About:

- Creating & Maintaining Family Traditions
- Managing Holiday Finances
- Holiday Floral Arrangements
- Tasty Holiday Treats
- Self-Contained Herb Gardens
- Family Fun for the Holidays
- And more along with Great Fellowship & Sharing!

Registration and \$10 fee due to the Adair County Extension Office by October 11th

Cooperative Extension Service

Educational programs of Kembucky Competitive Extension serior all people regardless of economic or social status and will not discremente on the basis of race, color, ethnic oragin, national oragin, creek, religion, political belief, sex, sexual srientation, general identity, produce expression, perganser, martial attains, general information, age, verset as nation,

area wit not conservation of the Paris of their Conference programs, control overport, receive (regions, prosecutors second arterization, gender inference; produce expression, perganance, material artists, persist information, ago, settle physical or mental disability or registral or excitations for point conference for the particle produces of may be available with point notice. Program information must be made exalible in languages order than English University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Co.



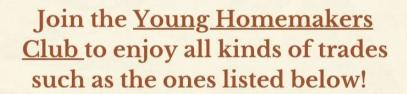






• YOUNG HOMEMAKERS CLUB •

Are you interested in learning about a new hobby in a handson environment?

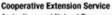


- -Sewing -Cooking
- -Baking -Painting
 - -Charcuterie Boards
- -Homemade presents

-AND SO MUCH MORE

Interested in joining? Call the Green County Extension Office at 270-932-5311 or email katelyn.squires@uky.edu

Be sure to let us know if you have any suggestions as well. I would love to hear your ideas!





Holidays and Observances: 4: Labor Day





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

RETURN SERVICE REQUESTED

Apple Sage Pork Chops

- 1 tablespoon flour
- 1 teaspoon dried sage
- 2 tablespoons garlic powder
- 1/2 teaspoon ground thyme
- 1 teaspoon salt
- 4 boneless center cut pork chops
- 2 tablespoons oil
- 1/2 large onion, thinly sliced
- 2 thinly sliced red apples
- 1 cup unsweetened apple juice
- 2 tablespoons brown sugar (optional)

Wash hands with soap and warm water, scrubbing for at least 20 seconds. Gently clean all produce under cool running water. Mix flour, sage, garlic, thyme, and salt together in a small bowl. Sprinkle 1 1/2 tablespoons of the mixture over both sides of the pork chops. Remember to wash hands after handling raw meat. Heat oil in a large skillet over medium-high heat. Sear pork chops for 2 to 3 minutes on each side. Pan will smoke a little. Remove pork chops from the pan and set aside. Reduce heat to medium. To the same skillet, add onion and cook for 2 minutes, or until soft. Add apples, and continue cooking until tender, about 2 minutes. Add apple juice, brown sugar, and remaining spice mixture and stir to dissolve. Return pork chops to the skillet by nestling them in the pan. Bring the liquid to a boil, reduce heat to low, and simmer for 5 minutes or until the pork is cooked through and reaches 145 degrees F on a food thermometer. Refrigerate leftovers within 2 hours.

Yield: 4 servings. Nutrition Analysis: 310 calories, 10g total fat, 1.5g saturated fat, 50mg cholesterol, 660mg sodium, 35g total carbohydrate, 3g fiber, 25g total sugars, 7g added sugars, 22g protein, 6% DV vitamin D, 2% DV calcium, 6% DV iron, 15% DV potassium.

