Hart County Homemaker Newsletter



Upcoming Events

Healthy Living
Every Monday at 1 pm at the
Extension Office

Bonnieville Club September 11 October 9

Cub Run Club September 18 October 16

Outreach Too September 17 October 15

Quilt Club- Sew & Sew September 26 October 24

Waterloo September 12 October 10

Hardyville September 19 October 17

Mammoth Cave Area Homemaker Annual Day October 17, 2024

<u>September - October 2024</u>



A Note from Sonya

It's almost here!!! The Mammoth Cave Area Homemaker Annual Meeting is being held HERE in Hart County at Munfordville Baptist Church on October 17. Please please register by September 26 and come enjoy the day!!! We want Hart County to shine & we need everyone to be available to help host this event. So much has to be done and we will have a great time. September and October are busy! Check out the newsletter to see everything that is happening this next month!

Sonya Carter

Extension Agent for Family and Consumer Sciences

Cooperative Extension Service

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

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September and October 2024

HOMEMAKER RECRUITMENT

In September we will be focusing on Homemaker Recruitment. Encourage a friend to join Homemakers by inviting them to a Homemaker Event and showing them what we have to offer. Its a great way to ask a friend to join.

Horse Cave Heritage Festival

Horse Cave Heritage Days are Friday, September 20 and Saturday, September 21. Homemakers are sponsoring the Quilt Show at the Horse Cave Christian Church. Come by and enjoy seeing all the quilts on display on Saturday between 11:30 and 2. If you would like to volunteer to work the event, please contact Sheryl Bailey.

KEHA Homemaker Week is

October 13-19. We will be celebrating with Judge Joe Choate signing a proclamation for us. We will meet at the Judge's office at the courthouse on September 23 at 9AM for a picture for the paper. Please make plans to attend!

Homemaker Fundraisers

We will be selling pecans and poinsettias again this fall. Keep this in mind when making holiday plans.

Area Annual Day

The Area Annual Day is being hosted by us on October 17 at 9AM. We will need volunteers! Sign up for the event at the Extension Office by September 26.



501 N West St, Munfordville, KY 42765 Bring Your Heart to Hart County

Homemakers

Registration Fee: \$20

Guest Speaker: Ricky Line

Entertainment: Kendall Ford

*We will be collecting nonperishable food items for Blessing Boxes in Hart County. Please bring one or two cans per person.

Please send one county check to: Tammy Alford, MCA Treasurer 165 Oak Ridge Road Morgantown, KY 42261



Cooperative Extension Service

Family and Consumer Sciences
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Community and Economic Development

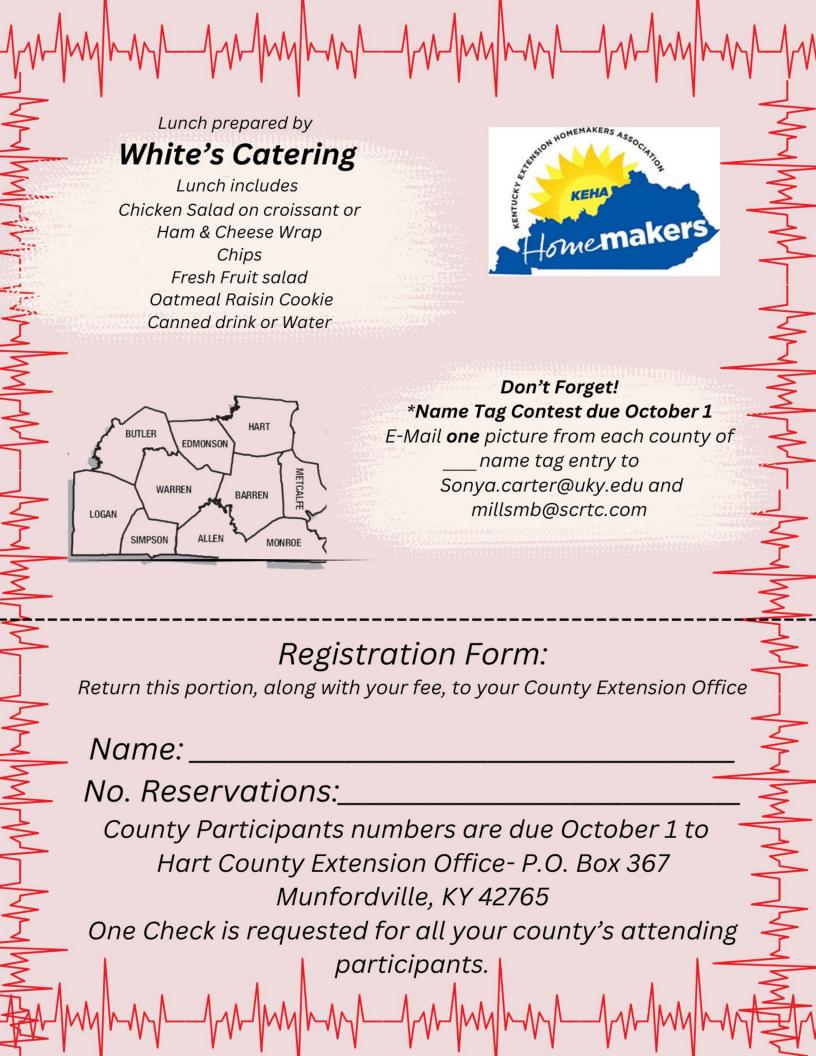
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November Council Meeting and Leader Lesson Date Change

For our November lesson, we have a conflict. The Mammoth Cave Area Homemaker Leader Training is being held in Warren County on November 7. We will hold our Hart County Leader Lesson and Council Meeting on November 1. Please note the date change in your Homemaker Directory.

Marquita Puryear, HCHS 21st

Century After School

Coordinator

270-524-0240



HCHS Auditorium

1014 S. Dixie Hwy.

Munfordville, KY 42765

Do you know anyone with Alpha-Gal? Please tell them about our Information meeting. This lady has a WEALTH of knowledge!!!

What Is Alpha-gal Syndrome?
Alpha-gal syndrome (AGS) is a serious,
potentially life-threatening allergic
condition that can occur after a tick bite.
It's named for a molecule, galactosea-1,3-galactose, that's found in most
mammals.

Symptoms occur after people eat red meat or are exposed to other <u>products</u> <u>made from mammals</u>. Because of this, AGS is also known as red meat allergy or tick bite meat allergy.

A CDC report showed that between 2010 and 2022, more than 110,000 suspected cases of AGS were identified. However, cases of AGS are not nationally notifiable to CDC, so the actual number of AGS cases in the United States is not known. More data and research are needed to understand how many people are affected by this condition.

Source: Center for Disease Control

FREE NUTRITIONAL INFORMATION

Do you or a loved one have Type 2 Diabetes? This is an awesome and FREE program to take advantage of through the extension office and University of

Kentucky

RESEARCH PARTICIPANTS
NEEDED FOR DIABETES STUDY

Promoting Intergenerational Health in Rural Kentuckians with Diabetes (PIHRKD)

Do you have type 2 diabetes?

We want to provide you and your family with the support needed to combat type 2 diabetes and obesity of Double text this, we will connect you with a nutritionist who works with you to create low-cost personalized meals that can benefit the health and wellness of your entire family. In addition, we will work to help you reach your goals by providing diabetes education.



PARTICIPATION WILL INCLUDE:

- Creating a personalized health plan with a nutritionist
- Monthly at home check-ins with nutritionist
- Dining with Diabetes Program at your local extension office

YOU MAY BE ELIGIBLE IF:

- 18 years of age or older
- Have diagnosed type 2 diabetes and obesity
- · Live in rural Kentucky
- Have more than one person living in your household

FOR MORE INFORMATION, CONTACT US:



Reya.Andrews@uky.edu

© 859-562-0757





COOKING WITH KIDS

Chicken and Dumpling Soup

- 2 tablespoons olive oil
- · 1 medium yellow onion, chopped
- 2 stalks celery, chopped (including some leaves)
- 4 medium carrots, peeled and chopped
- · 2 quarts fat-free, low-sodium chicken broth
- 2 cups chicken breast, cooked and shredded
- 1/2 teaspoon whole black peppercorns
- · 2 teaspoons dried thyme leaves
- · 2 bay leaves
- 2 cups all-purpose flour
- · 2 teaspoons baking powder
- 3/4 cup low-fat milk
- · 1 egg
- 2 cups coarsely chopped fresh kale leaves (any greens can be used.)

- In a large soup pot, sauté onions, celery, and carrots in olive oil over medium-low heat about 5 minutes or until tender.
- Add broth, chicken, peppercorns, thyme, and bay leaves. Reduce heat to low. Simmer partially covered for 20 minutes.
- 3. Meanwhile, in a small bowl, mix flour, baking powder, milk, and egg until well blended. Roll out with a rolling pin and make strips or simply drop small spoonful of dough into simmering soup.
- 4. Cover soup and allow dumplings to cook about 20 minutes. They will rise to the top of the soup as they cook.

5. Stir in kale, cover soup and simmer 5 additional minutes. Remove bay leaves and peppercorns before serving soup. Tip: If you'd rather not make dumplings, add egg noodles 8 minutes before serving.

Makes 10 servings Serving size: 2 cups

Nutrition facts per serving 200 calories, 4.5g total fat, 1g saturated fat, 0g trans fat, 40mg cholesterol, 390mg sodium, 25g carbohydrate, 2g dietary fiber, 4g total sugar, 0g added sugar, 13g protein, 0% Daily Value of vitamin D, 15% Daily Value of calcium, 10% Daily Value of iron, 6% Daily Value of potassium.

Source: University of Kentucky's Nutrition Education Program, Cook Together, Eat Together



RECIPE

Autumn Sweet Potato Chili

Walking for wellness

SMART TIPS

dults should get at least 150 minutes of moderate-aerobic activity each week. Children should be active for at least 60 minutes each day. Being active can add to total health and cut the risk of long-term health issues such as heart disease, cancer, or high blood sugar.

Walking is a great way to stay active and in good health. Walking does not call for any special skills. You do not need to go to a gym or use highpriced gear. A single bout of mid-tobrisk walking can help with sleep and memory. Go on a walk today and ask your family to join you.

- 1 can (15 ounces) sweet potatoes (do not drain)
- 1 tablespoon chili powder
- 1 jar (16 ounces) salsa
- 2 cans (15 ounces) black beans (do not drain)
- · Water to achieve desired consistency
- 1/2 cup reduced-fat sour cream
- Sharp cheddar cheese, shredded
- · Fresh cilantro, chopped
- Combine sweet potatoes, chili powder, and salsa in a large saucepan.
- Bring to a boil, reduce heat to simmer, and cook until heated through, stirring as needed.
- Add beans with liquid and cook another 3 minutes to blend flavors.

- Thin with water if needed. Heat through.
- 5. Serve with sour cream, cheese, and cilantro on the side.

Option: To reduce sodium, use vegetables canned without added salt.

Makes 8 servings Serving size: 1 cup

Nutrition facts per serving: 160 calories; 0g total fat; 0g saturated fat; 0g trans fat; 0mg cholesterol; 790mg sodium; 32g carbohydrate; 9g fiber; 12g total sugar; 0g added sugars; 7g protein; 0% Daily Value of vitamin D; 4% Daily Value of calcium; 10% Daily Value of iron; 6% Daily Value of potassium.

Source: Jeffrey Hines, former Graphic Artist for Nutrition Education Program, University of Kentucky Cooperative Extension Service



MAMMOTH CAVE AREA: FAMILY & CONSUMER SCIENCES

DATE

Flatter to Feel Good – Know Your Season

What we wear and how we look can contribute to positive mental health. Research indicates that if you think you look good, you will feel good. So, it is important to make your clothing work for you—to flatter your best features.

One way to make sure you are using your clothing to flatter, is to know what colors look the best on you. Each person has unique skin, hair, and eye coloring. Clothing and cosmetics that complement an individual's coloring make a person appear healthier and more attractive.



You may have heard of individual color palettes or seasons. This is a collection of colors that look the best on you based on your eye color, hair color, and skin tone—including undertones. Knowing your season can help you choose clothing and cosmetics that make your skin glow and highlight your natural beauty.

Start by Evaluating Your Skin Undertone

Those with cool undertones normally have veins on the inner wrist that appear blue. Silver jewelry normally looks better on individuals with cool undertones. These individuals fall in either the Summer or Winter color palettes.

Those with warm undertones normally have veins on the inner wrist that appear green. Gold jewelry normally looks better on individuals with warm undertones. These individuals fall in either the Autumn or Spring color palettes.





This institution is an equal opportunity provider.

The Spring palette looks best on people with delicate golden undertones. Their hair color tends to be golden brown, golden blonde or strawberry blonde. Their eyes are usually blue, green, or golden brown. Their color palette includes: camel, apricot, turquoise, and light yellow.



The Autumn palette looks best on people with golden undertones and brown or green eyes. Autumns tend to be red-haired people or have auburn undertones in their hair. Their color palette includes: dark brown, gold, rust, and olive green.



The Winter palette looks best on people with blue or blue-pink undertones; dark hair, including black or grey hair; and deep colored eyes. Their color palette includes: black, pine green, hot pink, and true red.



The Summer palette looks best on people with blue undertones. Their hair color tends to be blonde or brown with a gray cast. They usually have blue, green, or hazel eyes. Their color palette includes: lavender, aqua, pastel blue, and pastel pink.



By knowing the colors that are most flattering for you, it will help you select clothing to build a wardrobe that will work for you!

References: Color is Key, FCS 2844, University of Kentucky Cooperative Extension Service
Self-Care and Self-Pampering KEHA State Support Lesson
Sources: Jeanne Badgett, University of Kentucky Senior Extension Associate,
Amy Kostelic, University of Kentucky Extension Specialist for Adult Development and Aging

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ВЕТИВИ SERVICE REQUESTED

Hart County P.O. Box 367 Munfordville, KY



Peanut Butter Oatmeal Bites

Ingredients:

- 1 cup creamy peanut butter
- 2/3 cup unsweetened applesauce or 2 large very ripe bananas (or half of each)
- 1/3 cup brown sugar
- 2 teaspoons vanilla
- 2 teaspoons cinnamon
- 2 cups quick oats
- 3/4 cup dried fruit (cranberries, raisins, apples, dates, etc., or a mixture)
- 1/2 cup chopped nuts, pepitas (pumpkin seeds), or sunflower seeds (or a mixture)

Directions:

- 1. Wash hands with warm water and soap, scrubbing at least 20 seconds.
- 2. Preheat the oven to 350 degrees F.
- 3. Line two large baking sheets with parchment paper and set aside.
- 4. In a large bowl, mix the peanut butter, applesauce or bananas, brown sugar, vanilla, and cinnamon until smooth.

 Add the oats, dried fruit, and nuts, stirring until combined.
- 5. Drop the dough into equal sizes onto the baking sheets, about 2 tablespoons per cookie. Flatten the top with the back of a spoon.
- 6. Bake 12 to 16 minutes or until the edges are slightly brown and the dough is set, but soft.
- 7. Remove from oven and cool on the baking sheet for 10 minutes. Transfer to a cooling rack to finish cooling.
- 8. Store in an airtight container. Use within four days or freeze.