Spencer County Family and Consumer Sciences Newsletter

Beth Maxedon, Spencer County FCS Agent

September 2024

KEHA Fall Events

Louisville Area Homemaker Leader Lessons

September 10, 2024 - 9:30AM - 2PM. Shelby County Extension Office Call (502) 477-2217 to R.S.V.P. Pay Junch is \$12, Pay by 9/3/24, Make

Box lunch is \$12. Pay by 9/3/24. Make checks out to Shelby Co. Extension Board.

Lessons to be presented:

- Using your air fryer
- Scam red flags and avoiding fraud
- Handy to have: Emergency health information
- Savvy online grocery shopping

The lesson topics were voted on by homemaker members in the Louisville Area. The NEW format will be a one-day area-wide workshop where four separate lesson topics will be presented. Clubs are encouraged to present each lesson at a subsequent monthly club meeting. Anyone in the community is welcome to attend.

KEHA Week, October 14 - October 18, 2024

Homemaker's "Family Favorites" Potluck October 15, Registration - 11:30, Lunch - 12:00 Bring a dish to share! Ham and drinks provided. <u>Homemaker Movie Night</u>-Thursday, October 17 Streaming *My Fair Lady* at the Extension Office starting at 1:30 PM. Bring a snack to share!

<u>Cultural Arts Contest</u>

Items due to the Spencer County Extension Office by 4:30 PM on 3/24/25 for judging. The Louisville Area Contest will be on 3/28/25 in Henry Co.



Cooperative Extension Service

Spencer County PO Box 368 100 Oak Tree Way Taylorsville KY 40071-0368 (502) 477-2217 Fax: (502) 477-1343 spencer.ca.uky.edu

<u>Celebrating 100 Years of</u> Extension in Spencer Co.

Join us on October 24th at 4PM for the 100 Year celebration of Cooperative Extension in Spencer County. Open House will start at 4PM and run until 7PM. The SCHS Culinary Class will be providing appetizers during this time. The program will begin at 7PM. RSVP by calling (502) 477-2217 by October 19th or by scanning the QR Code.



Community Baby Shower The community baby shower will be October 4, 2024. We're collecting baby blankets at the Extension Office.

Spencer County Ag Day Ag Day at SCES will be on 10/11/24. **Derby Dinner Playhouse** Derby Dinner will be 8/22/24.

***Any Homemaker Club announcements please email information to Ryan by the first of the month at <u>ryan.linton@uky.edu</u> ***

Cooperative Extension Service

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

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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Homemaker Group Updates

<u>Cook Wild KY</u> - "In the Face of Disaster" 10/7/24 and 1/6/25 at 5 PM. All are welcome to attend, bring a side dish to share and a canned good that you would eat in an emergency situation.

R.S.V.P. by a week before the program.

Thread and Thimble

September: Burrito style pillow case. Military Mission is asking for pillow cases for troops overseas. They need as many as possible by October 31. We will accept donations and cotton fabric as well. October: Christmas Stocking. November: Pin Cushion with pocket to hold your sewing accessories.

Homemaker Groups

Patch worker Quilt Guild (9/3, 9/17)

When: 1st and 3rd Tuesday of the month Where: Spencer County Extension Office Contact: Lani Kratzwald - (502) 797-1774 Time: 10 AM

Loyal Homemakers (9/12)

When: 2nd Thursday of the month Where: Spencer County Extension Office Contact: Wendi Bazemore - (502) 912-7372 Time: 10:30 AM

Bluegrass Basket Guild (9/12)

When: 2nd Thursday of the month Where: Spencer County Extension Office Contact: Nichole Hutchins- (502) 422-0719 Facebook: <u>https://www.facebook.com/</u> <u>groups/129924587048584</u> Time: 4 PM

Waterford Homemakers (9/18)

When: 3rd Wednesday of the month Where: Spencer County Extension Office Contact: Judy Broyles - (502) 821-2108 Time: 10 AM

Gardening Association

Contact Vicki Clark - (859) 576-9104

Community Service Day

Project Pillowcase

We are excited to extend an invitation to you for our "Project Pillowcase" event. We'll sew pillowcases to include in holiday care packages for our service members abroad. Regardless of your sewing skills, your contribution is priceless. All materials will be supplied, so just bring your energy. Bringing additional fabric is optional. If you are unable to attend you may still donate fabric. Lunch Provided. When: 9/23/24, 10AM - 3:30PM Where: Spencer County Extension Office **RSVP by 9/12/24, call (502)477-2217.** Donations will be accepted at all Louisville Area Extension Offices until 10/25/24.

Thread & Thimble (9/23) - RSVP

When: 4th Monday of the month Where: Spencer County Extension Office Contact: Gayle Browning - (502) 354-1151 Time: 10 AM

Bunco Group (9/3)

When: 9/3, 1st Tuesday of the month Where: Spencer County Extension Office Contact: Cindy Neely and Julie Hart Time: 11 AM Theme: Bring a Farm-to-Table snack!

Lunch Bunch (9/13) - RSVP

When: 2nd Friday of the month Where: Cattleman's, Shelbyville Contact: Beth Maxedon - (502) 477-2217 Time: 11 AM

Active Living (September 3, 17, 24)

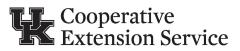
When: Every Tuesday of the month Where: Spencer County Extension Office Contact: Beth Maxedon - (502) 477-2217 Time: 10 AM

Cook Wild KY(10/7, 1/6, 3/3, 5/5) - RSVP When: **October 7th at 5PM**

Where: Spencer County Extension Office Contact: Beth Maxedon - (502) 477-2217 Theme: "In the Face of Disaster."

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 Spencer County Homemaker's Dues can start being paid in September!	2 OFFICE CLOSED FOR LABOR DAY.	3 Patch worker's Quilt Guild - 10AM Active Living -10AM Bunco - 11AM	4	2	6	
×	6	10 Louisville Area Homemaker Leader Lessons @ Shelby Co. 9:30AM - 2PM	11	12 Loyal - 10:30AM Basket Guild - 4PM	13 Lunch Bunch - 11AM Cattleman's Road House 221 Breighton Circle Shelbyville, KY 40065 Bluegrass Basket Guild Retreat: Basket Bonanza	14 Bluegrass Basket Guild Retreat: Basket Bonanza
15	16	17 Patch worker's Quilt Guild - 10AM Active Living - 10AM	18 Waterford - 10AM	19	20	21
22	23 Thread & Thimble - 10AM - Project Pillowcase Communi- ty Service Project (open to all who want to attend.)	24 Active Living - 10AM	25	26 FCS Council	27	28
29 KENTOCK PART AND	30	October 1 Patch worker's Quilt Guild - 10AM Active Living -10AM Bunco - 11AM	7	3	4 Community Baby Shower. Currently accepting donations of baby blankets at the Extension Office!	5 Taylorsville Octoberfest





Ramen Skillet Dinner



Ingredients

- 2 teaspoons vegetable oil
- 1 medium onion, chopped
- 1 medium carrot, thinly sliced
- 1 bag (16 ounces) frozen broccoli 2.
- 2 cups cooked chicken, chopped
- 1 package (3 ounces) chickenflavored instant ramen noodles
- •1 cup water
- 1/2 teaspoon garlic powder
- 1/2 teaspoon ground ginger
- 1/2 teaspoon red pepper flakes

Directions

- Wash hands with warm water and soap for at least 20 seconds.
- 2. Wash fresh produce under cool running water, using a vegetable brush to scrub veggies with a firm surface. Dry and cut to
- prepare for this recipe.
 Heat oil in a large skillet over medium heat. Add onion, carrot, and broccoli. Cook until vegetables are crisp tender (about 5 minutes).

Preheat oven to 375 degrees F. Place

potatoes in large saucepan, cover with

water and bring to a boil. Reduce heat

and cook potatoes until tender, about

small florets and place on baking tray.

15 minutes. Drain cooked potatoes in

a colander. In the saucepan, **combine** the flour and melted butter; **cook** on

15 minutes. Cut broccoli heads into

Drizzle with olive oil and roast for

medium heat for 1 minute. Slowly

constantly until thickened. Soup can

be thinned by adding an additional

add milk to the mixture, stirring

Nutrition facts per serving:

280 calories; 8g total fat; 2.5g saturated fat; Og trans fat; 60mg cholesterol; 360mg sodium; 22g total carbohydrate; 4g dietary fiber; 6g total sugars; Og added sugars; 26g protein; 0% Daily Value of vitamin D; 4% Daily Value of calcium; 10% Daily Value of iron; 8% Daily Value of potassium

Source:

Martha Yount, former Nutrition Education Specialist, University of Kentucky Cooperative Extension Service



This institution is an equal opportunity provider. This material was partially funded by USDA's Supplemental Nutrition Assistance Program — SNAP.

Makes 4 servings Serving size: 1 1/2 cups Cost per recipe: \$7.66 Cost per serving: \$1.92

- **4.** Add the cooked chicken to the skillet. Stir and heat, about 1 to 2 minutes.
- 5. In a small bowl, combine the contents of the ramen seasoning packet, water, garlic powder, ginger, and red pepper flakes.
- 6. Pour the water and seasonings into the skillet. Stir and bring to a boil.
- 7. Break ramen noodles apart and add to skillet. Stir to moisten noodles.
- Cover the skillet and cook until noodles soften (about 2 minutes). Serve immediately.
- 9. Refrigerate leftovers within 2 hours.



Potato Broccoli Soup

4 cups cubed potatoes
2 heads broccoli,
(3-4 cups florets)
2 tablespoons olive oil
¼ cup all-purpose flour
⅓ cup melted butter

3 cups 2% milk 4 teaspoon salt 2 teaspoon pepper 5 ounces cheddar cheese, reduced-fat, shredded 2 green onions, finely minced, divided 1/2 cup reduced-fat sour cream 1/4 cup bacon bits (optional)

¹/₂ cup of milk or water, if desired. **Add** the potatoes, broccoli, salt, pepper, cheese, half of the green onions and bacon bits. **Cook** on low until heated. A few minutes before serving, **add** the sour cream and **stir** to combine. **Serve** topped with remaining onions.

Yield: 6, 1¼ cup servings

Nutritional Analysis: 390 calories, 24 g fat, 13 g saturated fat, 60 mg cholesterol, 370 mg sodium, 30 g carbohydrate, 3 g fiber, 9 g sugars, 15 g protein.