NEWSLETTER July 2024



UK MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT KSU COLLEGE OF AGRICULTURE, COMMUNITY AND THE SCIENCES

Hancock County 1605 US Highway, 60 West Hawesville, KY 42348 270-927-6618



Hancock County Extension Family & Consumer Science Education

Hancock County Building Strong Families for Kentucky

DATES TO REMEMBER

- 7/01 Club Reports Due (Paper forms–Program of Work & Volunteer Service Logs)
- 7/04 Snowcone Fundraiser at Vastwood, 4:30pm to dark
- 7/31-8/03 Hancock Co. Fair Homemaker Cultural Art Display
- 8/02 & 8/03 Sunshine Circle Booth at HC Fair
 - 8/03 Pancake and Sausage Breakfast at HC Fair, 6:30am
 - 8/20 HCPL Cookbook Club, Lewisport Library, 6-7pm
 - 8/20 Officer Training at Career Center. Open to anyone who wants to get information about President, VP, Secretary, and Treasurer Positions, 9:00 am
 - 8/31 Sunshine Circle Breakfast, Lunch, & Supper for Tractor Pull at Lewisport Commuity Center
- 9/20 & 9/21 Heartland of KY Quilt Show, Hardin County Ext Office 9–5, 9–4
 - 9/24 Green River Annual Homemakers Day, Hartford Christian Church, 10:00am



NO REGULAR MEETINGS IN JULY OR AUGUST

Monthly Meetings: Hawesville Homemakers meet the second Monday of the month, 6:00pm at Kenergy

Sunshine Circle meets the second Tuesday, at 5:30pm at HC Career Center

SEW DAYS EVERY WEDNESDAY, 9:30AM, IN JULY AND AUGUST. BRING A FRIEND!

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

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 disability may be available with prior notice. Program information may be made available in languages other than English. University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.



Disabilities accommodated with prior notification.

Lexington, KY 40506

UPCOMING EVENTS

Attention all Homemakers!

During the months of July and August we will have "Sew Days" at the Career Center. Every Wednesday, beginning at 9:30 a.m. we can get together and sew. You can bring your own project or sew on projects for Homemakers; twin size quilts, potholders, etc.) If you have an unfinished project you need help with this would be a great opportunity to get help from others! This is open to ALL Homemakers and bring a friend!

Cultural Arts entries need to be at the Extension Office by September 1.

Winners will go to the Green River Area Annual Meeting on September 24, hosted by Ohio County. Then they will go to the KEHA State Meeting in May.

You may also stop by the office to **pick up your KEHA Service Calendar!**

BASICS OF **FOOD PRESERVATION**

JULY 23RD AT THE HANCOCK COUNTY CAREER CENTER 2 CLASS OPTIONS: 10 AM TO 12 PM OR 5:30 PM TO 7:30 PM.

LEARN THE BASICS OF FOOD PRESERVATION EQUIPMENT, TOOLS, AND PROCESSES OF: WATER BATH CANNING, PRESSURE CANNING, FREEZING, AND DEHYDRATING FOODS.





UPCOMING EVENTS

Green River Area Homemakers Annual Day



Tuesday, September 24, 2024 Registration begins at 10:00 am

> Hartford Christian Church 122 W. Walnut Street Hartford, KY 42347

Heartland of Kentucky Quilt Show Presented by the Stitchers Quilt Guild

Hardin County Extension Office 111 Opportunity Way Elizabethtown, KY 42701

For info email: Deb Hancock at htonamie@gmail.com



CLOSED

Hardin County Extension Office, Elizabethtown, KY

September 20, 2024 9:00 to 5:00 September 21, 2024 9:00 to 4:00 Admission: \$6.00

Cookbook Club August 20th (Lewisport Library), 6-7pm

Join our Cookbook Club for a culinary journey like no other! Bring your favorite homemade dishes to share in our potluck-style gatherings, where every bite tells a story and every recipe is a treasure waiting to be discovered. From savory delights to sweet sensations, indulge in a symphony of flavors crafted by passionate home cooks like yourself. After the feast swap recipes with fellow food enthusiasts, expanding your culinary repertoire one dish at a time. Come hungry, leave inspired!

Registration is strongly encouraged in order to avoid duplicate recipes. Sign-ups will be on July 22nd. Please call the library to register.

Thanks again!

Patrick Burk Adult Services Librarian Hancock County Public Library



HANCOCK COUNTY **PUBLIC LIBRARY**



For Info: Deb Hancock 276-206-5199

OFFICE CLOSED FOR

INDEPENDENCE

DAY, JULY 4TH!

Angelia (Angie)Swihart Surhart

Hancock County Extension Agent for

Family & Consumer Science Education

UPCOMING EVENTS

FOOD PRESERVATION



HANDS-ON WATER BATH CANNING FOR TOMATOES WORKSHOP

JULY 29TH AT THE HANCOCK COUNTY CAREER CENTER IO AM TO 3PM

BRING YOUR LUNCH

MUST REGISTER BY JULY 23, 2024

CALL THE EXTENSION OFFICE AT 270-927-6618, OR USE THE LINK TO SIGN UP.

Quick Couscous Salad





Supplemental Nutrition Assistance Program

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

Nutrition facts per serving:

160 calories; 7g total fat; 2g saturated fat; Og trans fat; 5mg cholesterol; 280mg sodium; 20g total carbohydrate; 2g dietary fiber; 2g total sugars; Og added sugars; 5g protein; 0% Daily Value of vitamin D; 4% Daily Value of calcium; 6% Daily Value of iron; 2% Daily Value of potassium.

Source:

Brooke Jenkins, Extension Specialist, University of Kentucky Cooperative **Extension Service**

- 1 box (5.8 ounces) roasted garlic and olive oil flavored couscous
- 1 cup halved grape tomatoes or 1 large tomato, diced
- 1/2 large cucumber or 2 small, diced
- 1 small red onion, diced
- 3 tablespoons olive oil
- 2 tablespoons lemon juice
- 1 teaspoon garlic powder
- 1/2 teaspoon black pepper
- 1/4 cup grated parmesan cheese
- 1/3 cup chopped fresh parsley (optional)
- 1. Wash hands with warm water and soap, scrubbing at least 20 seconds.
- 2. Prepare the couscous according to package directions. Set aside.

- 3. 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.
- 4. In a large bowl, mix olive oil, lemon juice, garlic powder, and black pepper.
- 5. Add prepared couscous, tomatoes, cucumber, onion, cheese, and parsley if using. Toss ingredients to coat with dressing.
- 6. If time allows, refrigerate for a few hours to allow the flavors to develop or serve immediately.
- 7. Refrigerate leftovers within 2 hours.

Makes 7 servings Serving size: 2/3 cup Cost per recipe: \$6.27 Cost per serving: \$0.90