### MAY 2025

# MCCRACKEN COUNTY FCS NEWSLETTER





WELCOME TO MAY!

The April showers have brought the May flowers beautifully! May is also a big month, as May holds this year's Homemaker state meeting in Lexington this year! Big congratulations to Homemaker President Carmella Ballard for being accepted to the Homemaker Farm Guild, which is a very prestigious, inclusive homemaker statewide group. She will be installed on May 7<sup>th</sup> at the state meeting.

Remember to take a good look at our event calendar, we have new and different programs every month at the office, and out in the community. We love to see you at all our events as participants and as always, volunteers! Keep an eye out, too, for volunteering opportunities for programs with kiddos in the summer. Also, I am always on the hunt for new program ideas and presenters of programs! Give a gift of your knowledge/skills/talents to the public by teaching a class or connect me with someone you know of who would be perfect for teaching a topic in a class!

Hope to see you getting active and enjoying the warmer weather! Our walking trail is a great place to start!

Sincerely,

Kelly Als;





May! So many things are happening in our world in May! We have Mother's Day, proms, graduations, school end-of-year events, birthdays... so many things. Take a breath. Take one thing at a time if this all overwhelms you. If you stress so much over it that you miss all the enjoyment, what good is that?? If you still have your mom, hug her this year and appreciate this gem. As we get older, all the things we used to take for granted become more appreciated and cherished.

There is a new course starting in May on Wednesdays at 9 am. (45 min), CHOICE Chat is a 6-week course for positivity and encouragement for women. Each session will have a theme and a directed conversation with fun and caring women. If you miss one, no matter, attend the next.

Don't miss The Derby Party on May 2nd at 1 pm. Put these dates on your calendar for Annual Day on July 17th and New Year Kick-Off on August 21st. These dates are both evening events with sign-in at 5:30 and start at 6 pm.

HAPPY MOTHER'S DAY TO MY FRIENDS! IF YOU ARE NOT A MOTHER, I KNOW YOU HAVE MOTHERED MANY IN YOUR LIFE!

COUNTING MY BLESSINGS, CARMELA









#### **TECH CLASS:**

SMARTPHONES AND TABLETS

- Apps
- Device Settings
- Bring your own device

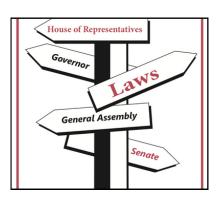
WEDNESDAY, MAY 14TH 10 AM - 11 AM



## GAME DAY, COME PLAY:

- Board Games, Card
   Games, and Dice Games
- Seasoned gamer or for those who just want to have fun!
- Adults 18+.

TUESDAY, MAY 6TH AND THURSDAY, MAY 15TH 9 AM - 12 PM



## THE ROAD TO PASSAGE:

HOW A BILL BECOMES A LAW

- Basics of how bill introduced to the Legislature becomes a law
- Pre-registration is required

<u>FRIDAY, JUNE 20</u> <u>10 AM - 12 PM</u>

## **MEMBER SPOTLIGHT**

#### **SUE SUTTON**

#### VICE PRESIDENT AND TREASURER OF CONCORD CLUB

I joined Extension Homemakers as a young mother in 1968. My sister invited me and I'm so glad she did. I'm a proud member of the Concord club. I have been so blessed to be a part of that club. I've been President and am now serving as Vice President and Treasurer. I have served in many ways over the years.

I have a daughter, Kim, and a son, Jason. Two grandsons, Chris and Carson. They have been a joy to me, watching them grow up. Now my oldest grandson, Chris and his wife Parker are having my first great-grandchild. I'm more than excited about this.

The things I have learned in extension Homemakers is priceless to me. It made me a better person and Homemaker. I told a friend that I had been in Homemakers so long and have taken so many lessons over the years that I should have a home economics degree!! He then wanted to know how long I had been in. I told him proudly, 50 + years. He busted my bubble by saying, so it took you 50 years to get that economics degree. All in fun!!

MAY GOD BLESS HOMEMAKERS # SS

**PURCHASE AREA** CULTURAL ARTS CONTEST WINNERS



CHELSEA **STEVENS** 

GRAND CHAMPION **VIEWERS AWARD** 

WALL OR DOOR HANGING DIAMOND MOSIAC ART

Brenda Gamblin - Basketry (1), Holiday Decorations (2), Painting (1)

Jeannie Grief - Counted Cross Stitch (2)

<u>Liz Hudson</u> - Drawing (1)

**Darlene Rogers** - Embroidery (1) and Ouilts (1)

<u>Debbie Stroot</u> - Art, Recycled (1)

Ratchel Vaughn - Knitting (2)



### COUNTY ANNUAL DAY

PLEASE NOTE DATE CHANGE THURSDAY, JULY 17TH **REGISTRATION 5:30** 

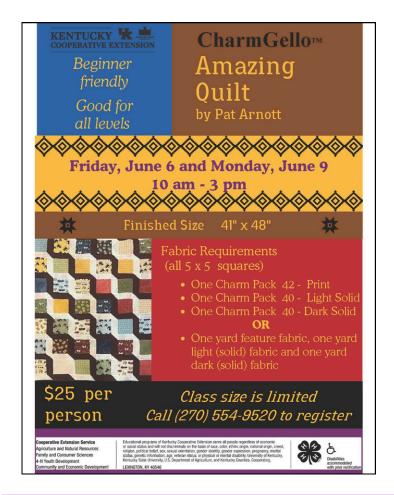
MCCRACKEN COUNTY FAIR JULY 22 - 26TH

NEW HOMEMAKER YEAR KICKOFF THURSDAY, AUGUST 21ST

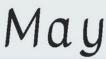
**REGISTRATION 5:30** 











## 2025

2020						
SUN	MON	TUE	WED	THU  1 Needlework Circle 10 - 12  Crochet Alley & Knitting Row 1 - 3 pm	FRI  2 Homemaker Lesson- Healthy Eating 10 - 11 am  Homemaker Derby Party 1 - 3 pm	SAT  3 Quilting 101 9 am - 1 pm KENTUCKY DERBY
4	5 Cinco De Mayo	Game Day, Come Play! 9 am - 12 pm Adult Sewing 9 am - 12 pm	"Choice" Chat 9 - 10 am Chair Yoga 10 - 10:45 am	8 Concord Club 11 am	? Arts and Crafts: Succulent Teacup 9:30 am	10 Quilting 101 9 am - 1 pm
happy	Homeschool Mom's Homemaker Club 6 - 8 pm	Adult Sewing 9 am - 12 pm Golden Days 10 am Happy Club 10 am	"Choice" Chat 9 - 10 am Chair Yoga 10 - 10:45 am Tech Class: Smartphones 10 am	Game Day, Come Play! 9 am - 12 pm Needlework Circle 10 - 12 Crochet Alley & Knitting Row 1 - 3 pm	Pattern Fusing Class Session 3 9 am - 12 pm	17 Quilting 101 9 am - 1 pm
18	19	20 Bags of Love 9:30 am - 1:30 pm Homemaker Advisory Council Mtg 1:30 pm	"Choice" Chat 9 - 10 am Chair Yoga 10 - 10:45 am Scrapbooking 9 am - 3 pm	22	23	24
25	HAPPY MEMORIAL * DAY*	Adult Sewing 9 am - 12 pm Paducah Stich n Quilt 10 am - 4 pm	Choice" Chat 9 - 10 am Chair Yoga 10 - 10:45 Paducah Stich n Quilt 10 am - 4 pm	29 Paducah Stich n Quilt 10 am - 4 pm	30	31

OR FOLLOW US ON FACEBOOK

Recipe



### **Roasted Beet and Orange Salad**

- 3 medium fresh beets (about 1 pound)
- 4 medium navel oranges, peeled and sectioned
- 4 ounces crumbled feta cheese
- 1/2 cup chopped walnuts (optional)
- 1/4 cup minced fresh mint

#### **Orange Vinaigrette:**

- 2 tablespoons olive oil
- 1 teaspoon grated orange zest
- 2 tablespoons orange juice
- 1/2 tablespoon apple cider vinegar
- 1 teaspoon honey
- 1 teaspoon Dijon mustard
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Preheat oven to 425 degrees F. Wash hands with warm soap and water, scrubbing for at least 20 seconds. Scrub beets and trim tops to 1 inch. Wrap in foil; place on a baking sheet.

Bake 50 to 60 minutes or until tender. Remove foil; cool completely. Peel beets and chop into bite-sized pieces. In a small bowl, whisk oil, orange zest, orange juice, vinegar, honey, mustard, salt, and pepper until blended. In a large bowl, combine cooked beets and orange sections. Add the vinaigrette and toss gently to coat. Spoon mixture on serving plate and top with feta cheese, walnuts, and fresh mint.

Yleld: 4 servings. Serving size: 1/4 of recipe.
Nutrition Analysis: 330 calories, 23g total fat, 6g saturated fat,
25mg cholesterol, 510mg sodium, 27g total carbohydrate, 5g fiber,
18g total sugars, 1g added sugars, 8g protein, 0% DV vitamin D,
15% DV calcium, 6% DV iron, 10% DV potassium.



## **Kentucky Beets**

**SEASON:** June through November **NUTRITION FACTS:** Beets are good sources of fiber, folate, calcium, and vitamin C, and they are low in fat. One cup of cooked beets or one medium raw beet contains about 50 calories and 2 grams fiber.

SELECTION: When selecting beets, choose those that are round, firm, rich in color, and smooth over most of the surface. Wilted or decayed tops may indicate a lack of freshness. Two bunches, or 6 to 8 individual beets, weigh approximately 2 pounds.

**STORAGE:** The roots of the beets can be stored in plastic bags for 1 to 2 weeks in the refrigerator. You can also refrigerate the greens in plastic bags and use them within 2 to 3

days. Cooked beets may be stored in the refrigerator for up to a week.

PREPARATION: Rinse beets under running water, removing any visible traces of dirt. To keep the juices of the beets locked inside while cooking, leave the skin, tail, and an inch of the stem attached. The skin will be easier to remove after the beet is cooked.

To bake: Scrub unpeeled beets, and place in a baking pan with 1/4 inch of water and cover.
Bake at 375 degrees F for about 40 minutes for a large beet.
To steam: Scrub unpeeled beets, and place in a steaming basket.
Cover and steam for about 35 to 40 minutes for large beets, 20 to 25 minutes for smaller beets, or until tender.

#### **Kentucky Proud Project**

County Extension Agents for Family and Consumer Sciences University of Kentucky, Dietetics and Human Nutrition students

Source: FruitsAndVeggies.org

March 2022

Buying Kentucky
Proud is easy.
Look for the label
at your grocery
store, farmers'
market, or roadside stand.
PlateItUp.ca.ulcy.edu

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