

Family & Consumer Science April Newsletter

Ohio County Cooperative Extension Office, 1337 Clay St., Hartford, KY 42347 • 270-298-7441

Upcoming Events/Meetings to Remember!

2025

• **Homemaker Council** will meet at 9:30 a.m. April 9 at the Extension Office. Please make sure one representative from your club can attend.

• **Make & Taste** will be held at 5 p.m. April 15 in the building on the hill. We will be recycling/reusing t-shirts - bring two!

• Ohio County Health Coalition will meet at 11:30 a.m. April 17 at the Extension Office. Everyone is welcome.

• **Pressure Canning 101** will be held from 9 a.m. to noon and from 5-8 p.m. April 22 in the building on the hill.

• Homebased Microprocessing Workshop will be from 9:30 a.m. to 2:30 p.m. April 29 at the Extension Office.

• Book Club will be held at 5 p.m. April 29 at the Extension Office.

• Make & Taste will be held at 4 p.m. May 20 in the building on the hill. Bring an empty cereal or cake mix box - we are learning to junk journal!

• Food Dehydrating Class will held at 10:30 a.m. or 5:30 p.m. May 13 at the Extension Office.

• Living with Alpha-Gal educational Zoom will be held at 6 p.m. May 29. See flier for information about how to register!

- County Annual Homemaker Picnic will be held on July 15.

See attached fliers! For more information or to register to attend, call the Ohio County Extension Office at 270-298-7441! We look forward to seeing you!

y pring

Lexington, KY 40506

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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Disabilities accommodated with prior notification.



Kelly Bland

Extension Agent, Family & Consumer Science

Brandy Garcia

Program Assistant, Family & Consumer Science



Homemaker Happenings

Fordsville

President Cathy Green 270-256-4082 Meets second Tuesday, 10 a.m., Jack & Joan Edge's Community Room

Liberty Belles

President Norma Barrett 270-256-8044 Meets second Tuesday, 10 a.m., Liberty Church in Beaver Dam

PERSUASION

Jane Austen

Taylortown

President Marsha Young 270-274-2633 Meets third Thursday, 10 a.m.

Specialty Club: Beda

President Regina Hudson 270-298-3680 Meets second Thursday, 9:30 a.m.

Specialty Club: Roadrunners

President Brenda Renfrow 270-298-4460

Martin-Gatton College of Agriculture, Food and Environment

BOOK CLUB

"Persuasion" by Jane Austen

Each month, a book from a different genre will be chosen! Join us to discuss this Classic! Light snacks will be provided!

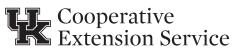
April 29 • 5:00 PM Ohio Co. Extension Office 1337 Clay St., Hartford

FOR MORE INFORMATION, CALL THE OFFICE AT 270-298-7441!









Lemon Broccoli Pasta



Prep time: 15 minutes Cook time: 25 minutes

- 1 box (16 ounces) whole-wheat pasta (rotini, spaghetti, bowtie, elbow macaroni)
- 1 package (12 to 14 ounces) frozen broccoli
- Zest of one lemon
- Juice of one lemon (about 2 tablespoons of lemon juice)
- 2 tablespoons olive oil
- 2 1/2 teaspoons garlic powder or 1 clove of garlic, minced
- 2 cups spinach
- 1 cup grated parmesan cheese
- 1 cup reserved pasta water
- Salt and pepper, to taste
- 1. Wash hands with warm water and soap, scrubbing for at least 20 seconds.
- 2. Boil water and prepare pasta according to package directions. Be sure to save 1 cup of pasta water for later use.

- 3. While the pasta cooks, microwave broccoli for about 5 minutes, or until thawed.
- 4. In a large saucepan over medium heat, add oil and sauté broccoli for 3-5 minutes.
- 5. Add cooked pasta to the saucepan with the broccoli. Add lemon zest, lemon juice, garlic, spinach, and reserved pasta water. Use tongs or a spoon to evenly combine everything. Cook until spinach is wilted, about 5 minutes.
- 6. Sprinkle over parmesan cheese and stir to combine. Reduce heat to low and cook for an additional 3 to 5 minutes or until it reaches desired texture.
- 7. Serve.
- 8. Refrigerate leftovers within 2 hours.

Makes 8 servings Serving size: 11/2 cups Cost per recipe: \$8.56 Cost per serving: \$1.07



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

Nutrition facts per serving:

320 calories; 9g total fat; 2.5g saturated fat; Og trans fat; 10mg cholesterol; 200mg sodium; 51g total carbohydrate; 7g dietary fiber; 2g total sugars; Og added sugars; 13g protein; 0% Daily Value of vitamin D; 10% Daily Value of calcium; 15% Daily Value of iron; 4% Daily Value of potassium

Source:

Jeannie Noble, RD, **Extension Specialist** for Nutrition; and Jen Robinson, NEP Area Nutrition Agent, University of Kentucky Cooperative **Extension Service**

Looking for new recipe ideas? Check out www.planeatmove.com

Follow us online!

Facebook

https://ohio.ca.uky.edu/ https://www.facebook.com/OCExtensionService

Listen to the UK Family & Consumer Sciences podcast at https://ukfcsext.podbean.com/



PRESSURE CANNING 101

Join us for a hands-on pressure canning workshop where you'll learn how to safely preserve low-acid foods like vegetables, meats, and soups.

Whether you're a beginner or need a refresher, this class will cover:

- Basics of pressure canning
- Equipment & safety tips
- Step-by-step canning process
- Troubleshooting & common mistakes

OHIO COUNTY EXTENSION OFFICE (ON THE HILL) TUESDAY, APRIL 22ND 9:00 A.M. - 12:00 P.M. OR 5:00 - 8:00 P.M.

SPACE IS LIMITED

Call the Ohio County Extension Office for questions, or to register. 270-298-7441

Cooperative

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Extension Service

"Discover KEHA -A Hidden Treasure"

2025 KEHA State Meeting

May 6-8, 2025

Hyatt Regency Lexington

Check out your State KEHA **Newsletter for all the details!**

For more information, call the Extension Office at 270-298-7441!

Homebased Microprocessing Workshop

Homebased Microprocessors are farmers who grow and harvest produce to use in their valueadded products. Homebased microprocessors are required to grow a predominant ingredient in the products they make. The first step to becoming certified as a homebased microprocessor is to attend a Homebased Microprocessor (HBM) workshop presented by the University of Kentucky.



9:30 a.m. - 2:30 p.m.

Ohio County Extension Office 1337 Clay Street Hartford, KY

To register & for additional dates/locations: ukfcs.net/HBM

or call (859) 257-1812







Living with **Alpha-gal Syndrome**

When: Time: Where:

Thursday, May 29 7:00 PM EDT/6:00 PM CDT Zoom

Register: ukfcs.net/AgS or scan the OR Code below



Presenters: Heather Norman-Burgdolf, PhD **Associate Extension Professor** Department of Dietetics and Human Nutrition

> Jonathan Larson, PhD **Assistant Extension Professor** Department of Entomology

Cooperative Extension Service

Hannah Tiffin, PhD **Assistant Professor** Department of Entomology

Heather Shaw Area Agent Nutrition Education Programs

Martin-Gatton College of Agriculture, Food and Environment