

Family & Consumer Science February Newsletter

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

Upcoming Events/Meetings to Remember!

- Make & Taste will be held at 5 p.m. Feb. 18. Please RSVP so we have enough supplies! See flier for more information!
- A **Community Forum** will be held at 10 a.m. Feb. 28 at the Ohio Co. Extension Office. This is an opportunity for community members to share insights, ideas and concerns about how Audubon Area Community Services can better serve individuals and families facing poverty. Residents are encouraged to attend.
- Make & Taste will be held at 5 p.m. March 18. Please RSVP so we have enough supplies! See flier for more information!
- **Book Club** will meet for the first time at 5 p.m. March 25. See flier for more information.
- County Annual Picnic will be held on July 15.
- County Annual Day will be held on Sept. 24.
- Homemaker Bazaar will be held on Nov. 22.

For more information or to register, call the Ohio County Extension Office at 270-298-7441!



Kelly BlandExtension Agent, Family & Consumer Science

Brandy Garcia

Program Assistant, Family & Consumer Science

Create Your Own Initial Art
with Jara Hillard

9-11 a.m. • March 15 Ohio County Extension Office

1337 Clay St. (building on the hill)

Join us and unleash your inner artist! Tara will be teaching us how to create a one-of-a-kind canvas masterpiece featuring your own initial. No experience needed! Cost is \$10 per person and space is limited! Call the office at 270-298-7441 by March 10 to register!

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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Homemaker Happenings

2024-2025 Homemaker Lessons

Trainings will be given at the Daviess County and Henderson County Cooperative Extension Offices.

10:00 a.m. Lesson Training

April Lesson
COMMUNICATION ESSENTIALS
FOR GOOD IMPRESSIONS

March 18 (Daviess) March 19 (Henderson)

Let's learn more about non-verbal communication (body language) and the roles speaking and active listening play in communication.

★ Leadership Development

11:00 a.m. Lesson Training

May Lesson STRONG BONES FOR LIFE: PREVENT OSTEOPOROSIS

March 18 (Daviess) March 19 (Henderson) Examine risk factors and lifestyle behaviors to help stop bone loss and rebuild bone to prevent breaks. It's never too early or too late to make bone health a priority.

★ Family & Individual Development

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

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

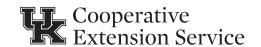
President Brenda Renfrow 270-298-4460

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Cauliflower Bites

Prep Time: 15 minutes Cook Time: 19 minutes

- Nonstick cooking spray
- 1/2 cup all-purpose flour
- 1/2 cup water
- 1 teaspoon garlic powder
- 3 tablespoons Buffalo sauce
- 1 head cauliflower, cut into florets
- 1 tablespoon butter, melted
- 2 tablespoons olive oil
- 1. Preheat oven to 450 degrees F. Prepare a baking sheet with nonstick spray.
- 2. Wash hands with warm water and soap, scrubbing for at least 20 seconds.
- **3.** Gently rub cauliflower under cool, running water before preparing.
- 4. In a large bowl, combine flour, water, garlic powder, and Buffalo sauce. Stir until smooth.
- **5.** Gently fold in cauliflower florets to evenly coat with batter.
- 6. Arrange florets in a single layer on the baking sheet. Do not overcrowd the pan (use two pans if needed). Bake for about 20 minutes or until golden.
- 7. In a small bowl, combine melted butter and olive oil.
- 8. Remove pan from oven. Drizzle the melted butter and oil mixture over the cauliflower. Gently toss until evenly coated.
- **9.** Return tray to oven to bake for another 20 minutes or until the cauliflower begins to crisp.
- 10. Serve with your favorite dressing and a few dashes of Buffalo sauce, if desired. Refrigerate leftovers within 2 hours.

Lexington, KY 40506



Air Fryer Version

- 1. Follow steps 2-5 above.
- 2. Make one layer of florets in the air frver basket.
- **3.** Set the air fryer to 355 degrees F for 12 minutes, tossing florets halfway through.
- 4. Remove to bowl.
- 5. Drizzle melted butter and olive oil over the cauliflower.
- **6.** Return florets to air fryer basket. Cook again at 355 degrees F for 5 to 7 more minutes or until florets begin to crisp.
- 7. Repeat steps to cook the remaining florets.
- 8. Serve with your favorite dressing and a few dashes of Buffalo sauce, if desired. Refrigerate leftovers within 2 hours. Looking for new recipe ideas? Check out www.planeatmove.com

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Makes 8 servings Serving Size: 1/2 cup bites Cost per recipe: \$3.87 Cost per serving: \$0.48



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

Nutrition facts per serving:

100 calories; 5g total fat; 1.5g saturated fat; Og trans fat; 5mg cholesterol; 220mg sodium; 11g total carbohydrate; 2g dietary fiber; 2g total sugars; Og added sugars; 3g protein; 0% Daily Value of vitamin D; 2% Daily Value of calcium; 6% Daily Value of iron; 6% Daily Value of potassium

Source:

Jacqui Denegri, Fayette County NEP Assistant Senior, University of Kentucky Cooperative Extension

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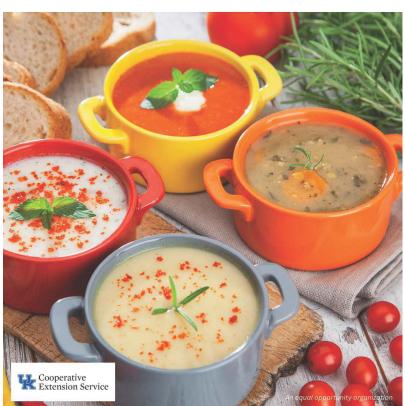
"Spoonfuls of Flavor: A Soup Tasting Adventure"

Join Us for a Flavor-Packed Journey! Get ready to warm your soul and tantalize your taste buds at our Soup Tasting Class!

> March 6, 2025 at 5:30 pm OR

- March 7, 2025 at 10:30 am
- Learn about different soup recipes and enjoy a variety of samples.
- Discover new ingredient and flavor combinations Call the Ohio County Extension Office by March 3, 2025 to register at 270-298-7441





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Make & Taste

5 p.m. - February 18

Learn the art of Paper Quilling and try a sample of the February recipe from the NEP Food & Nutrition 2025 calendar! Each month we will make a craft and try a new recipe from the calendar!

> **Ohio County Extension Office** (Building on the Hill) 1337 Clay St., Hartford, KY

Please RSVP by calling the office at 270-298-7441 (so we have enough supplies).

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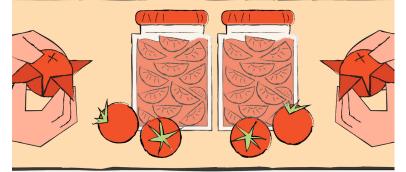






JOIN US FOR A

WATER BATH CANNING CLASS



Learn the Art of Preserving Fresh Produce! Discover the joy of home canning and gain the confidence to safely preserve fruits, tomatoes, jams, and more using the water bath canning method. Learn safe water bath canning techniques, the equipment and tools needed, food safety, and more in this hands-on class. Whether you're a beginner or looking to refresh your skills, this class is perfect for you.

Space is limited.



MARCH

TUESDAY



5:00 PM

MAKE AN EASTER THEMED CRAFT AND TRY A SAMPLE OF THE MARCH RECIPE FROM THE NEP FOOD & NUTRITION 2025 CALENDAR! EACH MONTH WE WILL MAKE A CRAFT AND TRY A NEW **RECIPE FROM THE CALENDAR!**

OHIO COUNTY EXTENSION OFFICE (BUILDING ON THE HILL) 1337 CLAY ST., HARTFORD, KY

PLEASE RSVP BY CALLING THE OFFICE AT 270-298-7441 (SO WE HAVE **ENOUGH SUPPLIES).**

Cooperative Extension Service MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT



March 25, 2025 • 5:00 PM Ohio Co. Extension Office 1337 Clay St., Hartford

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

Dementia Caregiver Workshop





Tuesday, February 25th | 9am - 12 Noon ET

The Dementia Caregiver Workshop is designed for those who are caring for someone who is navigating the dementia journey. Join local and statewide experts who will provide you with a better understanding of the disease and strategies to help you and your loved one.

Topics will include:

*Disease Education *Communication Strategies

*Home Safety

*Community Resources *Research Opportunities

Register Online at https://tinyurl.com/48577fnm or call 859-323-5550



Join us in-person or online

UK Sanders Brown Center on Aging 2199 Harrodsburg Rd, Lexington KY (in-person registration limited)





