### **Upcoming Events/Meetings to Remember!**

- **Tai Chi** led by Kelly will be held at 8 a.m. every Monday in June and July at the Farmer's Market pavilion in Beaver Dam.
- **Pickleball** Come and learn to play with us at Oldham Park in Beaver Dam! We will play at 9 a.m. every Monday in June, weather permitting!
- Farmer's Market opening day will be June 7! See flier for days when Kelly will be there with activities!
- Everything Sourdough classes will be at 10:30 a.m. and 5:30 p.m. June 10 at the Extension Office.
- **Book Club** will meet at 5 p.m. July 8 at the Extension Office. For July's book selection you will read a Memoir, then we will come together and discuss them with each other!
- County Annual Homemaker Picnic will be held at 6 p.m. July 15.
- Water Bath Canning Class will be held from 9 a.m. to noon and 5-8 p.m. on July 22. Sign-up by July 18.

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



Lexington, KY 40506



**Kelly Bland**Extension Agent, Family & Consumer Science

### **Brandy Garcia**

Program Assistant, Family & Consumer Science



### **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

### **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

## Specialty Club: Roadrunners

President Brenda Renfrow 270-298-4460

### **Taylortown**

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

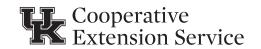
# Specialty Club: Beda

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

Has your club done something fun or newsworthy? Send it to us and we'll put it in the newsletter!







# Rice and Bean Salad



Prep time: 10-15 minutes Cook time: 20 minutes

#### **Dressing**

- 1/4 cup red wine vinegar
- 11/2 teaspoons Dijon mustard (or any type)
- 1 teaspoon Italian seasoning
- 1/2 teaspoon garlic powder
- 3/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/2 cup canola or vegetable oil

#### Salad

- 1 can (15 ounces) no-salt-added black beans, rinsed and drained
- 1 can (15 ounces) low-sodium chickpeas, rinsed and drained
- 11/2 cups fresh, canned, or frozen corn
- 2 cups cooked brown rice
- 1/2 small red onion, diced
- 1/2 bunch cilantro or parsley, chopped
- 3 cups spinach, chopped
- 1/2 jalapeno, seeded and diced (optional)

- **1.** Wash hands with warm water and soap, scrubbing for at least 20 seconds.
- 2. Rinse cilantro and jalapeno under cool running water and pat to dry.
- **3.** In the bottom of a large bowl, whisk red wine vinegar, mustard, Italian seasoning, garlic powder, salt, and black pepper. Slowly add the vegetable oil while whisking vigorously until evenly combined.
- **4.** Add black beans, chickpeas, corn, rice, red onion, cilantro, spinach, and jalapeno (if using). Gently toss until dressing evenly coats salad.
- **5.** You can eat the salad immediately. For the best flavor, though, allow it to sit in the fridge for at least one hour.
- **6.** Store leftovers in the refrigerator within two hours.

Makes 7 servings Serving size: 1 1/2 cup Cost per recipe: \$14.01 Cost per serving: \$2.00



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

### Nutrition facts per serving:

350 calories; 18g total fat; 1.5g saturated fat; 0g trans fat; 0mg cholesterol; 370mg sodium; 39g total carbohydrate; 7g dietary fiber; 4g total sugars; 0g added sugars; 10g protein; 0% Daily Value of vitamin D; 6% Daily Value of calcium; 15% Daily Value of iron; 18% Daily Value of potassium

### Source:

Jeannie Noble, RD, Extension Specialist for Nutrition, University of Kentucky Cooperative Extension Service

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

### Follow us online!



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

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



Look for the Ohio County Extension booth at the Beaver Dam Community Farmers Market this season!

June 7th: For the kids - Stop by our booth and start your garden by planting a seed!

For the grownups - stop by and pick up information on gardening, composting, and more! PLUS, try a sample of KY Proud Strawberry Salsa

> June 14th: Recipe demonstration and sampling of **KY Proud Spring Harvest Salad**

July 5th: For the kids - Farmers' Market Bingo! Stop by and grab a card, then visit booths to fill your squares.

Return to our booth to collect your prize! For the grownups - KY Proud Awesome Watermelon Salad sampling

> July 12th: Recipe demonstration and sampling of KY Proud Tomato Basil Salad

July 19th: For the family - Stop by and grab a passport and walk our Mindfulness Trail. When you finish, present your passport for a prize! KY Proud Blackberry Lemon Upsidedown Cake sampling

> July 26th: Recipe demonstration and sampling of KY Proud Cucumber, Corn and Bean Salsa

OPENING DAY: SATURDAY JUNE 7TH 8:00 A.M. - 12:00 P.M. Beaver Dam City Park ~ 217 S Main Street, Beaver Dam

WE CAN'T WAIT TO SEE YOU THERE!



MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMEN'





June 2, 9, 16, 23 & 30

Learn the basics of this fun, fast-growing sport so you can play with your friends! If you have your own pickleball paddle, bring it with you (some will be provided)! Let us know you're coming - call 270-298-7441!

### MEET AT THE PICKLEBALL COURTS AT **OLDHAM PARK IN BEAVER DAM!**

Cooperative **Extension Service** 

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT







Clear your mind, destress, and experience meditation in motion with

# ai Ch

Join us at the Beaver Dam Park Famers' Market Pavilion for a eight week session of Tai Chi.

### Mondays at 8:00 a.m. all June and July

All Tai Chi classes build on one another, with movements broken down for easier learning. Beginners are welcome.

Classes are free to all. Please call (270) 298-7441 for any questions or to register.



MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

The Homemaker Council is seeking new council members and chairpersons! If you want to

get involved, call Patsy Eddins at 270-256-6906 or email her at eddinswl@aol. com!

WE NEED YOU!



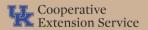
2 classes offered: 10:30 a.m. or 5:30 p.m.

REGISTRATION IS REQUIRED

Call (270) 298-7441 by Friday, June 6<sup>th</sup> to register

\*\*Bring a 16-32oz. jar and take home some sourdough starter for yourself!\*\*

An equal opportunity organization



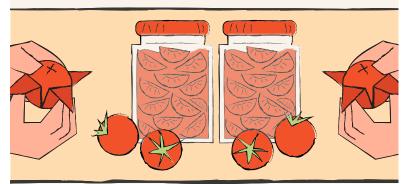




FOOD PRESERVATION

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

9:00am-12:00pm OR 5:00-8:00pm
Ohio County Extension Office
bace is limited and registration is required.
98-7441 by Exidam July 18th to reserve your spot



### SPACE IS LIMITED

Registration is required.

Call the Ohio County Extension Office for questions, or to register.





## 2025—2026 HOMEMAKER LESSONS

Trainings at the Daviess County Cooperative Extension Service Office. Recording available the day following the training at https://www.youtube.com/@greenriverareahomemakers9114

10:00 A.M. LESSON TRAINING

11:00 A.M. LESSON TRAINING

### SEPTEMBER LESSON THE BIG FREEZE

August 19 - This lesson will help you get the most out of your freezer by teaching good freezing techniques for a variety of foods. You will be able to minimize food waste, save money, and time.

Food, Nutrition, and Health

### OCTOBER LESSON INDOOR AIR QUALITY

August 19 - Raise awareness and knowledge about indoor air quality, how it can be affected by things in our indoor spaces, how it can affect one's health, and steps for improvement.

TENVIRONMENT, Housing & Energy

### **NOVEMBER LESSON LAUGHTER IS A MUST**

October 28 - This lesson will test your knowledge of laughter, identify its short- and long-term benefits, explore what keeps you laughing with your spouse, and share ways to increase laughter in your relationship.

**T**Family and Individual Development

### JANUARY LESSON **SELECTING SHEETS**

October 28 – Cooling? Percale? Bamboo? Let's put these questions to bed and unravel the mystery of thread count, too! This lesson will cover all the basics.



Management and Safety

### **FEBRUARY LESSON USING AN AIR FRYER**

January 20 – This lesson will focus on what air fryers are and how they work. We'll discuss the pros and cons, and consumers will feel informed when buying an air fryer.



**†** Food, Nutrition, and Health

### **MARCH LESSON** STRETCHING YOUR FOOD DOLLAR

January 20 – "Making Ends Meet" is getting harder in today's economy. This lesson will cover how to make your dollars and resources go farther.



★ Management and Safety

### **APRIL LESSON** YOGA-TA TRY THIS

March 17 – Yoga is far from a new practice, but has become popular today as a mainstream form of exercise. There are many health benefits of doing yoga beyond physical activity. This lesson introduces yoga – what it is, why you might be interested in trying it, and some poses.



\* Food, Nutrition, and Health

### MAY LESSON **INSPIRING GRANDCHILDREN TO BE GRAND COOKS**

March 17 – Learning cooking skills early in life improves skills and confidence in the kitchen, which can lead to higher diet quality to support health later in life. We'll share ideas for bringing different generations together in the kitchen in ways that build confidence, share knowledge, and create lasting memories.



★ Family & Individual Development Lesson

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