

JUNE 2023



University of Kentucky College of Agriculture, Food and Environment Cooperative Extension Service

Cooperative Extension Service

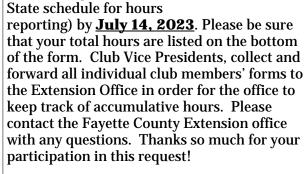
Fayette County Extension 1140 Harry Sykes Way Lexington, KY 40504 Phone (859) 257-5582 Email: fayette.ext@uky.edu http://fayette.ca.uky.edu/

Help Wanted: Planning the Homemaker Kick-Off Party!

Do you like party planning? Want to energize old and new Homemakers for our new 'year'? Join together to plan our Homemaker Kick-Off Party! Meet up on Wednesday, July 12, 6 - 7 pm at the Extension Office. Bring ideas for food, entertainment, and FUN!!! It would be great to have a representative from each club as well as our Chairs. The Party itself will be Monday, August 21. Questions or RSVP to FCHA Vice President Doraine Bailey at doraineb@hotmail.com or text to 859-397-5360.

Attention Homemakers: Volunteer Hours Report

Homemaker members need to send in volunteer hour forms for January 2022–
June 30, 2023 (this time frame is to get us back on the



Hours can now be entered on-line. Visit our website:

https://fayette.ca.uky.edu/homemakers scroll down and click on Submit Your Homemaker Volunteer Hours. You have the option to enter records by month or by the year.

Bloom where you are planted

Monday, May 22, Fayette County Homemakers gathered for the annual May Meeting. The theme was "bloom where you are planted" to celebrate growing together as homemakers. Thank you to all the clubs who came to decorate a table, donate a basket, and share the evening together.

The following awards were presented at the meeting.

Reading Awards—Marilyn Caudell, Chris Cull, Barbara Ecton, Carolyn Edwards, Gail Evans, Elaine Evans, Mariann Harlan, Mary Alice Heard, Sandy Johnson, Lorriane Kilcoyne, Charlotte Lubawy, Emily Mayberry, Julia Moore, Angie Napier, Ruth Sharrard, Betty Spickard, Pat VanMeter, Carol Vaughan

New Members—Ruth Lawton

<u>**50 Year Member**</u>—Peggy Haynes, Mary Jo Standafer

Volunteer Hours

500 Hours—Doraine Bailey, Anna Lou Blair, Mary Anne Brown, Angela Carpenter, Viola Clements, Mary Colvin, Sandy Elliott, Alyce Emerson, Barbara Farrell, Linda Frame, Lorraine Kilcoyne, Elisa Layhue, Charlotte Lubawy, Barbara Marcus, Elizabeth Marek, Cindy Maynard, Julia Moore, Eve Rhoads, Bernadette Salone, Jean Scaravilli, Ruth Sharrard

1000 Hours—Brenda Richards, Jo Neuzel

1500 Hours—Rita Hardman

2000 Hours—Mary DeMattina

3500 Hours—Hazel Forsythe

4000 Hours—Robin Fisher

Names listed are based on reports returned.

Agriculture and Natural Resources
Family and Consumer Sciences
4-H Youth Development
Community and Economic Development





Homemaker Officers/Chairs Needed for 2023-2024

We need to fill the following positions: President - Vice President - Secretary - Chairman of Special Committees (ex-Environmental, Leadership Development, Management and Safety, Family and Individual Development, Joy of Giving. International, Cultural Arts, and Food and Nutrition) See your handbooks! Contact the Extension Office if interested!



Kentucky Proud Evenings is a series of monthly author talks hosted at the Extension Office. Each author is local to Kentucky and is connected to the community and history of the Commonwealth. Each event will have <u>Plate It Up!</u> Kentucky Proud food samples for those attending. Each session is FREE and will begin at 6:00pm. Register on-line: https://fayette.ca.uky.edu/classregistration or call the office at 859-257-5582 to register!

Thursday, June 22, 2023

Sarah L. Hall, <u>Sown in the Stars: Planting by the Signs</u>

A timely and illuminating look at the custom of planting by the signs and its past, present, and future, as told from the perspectives of farmers in central and eastern Kentucky.

Thursday, July 27, 2023

Heather Wibbels, <u>Bourbon is My Comfort Food</u>
The definitive primer on mixing elegantly crafted bourbon cocktails for those looking to imbibe on the spirit and history of one of the world's most soughtafter liquors.

Albert W.A. Schmid, Bourbon 101

A distinctive and introductory approach to learning about all-things bourbon including its history, production, and enduring cultural identity.

Michael Veach, <u>Kentucky Bourbon Whiskey: An American Heritage</u>

This book shines a light on bourbon's pivotal place in our national heritage, presenting the most complete and wide-ranging history of bourbon available.

Wednesday, August 30, 2023

Elizabeth DiDavino, <u>Katherine Jackson French:</u>
<u>Kentucky's Forgotten Ballad Collector</u>
The life and legacy of a pivotal scholar and how her collection of traditional Kentucky ballads elevated the status of women, gave testimony to the complexity of balladry's ethnic roots and influences, and revealed more complex local dialects.



The UK Cooperative Extension Service, UK Alumni Association UK Human Resources STEPS Temporary Employment are pleased to announce the Summer 2023 Job Club schedule.

The purpose of Job Club is to provide a positive environment for job seekers to meet, connect, share, and learn. Job Club is for you if you are motivated and currently out of work, underemployed or looking to make a career transition. The free group is open to the public and meets the second and fourth Tuesday of each month, from 9:00–10:15 a.m. Participants may attend online via zoom or at the Fayette County Extension Office, 1140 Harry Sykes Way, Lexington. In addition, recruiters and employers are always welcome and may have a one-minute spotlight to share active job leads with Job Club attendees.

Job Club Meeting Schedule June 13: Networking 101

Presented by Caroline Francis, Ed.S., CCC, BCC, CCSP, CPRC, Director of Alumni Career Services, UK

Successful people know how to build, nurture, and maintain mutually beneficial relationships that help each other accomplish their goals. A robust network is the best insurance policy you can have in life. In this session you will learn how to be a more strategic connection, build your own personal board of directors, and make the most out of future conferences and social events.

ONLINE ATTENDEES REGISTER HERE: https://bit.ly/JC061323

June 27: Preparing A Federal Resume

Presented by Ken Wocher, Volunteer Job Coach, Northern Kentucky Accountability Group, Kenton County Library

This presentation is divided into three sections:

- 1. The federal resume process / secrets to success
- 2. Understanding the usajobs.gov job listings
- 3. An example of a federal resume Outline Format from the Federal Resume Guidebook, 7th Edition by Kathryn Trautman

ONLINE ATTENDEES REGISTER HERE:

https://bit.ly/JC062723

Meal Prepping Saves Time and Frustration

Deciding what to have for dinner each night can be a daily conundrum for many of us. Barriers often include deciding what to prepare and needing more time to prepare a full meal. By preparing at least portions of our meals in advance, we can regularly have home-cooked, nutritious meals.

Research shows that people who regularly do advanced meal preparation tend to consume more fruits and vegetables and eat a more balanced diet. Meal prepping allows us to live our hectic lives while still providing our families and ourselves with nutritious foods. Pre-completing certain cooking steps saves time. The process may include simply prepping ingredients you will use later and completely preparing dishes to store for later use. Meal prepping also takes some of the stress and frustration out of deciding what to eat each night.

If you have never tried meal prepping, start small and don't invest much money. First, aim to prepare two to three meals per week in advance. Find nutritious recipes your family will enjoy and make a grocery list of the needed ingredients. Allow your family to chime in on the process or ask them if there is a new food or recipe they would like to try.

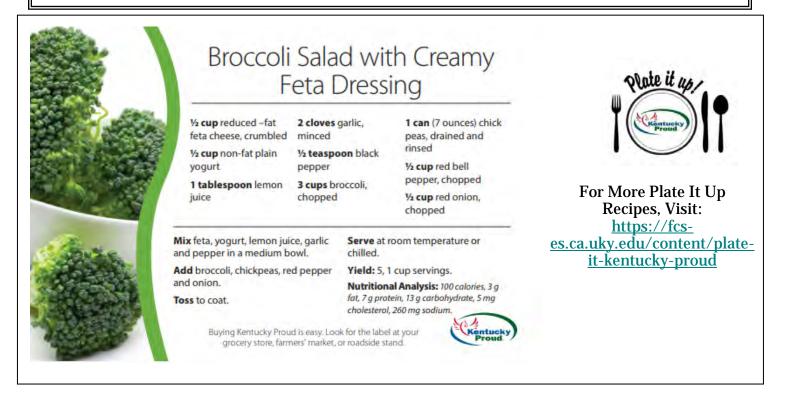
It is easier to set aside one day for grocery shopping and meal prepping as it cuts down on the number of times you must handle the food and gives you a set time to work meal prepping into your busy schedule. Include your family in the food preparation. Not only will it help spread the cooking responsibilities, but it will also teach your family basic cooking skills and balanced eating habits.

Remember food safety when preparing food. For example, when using a cutting board, slice vegetables before cutting meat. Store produce and meat separately to avoid contamination. While most people associate meal prepping with dinnertime, you can prepare quick breakfasts or use leftovers for lunches. When cooking dinner, make the most of your time in the kitchen. Clean the kitchen as you prepare food, chop veggies for a salad the next day, or slice some fruit for a quick grab-and-go snack for the family.

After preparing the food, store it in an airtight container and place it in the refrigerator or freezer, depending on how soon you plan to eat it. Consume refrigerated meals within five days. Freezing will allow you to store meals for a longer time.

As you become a meal-prepping pro, you can watch for sales to stock up on food staples and increase the number of meals you prepare at home.

Source: Heather Norman-Burgdolf, assistant extension professor





A PERSON-CENTERED APPROACH TO TRAUMA

HEROES, SURVIVORS, AND EVERYONE IN-BETWEEN

JOIN US
Friday June 2nd, 2023
10:00am EST - 2:30pm EST

Lunch provided for in-person session

Presented by Lee Look, PhD

Where & When

KDN HYBRID QUARTERLY
MEETING DETAILS

Join us In-Person or Virtually Friday June 2nd, 2023 10:00am EST - 2:30pm EST In-Person will be held at the UK Cooperative Extension 1140 Harry Sykes Way Lexington, Kentucky

/irtual



n-Person





Cooperative Extension Service
Agriculture and Natural Resources
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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, or physical or mental disability. University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.

LEXINGTON, KY 40546



EARLY STAGE DEMENTIA SUPPORT GROUP KICK OFF !!

TWO SUPPORT GROUPS FOR EARLY STAGE DEMENTIA: ONE FOR THE PERSON LIVING WITH THE DISEASE AND ONE FOR THE CARE PARTNER. Join us to meet facilitators and learn how the groups will work.

June 6th Kick off! 12:00pm -1:00pm

NEW LOCATION!!

Fayette County Extension office 1140 Harry Sykes Way

For questions or to register contact

Sarah Hatch, 859-323-6380 or Erin Gillespie 502-473-5342

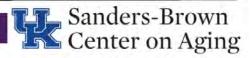
Regular meetings will be on the 2nd Tuesday of the month

LEXINGTON, KY 40546

Registration Required



ALZHEIMER'S () ASSOCIATION



Cooperative Extension Service

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SENSATIONAL SALADS

Salads have been a mainstay in menu planning for years as they add color, texture, and freshness to a meal. They are always a great way to add vegetables and other nutritious foods into the diet. Please join us for a lesson about building salads that are nutritious and balanced!



WHEN:

Thursday, June 15th 10-11am

WHERE:

Fayette County Extension Office 1140 Harry Sykes Way Lexington, KY 40504

FOR MORE INFORMATION:

Register Online: https://fayette.ca.uky.edu/ classregistration or call (859) 257-5582

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LEXINGTON, KY 40546



Disabilities accommodated with prior notification.





FCS Agent Maranda Brooks Presents:

"Afternoon June": A lunch and cultural artistic experience in Honor of celebrating Juneteenth

Featuring special performances by:



Lunch will be provided

When: Thursday June 15th 12:30p-2:00pm 1140 Harry Sykes Way Lexington, KY 40504

Cost: \$5

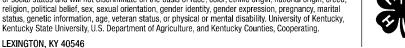
Call Fayette County Extension Office (Call 859-257-5582 to register) . Limited spots available

Special thanks to our sponsor!



Cooperative Extension Service Agriculture and Natural Resources Family and Consumer Sciences

4-H Youth Development Community and Economic Development







Join us for. 2023 Calendar Cooking

COOKING THROUGH THE CALENDAR Fayette County Cooperative Extension Office

Join us at the Fayette County Extension office 6:00-7:30pm for our monthly cooking demonstration and sampling. Try tasty Nutrition Education Program Calendar recipes and discover strategies to eat healthier and cook at home!

FREE! Registration required to plan for food samples.

Register on-line: https://fayette.ca.uky.edu/classregistration
or call 859-257-5582.













Adult Beginning Garment Sewing



Summer Classes

Thursday, June 22, 29, July 6, 13, 20, 27; August 3 and 10 6:30 p.m. 9:30 p.m.

Class Fee: \$82.00 for non-homemaker members (\$72 for existing Homemaker members)

Class limited to 10 participants.

Registration deadline: Monday, June 5

A supply list and pattern choices will be sent after registration received.

Class sessions will include the following fundamentals:

>Supplies	(Fahric	Patterns	Needles	Thread	and	other	Notions)
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Supplies (Fabric, Patterns, Needles Thread and other Notions)

Pattern Instructions

★Terms & Techniques (pockets/closures and more)

XSewing Machines

XTools, Layout & Cutting

You will create a pair of Simple Pants or Skirt (your choice) while learning the following techniques:

- ✓ Inserting or applying pockets
- Removing bulk removal and clipping
- **X**Applying trim/piping

★Understitching/Topstitching

XApplying a waistband and casting

⊁Hemming

This class is designed to get you started in the world of garment sewing. We will help you to understand the "whole" process of sewing and how to use design, patterns, fabric, findings (i.e.: zippers, buttons, embellishments, etc.) and techniques appropriately. You will come to understand and appreciate the "whole" process and why learning the foundations will free you up to truly explore your creative side, learn to be flexible, daring and have fun as you begin your journey of learning to sew garments.

We are here to help you embrace the love of sewing with fun and creativity.

Name______Phone_____

Address______City___Zip_____

E-mail_____

Mark one: Need to use a machine from Fayette Extension or Will bring my own my own machine

Make check payable to: Community FCS Program. Please include payment with registration

Mail to: Fayette County Extension Service, 1140 Harry Sykes Way, Lexington, KY 40504

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LEXINGTON, KY 40546





A DIFFERENT WORLD & FCS

Presents



DAD & ME Sensory Celebration





CRAFTS | SNACKS | GAMES

Please RSVP by calling the Fayette Co. Extension Office 859-257-5582 1140 Harry Sykes Way, Lexington, KY 40504

Cooperative Extension Service Agriculture and Natural Resources Family and Consumer Sciences 4-H Youth Development Community and Economic Development









Vision Therapy as we get Older Lunch and Learn

Join us for lunch as FCS hosts Dr. Rick Graebe as he provide an informative talk on vision therapy as you get older.

Lunch will be provided.

Date/Time: Thursday June 29th 12:30p-2pm

Where: Fayette County Extension Office - 1140 Harry Sykes Way, Lexington, KY 40504

Cost: Free

Registration Required: Call extension office at 859-257-5582 to register or register online at https://fayette.ca.uky.edu/classregistration
Space is limited!



Dr. Graebe received both his B.S degree in Visual Science and Doctorate of Optometry from Indiana University. He is a Behavioral and Neuro Rehabilitation Optometrist and learning expert. He has been in private practice here in the Bluegrass area for the past 35+ years. He offers Vision Therapy and Neuro-rehabilitation services for patients of all ages. Dr. Rick Graebe is one of a select group of international optometrists who have completed board certification in Vision Therapy, Pediatric Developmental Vision Care and Vision Rehabilitation with the College of Optometrists in Vision Development (FCOVD). Dr. Graebe is an expert in the type of specialty optometric care that is also called behavioral optometry, developmental or pediatric optometry, or neuro rehabilitation optometry, etc.

*Please inform the office of any dietary restrictions at the time of registration.

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Presents

SENSORY SUPER HERO DAY

Saturday, July 1st Time: 10am-1pm Dress in your favorite costume & come show off your super powers & have some fun!



Please RSVP by calling the Fayette Co. Extension Office 859-257-5582

1140 Harry Sykes Way, Lexington, KY 40504

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Food Preservation Classes

Join us this summer to learn all about food preservation! We will kick off the series with a lecture-style class that will examine important information about food preservation and canning, review the equipment to be used, and emphasize the importance of food safety and preventing food-borne pathogens when preserving food. Then, we will have 3 classes to follow with hands-on opportunities to learn how to use a water bath canner, a pressure canner, and how to freeze and dehydrate properly. Attendance at the first lecture session is required to register for the remaining 3 classes. All materials will be provided. Class size is limited to 12, so register as soon as possible by calling 859-257-5582. Cost: \$20 for the series.

July 6th 1-4pm - Food Preservation and Canning Overview Lecture



 $July\ 20^{th}\ 1\text{-}4pm-Water\ Bath\ Canning}$ $August\ 7^{th}\ 1\text{-}4pm-Pressure\ Canning}$ $August\ 28^{th}\ 1\text{-}4pm-Freezing\ and\ Dehydrating}$





Please make \$20 check payable to: <u>Community FCS</u>
and mail: Food Preservation Classes
Fayette County Extension Office
1140 Harry Sykes Way
Lexington, KY 40504

ME.	
	14

Food Preservation Classes Registration Form					
Name:	Phone:				
E-Mail:					
Address:	City: Zip:				

Please remember that classes are limited. Register early to assure a spot in the class. We suggest that you call the Fayette County Extension, (859) 257-5582, to inquire about the status of classes before registering. Hands on classes have a limit of 12 participants. Current or previous Food Preservation Basics Class required for any Hands-On Class.

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THE RISE:

RISING TO ADDRESS SEXUAL VIOLENCE JULY 15, 10AM-4PM 1140 HARRY SYKES WAY



Join us for free family activities, food, speakers, and vendor fair and more!

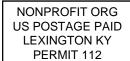
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Fayette County Cooperative Extension 1140 Harry Sykes Way Lexington, KY 40504

RETURN SERVICE REQUESTED

Fayette County Extension Family and Consumer Sciences Newsletter



Maranda Brooks Caroline McMahan County Extension Agents for Family and Consumer Sciences



Fayette County Extension Service 1140 Harry Sykes Way Lexington, KY 40504 (859) 257-5582

Office Hours: 8:00am - 4:30pm - Monday-Friday

UNIVERSITY OF KENTUCKY, KENTUCKY STATE UNIVERSITY, U.S. DEPARTMENT OF AGRICULTURE, AND KENTUCKY COUNTIES, COOPERATING



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