



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

Mercer County
1007 Lexington RD
Harrodsburg, KY 40330-9203

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Mercer County Family and Consumer Sciences Newsletter



Mercer County Office
1007 Lexington Road
Harrodsburg, KY 40330
859-734-4378



NOVEMBER/DECEMBER/JANUARY '24-'25

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Hello Friends! I cannot believe I am already doing a newsletter for the end of the year/begining of 2025. Time certainly flies by when you love what you do. I have had so much fun the last few months. Our Harvest, Home, and Table Fair was such a huge success and we credit that to you! We were going to be satisfied if we had 20 items entered but for the first year we had 28 exhibitors and 89 items shown! Our office looked like a Fall Wonderland with all of the beautiful colors of fall filling up our meeting rooms. Thank you to everyone who participated! We will be expanding and making this a larger event for October 2025. Coming up we have the Shred Truck on November 15th the Holiday Day of fun on December 12th. These are two of our most popular Fall programs and we are looking forward to seeing everyone!

Family and Consumer Sciences Agent,
Tara Duty

UPCOMING DATES TO REMEMBER

- February 7th- Lunch N Learn
- February 14th- Fat Quarter Friday



LEARN TO MAKE CAKEPOPS!

Learn the entire process of making cake pops from start to finish. You will leave with cake pops you created! Learn all of my tips and tricks for baking, dipping, decorating, and packaging. No charge, but space is LIMITED!

January 7th 1PM-4PM
at the Extension Office. Registration **REQUIRED**.
Call 859-734-4378 to register!

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

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



Disabilities
accommodated
with prior notification.



Hearty Harvest Bowl

- 2 cups brown rice, cooked
- 1 small head broccoli, cut into bite-size pieces
- 3 medium carrots, peeled and thinly sliced
- 1 medium sweet potato, peeled and diced
- 1 medium onion, diced
- 2 cans (15.5 ounces) chickpeas rinsed, drained, and patted dry
- 2 tablespoons olive oil
- 1/8 teaspoon salt
- 1/8 teaspoon ground black pepper
- 1/2 cup parmesan cheese, optional



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

Nutrition facts per serving:
460 calories; 17g total fat; 3g saturated fat; 0g trans fat; 5mg cholesterol; 570mg sodium; 62g total carbohydrate; 14g dietary fiber; 10g total sugars; 16g protein; 0% Daily Value of vitamin D; 15% Daily Value of calcium; 15% Daily Value of iron; 15% Daily Value of potassium

Source:
Brooke Jenkins, Extension Specialist, University of Kentucky Cooperative Extension Service

Don't overcrowd the pan or the veggies will steam instead of roast.

6. Toss chickpeas with the remaining 1 tablespoon of oil, sprinkle with salt and pepper. Spread out into one even layer on the other prepared baking sheet.
7. Roast vegetables and chickpeas for 20 to 25 minutes, turning the pans and giving them a shake from time to time. Vegetables should be slightly browned and fork tender when done. Chickpeas will be slightly browned and toasted.
8. While vegetables are roasting, combine Dressing ingredients in a small bowl or cup. Whisk until smooth. Set aside.
9. Divide ingredients into six servings. Place rice in a bowl, top with roasted vegetables, and chickpeas. Sprinkle with parmesan cheese if using.
10. Drizzle with dressing before serving.
11. Refrigerate leftovers within 2 hours.

Makes 6 servings
Serving size: 1 cup
Cost per recipe: \$7.71
Cost per serving: \$1.29

Dressing

- 3 tablespoons olive oil
- 1/8 teaspoon salt
- 1/8 teaspoon ground black pepper
- 2 tablespoons lemon juice
- 3/4 teaspoon dried oregano
- 1/4 teaspoon garlic powder

1. Wash hands with warm water and soap, scrubbing for at least 20 seconds.
2. Wash fresh produce under cool running water, using a vegetable brush to scrub veggies with a firm surface. Dry and cut to prepare for this recipe.
3. Preheat oven to 425 degrees F. Line two large baking sheets with aluminum foil or parchment paper. Set aside.
4. Cook rice according to package directions.
5. While rice is cooking, place broccoli, carrots, sweet potato, and onion on one baking sheet and drizzle with 1 tablespoon of olive oil, sprinkle with a pinch of salt and pepper. Spread out into one even layer.

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Baked Apples and Sweet Potatoes

- | | | |
|-------------------------|---------------------|---------------------|
| 5 medium sweet potatoes | 1/2 cup margarine | 1 teaspoon nutmeg |
| 4 medium apples | 1/2 cup brown sugar | 1/4 cup hot water |
| | 1/2 teaspoon salt | 2 tablespoons honey |

1. Boil potatoes in 2 inches of water until almost tender.
 2. Cool potatoes, peel and slice. Peel, core and slice apples.
 3. Preheat the oven to 400°F. Grease a casserole dish with a small amount of margarine.
 4. Layer potatoes on the bottom of the dish.
 5. Add a layer of apple slices.
 6. Sprinkle some sugar, salt, and tiny pieces of margarine over the apple layer.
 7. Repeat layers of potatoes, apples, sugar, salt and margarine.
 8. Sprinkle top with nutmeg.
 9. Mix the hot water and honey together.
 10. Pour over top of casserole.
 11. Bake for 30 minutes.
- Yield:** 6, 1 cup servings.
Nutrition Analysis: 300 calories, 8 g fat, 59 g carbohydrate, 0 mg cholesterol, 320 mg sodium.
Source: USDA Food Stamp Nutrition Connection, Recipe finder. June, 2008.

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



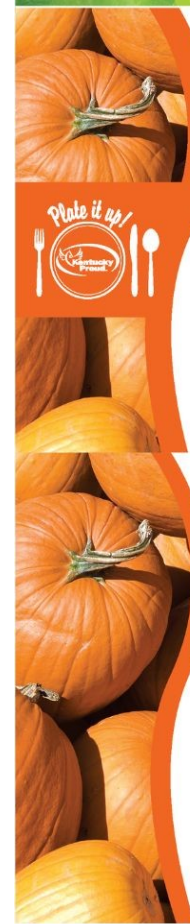
Fall Harvest Salad

- | | | |
|-----------------------------|------------------------------|--------------------------------|
| 5 cups torn leaf lettuce | 4 teaspoons lemon juice | 2 tablespoons balsamic vinegar |
| 2 1/2 cups spinach leaves | 1/4 cup dried cranberries | 1 1/2 teaspoons Dijon mustard |
| 1 medium red apple, chopped | 1/4 cup feta cheese crumbles | 2 teaspoons Kentucky honey |
| 1 medium pear, chopped | 1/2 cup chopped walnuts | 1/2 teaspoon salt |

- Combine** leaf lettuce and spinach leaves in a large salad bowl. **Mix** apples and pears with lemon juice in a small bowl and add to lettuce mixture. **Prepare** dressing by whisking together the olive oil, balsamic vinegar, Dijon mustard, honey and salt; **pour** over lettuce mixture and **toss** to coat.
- Sprinkle** salad with cranberries, feta cheese and walnuts. **Serve** immediately.
- Yield:** 8, 1 cup servings
Nutritional Analysis: 130 calories, 9 g fat, 1.5 g sat fat, 240 mg sodium, 12 g carbohydrates, 3 g fiber, 7 g sugar, 3 g protein.



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Fall Spiced Pumpkin Bread

- | | | |
|-------------------------------|-------------------------------|-------------------------|
| 1/2 cup all-purpose flour | 2 teaspoons pumpkin pie spice | 1/2 cup honey |
| 1 1/4 cups whole-wheat flour | 1/2 teaspoon salt | 2 cups pumpkin puree |
| 1 1/2 teaspoons baking powder | 1/2 cup melted margarine | 1/2 cup olive oil |
| 1 teaspoon baking soda | 1/2 cup sugar | 2 eggs |
| | | 1/2 cup chopped walnuts |

- Heat** oven to 350 degrees F. **Mix** flours, baking powder, baking soda, pumpkin pie spice and salt; set aside. In a large mixing bowl, **whisk** together margarine, sugar, honey, pumpkin puree and olive oil. **Blend** in eggs. **Add** flour mixture. **Stir** until dry ingredients are moistened. **Spray** a 8-by-4 inch loaf pan with non-stick cooking spray. **Pour** batter into pan; **sprinkle** walnuts on top of batter. **Bake** for 1 hour. **Remove** from oven and **cover** with foil. **Return** to oven and **bake** an additional 20 minutes or until toothpick inserted in center comes out clean. **Cool** for 10 minutes and **remove** from pan.
- Yield:** 16 slices
Nutritional Analysis: 220 calories, 13 g fat, 2 g saturated fat, 30 mg cholesterol, 270 mg sodium, 26 g carbohydrate, 1 g fiber, 14 g sugars, 4 g protein.

Pumpkin Apple Muffins

- | | | |
|---------------------------------|----------------------------|--|
| 1 1/4 cups all-purpose flour | 1/2 teaspoon ground ginger | 1 1/2 cups fresh pureed pumpkin |
| 1 1/4 cups whole-wheat flour | 1/2 teaspoon ground nutmeg | 1/2 cup canola oil |
| 1/2 teaspoon salt | 1 1/2 cups honey | 2 cups Granny Smith apples, finely chopped |
| 1 1/2 teaspoons ground cinnamon | 2 large eggs | |

- Preheat** oven to 325 degrees F. In a large bowl, **combine** flours, baking soda, salt and spices. In a small bowl, **combine** honey, eggs, pumpkin and oil; **stir** into dry ingredients just until moistened. **Fold** in apples. **Fill** greased or paper lined muffin cups, two-thirds full. **Bake** for 25 to 30 minutes or until muffins test done. **Cool** for 10 minutes before removing from pan.
- Note:** Can substitute two cups granulated sugar for honey, decrease baking soda by 1/4 teaspoon and increase oven temperature to 350 degrees F.
- Yield:** 18 muffins
Nutritional Analysis: 200 calories, 7 g fat, 0.5 g saturated fat, 35 mg cholesterol, 160 mg sodium, 35 g carbohydrate, 2 g fiber, 20 g sugar, 3 g protein



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Sweet Potato Crisp

- | | | |
|--|------------------------------|----------------------------|
| 3 large fresh sweet potatoes, cooked until tender. | 1 teaspoon vanilla | 1/2 cup all-purpose flour |
| 8 ounces reduced fat cream cheese, softened | 1 tablespoon ground cinnamon | 3/4 cup quick cooking oats |
| 1 cup brown sugar, divided | 2 medium apples, chopped | 3 tablespoons butter |
| | | 1/4 cup chopped pecans |

1. Preheat oven to 350°F. Lightly spray a 13 x 9 x 2 inch pan with non-stick spray.
 2. Mash sweet potatoes. Add cream cheese, 1/2 cup brown sugar, vanilla and cinnamon. Mix until smooth.
 3. Spread sweet potato mixture evenly into pan.
 4. Top sweet potatoes with chopped apples.
 5. In a small bowl, **combine** flour, oats, and 1/2 cup brown sugar. **Cut** in butter until mixture resembles coarse crumbs. **Stir** in pecans.
 6. **Sprinkle** mixture over apples.
 7. **Bake** uncovered for 35-40 minutes or until topping is golden brown and fruit is tender.
- Yield:** 16, 3/4 cup servings.
Nutritional Analysis: 240 calories, 6 g fat, 3 g sat fat, 5 mg cholesterol, 200 mg sodium, 44 g carbohydrate, 4 g fiber, 20 g sugar, 4 g protein.



Potato Broccoli Soup

- | | | |
|--|--|--|
| 4 cups cubed potatoes (3-4 cups florets) | 3 cups 2% milk | 2 green onions, finely minced, divided |
| 2 tablespoons olive oil | 1/4 teaspoon salt | 1/2 cup reduced-fat sour cream |
| 1/4 cup all-purpose flour | 1/2 teaspoon pepper | 1/2 cup bacon bits (optional) |
| 1/2 cup melted butter | 5 ounces cheddar cheese, reduced-fat, shredded | |

- Preheat** oven to 375 degrees F. **Place** potatoes in large saucepan, **cover** with water and bring to a boil. **Reduce** heat and **cook** potatoes until tender, about 15 minutes. **Cut** broccoli heads into small florets and **place** on baking tray. **Drizzle** with olive oil and **roast** for 15 minutes. **Drain** cooked potatoes in a colander. In the saucepan, **combine** the flour and melted butter; **cook** on medium heat for 1 minute. Slowly **add** milk to the mixture, stirring constantly until thickened. Soup can be thinned by adding an additional 1/2 cup of milk or water, if desired. **Add** the potatoes, broccoli, salt, pepper, cheese, half of the green onions and bacon bits. **Cook** on low until heated. A few minutes before serving, **add** the sour cream and **stir** to combine. **Serve** topped with remaining onions.
- Yield:** 6, 1 1/4 cup servings
Nutritional Analysis: 390 calories, 24 g fat, 13 g saturated fat, 60 mg cholesterol, 370 mg sodium, 30 g carbohydrate, 3 g fiber, 9 g sugars, 15 g protein.



Country Ham and Broccoli Grits

- | | | |
|--|-----------------------------------|--|
| 1 tablespoon olive oil | 2 cloves minced garlic | 6 ounces country ham, cut into 1/2 inch pieces |
| 1 pound fresh broccoli florets | 4 cups 1% milk | 1 large egg, beaten |
| 1/2 cup minced onion | 1 cup uncooked quick grits | Salt and pepper to taste |
| 3/4 teaspoon crushed red pepper flakes | 1 cup 2%, shredded cheddar cheese | |

1. Preheat oven to 375°F. Coat 13x9x2 inch baking dish with cooking spray. **Heat** olive oil in a frying pan. **Sauté** broccoli, onion, garlic and red pepper flakes until vegetables are tender. About 5 minutes. **Set** aside.
 2. **Heat** milk to a boil in a large saucepan. Slowly, **whisk** in grits. **Reduce** heat and stir continuously until thickened. **Reserve** 2 tablespoons of the cheese.
 3. **Remove** from heat, stir in ham, broccoli mixture, cheese, egg, salt and pepper. **Mix** until well blended. **Pour** into prepared baking dish.
 4. **Sprinkle** with reserved cheese. **Bake**, uncovered for 30 minutes, or until top is set and lightly puffed.
- Yield:** 16, 1/2 cup servings.
Nutritional Analysis: 120 calories, 3.5 g fat, 1 g saturated fat, 25 mg cholesterol, 370 mg sodium, 13 g carbohydrate, 1 g fiber, 4 g sugar, 9 g protein.



Nutty Sweet Potato Biscuits

- | | | |
|-------------------------------|------------------------------|------------------------|
| 1 cup all-purpose flour | 1/4 teaspoon ground cinnamon | potatoes |
| 1/2 cup whole wheat flour | 1/2 teaspoon ground nutmeg | 6 tablespoons sugar |
| 1 1/2 teaspoons baking powder | 1/2 cup chopped walnuts | 1/4 cup butter, melted |
| 1/2 teaspoon salt | 1 cup mashed sweet potatoes | 1/2 teaspoon vanilla |
| | | 1 tablespoon milk |

1. In a large mixing bowl, **combine** flours, baking powder, salt, cinnamon, nutmeg and walnuts. **Set** aside.
 2. **Combine** sweet potatoes, sugar, butter, vanilla and milk; **add** to flour mixture and mix well.
 3. **Turn** out onto a floured surface; gently **knead** 3 or 4 times. **Roll** dough into 1/2 inch thickness. **Cut** with a 2 inch biscuit cutter and **place** on a lightly greased baking sheet.
 4. **Bake** at 450°F for 12 minutes or until golden brown.
- Yield:** 18 biscuits
Nutritional Analysis: 4 g fat, 2 g saturated fat, 5 mg cholesterol, 210 mg sodium, 14 g carbohydrate, 1 g fiber, 4 g sugar, 2 g protein.



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JANUARY PROGRAMS

Lunch N Learn will take place on January 10th at Noon. Please note this is NOT the first friday of the month this month. The program will last around 40 minutes to an hour in length and we will be sampling the January Recipe from the Snap ED Calendar. At the time that I am writing this the 2025 Calendar has not been released yet, but I am certain it will be a good one! I look forward to seeing you at this program.



LEARN TO MAKE CAKEPOPS!

Learn the entire process of making cake pops from start to finish. You will leave with cake pops you created! Learn all of my tips and tricks for baking, dipping, decorating, and packaging. No charge, but space is LIMITED!

January 7th 1PM-4PM

at the Extension Office. Registration **REQUIRED**.

Call 859-734-4378 to register!

Fat quarter Friday will take place on January 17th at 1 PM. We will use two fat quarters for the project. Bring your own or use some of mine! Same goes for your machine, bring your own or use one of ours!



Festive Snowman Painting

Join us in painting your very own Festive Snowman! Class is at 6PM on January 14th at the Extension Office. Call to reserve your spot. All supplies provided.

Registration REQUIRED



University of Kentucky
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Food and Environment
Cooperative Extension Service



NOVEMBER 2024

SUN	MON	TUE	WED	THU	FRI	SAT
					1 • Lunch N Learn @ 12PM	2 • One Stop Shop 9AM-3PM @ the Stable Mercer Co Fairgrounds
3 Daylight savings time ends	4 • Bingocize 10AM @ Mercer Co Library	5 • Bingocize 10AM @ Mercer Co Library	6 • Wits Workout 10AM	7 • Bingocize 10AM @ Mercer Co Library	8	9
10	11 • Creative Cooking @12PM • Homemaker County Council 6PM	12 • Bingocize 10AM @ Mercer Co Library	13 Tara out of office	14 • Area Homemaker Council Meeting @ Woodford County 9:30AM	15 • Wits Workout @10AM • Fat Quarter Friday @ 1PM	16
17	18 • Backporch Gatherings 6PM • Leader Lesson Viewing 10AM	19 • Bingocize 10AM @ Mercer Co Library	20 Tara out of office	21 Tara out of office	22 Tara out of office	23
24	25	26 • Bingocize 10AM @ Mercer Co Library	27	28 Thanksgiving	29	30



SUN	MON	TUE	WED	THU	FRI	SAT
				1	2	3
		• Cakepop Class 1-4PM		• Wits Workout @10AM	• Lunch N Learn @12PM	• 4H Sewing
5	6	7	8	9	10	11
		• Festive Snowman Painting Class @6PM			• Fat Quarter Friday 1PM	
12	13	14	15	16	17	18
	• MLK Day					
19	20	21	22	23	24	25
		• Homemaker Leader Lesson 10AM		• Wits Workout @10AM		
26	27	28	29	30	31	

NOVEMBER PROGRAMS

Lunch N Learn will take place on November 1st at Noon. The program will last around 40 minutes to an hour in length and we will be sampling the November calendar recipe, The Hearty Harvest Bown, which is located on page 2 of this newsletter. In addition to sampling the monthly recipe I will remake the previous months recipe with your suggestions! As a group we discuss changes we would make to the recipes to encourage you to go home and make this recipe.

Wits Workout will take place on Wednesday November 6th and Friday November 15th at 10AM. This program consists of puzzles, riddles, rhymes and pop culture questions to target the seven pillars of brain health. This program is great for aging adults but is equally as fun for all adult ages! Grab a friend and come out to see what this program is all about! I can't wait to challenge your mind!

Make sure to check out the Shred Truck Flyer on page 8! This will give you all the details for the Shred Truck!

DECEMBER PROGRAMS

Lunch N Learn will take place on December 6th at Noon. The program will last around 40 minutes to an hour in length and we will be sampling the December Calendar Recipe, Slow Cooker Navy Bean Soup, which is located on page 5 of this newsletter. In addition to sampling the monthly recipe I will remake the previous months recipe with your suggestions! As a group we discuss changes we would make to the recipes to encourage you to go home and make this recipe.

This year our Holiday Day of Fun will take place on December 12th. We will have classes all day. See your inserted flyer for details! Make sure you call ahead to register to reserve your spot!

Wits Workout will take place on Wednesday December 4th and Tuesday December 10th. This program consists of puzzles, riddles, rhymes and pop culture questions to target the six pillars of brain health. This program is great for aging adults but is equally as fun for all adult ages! Grab a friend and come out to see what this program is all about! I can't wait to challenge your mind!



America Recycles Day

Friday, November 15
1:00-4:00pm

In observance of America Recycles Day, Mercer County Extension Office will have "The Shred Truck" available for free to you! Bring your old documents & sensitive papers to be recycled! Paper only. No electronics, paint, etc. Staples do not have to be removed but please take off any paper clips.

1007 Lexington Road
Harrodsburg, KY 40330



Slow Cooker Navy Bean Soup

- 1 pound dried navy beans
- 1 smoked ham hock
- 2 medium carrots, diced
- 3 medium stalks celery, diced
- 5 cups low-sodium chicken broth
- 2 tablespoons salt-free garlic and herb seasoning
- 2 bay leaves
- 1 teaspoon salt

Soaking:

1. Wash hands with warm water and soap, scrubbing at least 20 seconds.
2. Rinse and sort beans, removing dirt, rocks, and other debris that might be present. Choose from the quick soak or overnight soak methods below:

Quick soak: Place the beans in a pot large enough for them to double in size. Add 6 cups of water for every 2 cups of dry beans. Next place the pot on medium-high heat and bring to a boil. Boil beans for 2 to 3 minutes in uncovered pan. Remove from heat. Cover pan and let soak for 1 hour before cooking.

Overnight soak: Place the beans in a pot large enough for them to double in size. Add enough water to have at least 1 inch over the beans. Cover and refrigerate 8 hours or overnight.

Cooking:

1. Wash hands with warm water and soap, scrubbing for at least 20 seconds.
2. Wash fresh produce under cool running water, using a vegetable brush to scrub veggies with a firm surface. Dry and cut to prepare for this recipe.



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

Nutrition facts per serving:
220 calories; 5g total fat; 4.5g saturated fat; 0g trans fat; 25mg cholesterol; 540mg sodium; 28g total carbohydrate; 6g dietary fiber; 2g total sugars; 0g added sugars; 19g protein; 0% Daily Value of vitamin D; 6% Daily Value of calcium; 15% Daily Value of iron; 15% Daily Value of potassium.

Source:
Jen Robinson, NEP Area Nutrition Agent; and Brooke Jenkins, Extension Specialist, University of Kentucky Cooperative Extension Service

3. Rinse and drain the soaked beans and place them in the bottom of a large (7- to 8-quart) slow cooker. Add the ham hock, carrots, celery, chicken broth, seasoning, and bay leaves.
4. Cover with lid and cook on low for 7 to 9 hours or high for 4 to 5 hours, until the beans are tender. Add salt.
5. Remove ham hock and bay leaves from soup. Separate the meat from the skin and bone of the ham hock. Chop meat and return it to the soup. Discard the bone, skin, and bay leaves.
6. Refrigerate leftovers within 2 hours.

Note: Substitute ham hock with 2 cups diced ham or a leftover ham bone.

Makes 12 servings
Serving size: 1 cup
Cost per recipe: \$7.18
Cost per serving: \$0.60

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DECEMBER 2024



Creating Healthy & Sustainable Families

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

• Bingocize 10AM @Library Taste of Homemakers 6PM
 • Wits Workout 10AM
 • Wits Workout 10AM @ Mercer Co Library
 • Lunch N Learn
 • Creative Cooking 12PM
 • Backporch Gatherings 6PM
 • Wits Workout 10AM
 • Wilderness Trace Quilt Guild 1PM
 • Holiday Open House 4PM
 • Holiday Day of Fun
 • Fat Quarter Friday 1PM
 • First Day of Winter



A Taste Of Homemakers

Sample soups from across the United States.



DECEMBER 3

6:00 - 7:30 PM

COST - \$5.00

Open to the public!

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Lexington, KY 40506



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Mercer County Extension Office

Day Of Holiday Fun

• • • **December 12**

10:00 am

Wool Felted Christmas Ornament
Easy Appetizers on a Budget



2:00 pm

Fresh Green Wreaths
Festive Finger Foods



6:00 pm

Bourbon Ball Demonstration



Spots are VERY limited!

RSVP to 859-734-4378



Mercer County Extension Office
1007 Lexington Road—Harrodsburg, KY 40330

Save The Date

Mercer County Cooperative Extension Open House

December 17
4:00—6:30pm



Cooperative
Extension Service

Please join us to learn more about your local Extension Office and check out the available programs we have to offer. Appetizers and refreshments will be provided. Family-friendly event, all ages welcome.

**Take your picture
with Santa!**

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