

FAMILY & CONSUMER SCIENCES- EXTENSION HOMEMAKER NEWSLETTER



### LET'S TALK TURKEY SAFETY

It's nearly Thanksgiving, and soon, delicious, juicy turkeys will take center stage at many of our holiday meals. It's so important to properly cook and prepare these birds, because you don't want anyone to get sick from a food-borne illness.

It does not matter whether you purchase a fresh or frozen turkey. But if you plan to purchase a pre-stuffed turkey, make sure it is frozen and has a seal that states it was inspected by either the U.S. Department of Agriculture or a state department of agriculture. The USDA does not recommend that you purchase a fresh, pre-stuffed turkey, because if handled incorrectly, harmful bacteria can quickly grow in the stuffing.

You can safely thaw turkeys in either the refrigerator, cold water or the microwave if the turkey is cooked immediately. You can safely cook a frozen turkey but realize that it will need to cook at least 50% longer than a thawed one.

Once you are ready to cook your turkey, set the oven temperature no lower than 325° Fahrenheit and place it on a rack in a shallow roasting pan. You can add one-half cup of water to the bottom of the pan to keep the turkey moist. For optimal food safety, the USDA recommends that you separately cook the turkey and stuffing, so you can make sure both items reach 165 degrees Fahrenheit.

Measure the turkey's internal temperature with a food thermometer, even if the turkey includes a pop-up thermometer. Check the temperature in several locations including the thickest part of the breast, the innermost part of the thigh and the innermost part of the wing to make sure the temperature is 165° throughout.

Remember to store leftovers within two hours after the meal. Discard any food that's been left out longer than that. To make reheating easier, divide leftovers into small portions. Eat refrigerated leftovers within three to four days. Frozen leftovers will keep for two to six months. Remember when reheating leftovers, make sure the internal temperature of the food is at least 165°.

More food safety information for proper thawing and cooking are available on the USDA Food Safety and Inspection Service website at <a href="http://bit.ly/1uKfrNl">http://bit.ly/1uKfrNl</a>. For additional food safety information, contact the Owen County Extension Office.



Source: Annhall Norris, UK extension specialist



**Cooperative Extension Service** 

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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, marial status, genetic information, age, veteran status, physical or mental disability or reprisal or retallation for prior civil rights activity. Reasonable accommodation of disability may be available with prior notice. Program information may be made available in languages other than English. University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.







Owen County Extension Office 265 Ellis Road Owenton, KY 40359

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**Educational Chairman, Denise Perkins** resigned of her duties on September 20th. On October 14th, Homemaker President, Deborah Arnold resigned. Following both resignations, a special Homemaker meeting was called to order on October 30th. Former Vice President, Donna Bryant was appointed as NEW Homemaker President. Linda Williams was appointed as Vice President. Judy Williams was appointed as the educational chairman. The next Homemaker Council meeting is on Wednesday, November 20th at 1PM at the Extension Office. Please send a member from each club to council meeting as a representative.

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



# PILLOW MAKING DAY

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Wednesday, November 6th 9:00 AM-4:00 PM Owen County Extension



### Owen County Christmas Parade December 14, 2024



 $\begin{tabular}{ll} \textbf{1:00-5:00 pm:} Open House at Participating Merchants/Christmas Shopping \\ Around the Square. \end{tabular}$ 

1:00-7:00 pm: Mechanical Reindeer and Inflatable Snow Throw (Fun for all ages)

2:00-5:00 pm- Picture on the Courthouse Square by Abigail Hudnall.

Free to anyone who brings a gift for the ARC or Extension Office.

Gifts can range from toys to Clothing/Shoes, (S-2XL and shoe sizes 6-10)

2:30 pm: Christmas Bake-Off (Drop off at Epoch)
3:00 pm: Lining up of large Floats (Covenance Parking Lot)
4:00 pm: Lineup of other floats not being Judged

**4:00pm:** Lineup of other floats not being Judged **4:30pm:** Judging begins

**4:30pm:** Judging of the Ugliest Sweater Contest on the Courthouse Lawn. Adults and Kids are welcome to join. Winners will receive Chamber bucks.

5:00pm: Parade Entires Leaves Covenance Group Parking Lot. Parade goes
down Roland Avenue, turning left onto West Seminary Street.

5:00 pm: Caroling Around the Christmas Tree

5:30pm: Christmas Parade (Theme: Christmas Movies)

**6:00 pm**: Santa Clause in Front of the Courthouse and Announce Winners

of the Parade.









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scotch tape

wrapping paper

**Items for Men** 

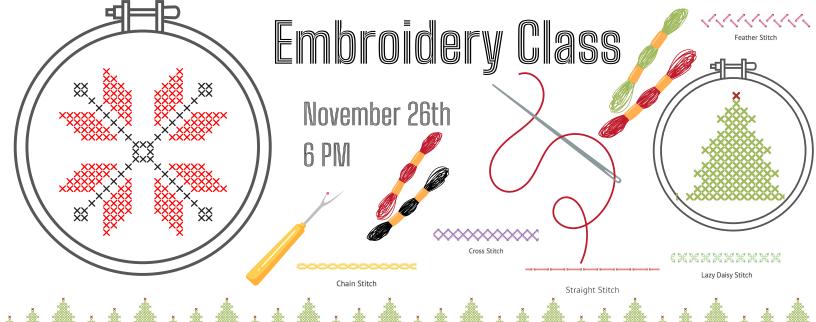


# "Holidays with the Homemakers!"



Join Carroll County Homemakers as they host "Holidays with the Homemakers!" Celebrate the season with crafts, fun, and fellowship! This is a festive program and is similar to Holiday Trimmings Owen County Homemakers used to host. Limited space available!!

Call Carroll County Extension Office to register and secure your spot!

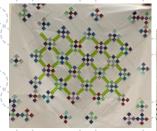


**Memory Makers** 



Memory Makers will meet at
Perry Park for club meetings
during the months of January
and February! Please contact
the club leader, Dawn Davis with
any questions you have. You
must be a PAID member to
attend due to space limitations.

# **Cotton Club**



Some members of the group went to 2 retreats this month, a class in Carrollton led by Sheila Reinke and Loucon in Leitchfield, KY. Many projects were started and some finished.





At our regular meeting, Linda
Williams presented an easy new
technique to cut bias binding. The
show and tell is always inspiring and
beautiful.





Come and join us and see what we're up to ! This month Paula Offitt and Sue Wash are doing a surprise demo! We can't wait to see that!

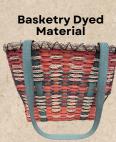
Were are also starting a mystery block the month of January. More details to come!!



## Northern KY Area Cultural Arts

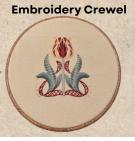
Owen County Homemakers were well represented at the Area meeting in Grant County. 8 exhibits received a Blue Ribbon which will advance to the State meeting in May at Lexington. The categories and entries listed below qualify for State along with the entries for ceramics handcrafted and basketry cane not pictured. Congratulations to Deborah Arnold, Chris Davis, Kathy Spaulding, and Denise Perkins! Also, congratulations to Kelly Rodamer as she won a Kroger gift card for submitting VSU hours!













#### HOMEMAKER BOOK OF THE MONTH

The Book Woman's Daughter by Kim Michele Richardson (2022)

A companion novel to The Book Woman of Troublesome Creek. Honey, daughter of the bookwoman of Troublesome Creek, fights for her freedom after her parents are imprisoned. She takes over her mother's packhorse library route and begins delivering books in treacherous and remote area of rural Appalachia, facing many challenging circumstances.

This book is available at the Owen County Public Library!



# Renewal of HOMEMAKER Membership for 2025

### **Homemaker Membership Dues**

Membership dues are due by Monday, November 25th. New memberships and renewals are \$10. Please make checks payable to Owen County Extension Homemakers Association. Mail memberships to 265 Ellis Road, Owenton, KY 40359 along with the completed registration form as shown for 2025 membership.





Cooperative
Extension Service

Join us to listen, learn, and some hands-on activities for this program.



Location:

**Boone County Enrichment Center** 1824 Patrick Drive Burlington, KY 41005

### Registration required:

Call: (859) 586-6101

Online: https://boone.ca.uky.edu/events

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

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

Cooperative



artistically enhance

what is around them.



### Learn the facts with the Talking FACS podcast!

Hosted by the University of Kentucky Family and Consumer Sciences Extension program, the Talking FACS (Family and Consumer Sciences) podcast offers a weekly show about family, food, finance, fitness and more.

Since 2018, the Talking FACS podcast has been offering research-based information and inspiration on a wide range of topics and themes including:

- Addiction and recovery
- · Adult development and aging
- Air quality
- Big Blue Book Club's Snack Club series (includes tips for raising healthy eaters)
- Cancer conversations
- Career development
- Civic engagement
- Disaster recovery
- Family finance
- · Feeding children and infants
- Food safety
- Making healthy choices
- Mental health
- Parenting
- Physical activity
- Safety

And more!



Partnerships with UK Healthcare's Markey Cancer Center and the UK College of Dentistry have inspired two spin-off shows, Cancer Conversations and KY Smiles, which are both available on Talking FACS. Cancer Conversations episodes drop monthly, sharing cancer news across Kentucky. KY Smiles shows are scheduled to address timely topics, such as during Children's Dental Health Month.

With more than 400 shows to date and 20,000+ hits a month, the Talking FACS podcast offers a little bit of something for a large bunch of folks in Kentucky and beyond.

Talking FACS podcast episodes can be found at <a href="https://ukfcsext.podbean.com">https://ukfcsext.podbean.com</a>.

Contact your local (COUNTY NAME) Extension office for more resources, tips and information.



### **ADULT**

# **HEALTH BULLETIN**

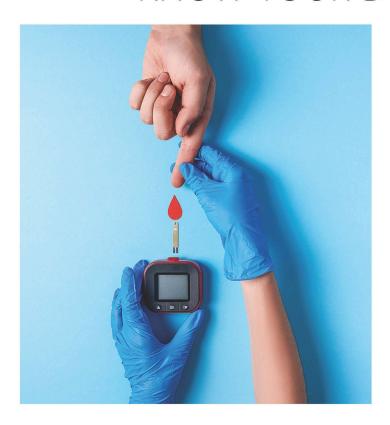


### **NOVEMBER 2024**

Download this and past issues of the Adult, Youth, Parent, and Family Caregiver Health Bulletins: http://fcs-hes.ca.uky.edu/ content/health-bulletins Owen County Extension Office 265 Ellis Road Owenton, KY 40359 (502) 484-5703 owen.ext@uky.edu

### THIS MONTH'S TOPIC

### KNOW YOUR DIABETES RISKS



ore than 1 in 3 adults in the United States have prediabetes — and many may not even know it. National Diabetes Month, in November, is a time to raise awareness about diabetes as a health concern and encourage people to take charge of their health.

Diabetes is a long-lasting, or chronic, disease that affects how your body turns the food you eat into energy. Your body breaks down most of the food you eat into sugar, or glucose. The increase in sugar tells your pancreas to release insulin. Insulin is needed for the cells in your body to be able to use the sugar as energy. If you have diabetes, your body doesn't make enough insulin or can't use it as well as it should. Then, too much sugar stays in your bloodstream instead of becoming energy and being used. Over time, the build-up of sugar in your blood can cause serious health problems like heart disease, kidney damage, and vision loss.

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

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### Continued from the previous page

There are many potential risk factors for diabetes. For type 1 diabetes, the most common risk factors are family history of diabetes and age. Type 1 diabetes doesn't usually happen because of lifestyle factors, but instead is associated with an immune system response that most often occurs in young children or teens. For type 2 diabetes, the following are common risk factors:

- Overweight or obesity
- 45 or older
- A parent or sibling with type 2 diabetes
- Physically active less than three times a week
- Have non-alcoholic fatty liver disease (NAFLD), now called metabolic dysfunctionassociated steatotic liver disease (MASLD)
- Had gestational diabetes (diabetes during pregnancy) or given birth to a baby who weighed more than 9 pounds

There is no cure for diabetes, but you can manage prediabetes and can even reverse it with the right medical care and lifestyle choices. That is why it is so important to know the signs and risk factors and to receive a diagnosis and treatment plan quickly. You can't change some risk factors like age and family medical history. However, there

are some things you can do to reduce your risk of prediabetes, type 2 diabetes, or gestational diabetes. Some behavior changes to lower your risk include:

- Increasing physical activity,
- · Eating a healthy diet, and
- Losing weight if you are overweight.

Small, gradual changes can make a big difference in lowering your risk of prediabetes, type 2 diabetes, or gestational diabetes, and improving your overall health and wellness. It's never too late or too early to get started.

If you have been diagnosed with prediabetes or believe you have multiple risk factors listed above, talk with your doctor about what you should be doing to decrease your risk of developing diabetes and increase your overall health.

#### **REFERENCE:**

https://www.cdc.gov/diabetes/about

ADULT
HEALTH BULLETIN

Written by: Katherine Jury, MS Edited by: Alyssa Simms Designed by: Rusty Manseau Stock images: Adobe Stock







### November 14, 2024

Owen County Cooperative Extension



\*Must register with drive.ky.gov SCAN QR code for Registration Event opens October 31, 2024



Interested in getting a REAL ID license? Due to renew your driver's license?

We're bringing all the services of a Driver Licensing Regional Office to Owen County on Thursday, November 14, 2024, to help you take care of business.



#### **EVENT DETAILS**

Who: KYTC Pop Up staff will be on-site to assist the citizens of Owen County.

What: Perform any licensing activity available at a regional office. You can:

- apply for a REAL ID license
- renew or replace your license or state ID card
- change your address

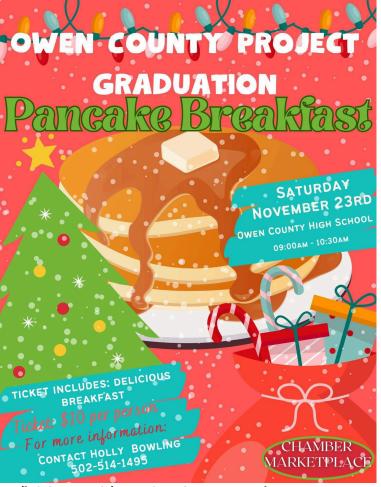
When:, Thursday, November 14, 2024, from 9:30 a.m. to 3 p.m.

Where: Owen County Cooperative Extension 265 Ellis Road Owenton, KY 40359

How do I sign up? You can schedule an appointment now at <a href="https://drive.kv.gov/Drivers/Pages/Popup-Map.aspx">https://drive.kv.gov/Drivers/Pages/Popup-Map.aspx</a>. A member of our Pop Up staff will follow-up with you to make sure you arrive with the necessary documents. Payment can be made by debit card, credit card, check or money order. The program is not accepting cash payments.

Questions? Contact Lisa Russell at lisar@ky.gov or call 502-782-3732.

The Owen County Chamber of Commerce presents the 2024 Chamber Marketplace Craft & Vendor Expo, an event designed to give businesses without a storefront an opportunity to showcase items in front of holiday shoppers. The event features local and regional direct-sale vendors, ranging from handmade items to baked goods. Food vendors are on-site throughout the day. If you would like vendor information please email Elainacornett@gmail.com or click the following event registration link: <a href="https://forms.gle/45oAU9D5pCsVJ66z5">https://forms.gle/45oAU9D5pCsVJ66z5</a>





# NOVEMBER



SUNDAY MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY

					1	2
					•	-
3	4 —	5	6 —	7	8 —	9
		Extension Office  VOTE  ****  CLOSED	Pillow Making Day Extension Office 9 AM Pleasant Home Extension Office 11 AM	,	Sweet Owen Sweet Owen Store 11AM	,
<del> </del>	11 —	12	13	14 —	15 —	<u> </u>
	Sew & Go Extension Office 11 AM  VETERANS  DAY		SEW ALL DAY Extension Office 9 AM			
17	18 —	19	20	21 —	22 —	23
		<b>Cotton Club</b> Extension Office 6 PM	Homemaker Council Meeting Extension Office 1 PM			
24	25	26	27 —	28	29 —	30
	Craft Club Extension Office 6 PM	Embroidery Class Extension Office 6 PM	Crochet & Fellowship Extension Office 10 AM	HAPPY THANKS GIVING	Office CLOSED	





Stop by the Owen County Extension Office to pick up 2024 Christmas Project Applications.

Applications are due back Friday, November 15th at 4PM to the Owen County Extension Office. Kendal Bowman

Agriculture & Natural Resources Agent

# Creamed Cabbage Soup

### **Ingredients:**

- 2 (14.5 ounce) cans low sodium chicken broth
- · 2 celery ribs, chopped
- 1 medium head cabbage, shredded
- 1 medium onion, chopped
- 1 cup chopped carrot
- 3 medium potatoes, peeled and cubed
- 1/4 cup butter or margarine
- 1/4 cup all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 teaspoon thyme
- 1 (12 ounce) can non-fat evaporated milk
- 1 1/2 cups skim milk
- 2 cups cubed fully cooked ham
- chopped fresh parsley (optional)

#### **Directions:**

- In a large soup kettle or Dutch oven, combine broth, celery, cabbage, onion, carrot, and potatoes. Bring to a boil.
- 2. Reduce heat. Cover and simmer for 15 to 20 minutes or until vegetables are tender.
- 3. Meanwhile, melt butter in a medium saucepan.
- 4. Add flour, salt, pepper and thyme. Stir to form a smooth paste.
- 5. Combine milks, gradually add to flour mixture, stirring constantly.
- 6. Cook and stir until thickened.
  Continue cooking 2 minutes longer.
- 7. Gradually stir into vegetable mixture.
- 8. Add ham and heat through.
- 9. Garnish with parsley.



