

Family & Consumer Sciences

# TAYLOR COUNTY FCS **EXTENSION NEWSLETTER**

August 2023



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#### KEEP COOL IN THE SUMMER HEAT

Amid Kentucky's extreme summer temperatures, high humidity and prolonged heat can make being outdoors uncomfortable and dangerous. During this time, you need to know the signs and symptoms of heat-related illnesses and how to treat them. These include heat exhaustion, heat cramps and the most serious—heatstroke (also known as sun stroke). Heat-related illnesses occur when a person's body cannot properly cool itself. These sicknesses can occur at any age, but people at greatest risk include infants and children up to four years old, adults 65 and over and those who are overweight. Additional factors that may lead to heatstroke include exertion in hot weather, sudden exposure to hot weather and lack of air conditioning, Certain illnesses and medications, such as antihistamines and antipsychotics, can also increase risk of heat-related illnesses. Wearing too many layers or clothes that prevent sweat from evaporating, drinking alcohol and becoming dehydrated may trigger heatstroke. Older adults are at risk for many reasons. Sweat glands, which help cool the

body, often diminish in number with age, and those remaining may not function as well as they once did. Existing health problems, especially involving the heart, lung and kidneys and some medications can also increase older adults' risk of heat-related illness.

Know the signs of heatstroke—high body temperature, dizziness, fatigue, lack of coordination, cold and clammy skin, racing heart rate, headache, nausea/vomiting, changes in cognition and/or behavior, rapid breathing, muscle spasms and/or cramps and ankle swelling. Heatstroke is a potentially life-threatening condition that requires immediate medical attention.

Source: Amy Kostelic, Associate Extension Professor







SUN	MON	TUE	WED	THU	FRI	SAT
		1	2	3	4	5
6	7	8 Paper Quilling 5:30 pm	9	10	11	12
13	14	15 Paper Quilling 5:30 pm	16 Hand Sewing 1:00 pm	17	18	19
20	2 1 Fall Painting 1:00 pm Hand Sewing 5:30 pm	22 Fall Painting 5:30 pm \$20 fee 10 person limit	23 Cast Iron 101 1:00 pm	2 4 Cast Iron 101 5:30 pm	25	26
27	28	2 9 Homemakers Annual Meeting 6:00 pm Register at 5:30 \$12 Fee	30	31		



# Н M Ε M A K Ε R S











#### **Pressure Canning Class**

The Grayson County FCS Agent will be teaching a pressure canning demonstration class at the Taylor County Extension Office on Friday, August 11th at 10 am EST in the kitchen. The class will be limited to 15 participants. Please call (270) 465-4511 or e-mail taylor.ext@uky.edu to sign up.



#### **Outdoor Walking Challenge**

Join me every Monday at 5:30 pm beginning August 7th to get moving! This will be a 12-week program from August 7th to October 23rd held at different walking locations around the county. We will have a pre-program meeting on Tuesday, August 1st at 5:30 pm at the Extension Office. All ages are welcome!



#### **Cooking Through the Calendar**

Learn how to make the monthly recipe from the Food and Nutrition Recipe Calendar! We will be making and taste-testing Skillet Pork Chops with Peaches on Monday, August 7th at 11:00 am in the kitchen. Spots will be limited! Call at (270) 465-4511 or e-mail taylor.ext@uky.edu to sign up.



#### **Indoor Walking & Movement Club**

Join me for low-impact movement and indoor walking exercises every Friday at 2:00 pm at the Extension Office! We will have a pre-program meeting on August 11th and begin meeting on August 18th. This program will be designed for seniors and adults with mobility or cognitive barriers.



#### **American Red Cross Volunteer Recruitment**

American Red Cross will be holding an informative meeting about how to become a Disaster Action Team volunteer. Come by the office on Tuesday, August 22nd at 5:00 pm to learn about the Disaster Action Team and how you can participate. Please RSVP by calling or e-mailing the Extension Office.



# REMINDERS



#### Homemaker Annual Meeting

Don't forget to RSVP for the Homemaker Annual Meeting by calling the Extension Office at (270) 465-4511. Payments can be made at the office during office hours (Monday - Friday, 8:00 AM - 4:30 PM).



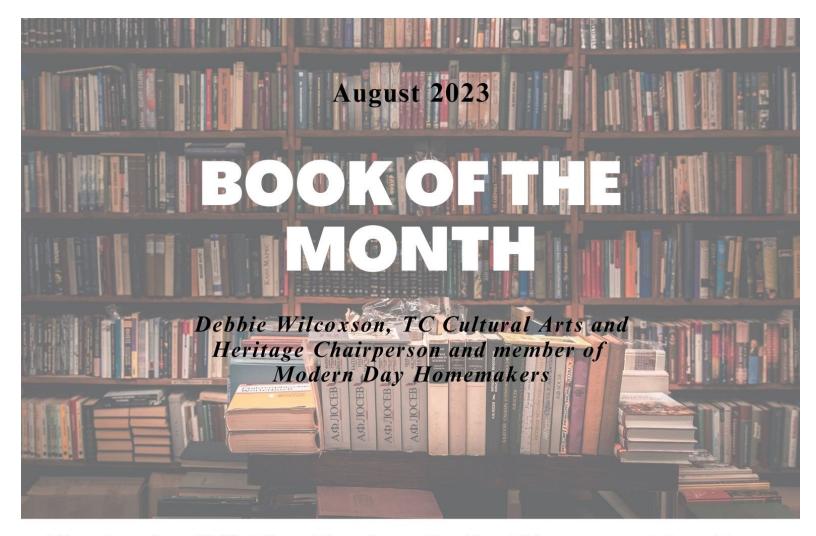
#### Homemaker Dues

Make sure to pay your annual Homemaker membership dues to be a returning Homemaker. Membership dues are only \$10 per year. Payments can be made at the Extension Office.



#### Gifting

Homemaker memberships make the perfect gift! Gift certificates can be purchased at the Extension Office.



### Kentucky Off The Beaten Path: Discover The Fun

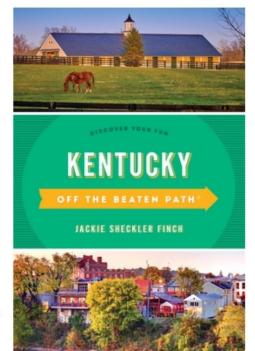
By Jackie Sheckler Finch (1999)

This book will show you the Bluegrass State you never knew existed. Soothe your ailments and your hunger at the Poke Sallet Festival, take an expedition through the Walt Whitman's "Vale of the Elkhorn" in a canoe, or stay in your own personal concrete teepee in Cave City. If you've "been there, done that" too many times, get off the main road and venture Off The Beaten Path!

Whether you're a visitor or a local looking for something different, let Kentucky Off The Beaten Path show you the Bluegrass State you never knew existed.

Debbie Wilcoxson: TC Cultural Arts and Heritage Chairperson and member of Modern Day Homemakers.

The new KEHA 2023-2024 Booklist is listed under Materials on the KEHA website. The TC Library is back in their building, and you can look at it there, or get a copy at the Extension Office.





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## Triple Berry Crisp

Cooking spray

1¾ cup fresh blackberries

1¾ cup fresh blueberries

1¾ cup fresh strawberries

3 tablespoons white sugar 34 cup brown sugar 1/2 cup flour 1/2 cup oats 34 teaspoon cinnamon
1/2 teaspoon nutmeg
1/3 cup butter

Preheat oven to 375 degrees F. Spray the bottom and sides of an 8-by-8 inch baking pan with nonstick cooking spray. Wash berries. Do not let berries soak in water. Hull strawberries by removing the stems and green tops.

Place blueberries, blackberries and strawberries in a mixing bowl. Sprinkle berries with white sugar and stir. Set aside. In a separate, large bowl, mix the brown sugar, flour, oats, cinnamon and nutmeg. Cut in the butter until crumbly.

**Pour** berry mixture into baking pan. **Sprinkle** crumbly mixture over the berries. **Bake** for 30 minutes or until the top is golden brown.

Yield: 12, 1/2 cup servings

**Nutritional Analysis:** 160 calories, 6 g fat, 3.5 g saturated fat, 15 mg cholesterol, 0 mg sodium, 27 g carbohydrate, 3 g fiber, 19 g sugars, 2 g protein



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