

# GREEN COUNTY FCS EXTENSION ARCH 2025











KEHA State Newsletters should have been sent to you via mail. If you did not receive that newsletter and would like more information over registration pricing, sessions, lodging, and more; just call or visit me at the office!

#### Cooperative Extension Service

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

#### MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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#### ● ● ● February Recap ● ● ●

How is it already March! We had a very eventful February between nutrition classes, holiday themed programs, childhood development programs, and KEHA Cultural Arts. I have listed a brief description over these programs below.

Love of Chocolate: 12 participants learned about heart health, benefits of chocolate, and then created their own tasty Valentines treats.

Laugh and Learn: 4 children participated in a program that focused on kindergarten readiness. They got to enjoy story time, creating cheerio bracelets, counting to 10, and so much more!

Green County Cultural Arts Competition: We had 17 exhibitors this year with a total of 41 exhibits. We had a total of 32 blue ribbon winners that will be advancing to the area competition on March 11th.

Hopefully with the warm weather returning soon we can get back into visiting Kentucky one trip at a time. Keep an eye out for those soon.

Sincerely, Katelyn Squires



What else has Katelyn done in February?



- LEAP with Head Start and Little Lambs
- Just Family Adult Day
- Green County Senior Center
- Middle School Sewing Programs
- Art Council Meetings
- FCS Staff Meetings
- Cooking from the Calendar



Wits Workout with Just Family Adult Day Center.

Presenting a hand sewing lesson to middle school students in January!



## SAVETEDATE



#### COOKING FROM THE CALENDAR

Crunchy Air Fryer Fish



March 20th 2025 at 12pm CST

Call Green Co Extension Office at 270-932-5311 to register

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Join a new Homemaker club started just for you! Calling Young Moms!

- Socialize with other moms while children play!
- · Learn new skills.
- Gain support and new mom friends!
- Dues are \$10 yearly!

\*This club is targeted towards both SAHM and working moms!\*

Informational Meeting

April 25th at 5pm CST

Green County Extension Office

Green County Extension Office
298 Happyville Rd Greensburg KY 42743

If you have any questions call Green County Extension at 270-932-5311



### Indoor Air Quality

What do you think of when you hear the term "air quality"?

Many may think of outdoor air pollution such as vehicle
exhaust, smog, and smoke but what about indoor air quality?

Have you considered what contributes to indoor air quality?

March 27th at 12p CST

<u>Green County Extension Office</u>

RSVP by March 25th by calling 270-932-5311



Cooperative Extension Service

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MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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augh&Learn
GAMES, STORY TIME, & CRAFTS

**APRIL 25TH 2025** 

2:30PM CST

Location: Green County Extension Office 298 Happyville Rd Greensburg KY 42743

Call 270-932-5311 To RSVP

The Green County Extension Office is offering a free program to children ages 5 and under to prepare them for kindergarten.

This program consists of storytime, snacks, crafts, and using gross and fine motor skills.

We just ask that each child be accompanied with an adult  $\overset{\scriptstyle \leftarrow}{\leftarrow}$ 





Please join us for the

# Annual Community Baby Shower

Hosted by Green County Help, Hope, and Hands

For all expecting mothers and mothers with newborns up to 1 year of age. Attendees may bring one guest with them. Various organizations and business will be set up with raffles. Lunch will be provided!

## April 17th 2025 | 10am-12pm CST

**Green County Extension Office** 298 Happyville Rd Greensburg KY 42743

**RSVP** by calling Green County Extension Office at



Deadline to RSVP is April 10th













# MARCH 20



















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WEDNESDAY

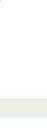
TUESDAY

MONDAY

SUNDAY















6 Help Hope & Hands

2

Homemaker Council

7











4

13 Help Hope & Hands

12

11 Area Cultural Arts

10

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Summersville 5:30

Competition



















| 21 |  |  |
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Help Hope & Hands

19

18

16

Cooking from the

Calendar 12p







28



Lesson Leader Training 12p-

-Contact Mary Despain Circle of Friends 4:30

for location

30

Indoor Air Quality

Help Hope & Hands

Council Meeting in

Adair 9:30a

Town & Country 4pm

LCA Homemaker

24

23

ST. PATRICKS . DAY



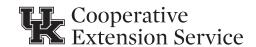












#### **ADULT**

# **HEALTH BULLETIN**



#### **MARCH 2025**

Download this and past issues of the Adult, Youth, Parent, and Family Caregiver Health Bulletins: http://fcs-hes.ca.uky.edu/ content/health-bulletins

#### THIS MONTH'S TOPIC

#### THE POWER OF POSITIVE LANGUAGE AROUND FOOD



he way we talk about food can have a big impact on how we feel about it and how we take care of our bodies. When we use positive, respectful language around food, it helps us build a healthier relationship with what we eat. A healthy relationship with food means not feeling guilty or stressed about what we eat but instead enjoying food as something that nourishes and energizes us.

Words have a lot of power. The language we use can shape our thoughts and feelings. If we call food "bad" or "unhealthy," we might start feeling bad about eating it. For example, saying things like, "I shouldn't eat this," or "this is so unhealthy," can make us feel guilty when we enjoy our favorite foods. But when we use words like "balanced" or "nourishing," it reminds

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#### Cooperative **Extension Service**

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

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us that food is not the enemy — it's something our bodies need to stay strong and healthy.

We often talk about food in ways that make it seem like some foods are "good" and others are "bad." While it's important to make choices that provide our body with the nourishment it needs most of the time, it's not helpful to label food as all good or all bad. All foods can be good for us in one way or another. Whether it's the nutrients it provides us or the enjoyment we get from eating it. The key is to focus on balance, not perfection. If we can learn to talk and think about food without judgment, it can help us feel more relaxed and less stressed about eating.

Talking about food in a mindful way can also help us enjoy it more. Mindful eating means paying attention to what we're eating, how it makes us feel, and how much we're eating of it. When we use words like "enjoying," "savoring," or "appreciating," we remind ourselves to slow down and notice the flavors, textures, colors, and smells of our food. This helps us be more aware of when we're full and prevents overeating. Instead of rushing through a meal or eating while distracted, we can focus on the experience of eating and truly enjoy it.

Language around food is also important in the way we talk about it with others. If we constantly talk about dieting, weight loss, or food rules, it can create stress and pressure around food. Instead, focus on how food makes us feel good, how it helps our bodies grow, and how it brings people together. When we talk about food in a positive, relaxed way, it can help create a more supporting environment for everyone.

The words we use around food matter. They can help create a healthy, positive relationship with food. By avoiding judgment, focusing on balance, and practicing mindful eating, we can build a better relationship with food.

#### REFERENCES:

- Satter, E. (n.d.). Are you feeling bad about your eating? Ellyn Satter Institute. https://www.ellynsatterinstitute.org/family-meals-focus/96-are-you-ready-to-stop-feeling-bad-about-your-eating
- Ellyn Satter Institute. (n.d.). The joy of eating: Being a competent eater. Ellyn Satter Institute https://www.ellynsatterinstitute.org/how-to-eat/the-joy-of-eating-being-a-competent-eater

ADULT
HEALTH BULLETIN

Written by: Anna Cason, RDN Edited by: Alyssa Simms Designed by: Rusty Manseau Stock images: Adobe Stock



**UK CES Green County** 298 Happyville Road Greensburg KY 42743-9498

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#### Asparagus Tomato Salad

1 pound of fresh asparagus, trimmed and cut into 1-inch pieces 1 small zucchini, halved and cut into 1/4 inch slices

3 tablespoons olive oil 2 tablespoons red wine vinegar 1 garlic clove, minced

1/4 teaspoon seasoned salt 1/4 teaspoon honey mustard 1 cup cherry or grape tomatoes, halved

1/4 cup sliced green onions

1/4 cup shredded fresh mozzarella cheese

1/4 cup minced fresh parsley

tomatoes and green onions. Sprinkle Place the asparagus and zucchini in a steamer basket. Place in a saucepan over 1 inch of boiling water. Yield: 6 servings Cover and steam for 2 minutes. Rinse in cold water. In large bowl, **Nutritional Analysis:** whisk together olive oil, red wine

vinegar, garlic, seasoned salt and honey mustard. Pour over asparagus mixture; toss to coat. Toss in

with mozzarella cheese and parsley.

110 calories, 7 g fat, 1 g saturated fat, 5 mg cholesterol, 35 mg sodium, 5 g carbohydrate, 2 g fiber, 3 g sugar, 4 g protein.



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