

Upcoming Events/Meetings to Remember!

- **Homemaker Council** will meet at 9:30 a.m. Nov. 6 at the Ohio County Extension Office. Please make sure one representative from your club can attend.
- **Big Blue Book Club Watch Party** 6 p.m. Nov. 7 at the Ohio County Extension Office. See flier!
- A **Slow Cooker Cooking Class** will be held at 10:30 a.m. and 5:30 p.m. Nov. 12 at the Ohio County Extension Office. Call by Nov. 8 to hold your spot! See flier!
- Crafters Clan will meet at 5 p.m. Nov. 19 at the Ohio County Extension Office. We will NOT meet in December. Call to hold your spot! See flier!
- The **45th Annual Homemaker Christmas Bazaar** will be held from 8 a.m. to 2 p.m. on Nov. 23 at the Ohio County Extension Office! Mark your calendars and make plans to attend and help as needed! See flier!
- An **Electric Pressure Cooker** cooking class will be held at 5:30 p.m. Dec. 17 and at 10:30 a.m. Dec. 18 at the Ohio County Extension Office. Call before Dec. 13 to hold your spot!



Kelly BlandExtension Agent, Family & Consumer Science

Brandy Garcia

Program Assistant, Family & Consumer Science



HOMEMAKER DUES

Homemaker dues are \$15 and should be paid by <u>November 1</u>. Mail your \$15 check, payable to Ohio County Homemakers, to PO Box 66, Hartford, KY 42347 or drop off check or cash at the Ohio County Extension Office, 1337 Clay St. in Hartford. If you have questions or need more information, please call the office at 270-298-7441.

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MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT





Homemaker Happenings



KEHA Week 2024





BECOME AN OLYMPIC EXTENSION HOMEMAKER

Ohio County Homemakers celebrated KEHA Week Oct. 13-19. Judge-Executive David Johnston signed the proclamation declaring it KEHA Week on Oct. 16. This was done during a reception held for our new Family and Consumer Science agent, Kelly Bland, which was well attended by many Homemakers and guests!

Fordsville

President Cathy Green 270-256-4082 Meets second Tuesday, 10 a.m., Jack & Joan Edge's Community Room

Liberty Belles

President Norma Barrett 270-256-8044 Meets second Tuesday, 10 a.m., Liberty Church in Beaver Dam

Specialty Club: Roadrunners

President Brenda Renfrow 270-298-4460

Taylortown

KEHA

President Marsha Young 270-274-2633 Meets third Thursday, 10 a.m.

Specialty Club: Beda

President Regina Hudson 270-298-3680 Meets second Thursday, 9:30 a.m.

Specialty Club: Crafters Clan

Meets third Tuesday, 5 p.m. Ohio County Extension Office





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

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
- 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.



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



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; 0g added sugars; 16g protein; 0% Daily Value of vitamin D; 15% Daily Value of calcium; 15% Daily Value of potassium

Source:

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

2 hours.
Looking for new recipe
ideas? Check out https://
www.planeatmove.com



Crafters Clan met on Oct. 15 at the Ohio County Extension Office. Attendees made faux pumpkin centerpiece displays and as you can see they were very creative as always! Crafters Clan will meet at 5 p.m. Nov. 19 and we will be making wooden tile Christmas ornaments. We will not meet in December!

Follow us online!

Classes are listed on our county website and our Facebook page! https://ohio.ca.uky.edu/



https://www.facebook.com/OCExtensionService

Listen to the UK Family & Consumer Sciences podcast at https://ukfcsext.podbean.com/



Woven Jacket Sewing Class

Wednesday, November 6th 9:00 a.m.

Daviess County Extension Office 4800A New Hartford Rd Owensboro

Spaces are limited. To register, please call:

(270) 685-8480

(This class is not for beginners)

Supplies needed:

- Jean Jacket or other jacket, vest, or blouse
- 3-5 coordinating or contrasting fabrics for weaving; approximately 1/4 yard of each (fat quarters can be used)
- thread to match
- contrasting thread for decorative
- Frixon marking pens (remove with
- Extra straight pins
- rotary cutter, mat, and ruler
- Sewing machine with power cord and foot control

Class is for all Green River Area. Brought to you from your Master Clothing Volunteers.







for Election Day! Go Vote!



Tired of cooking dinner every night? Looking for new ideas for

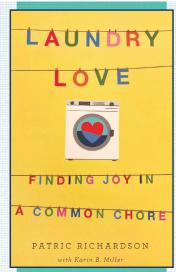
your slow cooker? Come join our FCS Agent, Kelly Bland, and discover how Slow Cookers can simplify meal preparation and save you time, money, and effort in the kitchen.

Class is free! Please call the Ohio County Extension office at (270) 298-7441 by Friday, November 8th to register.









YOU DO LAUNDRY FOR THE PEOPLE **YOU LOVE.** INCLUDING

BIG BLUE

"You do laundry for the people you love, including you." says Patric Richardson, the Laundry Evangelist. The tv host and author of Laundry Love: Finding Jov in a Common Chore will join us direct from his laundry room for an engaging onetime event for the next session of **Big Blue Book Club!**

DATE:

November 7, 2024

7:00 pm Eastern/6:00 pm Central

REGISTRATION LINK: https://ukfcs.net/BBBClaundry

The first 200 registered participants will receive a free copy of the book.

Join us for a Watch Party! 6 p.m., Nov. 7 **Ohio County Extension Office**



All Ohio County Homemakers are welcome to attend! We are going to make ornaments to sell at the Christmas Bazaar! Call the office at 270-298-7441 to hold your spot!



5:00 PM - November 19

Ohio County Extension Office - 1337 Clay St., Hartford (Building on the Hill)

THE GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

