

»»» **Hardin County Extension FCS Newsletter** «««

THE HAPPY, HEALTHY

Hardin County Extension

Homemaker

May/June 2025



»»» NEWSLETTER NEED TO KNOWS:

Our office will be



Memorial Day, May 26
& Juneteenth, June 19



DON'T FORGET!

to turn in
Scholarship Applications
by June 20th, 2025
Email or stop by for a copy!

I hope you enjoy a well deserved summer after a GREAT year! Hardin County Homemakers had a great state meeting, with multiple cultural arts ribbons, and several membership awards, including a tie for first place in membership increase!! We can't wait to celebrate these great accomplishments and more in September! If you have anyone you think would be a great nominee for Homemaker or Volunteer of the Year, be thinking! Applications for those (and club of the year) will be to you soon!

Dayna Fentress
Hardin County FCS Agent

SUMMER BREAK

HOMEMAKER LESSONS WILL NOT BE TAUGHT DURING THE SUMMER WE WILL BEGIN THE NEW YEAR ON AUGUST 28 WITH THE **AREA KICKOFF - "EMPOWERED LEADERSHIP"**

Learn To Sew

Next BEGINNER

Sewing Class

\$5.00 per person

Supply list given at registration

RSVP begins first

Monday of each month at 10:00 am

JUNE CLASSES:

June 17 from 5-8

June 24 from 12-3

Call 270-765-4121



Start thinking of what you could enter in the **HARDIN COUNTY FAIR**

July 7 thru-12.

Dozens of new categories added!

Catalogs are now available for pick up!

If you are willing to volunteer at the fair, please contact Renie Phillips or Dayna. We would love to have you! The Family Living Building would not happen without Homemakers!

Congratulations!

to our Cultural Arts winners at the

KEHA State Meeting:

Debbie McQueary, Cecilia (Blue & Best in Category)

Diane McCamish, Cecilia (Blue)

Martha Thomas, Rineyville (Blue)

Stephanie Underhill, White Mills (Blue)

Mary Hodge, White Mills (Blue)

2025 Dates

Meeting 1st Tuesday of each month

Caregiver Support Group

MEETINGS ARE FROM

1:00 - 3:00 PM

THERE WILL BE TIME TO SHARE EXPERIENCES AFTER THE SPEAKER IF YOU FEEL COMFORTABLE DOING SO!

FREE TO ATTEND

Notes for Homemakers

- Keep adding to the blessing boxes.
- Fair help will be needed again July 6-13. Catalog is available for pick up now or can be found on our Facebook page, in our Facebook group, or on the fair's Facebook page!
- Keep logging volunteer hours!
- August 28 is kickoff!
- September 10 is annual meeting!
- September 24 is GoldenYears!
- October 9 is area annual meeting in Nelson County!

SAVE THE DATE

1ST FAIR

HARDIN COUNTY COMMUNITY FAIR & HORSE SHOW

JULY 7-12 2025



New Fair Categories

- Hand embroidered children or adult's item
- Machine embroidered children or adult's item
- Crocheted or knitted animal or object
- Mixed media or mosaic art
- Decorated Cookies
- and more!

Martin-Gatton
College of Agriculture,
Food and Environment

**FAMILY AND
CONSUMER
SCIENCES**

COOPERATIVE
EXTENSION
SERVICE





HARDIN & LARUE COUNTY COMMUNITY BABY SHOWER

**this event is not income based*

- Information on Making Healthy Choices During Pregnancy
- Access to Local Resources
- Door Prizes and Giveaway items
- Free Dinner and Dessert!

06.04.2025
4-6 EST

HARDIN COUNTY EXTENSION OFFICE
111 OPPORTUNITY WAY ELIZABETHTOWN

RSVP AT:

[HTTPS://FORM.JOTFORM.COM/250755565788070](https://form.jotform.com/250755565788070)



This event is sponsored by GMH ASAP and Living Well Larue ASAP
and hosted by Hardin County Cooperative Extension Service

Asparagus & Tomato Salad

Ingredients:

- 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

Directions:

Place the asparagus and zucchini in a steamer basket.

Place in a saucepan over 1 inch of boiling water. Cover and steam for 2 minutes. Rinse in cold water.

In large bowl, whisk together olive oil, red wine vinegar, garlic, seasoned salt and honey mustard. Pour over asparagus mixture; toss to coat. Toss in tomatoes and green onions. Sprinkle with mozzarella cheese and parsley.

Source: Plate it up! Kentucky Proud Project.



Cooperative Extension Service

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

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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Lexington, KY 40506



Disabilities
accommodated
with prior notification.