FCS & HOMEMAKER newsletter



Cooperative Extension Service Graves County 4200 State Route 45 N Mayfield KY, 42066 270-247-2334

Every Monday	10am Crochet Club
November 1	11-11:45am & 12-12:45 pm Taste of Graves County
November 3	Daylight Savings Time Ends- set clocks back one hour
November 7	1pm Homemaker Book Club at the GC Public Library
November 11	5:30pm Holiday Sides & Appetizers class (class is full) taught by Cortney Burgess
November 13	10am TLC club meeting
November 13	1pm Friendship club meeting
November 14	10am Community club meeting
November 14	9:30am-12pm Tatting class taught by Jeanne Grief
November 14	5:30pm Adult Sewing Group
November 16	9am-1pm Holiday Market at the Extension office
November 18	5:30-8pm Hand Embroidery Class taught by Jeanne Grief
November 21	10am & 5:30pm Greeting Card make & take (4 projects, \$10) 6pm From Tree to Table: All About Maple Syrup
November 28 & 29	office closed for Thanksgiving
December 3	10am & 6pm Goat Milk Soap class
December 4	10am Elements & Principles of Art II (January Homemaker Lesson)

It's November. Time for the Taste of Graves County, for Thanks, and optimum time for joining Extension Homemakers. Let's look at each of these to see how important they are to homemakers.

The Taste of Graves County is our big event of the year. Months of planning go into the day of food and fun. For the past few years, a theme is chosen and recipes are chosen to fit into the theme. Lots of thought goes into the choice of recipes. You have to consider what goes into the recipe, how long it takes to make, and even the expense of the dish. This year, there were twelve different recipes chosen and served. The theme was a celebration of fifteen years of the Taste of Graves County. The recipes are put into a cookbook, which every ticket holder receives. Extra cookbooks are sold and make great presents. Members of the community have wholeheartedly supported this event.

In 2009, Graves County homemakers needed a way to generate funds for their programs, mainly the scholarships the group gives out every year. From what I have been told, Sara Counts, Nancy Smith, June Hart, Lyndia Elder and others planned the event. It was held at the extension office on Housman Street where parking and sitting room were at a premium. In later years, The Taste was held at the First Methodist Church basement and the West Kentucky RECC Community room, and now at the Graves County Extension Office. The event was successful and that began the years of The Taste. Today, the proceeds from The Taste still go to the two scholarships the group gives out to a graduating senior from Graves County High School and one from Mayfield High School. Thanks to homemakers who plan, cook, serve, clean-up, and otherwise help out with the Taste of Graves County.

November is also a month for Thanks. First of all, we are thankful for our new facilities. We have been able to have so many classes for homemakers and the community simply because we have the room to do so. We are also thankful for our leadership. Denise Wooley has followed a long line of FCS agents who have guided the group. Denise, as the county's FCS agent, works with homemakers and with the community, offering programs for growth in different areas. Not only are Extension homemakers thankful for her, but so is the community who benefits greatly from her presence.

We are also thankful for all the extension homemakers who are the "hands and feet" of the Extension Homemakers program. Homemakers come in all shapes, sizes, and areas of expertise. We learn new things every year that make us better citizens, parents, grandparents, friends, and homemakers. Some are terrific cooks, some are wonderful seamstresses, some are great writers, and all love their community and want to make it the best it can be while making themselves the best they can be.

Finally, it's the optimum time to join homemakers. Find a club that best fits your needs, or become a mailbox member and receive information through the mail. If you decide to become a regular member, you will meet once a month for a relevant lesson and fun comradery with those who have goals and interests similar to yours. It's easy to do. Just fill out an enrollment form and pay your \$11 dues and you are off to a wonderful start of being a part of a great group!

On a personal note, I am thankful for all Extension Homemakers in Graves County and throughout Kentucky. You have made my life more interesting and have given me the opportunity to serve my community and its citizens. Have a wonderful November!



December 4th, 10am

This is the January lesson taught by Vicki Wynn **Elements & Principles of Art II**

Whether it is a drawing, painting, photograph, or even a scrapbook page, what makes this 2-Dimensional "work of art" visually pleasing? Why do we like what we see? The basic elements and principles of art and design influence how we perceive objects. This lesson encourages discussion while outlining concepts used to objectively evaluate a drawing, painting, or photograph. This lesson is part of the Cultural Arts and Heritage Program of Work for 2022-2025.

Book Club

November 7, 2024, 1pm Graves County Public Library

A Good Neighborhood by Therese Fowler

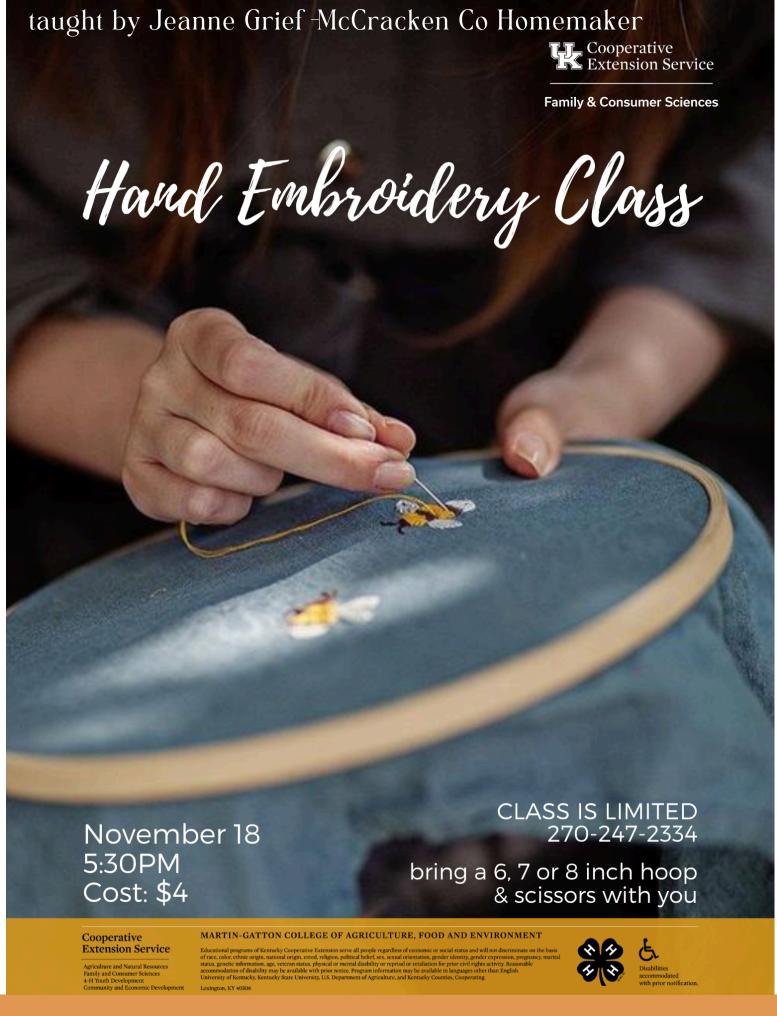


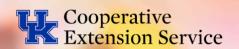
Updates to the yearbook...

Secretary - vacant
Cultural Arts & Heritage - Joyce Toon
Environment Housing & Energy-Gloria Beadles
Food, Nutrition & Health- Lyndia Elder
International- Martha Beasley & Mayra Diaz-Ballard
Management & Safety- vacant









From Tree to Table: All About Maple Syrup

November 21, 2024

6pm

Graves County Extension Office

Join Calyn Colston as she teaches us all about maple syrup production in Kentucky!

Call 270-247-2334 to let us know you're coming!

Cooperative Extension Service

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

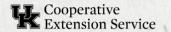
MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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Disabilities accommodated with prior notification

Lexington, KY 40506



spots are limited!

\$45 per person no refunds

sign up online or call and pay through PayPal @anitagranier

Monday, December 2 6 - 9PM stuff it.

- > stuffed artichokes
- > stuffed bell peppers
- stuffed mushrooms
- stuffed butternut squash

Friday, December 6

9AM - 12PM

- -> deep fried deviled eggs
- > french quarter cheese spread
- duchess potatoes
- -> muffaletta sliders
- > loaded hummus dip

Monday, December 9 9AM - 12PM

brown butter sauce

arugula salad



-> sweet potato stuffed ravioli with ravioli night

cannoli pie

Graves County Extension Office 4200 US HWY 45 N Mayfield, KY 42066

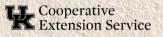
Cooperative Extension Service

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT









Agriculture and Natural Resources



GOATMILKSOAP

10AM or 6PM | \$20 per person make & take your own soap!

december 3, 2024

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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Disabilities accommodated with prior notification taught by Cortney Burgess Cooperative



HOLIDAY APPETIZERS & SIDES



\$10 per person

- pork & ricotta meatballs, green goddess dip/dressing & baked feta with honey

sides:

- dellagraciano, taverna salad, green salad with apple vinagrette & ham + cheese slab quiche

Monday December 5, 2024 5:30-8PM

Nonrefundable

Cooperative



taught by Cortney Burgess
Cooperative
Extension Service

TAMALE CLASS



\$30 per person - limited spots

Each person will take home one dozen pork tamales!

Sunday **Dec 8, 2024** 2 - 5PM

Nonrefundable

Cooperative Extension Service

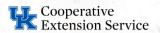
Agriculture and Natural Resources
Family and Consumer Sciences
4-H Youth Development
Community and Economic Development

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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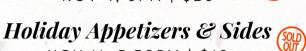
Upcoming Classes

Adult Crochet Club

EVERY MONDAY AT 10AM

Goat Milk Soap Making

NOV 4, 6PM | \$20



NOV 11, 5:30PM | \$10

Karen's Cake Creations NOV 12, 5:30PM

Tatting Class

NOV 14, 9:30AM | \$7 registration is open

Adult Sewing

NOV 14 & DEC 12, 5:30PM

Tamale Class

NOV 17, 2PM | \$30

Hand Embroidery Class

NOV 18, 5:30PM | \$4 registration is open

4-H Financial Literacy Night

NOV 20, 4PM

Greeting Card Classes

NOV 21 & DEC 19, 10AM + 5:30PM 4 projects for \$10

All About Maple Syrup

NOV 21, 6PM

Door Swag Workshop

DEC 2, 10AM + 6PM | \$20

registration opens Nov 11

Stuff It! with Anita

DEC 2, 6PM | \$45

registration opens Nov 12

Goat Milk Soap Making

DEC 3, 10AM + 6PM | \$20

registration opens Nov 18

Elements of Art II

DEC 4, 10AM

Holiday Appetizers & Sides

DEC 5, 5:30PM | \$10

registration opens Nov 18

Holiday Hors d'oeuvres with Anita

DEC 6, 9AM | \$45

registration opens Nov 12

Karen's Cake Creations

DEC 7, 10AM

Tamale Class

DEC 8, 2PM | \$30

registration opens Nov 19

Ravioli Night with Anita

DEC 9, 9AM | \$45

registration opens Nov 12

Karen's Cake Creations 🙉

DEC 10, 5:30PM

Value-Added Wool

DEC 12, 6PM

Karen's Cake Creations

DEC 20, 5:30PM

follow her facebook page for more info!

An Equal Opportunity Organization

Grisp Otato Crisp

% cup all-purpose flour at tablespoons butter 3 tablespoons butter 4 cooking butter 5 cooking 5

1 teaspoon vanilla 2 medium apples, chopped

3 large fresh sweet potatoes, cooked until tender.

8 ounces reduced fat cream cheese, softened 1 cup brown sugar, divided

with chopped apples.

1. Preheat oven to 350° F. Lightly spray a 13 x 9 x 2 x 9 x 2 properties inch pan with non-stick spray.

2. Mash sweet potatoes.

Add cream cheese, % cup brown sugar, vanilla and cinnamon. Mix until smooth.

3. Spread sweet potato mixture evenly into pan.

mixture evenly into pan.

7. Bake uncovered for 4. Top sweet potatoes
35-40 minutes or until
Buying Kentucky Proud is easy. Look for the label at your

grocery store, farmers' market, or roadside stand.

apples.

becans.

6. Sprinkle mixture over

mixture resembles

Cut in butter until

combine flour, oats,

coarse crumbles. Stir in

and 33 cup brown sugar.

Spinote and the spinote and th

4 g protein.

4 g 4ber, 20 g sugar,

sodium, 44 g carbohydrate,

fat, 5 mg cholesterol, 200 mg

240 calories, 6 g fat, 3 g sat

SizylenA lenoitivably

and fruit is tender.

Yield: 16, ¾ cup servings.

topping is golden brown



4200 State Route 45 N Mayfield KY 42066

Graves County

University of Kentucky College of Agriculture, Food and Environment Cooperative Extension Service