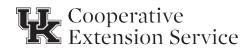
February 2025



FCSNEWS BOOTES Tod County Extension Office 240 Pond River Road Elkton, KY 42220 Phone: 270-265-5659 tod.ext@uky.edu

Todd County Family & Consumer Sciences Extension

Baking Valentine Treats? Be Food Safe — Don't Eat Raw Cookie Dough!

Some treats look too good to resist, even before they're baked! But eating raw cookie dough or cake batter — even just a taste — can make you very sick. Whether the dough is prepackaged or homemade, the heat from baking is needed to kill any bacteria that might be present in the raw ingredients.

Any time you're baking, keep in mind these safety tips to prevent foodborne illness:

- Don't eat raw cookie dough or any other batter that is supposed to be cooked or baked.
- Keep raw foods separate from other foods to prevent cross contamination.
- Follow directions for baking temperatures and times. These will be given in the recipe for homemade treats, or on the package for
- prepackaged dough.
- Wash your hands, countertops and utensils carefully after handling raw dough and batter.

• Refrigerate raw dough or batter if you aren't going to bake it right away.

Remember, as tempting as that raw cookie dough might look, the finished, baked cookies will be much safer — and will taste even better!



Reference: Levinson, K. (2012, May 8). Cook Your Mother's Day Cookies! Retrieved September 20, 2013, from

http://www.foodsafety.gov/blog/cookie_dough.html

Source: Debbie Clouthier, Extension Associate for Food and Nutrition, University of Kentucky; College of Agriculture, Food and Environment

Cooperative Extension Service

Agriculture and Natural Resources

Community and Economic Development

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

Planning Family Dinners on a Budget

Family dinners represent a time to come together, share a meal, and engage in meaningful conversations. When planning a family meal, creating a budget can ensure the dinner is affordable and enjoyable for everyone. Consider preparing nutritious, budget-friendly meals as "capital investments" in your family.

Planning budget-friendly dinners can be a fun and creative exercise for the whole family. By working together to plan and cook meals, families can use problem-solving skills and find creative solutions like learning affordable alternatives to expensive ingredients and experimenting with new recipes. Here are a few ways to plan costeffective meals:

Set a budget. Consider how much money you want to spend for the week and the number of people who will be eating each meal you plan to prepare.

Plan a menu. Think about what type of food you want to cook and any dietary restrictions your family might have. Do you have picky eaters? Choose recipes with affordable ingredients that you can use in more than one recipe. Also select meals your family enjoys, which reduces food waste and increases the likelihood that they will eat the leftovers. (Uneaten food means the money that you spent on food is going in the trash!)

Shop for ingredients. Compare prices and look for sales at your local grocery, discount, or bulk stores. Search for coupons and look for generic alternatives. Brand names often cost more but offer similar taste and quality to the store brand.

Plan ahead. This gives you time to look for sale items and "shop" your pantry, fridge, and freezer before you make your grocery list. When you find good deals for items that are shelf stable or you can freeze, buy extra for future use.

Family dinners are important for strengthening bonds, encouraging healthy habits, and providing time for conversation. Meals can be both affordable and healthy. Visit https://fcs-hes.ca.uky.edu/piukp-recipes for Plate It Up! Kentucky Proud Recipes.

Source: Shelley Crawford, Trigg County FCS/4-H Agent, and Nichole Huff, Extension Specialist for Family Resource Management

Eggroll in a Bowl

1 tablespoon oil 1 pound ground turkey or pork 2 teaspoons garlic powder 1 teaspoon ground

ginger



1/4 cup low-sodium soy sauce1 bag coleslaw mix (with carrots)1 whole egg

Heat oil in a large skillet over medium heat. Add the ground meat to the skillet and break it up until it is cooked through and has reached an internal temperature of 165 degrees F on a food thermometer. Drain any fat from the meat.

Add garlic, ginger, and soy sauce to the meat, and stir to combine. Add coleslaw mix to the cooked meat. Cook until vegetables are tender.

Push mixture in the skillet to make a hole. Crack the egg in the open area, and scramble it until it is cooked through. Stir all ingredients together and serve.

Source: planeatmove.com 6 servings. 220 calories; 12g total fat; 3g saturated fat; 0g trans-fat; 105mg cholesterol; 480mg sodium; 6g total carbohydrate; 2g dietary fiber



UPCOMING ACTIVITIES

Upcoming Leader Trainings

Composition in Photography, will be shown at the Extension Office on **Tuesday, February 25, at 10:00 a.m.** (zoom plus in-person discussion). It will also be shown by Zoom only on February 25, at noon; please contact the Extension Office for the Zoom link.

Transferring Cherished Possessions: Estate Planning Tips for Non-Titled Property will be taught as a Lunch & Learn on **Monday, April 7, 12:00 noon**. Lunch will be provided so please let us know if you are planning to attend.

Cooking thru the Calendar

Cooking thru the Calendar Facebook Live will be the first Thursday of each month. The next two will be **February 6**, **March 6**, **April 3**, **and May 1**, **at 11:30 a.m.** on the ToddCountyExtensionFCS Facebook page. Watch live or play it back anytime. The 2025 calendars are available at the Todd County Extension Office.

Learn to Bake: Pie Crust and Hand Tarts

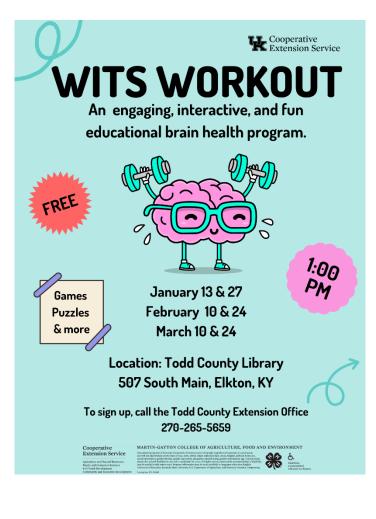
Join me for a pastry class on **Tuesday**, **February 11, 5:00 p.m.** at the Todd County Extension Office. We will learn to make pie crust and turn it into hand tarts such as the ones pictured in the flyer. Class size is limited to 8 people and the \$5.00 registration fee is due within 3 days of registering to hold your spot. Please register by calling the Todd County extension Office at 270-265-5659 or email toddext@uky.edu</u>. The class if full but you can get on the waiting list.

Wits Workout

We are offering more sessions (different topics) of Wits Workout. The next six sessions are the 2nd and 4th Mondays of February, and March at 1:00 p.m. at the Todd County Public Library, 507 South Main Street, Elkton.

February 10 & 24 March 10 & 24

Please register by calling the Extension Office at 270-265-5659 and let us know if you plan to attend. This helps us make sure we have copies for everyone. These classes are free and open to anyone who would like to attend. Bring a friend! You do not have to attend all sessions.



Farm Family Ag Expo

Todd County Extension and Todd Central FFA are hosting a Farm Family Ag Expo at the Todd County Extension Office on **Thursday, March 13, 2025, 8:00 a.m. to 10:30 a.m.** Topics include confined spaces and grain bin safety; first aid on the farm; tractor rollover/ROPS; spray drone safety; and PTO safety. There will also be an omelet station, health screenings, and more. The event is free and open to anyone who would like to attend. See flyer on page 5 for more information.

Walk Your Way

Have you decided it is time to get off the couch, but are not sure how to start? Start Slow, Start Smart, Start with Us! Join the Walk Your Way 12-week challenae, March 10 - May 25. The challenge is based on the National Heart, Lung, and Blood Institute's walking plan that allows you to start and walk at a pace, that is comfortable for YOU. The program includes a schedule and log to keep you on track, plus weekly newsletters with tips and information to keep you moving. Sign up at the Todd County Extension Office, online at https://bit.ly/WalkYourWay2025, or scan the QR code on the flyer. See flyer on page 6 for more information.

Area Cultural Arts/Seminar

Pennyrile Area Homemaker Cultural Arts Display and Area Seminar will be held **Friday, March 14**, at the Christian County Extension. Cultural Arts will be held in the Expo Center with check-in for entries starting at 9:00 a.m. (Todd County's check-in time is at 9:00). The seminar, A *Culinary Journey Across Kentucky*, will begin at 10:00 a.m. with registration opening at 9:30. The registration fee is \$18.00 and is due by **February 28.** If you want Jill to enter items in Cultural Arts, please drop them off at the Todd County Extension Office by **March 11**.



For more information, contact the Todd County Extension Office at 270-265-5659.



Sincerely,

Jill B. Karris



Jill B. Harris Creating Healthy & S Extension Agent for Family & Consumer Sciences



8:00 - 10:30 am, Todd County Extension, 240 Pond River Road, Elkton, KY

8:00 am - Welcome & Guest Speaker

8:30 am - Omelet Stations, Safety Talks, Kids Zone, Petting Zoo, Health Screening, Vendors, Door Prizes

Featuring:

Confined Spaces & Grain Bin Safety
First Aid on the Farm
Tractor Rollover/ROPS
Spray Drone Safety
PTO Safety

Attend 3 safety talks for a free bucket
Attend 4 safety talks for a free cap
Attend all 5 and enter grand prize drawing

RAISING

Vendor & Sponsor Information on Back Page!



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