Time to cool down

Things are heating up outside but for Homemakers it is time to cool down for a couple of months. While your clubs may not be meeting, there will still be fun classes and activities going on at the Extension Office. Enjoy your vacations, lake days, yummy fresh garden foods, but don’t be a stranger. We are here for all your summertime outdoor questions and hope to see you at some of our summer programs. —Angie

Bags of Love Work Day

In recent years the County Homemaker Council has chosen a non-profit to support by organizing work days to benefit the chosen group. This year the council chose to support the Bags of Love program working in Lyon County. To help further their cause, we will be having a work day on **August 6, 2019** from 9:00 am until 3:00 pm. We will be assembling the backpacks that are given to children who have been put into foster care. There will be sewing, cutting, ironing, and organizing to do on that day. Our goal is to complete 50 backpacks. Please mark your calendars and plan to volunteer to help this great organization. All supplies will be provided for the bags but please feel free to bring your sewing machine and basic sewing supplies. If you can’t sew, no problem! We have plenty of other non-sewing jobs that need to be done. Please call the office to let us know if you will be coming to help. Lunch will be provided for those who come to work and we will need an accurate head count. Looking forward to working alongside you to accomplish our goal.

Are You The Person We Need?

As you well know, the 4-H agent spot in Lyon County will be vacant for probably the next three years. As Susan and I begin to take over those duties, we are making tough decisions on what roles we can cover and what we feel like can be
dropped until the new agent is in place. One of those roles is for the leader of the craft club. This is a super fun club for 4-Hers but one that we don’t feel like we can continue with all of our other responsibilities. That is where Homemakers can come into play. Would you or you and a friend be willing to go to the school one afternoon per month from September to April and offer a small craft project to students who are in the 4th and 5th grades. You would pick the age appropriate project and we will buy the supplies, send their after school snack, and make all the arrangements. The class would take you about 1 hour per month plus the time you spend making the sample craft. Of course, all this would count as volunteer hours. Please know, if this is something you are interested in you would be expected to fulfill that role every month or make arrangements for someone to cover for you if for some reason you can’t make it. You would also have to be background checked if you are not already.

I can’t wait to see which one of you jumps at the chance to help lead and educate our leaders of tomorrow!

Attention County Chairmen

County reports will soon be due to the area chairmen. To make sure we have everything completed and mailed in a timely manner, I will be available on Wednesday, July 24 between 10:00 AM and noon to help you complete and mail your forms. Please make plans to stop by that day or make other arrangements beforehand if you are not available. Those who have reports to complete include:

- Cultural Arts and Heritage-Christy Stephens
- Environment Housing and Energy-Connie White
- Family and Individual Development-Merry Salyers
- 4-H Youth Development-Carrie Barnett
- International- Kristy Dunn
- Leadership Development-Marilyn Reibel
- Management and Safety Program- Linda Smith (Lake Barkley)

Looking forward to working with you to compile all the great accomplishments our Lyon County Homemakers have completed this year.

Cleaning Your Grill

Source: Sarah Hanks, senior extension associate

Many of us enjoy the wonderful taste of food cooked on a grill, but cleaning the grill—not so much. Regular grill cleaning is important to help extend the life of your grill and for food safety purposes. Plus, it makes your food taste better.

The easiest way to remember to clean your grill is to do so immediately after using it. This way, you don’t forget about it, and you are not faced with a greasy, caked-on mess the next time you go to grill.

You must have the right tools to properly clean your grill. These include a wire grill brush or other type of scraper, a 5-gallon bucket, durable gloves and disposable sponges and rags. You will also need warm water and dish soap, and/or a paste comprised of 1 cup of baking soda and 2 cups of vinegar. If you have a grill with exterior stainless steel features, you’ll want to add a stainless steel cleaner or vinegar to your material list.

After cooking, remove the food and allow the grill to continue to burn to remove residue. Once the residue has burned off, turn off the grill. When the grill cools but is still slightly warm, use your wire brush to remove any remaining debris
on the grates unless your grates have a nonstick coating. If they do, use either a wood or heat-resistant plastic scraper to clean your grates.

If your grill still has a lot of residue, you may want to soak the grates and other removable parts in either warm water and dish detergent or a mixture of 2 cups vinegar to 1 cup baking soda. If the grill components fit in your sink, they can soak there. If not, use a 5-gallon bucket. You can use your wire brush again after the grates have soaked. Allow grill parts to air dry before putting them back on your grill. Remember to wash your brush after each use.

Use a disinfectant to clean surfaces like the grill’s side table that may have had exposure to uncooked meat. Keep raw and cooked food separate by using different plates and utensils for each.

Depending on the type of grill you have, you may have additional cleaning considerations. Consult your owner’s manual for more information.

Calendar of Events

Pressure Canning/Water Bath Canning Day Training
Date: August 7, 2019 (10:00 AM)
Class size: 10
Cost: Three cans of food to be donated to the food bank (food must not be out of date (it can’t be used at the food bank if it is out of date) and will be checked when brought to class)
Supplies: Supplies will be provided.
Last Day to Sign Up: August 2, 2019

All those fruits and vegetables are ready to be picked, now what are you going to do with them? Join us for a lesson on pressure canning and water bath canning. We will walk through the canning process from start to finish and you will learn researched best practices for preserving your home grown foods and keeping your family safe from food borne illness.

Scrappy Snowball Quilt
Date: August 9, 2019 (9:00 AM)
Class size: 10
Cost: Three cans of food to be donated to the food bank (food must not be out of date (it can’t be used at the food bank if it is out of date) and will be checked when brought to class)
Supplies: Supply list will be available when you sign up.
Last Day to Sign Up: August 5, 2019

Sincerely,

Angie York

Angie York County Extension Agent for Family & Consumer Sciences

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