

Whitley County P.O. Box 328 4275 N HWY 25 W Williamsburg, KY 40769 (606)549-1430 whitley.ca.uky.edu

Whitley County Extension Homemakers

Newsletter















Photos from KEHA State Meeting prep, No-Knead Bread Class, and Introduction to Tatting Classes.

A huge thank you to all of our Extension Homemakers for your help!















*Mailbox Members and Club Secretaries, please contact Reagan by May 24th with Volunteer Service Hours and/or Membership Awards. Email reagan.weedman@uky.edu or call 606-549-1430.



Club News



The Rockholds Homemakers Club brought donations to their February, March and April meetings for the AA Pregnancy Center in Corbin. They accept baby items, clothing, baby seats, etc and items for kids of all ages.



Members pictured are Donna Rains, Opal Widener, Faye Logan, Faye Capps, Timmi Mills, Shirlee Stenzil, Phyllis Childers, Mary Powers, Rose Wilson, Jan Surber, Viola Powell, June Carter, Lib Bird and Patty Siler.

Does Your Club Have News or an Event to Share?

If you'd like to share your club news or event in the Homemaker newsletter, just let Linda or Reagan know. Call us at 606-549-1430, or email us at linda.burgard@uky.edu or reagan.weedman@uky.edu



A big thanks to Lib Bird and Jan Surber who are attending the KEHA State Meeting this week in Louisville! We look forward to hearing their update at the Whitley County Annual Meeting on June 1st!



Finda Bugard
Linda Burgard
Whitley County

Extension Agent for Family and Consumer Sciences

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www.whitley.ca.uky.edu









2023 Annual Meeting JUNE 1st - 5:30 PM



Enjoy our honey inspired menu of baked honey garlic chicken, glazed carrots, roasted vegetables, and salad.

Ticket price is \$5
Tickets can be purchased at the
Whitley County Extension Office

Arrive and Register at 5:30 pm Program and Dinner begin at 6 pm

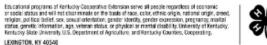












Financial Considerations in Retirement

We often receive financial advice about the importance of retirement planning but less about what to do with our money once retirement arrives. If you are retired or will be soon, here are some tips to make your money go further.

Create a budget. Knowing how much money you have coming and going is a simple but important concept. First, consider all income sources. This includes Social Security benefits, employer-sponsored benefit plans and personal investments for many people.

Next, review your monthly expenses. Expenses include those that are fixed, like a mortgage or car payment, as well flexible expenses like groceries and utilities. You should also consider annual occasional expenses, like birthday gifts or vacations. Costs associated with new or continued hobbies may fit into the occasional expenses category. A key to financial health is understanding and controlling where your money goes.

Compare income to expenses to make sure ends meet. This will let you know if you are on target when creating monthly and annual budgets that work for your retirement income. You may find, especially if there are rising inflation rates, that your retirement income will not last as many years as you originally intended. This could require you to reduce your spending in some areas or get a post-retirement job to generate additional income.

If you have a spouse, go through the budgeting process together and communicate regularly about your retirement goals and ways to meet them.

Being retired does not mean that you should quit investing. Continuing to invest during retirement could help protect you against inflation the rising cost of everyday living expenses like clothing and food—and ensure your money lasts as long as you think it will. Many different investment options are available to retirees, and like before retirement, what you invest in will depend on how comfortable you are with risk. Often the investments that carry the most risk are the ones with the most potential to have a higher rate of return. Talk with your financial advisor about your options and risk tolerance.

Extension offices often offer financial education programs for people of all ages. To find one near you, contact the Whitley County Extension Office.

What's Going On In Extension?

We have lots of great classes coming up, not just in Family and Consumer Sciences, but office wide! These classes include options for all ages and all interest areas. Please call us at 606-549-1430 for more information and we will get you in touch with the program area providing the class.

- May 18 Farmer's Market Opening Day (Williamsburg location), 5-7 pm
- May 23 Cooking for You or Two: Simple Stir Fry at Goldbug, 11 am or 6 pm
- May 27 Container Gardening at WD Bryant Corbin, 10 am
- May 30 Container Gardening at Goldbug, 6 pm
- May 31 Beginning Wood Carving at Community Art Center, 1 pm (multi-class program, with a fee. Please call for more information)
- June 1 Extension Homemaker Annual Meeting at Goldbug, 5:30 pm
- June 3 4-H Community Yard Sale at Goldbug, 8 am
- June 6 Cooking Through the Calendar at Corbin Public Library, 11 am
- June 10 Bread and Jam at Goldbug, 1 5 pm
- June 13-16 4-H Camp at Camp Feltner, London, KY
- June 17 Jams and Jellies at WD Bryant Corbin, 10 am
- June 24 Dehydrating Foods at WD Bryant Corbin, 10 am



PAY AND REGISTER ONLINE AT ukywhitley.pacecommunity.net



Lean Green Lettuce Tacos

8 large lettuce leaves

1½ cup cooked brown

34 cup fresh corn kernels

- **1 cup** canned black beans, drained and rinsed
- 1 tablespoon olive oil

34 pound extra lean ground beef

1 small zucchini, chopped

1 ounce packet low-sodium taco seasoning

4 ounces low sodium tomato sauce

1 tablespoon finely chopped cilantro

1 teaspoon lime juice

1 tomato, chopped

1 small red onion, chopped

Wash and dry lettuce leaves.
Prepare rice according package directions. Cut corn off cob. Drain and rinse black beans. In a skillet, heat the oil to medium; add ground beef and begin to cook. When beef begins to brown, add zucchini, corn and black beans to skillet. Continue to cook until vegetables are tender and beef is done. Do not overcook. Add in taco seasoning and tomato sauce and heat through. Add cilantro and lime

juice to the cooked rice. **Place** equal amounts of rice mixture and taco mixture into lettuce leaves. **Top** each taco with chopped tomato and onion.

Yield: 8 servings

Nutritional Analysis: 180 calories, 4.5 g fat, 1 g saturated fat, 20 mg cholesterol, 350 mg sodium, 23 g carbohydrate, 4 g fiber, 5 g sugars, 12 g protein.



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May 2023

SUN	MON	TUE	WED	THU	FRI	SAT			
	1	2	3	4	5	6			
7	8	9	10	11	12	13			
14	15	16	17	18	19	20			
21	22	23	24	25	26	27			
28	29	30	31						
		30	-						
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DATES TO REMEMBER:

18th - Williamsburg Farmers Market Opening

23rd - Cooking for You or Two: Simple Stir Fry

24th - Last day to get Volunteer Service Hours & Membership Awards Info to Reagan.

29th - Offices closed for Memorial Day Holiday

June 2023

	SUN	MON	TUE	WED	THU	FRI	SAT
					1	2	3
4		5	6	7	8	9	10
11		12	13	14	15	16	17
18		19	20	21	22	23	24
25		26	27	28	29	30	

1st - Whitley Co. Extension Homemaker Annual Meeting

6th - Cooking Through The Calendar at Corbin Public Library

10th - Bread & Jam

13, 14, 15, 16th - 4-H Camp in London

17th - Jams and Jellies at WD Bryant Corbin

19th - Offices closed for Juneteenth Holiday

24th - Dehydrating Foods at WD Bryant Corbin