

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

Marshall County 1933 Mayfield Hwy. Benton KY 42025 marshall.ca.uky.edu

(270) 527-3285

The Marshall County Extension Office is open 8-4:30 Monday through Friday. We are taking every precaution to keep everyone safe and healthy. We ask when you visit our office, please wear a face covering and follow social distancing guidelines.

The next Marshall County Extension Homemaker Advisory Council meeting will be **May 3** at 9:30am at the Extension Office. Please call the office to confirm your attendance as our guidelines still allow for limited seating in our meeting room. Masks and social distancing are required for all indoor meetings.

Save the Dates!

County Annual Day - July 26 Area Annual Day - October 18

The Annual County Picnic will be June 7 at Mike Miller Park. **Advisory Council** meeting begins at 9:30am, with picnic to follow. 1) Call office to RSVP and specify sandwich choice before May 28: California chicken salad. turkey or tuna; 2) \$10 door prize per club; 3) \$5 BINGO prize and bring coins for cover; 4) Bring your own drink.



Maker Monday

will be held on July 12. Bring a project you are working on to enter in the County Fair July 19-21.

> The Extension Office will be closed for the following: May 31--Memorial Day June 18 - Juneteenth July 5 - Independence Day

Cooperative Extension Service Agriculture and Natural Resources Family and Consumer Sciences

4-H Youth Development Community and Economic Development

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, or physical or mental disability. University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.







Marshall County Extension Homemakers are looking for a few good leaders. If the nominating committee contacts you, please consider serving as county President or Treasurer for the next two years. More information about officer responsibilities can be found on the KEHA site at www.keha.org







Spring Harvest Salad

5 cups torn spring leaf

2½ cups spinach leaves

11/2 cups sliced strawberries

1 cup fresh blueberries

1/2 cup thinly sliced green

1. Combine leaf lettuce and spinach leaves with sliced strawberries, blueberries and green onion in a large salad

2. Prepare dressing by whisking together the lemon juice, olive oil,

Dressing:

2½ tablespoons olive

1 tablespoon balsamic vinegar

1½ teaspoons Dijon mustard

2 teaspoons Kentucky 4 teaspoons lemon juice honey

1/2 teaspoon salt

1/4 cup feta cheese

crumbles

1/2 cup unsalted sliced almonds

balsamic vinegar, Dijon mustard, honey and salt; **pour** over lettuce mixture and toss to coat.

3. Sprinkle salad with feta cheese and sliced almonds.

4. Serve immediately.

Buying Kentucky Proud is easy. Look for the label at your grocery store, farmers' market, or roadside stand.

Yield: 8, 1 cup servings. **Nutrition Analysis: 130** calories, 9 g fat, 1.5 g sat fat, 240 mg sodium, 12 g carbohydrates, 3 q fiber, 7 g sugar, 3 g protein.



Kentucky Lettuce

SEASON: Early to late spring.

NUTRITION FACTS: Lettuces have 5-15 calories per cup depending on variety.

Lettuce provides vitamins A and C, calcium, and iron.

SELECTION: Choose crisp, brightly colored lettuce with no blemishes, slime, browning or wilted leaves.

STORAGE: Store washed and dried lettuce in a plastic bag in the refrigerator for three to five

days, depending on the variety.

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PREPARATION: Wash well and dry before using. Add dressing just before serving to prevent wilting. Lettuce is almost always eaten raw in salads or on sandwiches. Lettuce can also be steamed or added to soups at the end of cooking.

LETTUCE

Kentucky Proud Project

County Extension Agents for Family and Consumer Sciences University of Kentucky, Nutrition COOPERATIVE

and Food Science students March 2012

SERVICE KENTUCKY College of Agriculture Food and Environmen

EXTENSION

The 2021 **Marshall County Direct Market Farmer's Directory** is now available. Request your copy by contacting our office!

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Vicki Wynn Agent for Family & **Consumer Sciences** vicki.wynn@uky.edu

Source: www.fruitsandveggiesmatter.gov