







Kelly Alsip,
Family and Consumer
Sciences Agent

Summer is HERE!

I hope everyone is wearing sunscreen and staying hydrated by drinking plenty of water! I know there will be a lot of us traveling this month, but we also have a lot going on here at the extension office!

Here at the office, I have a new FCS assistant, Stephanie Caldwell! Congratulate her and meet her at an event!

On July 11th, we will be hosting, with the RSVP program, a senior-focused health fair from 9:00 to 11:30 am.

Do you craft, paint, photograph, sew, quilt, or cook? Then get to it and enter your hard work and the best you do, in the McCracken County Fair! How do you go about entering your prizeworthy items?

Go to our website:

https://tinyurl.com/Fair-Home-Division

This is where you will find information about the fair rules, divisions, classes, etc. We also have entry tags available here at the office, as well as at fair check-in.

滑 FAIR ENTRY REGISTRATION - JULY 21st at CARSON PARK! 滑

- Floral Hall, 300 N 30th St.
- Entry Registration: 7:30 AM 11:00 AM
- 🕎 Judging Begins: 12:00 PM SHARP

We're calling on our amazing community to help make this day a success!

- ✓ Judges Needed Call the office to volunteer.
- ✓ Fair Volunteers Needed Help with setup, organization, and more.
- Contact the office to be part of this exciting day!

Homemaker Clubs: Each club is required to send 2 members to volunteer starting at 7:00 AM. Please coordinate with your members. Let's make this a fantastic fair day together! We can't wait to see your creativity on display! **

This is a big month! So excited to see all of you and your creations! Kelly Alsip

Kelley Als:

McCracken County Agent for Family and Consumer Sciences

Carmela Ballard, Homemaker President

It's JULY, friends! Summer mode, don't you love it?

Lots of festivals and fairs are going on!
July 4th is always fun in the community.
The McCracken County Fair this year is
July 22-26, 2025. See Kelly's note for
details on check-in for fair exhibits.



Annual Awards Day is
July 17th, and you must
purchase a ticket to attend.
The guest speaker will be
Kim Cates, with KC
Coaching. The deadline for

ticket purchase is July 7th. There will also be a silent auction with items to bid on for a homemaker fundraiser.

Save the date for McCracken County Extension Homemakers' Kick Off for the season of 2025-26. More info on this soon. The date is August 21st, with check-in at 5:30, and the event time is 6 pm.

Enjoy your summer!

Counting My Blessings,

Carmela











WELCOME TO FCS STEPHANIE

Hello everyone! I'm excited to step into the role of FCS Assistant after spending the past 13 years as the Senior NEP Assistant here. While I've had the pleasure of working with many of you already, I'm really looking forward to getting to know the FCS program more deeply and supporting Kelly with programming in McCracken County.

On a personal note, I've been married to my husband Devon for 31 years, and we have two wonderful daughters—Kennedy, a Graphic Designer with a fashion magazine, and Karly, who just graduated this May as an Environmental Scientist. I'm also a proud grandmother to Maxine (our grand pup) and Braxton (our grand kitty). In the summertime, my happy place is floating in the pool, soaking up the sun. My family and I are big foodies—we love discovering new flavors and trying out fresh recipes together. I'm truly excited about this new chapter and can't wait to reconnect with familiar faces and meet new ones along the way!



		Graves	Hickman	Marshall	McCracken				
Lesson	Buliding a Better Smoothie								
SEPT	Anna Morgan	8/27	8/26	9/2	8/29				
Lesson	Mental Health Matters								
ост	Mike Keller	9/30	9/29	10/1	9/25				
Lesson	Selecting Sheets								
NOV	Sarah Drysdale	10/29	10/24	10/30	10/27				
Lesson	Composition in Photography								
JAN	Vicki Wynn	11/17	11/18	11/25	11/24				
Lesson	Sharing Your KEHA Message								
FEB	Brooke Hogancamp	01/29	01/21	01/28	01/22				
Lesson	The Big Freeze								
MAR	Denise Wooley	02/25	02/23	02/24	02/27				
Lesson	Yoga-ta Try This!								
APR	Kelley Alsip	04/01	03/31	03/30	04/03				
Lesson	Culinary Connections: Food Families								
MAY	Debbie Hixson	04/29	04/27	04/28	04/30				
IVIAT	Debbie Hixson 04/29 04/27 04/28 04/30 Understnading your Credit Score								











UNIVERSITY OF KENTUCKY RESEARCH



Researchers at the University of Kentucky are inviting you to participate in a 3-lesson Extension program focused on teaching people how to write and share stories. You may be eligible to participate if you are 18 years of age or older and have access to the internet.

When: Friday's, August 8th, 15th, and 22nd

Where: McCracken County Cooperative Extension Service

Time: 11 am - 12:30 pm

For more information, please contact your county Family & Consumer Extension at: (270) 554-9520



An Equal Opportunity University



This 3-session workshop is designed to help individuals collect, craft, and create community through stories.



Through three 90-minute sessions, participants explore the purpose and power of storytelling, learn the ARC method for crafting narratives, and create opportunities to share in a supportive environment.





MCCRACKEN COUNTY HOMEMAKERS

MORE DETAILS COMING SOON

 Homemaker Kick-Off Meeting August 21st

Registration 5:30 Meeting 6:00

 Homemaker Cultural Arts Day August 21st

Check-in 1 - 2:30 pm Judging - 2:30 pm



TECH CLASS:

SOCIAL MEDIA 101

- Beginner Friendly
- Overview of platforms
- No logins needed

WEDNESDAY, JULY 9TH
11 AM - 12 PM



FCS Programs

MORE INFO COMING SOON

- Pickle This
 Sept 3rd
 10am-12pm and 2-4pm
- Disaster Preparedness
 Sept 8th 5 -7 pm &
 - Sept. 11th 5 7pm Writer's Critique Group

Sept 11th & 25th 11am - 1 pm

Lettuce Show

Sept. 19th

10 am-12 pm & 2- 4 pm



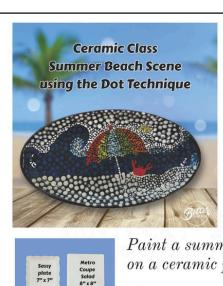




Friday July 11, 2025 9:00am-11:30am at The UK McCracken Co. Extension Office Call 270-442-8993 for information







Monday, July 14th

KENTUCKY *

1:00 pm to 3:00 pm



Paint a summery beach scene on a ceramic plate or platter

Select your plate or platter when you

Oval Platter (\$35) 12" x 6.5" Bubble Plate (\$26) 9" x 8" Sassy Square (\$29) 7" x 7" Metro Coupe Salad Plate (\$27) 8" x 8"

McCracken County Cooperative Extension Office 2025 New Holt Rd

Register and pay directly through the link below

https://www.betterthaneverhome. com/classes-and-events

Cooperative Extension Service

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT











SUN	MON	TUES	WED	THUR	FRI	SAT
		Game Day, Come Play! 9 - 12 Adult Sewing 9 - 12	2 Chair Yoga 10 - 10:45	Needlework Circle 10-12 Crochet Alley & Knitting Row 1-3	Office Closed	5
6	7	Adult Sewing 9-12	G Chair Yoga 10 - 10:45 Tech Class: Social Media 101 11 - 12	10	RSVP Health Fair 9 - 11:30	12
13	Better Than Ever 1 - 3 pm (Must have pre-registered)	15 Bags of Love 9:30 - 1:30	Scrap- booking 9-3 Chair Yoga 10 - 10:45	17 Needlework Circle 10 - 12 Crochet & Knitting Row 1 - 3 pm Annual Day Reg. 5:30	18	19
20	21	Adult Sewing 9 - 12 Paducah Stitch n Quilt Guild 10 -4	23 Chair Yoga 10 - 10:45	24	25	26
27	28	Adult Sewing 9 -12	30 Chair Yoga 10 - 10:45	31		











Watermelon Tomato Salad

5 cups seeded watermelon cubes (3/4 inch)

3 cups of cubed tomatoes (¾ inch) 1/4 teaspoon salt

1 small red onion, quartered and thinly sliced

1/4 cup red wine vinegar

2 tablespoons extra virgin olive oil

1 teaspoon black pepper

6 lettuce leaves

Directions: Combine watermelon and tomatoes in a large bowl. Sprinkle with salt; toss to coat. Let stand 15 minutes.

Stir in onion, vinegar, and oil. Cover and chill 2 hours.

Serve chilled on lettuce leaves,

Sprinkle with cracked black pepper to taste.

Yield: Makes 6, 11/2 cup servings

Nutritional Analysis: 100 calories, 5 g fat, 2 g protein, 18 g carbohydrate, 0 mg cholesterol, 105 mg sodium.

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



Kentucky Watermelon

SEASON: July to September.

NUTRITION FACTS: Watermelons are low in calories (92 calories for one two-thirds cup serving) and very nutritious. They are high in lycopene, a powerful antioxidant. They are also high in vitamin C, vitamin A, and potassium.

SELECTION: Choose melons with a wellrounded shape and smooth surface. The underside should be creamy yellow. The flesh should be deep red with mature, dark seeds. Also look for yellow-fleshed and seedless

STORAGE: Cut melon should be stored in the

Source: www.fruitsandveggiesmatter.gov

refrigerator and covered with plastic for two to three days. Uncut melon will keep in a cool place for up to two weeks.

PREPARATION: Melons should be washed with soap and water before cutting. The flavor of a watermelon is best when served cold and raw.

WATERMELON

Kentucky Proud Project

County Extension Agents for Family and Consumer Science

University of Kentucky, Nutrition and Food Science students, fall 2009 May 2010

Educational programs of Kentucky Cooperative Extension serve all people regardless of race, color, age, sex, religion, disability, or national origin. For more information, contact your county's Extension agent for Family and Consumer Sciences or visit www.ca.uky.edu/fcs.

COOPERATIVE EXTENSION SERVICE

