Nicholas Gounty FGS Newsletter

December Agent Update

Merry Christmas and Happy Holidays! I have been trying so hard to wrap up my Christmas shopping prior to this letter so that I can enjoy the season with joy and happiness, rather than with worries and frustration that I have forgot a gift. Christmas is about so much more, but like most I let the hustle and bustle take over. Not this year though! Or at least that's the plan as I type this update.

We have so many exciting events coming up that I hope you will volunteer and participate in. First up is a double event, our Homemaker President has graciously stepped up to take over the Carlisle Christmas event at the Neal Building. We will be having a pancake breakfast that morning on the main floor of the Neal Building and would love for you to stop in. If nothing else, please spread the word as this can be a wonderful fundraiser for our County Homemakers, especially with us hosting the Bluegrass Annual Meeting next year. That same day, will be the Annual Carlisle Christmas Parade and we will have a Nicholas County Homemakers Float. In this letter you will find a list of items that we need donated to help make this a success. Whether we win or not, I think this is a great idea to spread the word about Homemakers and all the good deeds you ladies do.

Next, our blood drive will be held on December 12 at the Old Armory Gym. Please promote this event as the Kentucky Blood Center has been struggling with donations and we want to help out especially during the holiday season. In the spirit of giving, this is a way to give to those in need and doesn't cost anything. I hope you will join us, and if your medications prevent you from donating, encourage someone who can.

I wish you all cheer and good tidings as we enter this holiday season. I want you all to know that you have gave me the greatest gift ever and that is your friendship and support. There's not a better group of homemakers in the state than you all! Merry Christmas!!!

Cooperative Extension Service Agriculture and Natural Resources Family and Consumer Sciences 4-H Youth Development Community and Economic Development

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LEXINGTON, KY 40546

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PRESIDENT'S CORNER

Well the Holidays are upon us and I've already began to enjoy! Turkey Bingo at Nicholas County High School, sponsored by Carlisle-Nicholas County Rotary Club was a huge success! I didn't win anything, but had a good time with friends. Thanksgiving's this week. Invite someone to your table that needs time with others.

Christmas is a month away and we're not prepared in this household! I love this season. Remember, it's all about the babe who came to give us all a gift we couldn't give ourselves.

Be kind to everyone. It's a tough season for many, who've lost family a friends. Set aside wrongs for a day and enjoy your family.

Remember to be thankful in all things! I'm thankful for Ashley & Michelle at the Extension office for all they do!

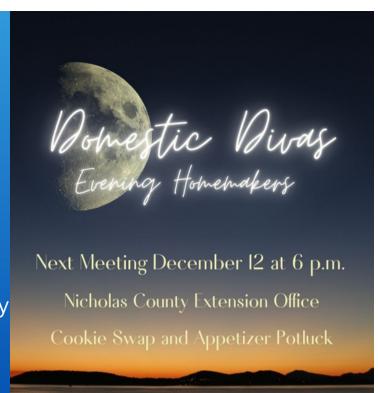
Watch for knit wits classes and extras. Hope has some good things to offer. Happy Thanksgiving & Merry Christmas, love to all, Sandy

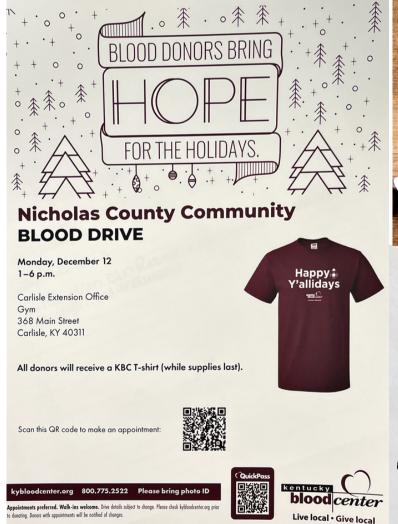
Did you miss this class? Here's













Homemaker News



ANOTHER PASSPORT STAMP...A TINY ONE

On Friday, November 11th we traveled to Maysville to visit the Gateway Museum. It was a rainy day, but the laughs and fun brightened us all. If you haven't been, it is a must! We toured 4 exhibits: the Miniatures Exhibit, the I Do, I Do exhibit which displayed wedding dresses from the 1800s to current, the history of Maysville, and the Bourbon Experience featuring the history of the Pogue Distillery. The miniatures exhibit will definitely leave you in amazement of how someone can create and craft something so tiny. Please consider joining us for our January Field Trip.

EVENING HOMEMAKERS

Our NEW evening group met on November 8th and decided on a name, Domestic Divas. We had a huge turnout of 21 in the office for the meeting with a topic of Self-Care. We made lavendar and peppermint oatmeal soap and had a meal of taco soup and brownies. If you have someone who would like to join who can't attend day clubs, please send them my way.





COOKBOOK UPDATE

All cookbooks from this point forward are profit for our county group as a whole. As I mentioned earlier in my Agent Update, we will be responsible for the Bluegrass Area Annual Meeting next year and we know funds will be required to put that event on. I challenge you to try to sell 1 cookbook each to someone you know.

Upcoming Events

On November 29 at 6 p.m. we will have our Knit Wits class with a guest presenter, the fabulous Kay Denniston, and she will be teaching us how to create art from folding pages in old books. If you have any books that meet these dimensions: 8 ½" tall, 5 ½" wide (when closed) and 120 pages minimum. If you have any you would like to donate, please let me know.

WINDOW DECORATING - NOVEMBER 30

On November 30th we will meet at the office to decorate our windows for the 2022 Chamber of Commerce Window Decorating Competition. If you can help, we would love to have you!



Pancake Breakfast Fundraiser @ Neal Building December 3 7 a.m. - 10 a.m.

CHRISTMAS PARADE- DECEMBER 3RD

The Nicholas County Homemakers will have a float in the Christmas Parade. The theme is Christmas Memories and I will be putting together a Gingerbread House Float to represent our county Homemakers. Make sure you come out to see it on December 3rd at the Annual Christmas Parade that begins at 6 p.m..



On December 12, Nicholas County Homemakers will be hosting a blood drive with the Kentucky Blood Center. Please start sharing with your friends and family to make this a huge event for our group. Christmas is the time to give, and what better way than to donate blood that can help save lives! More information to come in next month's newsletter.



December Book Corner

Eleanor in the Village: Eleanor Roosevelt's Search for Freedom and Identity in New York's Greenwich Village by Jan Jarboe Russel (2021). A vivid account of a critical chapter in the life of Eleanor Roosevelt, when she moved to New York's Greenwich Village, shed her high-born conformity, and became the progressive leader who pushed for change as America's first lady.

Keeping Lucy by T. Greenwood (2019). Based on incredible true events, this novel captures the transformation of women's roles in the early 1970s and tells the breathtaking story of just how far a mother's love can take her.

Resistance in the Bluegrass by Farrah Alexander (2022). A people's history of civil disobedience in the bluegrass state from 1960 to 2020. Alexander, challenges readers to consider ways that they too can stand up for what they believe is right in the commonwealth.









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



This material was partially funded by USDA's Supplemental Nutrition Assistance Program — SNAP. This institution is an



This work is supported by the Expanded Food and Nutrition Education Program from the USDA National Institute of Food and Agriculture.

Healthy choices for special events

these tips to make healthy pecial events can be filled with special foods. Use

choices as you celebrate.

Create a colorful buffet table. Include veggies, fruits, and whole grains. Serve up variety:

Cheers to good health:

juice. Or try a wedge of lemon or lime. Serve water or unsweetened iced tea with fresh mint leaves. Offer seltzer water with a splash of 100% fruit

Make activity part of the fun:

family and friends after a special meal. Laugh, mingle, dance, and play games. Have fun walking and talking with

Rethink dessert:

guests make their own trail mix. Offer fresh and dried fruit. Let chips, and dried fruits on hand. Have peanuts, dark chocolate

home or keep them yourself. They would be great to add to soups or Pack leftovers for guests to take Reduce food waste:

low-fat milk when a recipe calls for cream. Try low-salt herbs and spices in a few recipes. salads the next day. Or use them in

omelets, sandwiches, or stews.

Use unsweetened applesance for butter when baking. Use

Try a twist on a dish:

Source: Adapted from https://www.myplate.gov/ tip-sheet/celebrations-and-gatherings

Exceptional programs of fearback Cooperative Extension series all people regardless of excenning or excelled states and will not descriminate on the basis of race, order, other to relation softium relation spiritual relation, period relation, period relations, period relations, manual manual, manual states, period results of profession, pregenent, pregenent, pregenent, period relations, period relations and relations are relative to the relationship of the r LEXINGTON, KY 40546

Community and Economic Development

4-H Youth Development

Cooperative Extension Service Agriculture and Natural Resources

Family and Consumer Sciences



PARENT CORNER

Prevent family illness this winter

friends. The holidays are a great tend to gather with family and time to be together. But it can also be a time when germs are spread. Clean uring the fall and winter, we hands are the best way to keep you and your family from getting sick. Hand-washing should take place:

- when you are making food,
- after touching a pet or feeding a pet, before you eat,
 - after coughing or sneezing, after going to the restroom,
- after cleaning, and
- after touching garbage.

Remind your family when and how best to wash their hands. Make

routine hand-washing a rule for all. Teach hand-washing to your child Hand-washing best practices are: by washing your hands together.

- 1. Use clean, running
- sides (front and back) of hands, 2. Use soap and lather for 10 to nails, and between fingers. 20 seconds. Focus on both 3. Rinse hands fully and dry water to wet hands.
- with a clean towel.

the sanitizer on the back of hands, waterless soap. Just like soap, rub water, choose hand sanitizers or in between fingers and nails. If you cannot use soap and

BASIC BUDGET BITES

by cooking smarter Save money

cook healthy meals, even ou and your family can on a tight budget. Here are some tips that can help.

Before you shop, plan ahead:

- Think about what foods you already have in the house.
- · Make a list of meals that you can make with those items.
 - Make a list of other foods you still need to buy.
 - Make your cooking
 - plan for the week.

most of your time and ingredients. When you are cooking, make the

Skip seconds. Save leftovers Cook once, eat twice!

- Freeze the leftovers to eat later or for other meals.
- take them for lunch the next day.
 - Keep your servings the right size. It can save calories and money.

Do "batch cooking":

- When you can, cook large amounts of foods that freeze well, like spaghetti sauce.
- · Split meals into family-sized portions and freeze right away after cooking. Use them later in the month.

https://www.nhlbi.nih.gov/health/educational/ wecan/downloads/tip_saving.pdf Source: Adapted from NIH, WeCan





COOKING WITH KIDS

Fruit and Yogurt Parfait

- 1/2 cup low-fat yogurt, fruit-flavored
 - 1/2 medium banana, peeled and sliced

1/4 cup dry crunchy cereal or granola

- water and soap, scrubbing 1. Wash hands with warm for at least 20 seconds.
 - 2. Spoon the grapes into a tall plastic cup.
- 3. Put 3 spoonfuls of yogurt on top of the grapes.
 - 5. Add the rest of the yogurt. Spoon sliced bananas on top of the yogurt.
- Sprinkle the cereal on top and enjoy.
 Refrigerate leftovers within 2 hours.
- Serving size: 1 parfait Makes 1 serving

Nutrition facts per serving: 240 calories; 2g total fat; 1g saturated fat; 0g trans fat; 5mg cholesterol; 140 mg sodium; 52g total carbohydrate; 2g dietary fiber; 37g sugars; 8g added sugars; 8g protein; 6% Daily Value of vitamin D; 15% Daily Value of calcium; 15% Daily Value of

nutrition-assistance-program-snap/fruit-yogurt-parfait Source: Pennsylvania Nutrition Education Network https://www.myplate.gov/recipes/supplemental-

iron; 15% Daily Value of potassium



RECIPE

Eve's Tasty Turkey Tetrazzini

If your family loves the savory flavors of a turkey dinner but is tired of turkey after a few rounds he sodium and more vegetables than the original version without sacrificing flavor or texture. of leftovers, then try this easy, one-dish meal. This version of classic turkey tetrazzini has half

- 8 ounces whole-wheat fettuccine,
- spaghetti, macaroni, or other noodles
- 2 cups fresh or canned mushrooms, sliced 4 tablespoons unsalted butter
 - I teaspoon dried thyme
- 1/2 cup all-purpose flour
- 2 cups reduced-sodium chicken broth
 - 1 1/2 cups skim milk
 - 4 cups chopped cooked turkey I cup frozen or canned peas
- 2 tablespoons grated Parmesan cheese
- water and soap, scrubbing 1. Wash hands with warm
- 2. Preheat oven to 400 degrees F. for at least 20 seconds.
- Lightly grease a 9-by-9 baking dish. Cook pasta in a large pot of boiling water until tender. (Check cooking

- approximately 2 minutes early.) time for pasta; remove pasta
- While pasta is cooking, melt butter
- Stir in flour until well blended. (Note: Start with 1/3 cup flour and add more, if needed.) 5
- chicken broth and milk. Bring to a boil, reduce heat, and simmer 6. While whisking, slowly add until sauce is thickened and smooth, about 5 minutes.
- and sprinkle with Parmesan cheese. 7. Add turkey, toasted almonds, frozen

- - in a saucepan over medium heat. Add the mushrooms and thyme. Stir and cook until mushrooms are softened, about 5 minutes.

Refrigerate leftovers within 2 hours.

Serving size: 1/8 of recipe

about 25 to 35 minutes. Let cool 8. Bake until the sauce is bubbling and the cheese is golden brown,

15 minutes before serving.

- peas, and cooked pasta. Gently mix together. Pour into the baking dish
- carbohydrate; 4g dietary fiber; 4g sugars; 0g added sugars; 26g protein; 6% Daily Value 65mg cholesterol; 140mg sodium; 27g total 8g total fat; 4.5g saturated fat; 0g trans fat; of vitamin D; 6% Daily Value of calcium; Nutrition facts per serving: 290 calories; 30% Daily Value of iron; 8% Daily Value Makes 8 servings

myplate-cnpp/eves-tasty-turkey-tetrazzini Center for Nutrition Policy and Promotion https://www.myplate.gov/recipes/

Ashley Vice Extension Agent for Family and Consumer Sciences

Nicholas County Cooperative Extension Office

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SMART TIPS

Nicholas County

OCAL EVENTS

cook frozen poultry to safely defrost and Follow these tips

There are three safe ways to defrost poultry:

- The turkey will defrost at a steady, safe temperature. It will take 24 hours for each 5 pounds of turkey. In the refrigerator: This is the safest method.
 - original wrapper in cold tap water. The water In cold water: Cover the bird fully in its must be changed every 30 minutes.
- In the microwave oven: Follow steps in your microwave owner's handbook.

If your bird did not fully defrost in the refrigerator, there is still hope. Cold water and microwave thawing can be used to finish the process. Be sure to cook to a temperature of 165 degrees F. Use a food thermometer to check the wing, breast, and thigh at the thickest part.

You can even get help on Thanksgiving Day. The Hotline is open from 8 a.m. to 2 p.m. ET that day. Information is available in English and Spanish. 10 a.m. to 6 p.m. ET, Monday through Friday. If you have questions, call the USDA Meat and Poultry Hotline. The phone number is A food safety expert can help you. Call from 1-888-MPHotli(ne) or 1-888-674-6854.

source: Adapted from https://www.myplate.gov/eat-healthy/protein-foods

December 12 - Kentucky Blood Center will host a December 3- Annual Carlisle Christmas Parade 6 December 3- Carlisle Christmas Neal Building 7 Nicholas County Homemakers - begins at 7 a.m. December 3- Pancake Breakfast Hosted by the Blood Drive at the Old Armory Gymnasium 1 p.m.-6 p.m.

EXTENSION.CA.UKY.EDU/COUNTY VISIT US ONLINE AT

If you are interested in nutrition classes, contact your Extension office.





VALUING PEOPLE. VALUING MONEY.

VOLUME 13 • ISSUE 12

Nicholas County Extension Office | 368 Main Street | Carlisle, KY | 40311 | (859) 289-2312 THIS MONTH'S TOPIC:

ESTATE PLANNING TIPS FOR NON-TITLED PROPERTY

personal property to people who will want and care feelings that may surface. You also may be worried for it after your death. The task of sorting through procrastinate on the task to protect yourself from Consider the tips below to help you begin estate anyone's feelings as you make difficult decisions. a lifetime of belongings can be overwhelming. Estate planning can be a complicated process, especially when considering how to transfer about treating all heirs fairly and not hurting t's natural to feel a range of emotions or to planning for your non-titled property

EGAL CONSIDERATIONS

manage estate taxes, and the responsibilities of an notepad. While these methods may help you think executor. Also, they can help you understand what Creating a plan for your possessions is important trusted estate planner or attorney. They can help ou navigate this complicated process, including what constitutes a legal will in Kentucky, how to abeling items around your house, perhaps with through a distribution plan, they are not legally binding. Experts recommend consulting with a nappens to your estate if you die without a will from a legal standpoint. You may have started sticky notes or by keeping a running list in a under Kentucky state law



UNDERSTANDING YOUR "ESTATE"

neld sentimental significance. But it will also include family heirlooms, jewelry, collectibles, or things that andom items in your "junk" drawer, or the pileup of "things" outside in the barn. Quite simply, your everything you owned within your property. This may encompass many cherished possessions like After your death, the full contents of your estate a bunch of other "stuff" like boxes in the garage like your home, land, or car), but it also includes didn't cherish) from closets to cupboards, attics that have been collecting dust for decades, the must be distributed. This includes all the items knickknacks. This contains your titled property to basements, clothes to clutter, furniture to you cherished within it (and even some you estate is everything you own. Everything.

POSSESSION, RECIPIENT, REASON, AND DISTRIBUTION METHOD **YOUR PLAN SHOULD CONTAIN FOUR COLUMNS:**



ASSET DISTRIBUTION PLAN

one way to simplify the process is to create an asset distribution plan or list that details how the items in your home will be distributed and disposed of When deciding "who gets what" in your estate, upon your death. Your plan should contain four columns: Possession, Recipient, Reason, and Distribution Method.

Possession column, list each item or group of items column, note why the item is or is not special, as well you find. In the next column, indicate the Recipient a Distribution Method, such as gift, sell, or donate. as why you've selected that recipient. Finally, select organization, like a donation center. In the Reason "inventory," jotting down notes as you go. In the specific person, like a loved one, or it can be an you want to receive that belonging. It can be a To begin, select one room in your home to

LETTER OF LAST INSTRUCTIONS

documents like your insurance policies, will, or bank about your final wishes for the settlement of your instructions to your family, executor, or attorney Consider attaching a Letter of Last Instructions estate upon your death. You can use this letter to let your heirs know the location of important to your will. This is an informal letter providing

our letter includes time-sensitive items like funeral arrangements, you'll want them to have access to a Letter of Last Instructions, be sure your executor documents; instructions for funeral arrangements; and your asset distribution plan. After completing nas a copy or knows where to locate it quickly. If our wishes immediately after your death.

TRANSFERRING CHERISHED POSSESSIONS CURRICULUM

on getting started, ways to determine fair value and methods of asset distribution, and communicating ree four-lesson curriculum, Transferring Cherished Consumer Sciences Extension. Topics include tips or more information on estate planning for non-Possessions, developed by Kentucky Family and itled property, contact your county Cooperative process, how to decide who gets what, different Extension office. Ask your FCS agent about the without conflict.

ADDITIONAL RESOURCES:

Kentucky. http://www2.ca.uky.edu/agc/pubs/FCS5/ Estate Planning Part 5: Wills and Probate in -CS5425/FCS5425.pdf

Estate Planning Part 7: Federal and State Estate Taxes. http://www2.ca.uky.edu/agc/pubs/FCS5/ -CS5427/FCS5427.pdf

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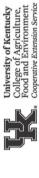


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HEALTH BULLETIN



DECEMBER 2022

Family Caregiver Health Bulletins: of the Adult, Youth, Parent, and Download this and past issues http://fcs-hes.ca.uky.edu/ content/health-bulletins

368 East Main Street Extension Office Nicholas County (859) 289-2312 Carlisle, KY

THE WINTER BLUES THIS MONTH'S TOPIC:



your mood and motivation steady throughout the year. o you find your mood changing with the seasons?

Do not brush off that yearly feeling as simply a case of the "winter blues" or a seasonal funk that you have to tough out on your own. Take steps to keep

symptoms often resolve during the spring and summer end of fall and continue into the winter months. SAD saps your energy and makes you feel moody. These beginning and ending at about the same time year months. They return as fall begins to turn to winter. after year. Commonly, symptoms start toward the Seasonal affective disorder (SAD) is a type of depression that is related to changes in seasons,

Symptoms

Signs and symptoms of SAD may include:

- Feeling listless, sad, or down most of the day, nearly every day
- Losing interest in activities you once enjoyed

Continued on the next page



Get outside. Take a long walk, eat lunch at a nearby park, or simply sit on a bench and soak up the sun.

Continued from the previous page

- Having low energy and feeling sluggish
- Having problems with sleeping too much
 - Experiencing carbohydrate cravings, overeating, and weight gain
 - Having difficulty concentrating
- Having thoughts of not wanting to live Feeling hopeless, worthless, or guilty

oversleeping, craving foods high in carbohydrates, As a result, individuals may find that they are are gaining weight, and feel tired or have low energy despite getting plenty of sleep.

months. The skin produces some vitamin D when among people who live far north or south of the you have major depression or bipolar disorder, if SAD if you have a family history of depression, if you live far from the equator, or have a low level getting enough vitamin D from foods and other of vitamin D. SAD appears to be more common sources may result in low vitamin D in the body. the winter and longer days during the summer equator because of decreased sunlight during it's exposed to sunlight. Vitamin D can help to boost serotonin activity. Less sunlight and not You may be at an increased likelihood for

care provider. This is especially important if your sleep patterns and appetite have changed, you turn to alcohol for comfort or relaxation, or you at a time and you cannot get motivated to do activities you normally enjoy, see your healthfeel down. However, if you feel down for days feel hopeless or have thoughts about suicide. It is normal to have some days when you

Treatments

psychotherapy, and medications. In addition to your treatment plan for seasonal affective affective disorder may include light therapy, the winter season. Treatment for seasonal There are many treatments for SAD that can help you feel better and enjoy disorder, you can try these four things:



- Make your environment sunnier and brighter. Open blinds, trim tree branches that block
 - sunlight or add skylights to your home. Sit closer to bright windows while at home or in the office.
- Get outside. Take a long walk, eat lunch at a nearby park, or simply sit on a bench and soak up the sun. help — especially if you spend some time outside within two hours of getting up in the morning. Even on cold or cloudy days, outdoor light can
- physical activity help relieve stress and anxiety, Exercise regularly. Exercise and other types of Being more fit can make you feel better about both of which can increase SAD symptoms. yourself, too, which can lift your mood.
- Normalize sleep patterns. Schedule reliable Especially for fall-winter-onset SAD, reduce times to wake up and go to bed each day. or eliminate napping and oversleeping.

nttps://www.mayoclinic.org/diseases-conditions/seasonal-affective-disorder/symptoms-causes/syc-20364651













Community and Economic Development

Agriculture and Natural Resources Cooperative Extension Service Family and Consumer Sciences 4-H Youth Development

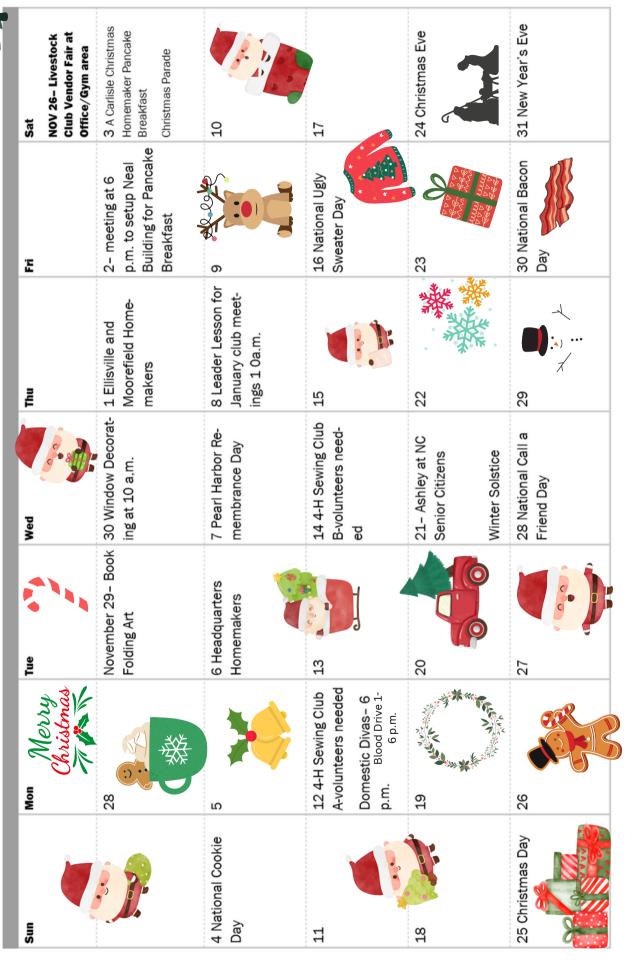


Katherine Jury, MS Edited by: Alyssa Simms Designed by: Rusty Man Stock images:

Written by:

ecember 2022







Country Ham and Broccoli Grits

1 tablespoon olive oil 1 pound fresh broccoli florets ½ cup minced onion ¾ teaspoon crushed red

pepper flakes

2 cloves minced garlic 4 cups 1% milk 1 cup uncooked quick grits 1 cup 2%, shredded cheddar cheese 6 ounces country ham, cut into ½ inch pieces 1 large egg, beaten Salt and pepper to

1. Preheat oven to 375°F.

Coat 13x9x2 inch baking dish with cooking spray. Heat olive oil in a frying pan. Sauté broccoli, onion, garlic and red pepper flakes until vegetables are tender. About 5 minutes.

Set aside.

2. Heat milk to a boil in a large saucepan. Slowly, whisk in grits. Reduce heat and stir continuously until thickened. Reserve 2 tablespoons of the cheese.

3. Remove from heat, stir in

ham, broccoli mixture, cheese, egg, salt and pepper. **Mix** until well blended. **Pour** into prepared baking dish.

4. Sprinkle with reserved cheese. **Bake**, uncovered for 30 minutes, or until top is set and lightly puffed.

Yield: 16, 1/2 cup servings.

Nutritional Analysis: 120 calories, 3.5 g fat, 1 g saturated fat, 25 mg cholesterol, 370 mg sodium, 13 g carbohydrate, 1 g fiber, 4 g sugar, 9 g protein.

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



Nicholas County 368 East Main P.O. Box 3 Carlisle, Kentucky 40311 Return Service Requested

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

