September 2025

FCS Newsletter

Hopkins County Cooperative Extension Services



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An Egg-Cellent Choice: Selecting Eggs

Health Bulletin: Preparing in Advance for Natural Disasters

MoneyWi\$e: Seeking Assistance After a Disaster

Homemaker Leader Lesson: Dates and Descriptions

Upcoming Meetings

Both are located at the Hopkins County Extension Office.

Homemaker Council September 18, 2025 9:00 AM

County Extension Council October 2, 2025 5:30 PM

Life Simplified

On PodBean, Spotify, Amazon Music, & iHeartRadio:

New episodes every Tuesday!

https://lifesimplified podcast.podbean.com/

Office Info

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Almonda Dome

AMANDA DAME County Extension Agent for Family and Consumer Sciences amanda.dame@uky.edu

Following us online is an easy way to keep up with Hopkins County Extension Family and Consumer Sciences

Cooperative Extension Service

Agriculture and Natural Resources
Family and Consumer Sciences
4-14 Youth Development
Community and Economic Development

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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, erced, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, physical or mental disability or reprisal or retailation for prior civil rights activity. Reasonable accommodation of disability may be available with prior notice. Program information may be made available in languages other than English. University of Keatucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating. Lexington, KY 40506





AN EGG-CELLENT CHOICE: CHOOSING EGGS

Eggs are packed with protein, vitamins, and minerals. One large egg has about 7 grams of protein. In the past, eggs were thought to be unhealthy because they are high in cholesterol. But we now know that the saturated fat in food has a bigger effect on blood cholesterol than the cholesterol in the food itself. Eggs have only a small amount of saturated fat. They are a great option for breakfast, lunch, dinner, or even a snack.

The color of the shell, whether brown or white, does not affect the egg's nutrition. The breed of the hen determines the shell color. The yolk can be light yellow or even orange, almost red. This depends on what the hen eats. The color of the yolk does not represent the nutrition of the egg, either.

Eggs sold in stores must follow food safety rules to keep them safe for consumers. The United States Department of Agriculture (USDA) inspects eggs. After inspection, the producer can pay to have their eggs graded. Grading is not required, but it shows the quality of the eggs. Eggs are graded based on both the inside and outside quality. The inside quality is checked through candling. This process involves holding an egg up to a light source to see inside. The grades for eggs are:

- USDA Grade AA: The best quality eggs. The yolk is firm, and the egg white is thick. These eggs are sold in grocery stores.
- USDA Grade A: These are good quality eggs, but not as perfect as Grade AA. The egg white is a little thinner. These eggs are also sold in grocery stores.
- USDA Grade B: These eggs are lower quality. The yolk is flatter, and the egg white is thin. These are usually sold to restaurants and used in food service.

Grade AA and A eggs are best for frying or poaching where the appearance of the egg is important. Grade B eggs are good for scrambled eggs, baking, or using in other recipes where the look of the egg doesn't matter.

AN EGG-CELLENT CHOICE: CHOOSING EGGS

Some egg cartons say their eggs have different nutrients, like added omega-3 fatty acids or less cholesterol. This is because the hens are fed special diets. Other cartons may say the hens are "cage free," "free roaming," or "fed natural grains." These are marketing terms and do not have clear definitions or standards behind them.

Eggs are a nutritious and versatile addition to a meal or snack. When you buy eggs, find ones that fit within your budget. Open the carton and check that no eggs are cracked before buying. Always store eggs in the refrigerator, and use them before the expiration date.

REFERENCES

BROWN, A. C. (2019). UNDERSTANDING FOOD: PRINCIPLES AND PREPARATION (6TH ED.). CENGAGE.

ROBERTA LARSON DUYFF. (2017). ACADEMY OF NUTRITION AND DIETETICS COMPLETE FOOD AND NUTRITION GUIDE (5TH ED.). HOUGHTON MIFFLIN HARCOURT.

SOURCE: ANNA CASON, SENIOR EXTENSION ASSOCIATE FOR FOOD AND **NUTRITION**



SAVOR THE FLAVOR: A SERIES 10:30-12

A hands on learning opportunity!

SEPTEMBER 8 - BUILDING FLAVOR WITH HERBS SEPTEMBER 22 - SEASONING WITH SPICES

Please call (270) 821-3650 to sign up.

Hopkins County Cooperative Extension

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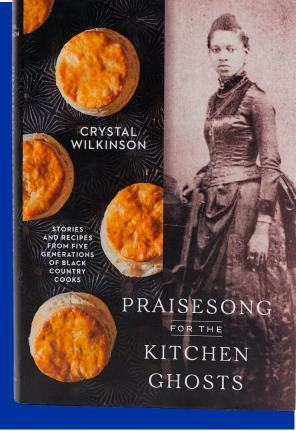
BIG BLUE IN BOOK CLUB

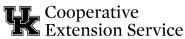
Scan here to register!

October 27th November 3rd November 10th **November 17th**



1:30 ET/12:30 CT Via Zoom





LAUGH AND LEARN

Wednesday, September 17th, 2025

Scan here or call us to RSVP by:

WEDNESDAY, SEPTEMBER 10TH, 2025







PENNYRILE AREA EXTENSION HOMEMAKER ANNUAL MEETING



Speaker - Ashton Robinson Mahr Park Superintendent Entertainment - Pennyrile Dulcimer Players

Herb-Roasted Chicken Breast *or* Tangy Glazed Pork Loin Served with Baked Potato and a Mixed Green Salad Cookies and Brownies



Menu

This event will be held on

Friday, October 17th, 2025- Registration at 10:00am

Registration Deadline

Friday, September 26th, 2025





(270) 821-3650

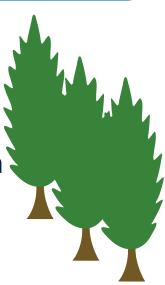


25 Mahr Park Drive Madisonville, KY 42431

Hopkins County Cooperative Extension



\$18.00



Cooperative Extension Service

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

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.







WE INVITE YOU TO JOIN US FOR A RIBBON-CUTTING CEREMONY OPEN TO THE PUBLIC

Friday, September 26, 2025, at 11:30 AM.

Please call (270) 821-3650 to RSVP.

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EXTENSION EXTRAVAGAN

EXTENSION HAS TO OFFER WITH AN EVENING FULL OF FUN, FOOD, AND FAMILY ACTIVITIES FOR ALL AGES.

Meet Our Teams:

- 4-H Youth Development
- Family & Consumer Sciences
- Agriculture & Natural Resources Hands-on demos
- Horticulture

Monday, September 8, 2025 FROM 5 P.M. to 7 P.M.

Hopkins County Cooperative Extension

25 Mahr Park Drive Madisonville, KY 42431

Free giveaways

Enjoy:

- Games, inflatables, crafts, & activities
- 4-H Club exploration and enrollment