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Disabilities

accommodated

with prior notificat

Recipe of The Month

Very Berry Salsa

1 cup raspberries

1 cup blackberries,

halved

halved

4 cups apples. finely diced 1 cup blueberries 1 cup strawberries, diced

1 tablespoon fruit preserves 1/2 tablespoon sugar 1/2 tablespoon brown sugar

In a large bowl, combine apples and berries. In a small bowl, mix together preserves and sugars until well blended. Pour preserve mixture over fruit and toss to coat. Cover and chill in the refrigerator for at least 30 minutes.

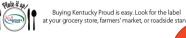


Vield: 32.2 ounce servings Nutritional Analysis: 20 calories, 5 g carbohydrate, 1 g fiber, 4 g sugar,



0 g fat, 0 mg cholesterol, 0 mg sodium. 0 a protein





Kentucky Brambleberries SEASON: June-August other brambleberries. Wash berries by covering them with water and gently lifting the berries out. NUTRITION FACTS: All brambleberries are a Remove any stems and drain on a single layer of

valuable addition to the diet. They provide fiber and are a good source of potassium and vitamin C. One cup of raw berries contains 70 calories and no fat.

SELECTION: Look for plump fruit, uniform in color and appearing fresh. Berries should be free of stems or leaves. Avoid moldy, crushed or bruised fruit. Do not use berries that have moisture leaks staining the carton.

STORAGE: Store unwashed, covered berries in the refrigerator. Use within two days.

PREPARATION: Handle all berries gently Raspberries are more delicate and perishable than

Source: www.fruitsandveggiesmatter.go

paper towels

PRESERVING: Berries may be preserved by canning or freezing or used for making iellies or iam.

KENTUCKY BRAMBLEBERRIES Kentucky Proud Project County Extension Agents for Family and Consumer

University of Kentucky, Dietetics and Human Nutrition students June 2013

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Art Workshop TUESDAY, JUNE 27, 2023 Follow us: 9:00 am - 11:3 LIVINGSTON COOPERATIVE EXTENSION @LIVCO.4H.KY Watercolor **@LIVINGSTON4HCLUB** HAVE A HAPPY LITTLE TIME WITH WATERCOLOR--- BOB ROSS STYLE! FOR THIS **@LIVINGSTON COUNTY** CLASS, WE WILL CREATE A MOUNTAIN SCENE, **COOPERATIVE EXTENSION** Self-Portrait Today! LET'S TALK ABOUT WHAT MAKES YOU UNIQUE, AND CREATE ART THAT SHOWCASES IT! USE CREPE PAPER TO CREATE YOUR OWN SELF-PORTRAIT RSVP: BY WEDNESDAY, JUNE 21, 2023 | SPACE IS LIMITED! CALL: 270.928.2168 | EMAIL: SHAREE.RUSHING@UKY.EDU IN-PERSON: 803 US 60 E. SMITHLAND, KY 42081