LIVINGSTON COUNTY EXTENSION Home & Family Newsletter March 2025

Spring Cleaning for your Mental Health

Beyond the physical benefits of a clean and organized home, spring cleaning can offer mental health advantages. Clutter can contribute to feelings of anxiety, being overwhelmed, and even depression, while a tidy space can promote mental clarity and a sense of calm.

To maximize the benefits of spring cleaning, consider the following strategies:

- Prioritize tasks: Begin with smaller, manageable tasks to avoid feeling overwhelmed. This could involve de-cluttering a drawer, organizing a bookshelf, or washing windows.
- Focus on one room at a time: Instead of getting bogged down, concentrate on one area at a time. This can help prevent burnout and provide a sense of accomplishment as you complete each space.
- Use a timer: Set time limits to maintain focus and prevent procrastination. This can also help you break down larger tasks into smaller, more manageable chunks.

- Spread out the cleaning: Don't try to do everything at once. Spread out the cleaning process over several days, or weeks to avoid feeling overwhelmed and to allow for rest and recovery.
- · Ask for help: Don't hesitate to ask friends or family for help, especially with heavy or time-consuming tasks. This can make the process more enjoyable and efficient.
- Mindful cleaning: Practice mindfulness while cleaning by focusing on the present moment and the sensations of your body. This can help reduce stress and promote relaxation.
- Celebrate your progress. Acknowledge and reward yourself for your accomplishments along the way. This can help boost your motivation and maintain a positive outlook.

By incorporating these approaches, spring cleaning can become a refreshing and calming experience. Remember, the goal is not just to clean your space but also to improve your mental well-being.

Source: Dr. Natese Dockery. Clinical Assistant Professor and Extension Specialist for Mental Health and Well-Being.

803 U.S. Hwy 60 East.- P.O. Box 189

Smithland KY 42081 Phone: (270) 928-2168





MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT





Pennyrile Area Homemakers Spring Seminar

Culinary Tourney Across the Pluegrass

March 14, 2025

Registration: 9:30 a.m.

Program begins: 10:00 a.m.

Christian County Extension Office 2850 Pembroke Rd, Hopkinsville, KY 42240

RSVP by February 28th to your local extension office.

Cost: \$18.00

Meal catered by Bar-B-Q Shack





Cultural Arts

Check-In at the Christian County Extension Expo Center

- o 9:00: Todd, Christian, Trigg
- o 9:15: Muhlenberg, Hopkins, Lyon
- o 9:30: Caldwell, Livingston, Crittenden

Tags must be completed before check-in.

Contact your county extension office to obtain check-in tags and more information.

<u>Livingston County Homemaker News</u>

Open Sewing Day: The first Tuesday of each month - 9:00 am until 2:00 pm
Open sewing day is held at the Livingston County Extension Office, 803 US Hwy 60 East,
Smithland, KY. Open Sewing is for anyone who wants to utilize our meeting room to continue sewing projects you have started but have not finished yet.

Block of the Month Homemakers Club: The Second Tuesday of each month - 9:00 am until 2:00 pm Block of the Month is held at the Livingston County Extension Office, 803 US Hwy 60 East, Smithland, KY. For more information please contact Joni Phelps at (270) 928-2168 or email jkbarr3@uky.edu.

<u>Pins & Needles Homemaker Club: The Third Tuesday of each month - 9:00 am until 2:00 pm</u> This is a great way to learn all different types of sewing projects outside of quilting. If you have any questions about this project please call Joni K. Phelps at (270) 928-2168 or email her at jkbarr3@uky.edu.

<u>Unfinished Projects Day "UFO": The Fourth Tuesday of each month - 9:00 am until 2:00 pm</u> Do you have a lot of Unfinished projects and you just can't find the time to finish them? Do you start one project and then move on to another one before finishing the one you started on 1st? Here is your chance to step away from the other project at home and bring a project you can finish without starting another project. Livingston County Extension office meeting room will be open for your use on the 4th Tuesday of each month. If you would like more information about "UFO" day please reach out to Joni K. Phelps at (270) 928-2168 or jkbarr3@uky.edu.



Sometimes life is messy. Have you ever wished you could refocus your mind, home, relationships, and work life? Join Family & Consumer Sciences Agents in Caldwell, Christian, Hopkins, and Livingston on our new podcast airing each Tuesday as we use research-based information to make practical changes and simplify life. You can find the podcast, Life Simplified, on your favorite podcast app.

lifesimplifiedpodcast.com

Upcoming Programs

For more information on upcoming classes please contact Joni Phelps at 270-928-2168 or jkbarr3@uky.edu

WALK YOUR WAY CHALLENGE

MARCH 10 - MAY 25. 2025

Start Slow, Start Small, Start with Us!

Register at your local Extension Office or online at https://bit.ly/WalkYourWay2025

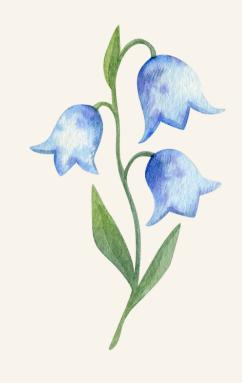
Livingston County Extension Office 803 US Hwy 60 East Smithland, KY 42081 270-928-2168

















Wednesday, March 21, 2025 10:00 a.m.

Livingston County Extension Office 803 U.S. 60 East, Smithland

Manch's Recipe: Crunchy Ain Fnyen Fish



To Register call 270-928-2168, or email jkbarr3@uky.edu, by February 24, 2025 Join us as we cook through the "2025 NEP Food and Nutrition Calendar" month by month



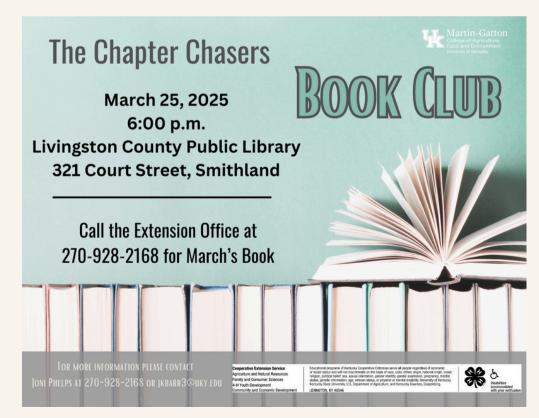
COOKING THROUGH THE CALENDAR:

LEMON BROCCOLI PASTA
APRIL 23, 2025
@ 10:00 A.M.
&
BANANA PANCAKES
MAY 21, 2025
@ 10:00 A.M.

Chapter Chasers Book Club

April 22, 2025 @ 6 p.m. May 27, 2025 @ 6 p.m.

Livingston County
Public Library



Pinterest Club



Sunflower Door Hanger

Thursday March 6, 2025 5:30 p.m.

Livingston County Extension Office 803 U.S. 60 East, Smithland



RSVP by February 28th, 2025 by calling the office at 270-928-2168 or by email at jkbarr3@uky.edu.

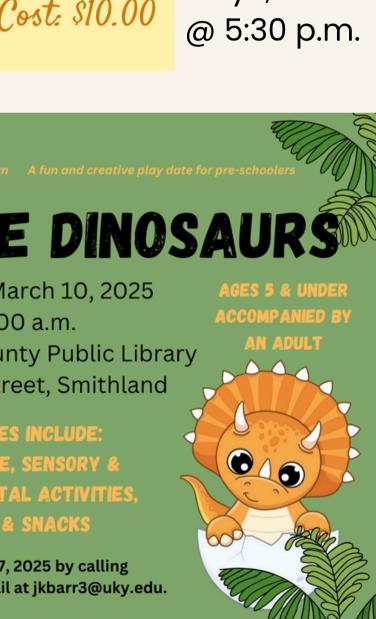


Cost: \$10.00

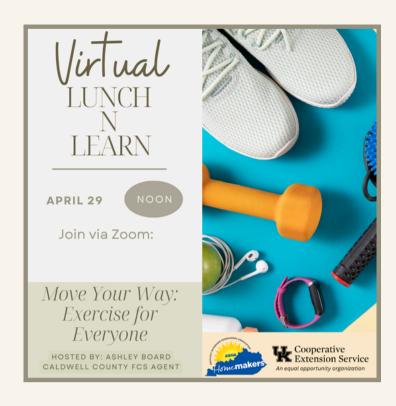
Pinterest Club:

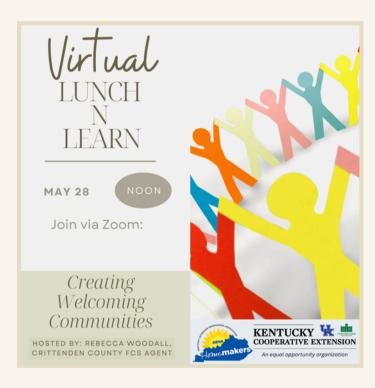
April 3, 2025 @ 5:30 p.m. May 1, 2025



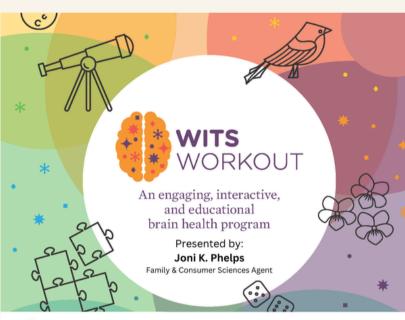








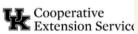






ILLINOIS COLLEGE OF AGRICULTURAL, CONS





Dates: March 19, 2025 April 1, 2025

June 18, 2025

Location: **Livingston County Extension Office** 803 US 60 East Smithland, KY 42081 May 21, 2025

Time: 2:00 - 3:00 pm

Let's boost brain power with fun, challenging puzzles while connecting with others.

Cooperative Extension Service

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT





Recipe Corner



Spring Harvest Salad

5 cups torn spring leaf lettuce

2½ cups spinach leaves 1½ cups sliced strawberries

1 cup fresh blueberries ½ cup thinly sliced green onions

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

Prepare dressing by whisking together the lemon juice, olive oil, Dressing:

4 teaspoons lemon juice honey

2½ tablespoons olive oil

1 tablespoon balsamic vinegar

1½ teaspoons Dijon mustard

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

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.

2 teaspoons Kentucky

1/2 teaspoon salt

¼ cup feta cheese crumbles

1/2 cup unsalted sliced almonds

Yield: 8, 1 cup servings. Nutrition Analysis: 130 calories, 9 g fat, 1.5 g sat fat, 240 mg sodium, 12 g carbohydrates, 3 g 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.

Source: www.fruitsandveggiesmatter.gov



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 and Food Science students

March 2012

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

