



College of Agriculture,  
Food and Environment  
Cooperative Extension Service

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# HOMEMAKER NEWSLETTER

Edith Lovett, Family Consumer Science Agent



## A NOTE FROM THE AGENT

Dear Homemaker Member:

Isn't it hard to believe that this year is just about gone. I know each of you are busy but I want to share with you how happy I am that each of you are homemaker members. I appreciate you giving of your time to our wonderful clubs. Also, please know that we are always happy for you to share your talents with other homemaker members.

We have had a great year, thanks to each of you. We do not have a leader lesson training in December because everyone is so busy. Your lesson for January is enclosed with this newsletter. The next Leader Training will be Monday, January 23, at 1:00. Our office will be closed December 26th through January 2nd, but I am always available when needed at 606-259-6290. We are also closed on January 16th. Your homemaker year book is available at the office for clubs and members to pick up.

I pray each of you have a great holiday with lots of company and food. Now let's get ready for a great Homemaker Year.

Sincerely,  
Edith M. Lovett

Merry  
Christmas  
&  
Happy  
New Year!



## "CHILDHOOD CHRISTMAS MEMORIES"

Holiday Tasting Luncheon Success

A big thank you to all the homemakers who worked so hard to make our luncheon so successful! Thank you to Susan Handsford, chairman, and Sandra Woodman, co-chairman, of our Holiday Tasting for your leadership. Both ladies are with the East Somerset Extension Homemakers Club.

No committee worked harder than the decoration committee with Melinda Hutchison as the chairman. Melinda is a member of the Roundabouts and Material Quilt Girls. One day they had fun stringing "popcorn." Notice the pictures of the train, rocking horse and red wagon, Christmas tree and toys from 1950 just to mention a few.

There was several door prizes given away. Sheila Adams spent hours wrapping all the door prizes given out at our holiday luncheon. Thank you to clubs, individuals, businesses, and all who contributed to the numerous gifts. The recipe book can be purchased at the Extension Office for \$3.00. All proceeds go to help recover cost of such a great event. Also, they would make a great stocking stuffer!

One reminder, if you have bills for money that needs to be refunded to you, bring your receipts by the office. Denise Salter, our treasurer, must have a receipt to refund your money for purchase of supplies.

**[CHECK OUT ALL THE GREAT PICTURES](#)**





Pulaski County Extension  
Homemakers Association's  
Holiday Tasting Luncheon



*Childhood Christmas  
Memories*

November 4, 2022





# HOLIDAY BAZAAR AT THE MALL

Several of our homemaker clubs participated in the Bazaar at the Mall:

Becky Williams featured several of her painting and hand work. Nancy Kincaid had several items on her two tables.

Glinda Collins and Joann Fredieu from the Pieciful Quilters featured their sewing talents. Becky Davis, Debbie Peppers and Janice Harris from the Meadowlark Club had a table at the bazaar. Cassandra Hurst and Melvin featured had made jewelry at their tables. Vickie Vaughn sold candy, hair accessories, and other items. June Waters and Glenna Adams at the Meadowlark Table.



# Ovarian Cancer Screening Fundraiser



Emily Branscum, as chairman, along with many other club members, gave lots of volunteer hours to make the Ovarian Screening project so successful. \$6000 was raised for the Ovarian Cancer Screening. Thanks to all homemakers who made cookies, sandwiches, bagged lunches, delivered lunches, decorated luncheon bags, and helped with the project. Some of our homemakers who worked silently included Cheryl Burnett's Family who donated and cooked the meat; Karen Rays family who donated the buns; Jean Barker who got local restaurants to donate cole slaw and picked it up to bring to the office; T. J. Adkins for getting and delivering bottled water from the Farm Bureau; and Susan Hansford for the potato chips. Donating gallons of cole slaw included Captain D's, Crackle Barrell, Moms and Pops, Renos, Ruckles, Slim Chicken, and Wings and Rings. Now homemakers, you be sure to get your free Ovarian Screening which was our main goal!





**Hinkle Belles homemakers made wooden snowmen for their November activity.**



**Several ladies enjoyed making Christmas Wreaths. Thank you to Charlotte Brence our leader. Charlotte is a member of our Near By Neighbors Homemakers.**



*We extend our sympathy to the **Ann Lay Family**. Ann was a member of the Meadowlark Homemakers*



## Maple Nut Fudge

1 ½ cups sugar

¼ teaspoon salt

2 Tablespoons butter

2/3 cup whipping cream

12-ounce package white chocolate morsels

2 cups miniature marshmallows

¼ teaspoon maple flavoring

2 cups chopped walnuts

Bring all ingredients to a boil over medium heat, while stirring.

Cook for 5 minutes

While the other ingredients are boiling, melt 12 ounce package white chocolate morsels in a large glass bowl over simmering water or microwave. If using the microwave, stir every 30 seconds to keep the chocolates from burning. Make sure water does not touch the chocolate

Add 2 cups miniature marshmallows to the melted white chocolate; then pour the sugar/whipping cream mixture over the marshmallows and chocolate. Stir well and add ¼ teaspoon maple flavoring and 2 cups chopped nuts

Spread in a parchment lined 9 inch pan. Cool and cut into 36 pieces

## Quick Cream Chocolate Fudge

½ cup butter

¼ cup half and half

1 cup semi-sweet chocolate chips

3 cups powdered sugar

1 teaspoon vanilla

Combine butter, half and half, and chocolate chips in a large microwave bowl. Microwave stirring ever 30 seconds 1 ½ to 2 minutes or until butter and chocolate chips are melted. Add vanilla and powder sugar, beating at medium speed, scraping bowl often until smooth. Spread mixture into buttered 8-inch square pan. Cover and refrigerate until firm 1 to 1 ½ hours.

## Easy Microwave Peanut Butter Fudge

2/3 cup butter

2/3 cup chunky peanut butter

6 cups powdered sugar

1/3 cup milk

1 tablespoon vanilla

Line a 9-inch baking pan with foil or parchment paper

Place butter and peanut butter into microwave bowl. Microwave 1 ½ to 2 minutes or until butter melts; add milk and vanilla and stir until well mixed. Stir in powdered sugar until all lumps of sugar have disappeared. Microwave again 1 ½ minutes or until softened but not bubbly. Stir again and pour into pan. Allow to cool in refrigerator at least one hour.

## Wedding Cookies

1 cup butter, softened but not melted

1 ¾ cups powdered sugar

¼ teaspoon salt

2 teaspoons vanilla extract

1 ¾ cup all-purpose flour

1 cup pecans finely chopped

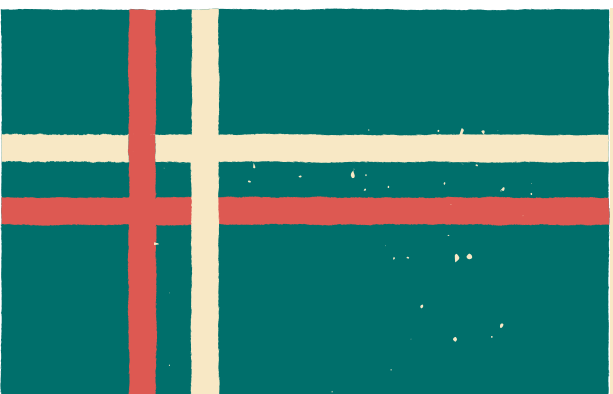
Preheat oven to 350. Line two baking sheets with parchment paper,

In the bowl of an electric stand mixer fitted with the paddle attachment cream together butter and 1/2 cup powdered sugar, and salt until well combined. Add vanilla extract. Blend in flour. It will seem dry and sandy at first but keep mixing and it will come together. Add pecans. Scoop dough out 1 tablespoon at a time and shape into balls.

Transfer to baking sheet. Bake in preheated oven 13 to 14 minutes. Allow to cool on baking sheet until cool enough to handle about 5 to 8 minutes. Pour remaining 1 1/4 cups powdered sugar into a bowl or zip lock bag and roll warm cookies one at a time through sugar to coat with a light layer. Transfer to cooling rack and let cool completely; then roll in powdered sugar one more time. Store in an airtight container.



Try some of these great recipes and share with friends and family this holiday season!





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MERRY  
CHRISTMAS



FROM ALL OUR  
STAFF HERE AT  
THE EXTENSION  
OFFICE

