Fair Judging School
July 17th - Ozark Extension Office

The fair will be here before you know it, so that means that it is time to get those fair entries ready. Franklin County sends judges to a neighboring county and that county sends judges to our fair. It is important to know how items entered in the fair are judged especially if you are judging. Franklin County will host a fair judging school July 17th. Sessions will include photography, horticulture, cut/potted plants, baked goods, sewing (quilting, knitting, crochet), food preservation, and arts/crafts. Call the extension office for more information.

South Franklin County Fair
Charleston
September 4-6th

North Franklin County Fair
Ozark
September 8-13th

Quilting Class

There is a quilting class that meets the 1st & 3rd Tuesday of each month from 4:30-6 pm. Come learn new quilting patterns, techniques, and sew with friends. Please feel free to join this fun quilting group!
Summer Time is Here!

7 Tips for Keeping a Healthy Home

1. Keep it Dry
   Prevent water from entering your home through leaks in roofing systems, rain water from entering the home due to poor drainage, and check your interior plumbing for any leaking.

2. Keep it Clean
   Control the source of dust and contaminants, creating smooth and cleanable surfaces, reducing clutter, and using effective wet-cleaning methods.

3. Keep it Safe
   Store poisons out of the reach of children and properly label. Secure loose rugs and keep children’s play areas free from hard or sharp surfaces. Install smoke and carbon monoxide detectors and keep fire extinguishers on hand.

4. Keep it Well-Ventilated
   Ventilate bathrooms and kitchens and use whole house ventilation for supplying fresh air to reduce the concentration of contaminants in the home.

5. Keep it Pest-free
   All pests look for food, water and shelter. Seal cracks and openings throughout the home; store food in pest-resistant containers. If needed, use sticky-traps and baits in closed containers, along with least toxic pesticides such as boric acid powder.

6. Keep it Contaminant-free
   Reduce lead-related hazards in pre-1978 homes by fixing deteriorated paint, and keeping floors and window areas clean using a wet-cleaning approach. Test your home for radon, a naturally occurring dangerous gas that enters homes through soil, crawlspaces, and foundation cracks. Install a radon removal system if levels above the EPA action-level are detected.

7. Keep it Well-Maintained
   Inspect, clean and repair your home routinely. Take care of minor repairs and problems before they become large repairs and problems.

Summer Craft
DYI Suet Wreath

Ingredients:
- 1 cup lard ~ you can render your own suet from beef fat (it’s an all day process), but I prefer purchasing lard, which is pork fat
- 1 cup chunky peanut butter
- Melt the lard and peanut butter together, then add:
- 3 cups cornmeal

Con’t
- 1/2 cup flour
- 4 cups birdseed
- 1 package unflavored Knox gelatin dissolved in 1/2 cup warm water

Add the prepared suet mixture to a greased Bundt pan. I also picked up a helpful tip from the tutorial above and added a wire ring insert. - Place half of the suet mixture into the pan, add the wire ring, then the remaining suet. Pack the mixture down thoroughly into the pan with the back of a metal spoon. Refrigerate overnight. Allow the wreath the return to room temperature and it should be easy to remove from the pan. I added braided strips of burlap to use as a hanger. This wreath holds up much longer than you would expect and the wire ring insert helps to keep it from falling apart.

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**Cast-Iron Peach Cobbler**

**What You Need**
- 3 Tbsp. flour
- 1 pkg. (3 oz.) JELL-O Peach Flavor Gelatin
- 2 Tbsp. sugar
- ¾ cup water, divided
- 5 fresh peaches (1-1/4 lb.), sliced
- 1 cup blueberries
- 1 cup baking mix
- ¼ cup BREAKSTONE'S or KNUDSEN Sour Cream
- 1-1/2 cups thawed COOL WHIP Whipped Topping

**Make It**

**HEAT** oven to 350°F.
**COMBINE** flour, dry gelatin mix and sugar in small bowl. Whisk in 1/2 cup water. Combine fruit in large bowl. Add flour mixture; toss to evenly coat.
**SPOON** into 10-inch cast-iron skillet sprayed with cooking spray.
**MIX** baking mix, sour cream and remaining water just until blended. Drop into 6 mounds over fruit mixture.
**BAKE** 35 min. or until fruit mixture is hot and bubbly, and biscuit topping is golden brown. Cool slightly before serving topped with COOL WHIP.
Grilled Marinated Chicken with Corn Salad
A light summer meal

Ingredients:
4 chicken breasts
3/4 cup medium barley
2 cups fresh or frozen-then-thawed corn kernels
1-1/2 cups halved cherry tomatoes
1/2 cup minced red onion
4 slices cooked thick or center cut bacon, chopped
1 avocado, chopped
salt & pepper

For the Tomato Vinaigrette:
1 cup halved cherry tomatoes
1 clove garlic
3 Tablespoons extra virgin olive oil
2 Tablespoons water
1 Tablespoon red wine vinegar
1 Tablespoon lemon juice
1 Tablespoon red onion
salt & pepper

Directions:

1. Cook barley with a pinch of salt according to package directions. Drain when barley is tender to make sure all excess water is removed. Place into a large bowl to cool slightly.

2. Make the Tomato Vinaigrette: Combine all vinaigrette ingredients in a food processor or blender, then process until smooth. Place 6 Tablespoons of the vinaigrette into a plastic bag and set the remaining aside. Season both sides of the chicken breasts with salt & pepper, then add it to the bag with the vinaigrette and marinate in the refrigerator while you make the Barley Corn Salad.

3. Stir corn, cherry tomatoes, red onion, and bacon into the cooled barley. Add enough of the reserved tomato vinaigrette to coat and stir well. Gently fold in avocado then season with salt & pepper to taste. Place into the refrigerator.

4. Heat a grill to high and grill chicken for 4-5 minutes a side, or until cooked through. Let chicken rest for 5 minutes off the grill, then divide salads onto plates and top with grilled chicken.