Agents Teach	August	September	October	November	December	January	February	March	April
Clubs Teach	September	October	November	January		February	March	April	May
Instructor	ТЕАМ	Alethea Bruzek	Kayla Lunsford	Tara Duty	No lesson	Karli Giles	TEAM	Carla Carter	TEAM
Lesson Title	Area Chair/Officer Training in Boyle	Mindfulness	Cast Iron Cooking	Makeup Basics		Transferring Cherished Possessions	Savor the Flavor and Breadmaking	Basic Technology	First Aid in Franklin Co
DUE BY	July 31st @ 4:30PM	August 31st @ 4:30PM		October 31st @ 4:30PM		December 29th @ 4:30PM	January 31st @ 4:30PM	March 29th @ 4:30PM	April 30th @ 4:30 PM

Enrichment

Activity

Description

New to KEHA? Or are you taking on new leadership to feeling and roles for your club or experiencing county? This seminar will help you transition into your positon with ease. Open to all Ft. Harrod effects on the Area Homemakers- officer or not- to learn essential Mindfulness skills for a successful KEHA year.

about cooking No one is immune outdoors (and indoors) with cast iron! This session stress. Chronic will focus on stress can have learning techniques negative health for enjoying outdoor cooking in body and brain. a safe and healthy way. Learn more techniques can be about a basic a healthy habit to outdoor cooking kit manage and as well as reduce stress and improvised lowlead to better cost cooking mental and methods. Outdoor physical health. cooking is great for This lesson will recreation but is also useful in participants to a emergency preparedness mindfulness situations such as techniques to help the recent floods in application tips for find something eastern Kentucky that works for and tornados in west Kentucky.

introduce

variety of

you.

are you unsure This lesson will professional a flawless finish that will last all day!

Confused on how to apply makeup the right way? Or what products will work best for you? help you identify your skin type and what products will work best for you! Plus, you will learn

variety of cooking oils and flavored vinegars out there, but may not be sure how Estate planning and when to use can be a them. Join us for complicated this class in process, especially which you will when considering learn about how to transfer adding flavor to personal property foods and dishes to people who will with cooking want and care for oils and it after your vinegars. We death. Charting a will learn about some of the most $\ensuremath{\mathsf{lesson}}$ will course of action as you begin is a common types way to provide of cooking oils clarity when and flavored creating an estate vinegars found plan for your non- in your grocery titled store — or they possessions. may be already

know there are a Mobile apps, podcast, social Are you media, and ready for an smart devices emergency? are advances in Having first 21st century aid skills can technology. be Questions that extremely baffle our nonhelpful in a tech individuals variety of include: What situations are these smart one may devices? How find themselves can a device be so smart if I do in. This not know how to lesson will use it? This provide participants with some provide participants with skills, tools, the basic tools to and understand the knowledge about mystery of modern providing first aid. technology.