

# EFNEP Newsletter

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## May is National Egg Month!

Eggs are an excellent source of protein to help you stay full and energized throughout the day. Not only are eggs nutritious and affordable, they are also easy to prepare in many different ways!

### Cooking and Handling Eggs Safely to Avoid Contamination

1. Do not keep eggs or egg-containing dishes at room temperature for more than two hours total for preparation and serving.
2. If hot eggs or egg-containing dishes are not served immediately after cooking, put the hot foods into shallow containers and refrigerate at once to cool quickly.
3. Wash your hands, utensils and work areas with hot, soapy water before and after cooking with eggs.
4. Cook eggs thoroughly, making sure the white and yolk are firm.
5. Avoid taste-testing egg-containing dishes before they are thoroughly cooked.



Consider buying fresh and local eggs to support your local farmers!



"Rhubarb stalks" by [allispossible.org.uk](http://allispossible.org.uk) is licensed under CC BY 2.0

### In-Season Fruits & Vegetables in the Month of May

Look for these farm-fresh vegetables this month:

- Kale
- Asparagus
- Lettuce
- Rhubarb
- Spinach
- Radishes

The EFNEP program provides nutrition education to income-eligible families and children in counties throughout New York State.

A series of 8 classes is offered to adults in a variety of settings, including by Zoom and phone.

Workshop series include:

Family Nutrition Education Curriculum  
Finding A Balance —  
Diabetes  
Healthy Children, Healthy Families  
Healthy Cents  
Breastfeeding

A series of 6 classes is offered to youth aged 8-12 in school and at after school locations.

Workshop series include:

Choose Health: Food, Fun and Fitness  
Cooking Up Fun! Vary our Veggies  
Teen Cuisine

If you or your organization are interested in scheduling classes, please call your local nutrition educator:

SallyAnn Danforth  
Cornell Cooperative Extension of Oswego County  
315-297-5415  
sd848@cornell.edu

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## IDS

Visit your local library and check out "Fun at the Farmers' Market" by Soraya Cohen. Read the book to your child. When you finish, talk to your child about their favorite fruits and vegetables. Be sure to share yours too!



Serves 6

Serving size 1 EggPop

### Ingredients:

3 carrots, peeled and halved lengthwise  
1 stalk celery  
6 hard boiled eggs, peeled  
1/2 cup of desired dips (guacamole, hummus, ranch dressing, spices – try Everything Bagel)

### Directions:

1. Cut carrots in half lengthwise; Cut into 4-inch lengths.
2. Cut celery stalk in half lengthwise; Trim into 4-inch lengths.
3. Insert celery or carrot stick into the wide end of each egg.
4. Dip into desired choice of dips.

Nutrition Facts: 121 calories, 7g fat, 2g saturated fat, 52% calories from fat, 186mg cholesterol, 182mg sodium, 7g carbohydrates, 2g fiber, 3g sugar, 8g protein, 1mcg vitamin D, 48mg calcium, 2mg iron, 257mg potassium

Source: <https://www.incredibleegg.org/recipes/veggie-egg-pops/>