



An Educational Partnership Between the Broward County Board of Commissioners and University of Florida Extension / IFAS

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From the Desk of Broward County's FCS

Dear Readers,



Happy 2022! The calendar pages have quickly turned into a new year. I hope this educational newsletter, finds you healthy and well.

I have included several informative articles in this edition of the *Apple Core & More* that I hope you find interesting and informative.

The Apple Core & More Newsletter is published quarterly to educate individuals and families on nutrition, health, wellbeing and food safety topics. Please let me know of any future topics that you may be interested in at bjimenez@ufl.edu

Thank you for your feedback and for learning along with UF/IFAS Extension, Broward County, Family & Consumer Sciences. Wishing you a wonderful and healthy year.

Stay well!

Brenda Marty-Jimenez, MHM/RDN, LDN, FCS Extension Education Agent IV E-mail: bjimenez@ufl.edu







new year, new thinking

Mindfulness matters



Practice deep breathing when your emotions are running high. Breathe in through your nose to a count of four, hold for one second, and then exhale through the mouth to a count of five. Repeat often, as needed.



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MyPlate: Check out all of the resources on healthy eating!

MyPlate | U.S. Department of Agriculture

Centers for Disease Control and Prevention (CDC)-

https://www.cdc.gov/coronavirus/2019-ncov/index.html





Do you have an idea or nutrition story you'd like to share?
E-Mail: bjimenez@ufl.edu

Visit us on the web at:

http://sfyl.ifas.ufl.edu/broward/family-and-consumer-sciences/

SolutionsForYourLife.com



Fire Preparedness Matters









Dial 911 for Emergencies



UF/IFAS Miami-Dade & Broward County Resources

Fire Safety: Indoor and Outdoor **Kitchen and Cooking Safety**

By Brenda Marty-Jimenez, MHM, RDN, LDN, FAND, Katherine Marin, M.Ed., MHFA

Available in English & Spanish

Resource Sheet Publication date: October 2021



Home kitchen fires can quickly happen. According to data from the National Institute of Statistics (INE), of the accidents that occur at home, 15 percent originate in the kitchen. By paying extra attention when cooking, you can prevent a kitchen fire. Fire preparedness is vital in the kitchen, at home, and in your community. The following tips will help prevent a fire when frying, grilling, or broiling food while cooking in indoor or outdoor settings.



If you are frying, grilling, or broiling food, stay in the kitchen.



Turn off the stove if you must leave the kitchen, even if only for a short time.



Monitor small children around kitchen stoves and outdoor cooking equipment. Small children must be supervised.



Keep matches and lighters out of the sight and reach of children.

ALWAYS HAVE A FIRE EXTINGUISHER ON HAND



Check the food being cooked regularly and use a timer to remind you that there is something cooking.



Keep flammable objects such as dishcloths, potholders, oven mitts, wooden utensils, paper towels, napkins, mail & paper, or plastic bags away from burners and the stovetop.



Wear short sleeve shirts and/or closefitting clothing that won't extend over or touch burners while cooking.



Always use grills and outdoor fryers in a ventilated area, according to the manufacturer's directions.



Position barbecue grills at least 10 feet away from siding and deck railings, and out from under eaves and overhanging tree or shrub branches.



Turkey fryers can pose significant fire hazards. Review and follow the manufacturer's directions and exercise caution when using a turkey frver.

Dial 911 for Emergencies

Miami-Dade Fire Rescue Department R. David Paulison Fire Rescue Headquarters 9300 NW 41st Street Miami, Florida 33178 Non-Emergencies (786) 331-5000

Broward Fire Rescue Department Broward's Sheriff's Office 2601 West Broward Boulevard Fort Lauderdale, FL 33312

Non-Emergencies (954) 764-HELP (4357)

1 FEMA USA at www.usfa.fema.gov

Sources:

2 Consumer Safety Product Commission at www.cpsc.gov/safety-education/safety-guides/home-fire/recipe-safer-cooking 3 University of Florida's / IRAS Electronic Data Information System at sfyLifas.ufLedu/archive/hot_topics/families_and_consumers/wint

e_safety.shtml 4. National Park Service at www.nps.gov/articles/p52-deep-fried-turkey-

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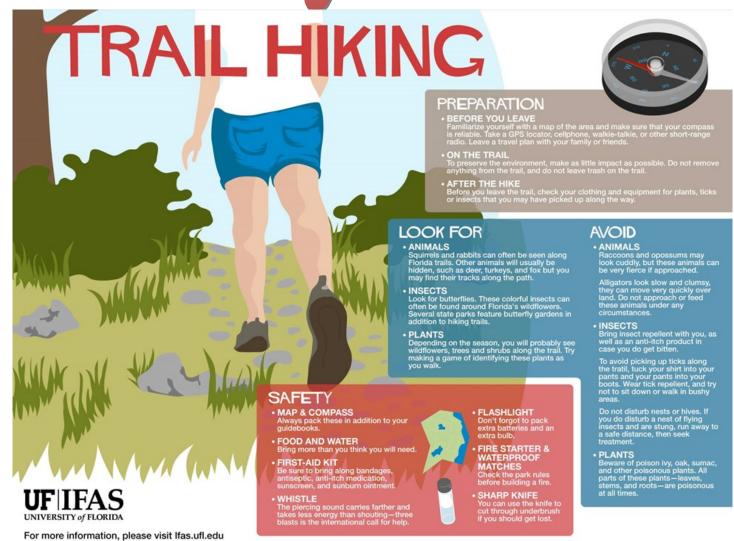






Get Moving in 2022!





Broward County, Parks and Recreation: We have so many beautiful county parks to visit. Take the opportunity to visit as many as you can, in 2022, to relax, view nature, spend time with family, absorb some vitamin D, and get physical activity. Check out these things to do in a park near you.

Things To Do Things To Do (broward.org)











Review specific manufacturers recommendations for cleaning.

Source: Centers for Disease Control and Prevension (CDC), https://www.cdc.gov/coronavirus/2019-ncov/prepare/cleaning-disinfection.html

Dish up Nuts, Seeds and Legumes for Good Health

By Michelle J. Stewart MPH, RDN, LDN, CDCES, FAND; Broward FCS Advisory Committee

In looking at food trends for the coming year, Nielsen research indicates that ninetyone percent of people say they snack daily and snacking is on the rise among all age



groups and genders. And I am encouraged that folks are focusing more on snacks that are rich in nutrients like nuts, seeds and legumes--choices that earn high marks from me. These three foods are readily available nutrition powerhouses. They are excellent sources of protein, low in saturated fat and sodium; they are cholesterol free and good sources of fiber.

In lining up resolutions for the coming year, during this season of good eating, you'll find an assortment of seeds, nuts and legumes on lots of tables. If you dish up good things to eat during the next holiday gathering, adding some seeds, nuts and legumes will give you a head start on making changes in your daily diet for better health in the New Year.

Seeds are the embryo and food supply of new plants. These include chia, pumpkin, sesame, sunflower and flax seeds. True nuts according to the botanical definition are a composite of seed and dry fruit inside a hard outer shell, i.e., chestnuts, hazelnuts and acorns. Culinary nuts are those that do not meet the botanical definition, yet we consider them nuts too—walnuts, pecans, almonds, pistachios and cashews. Now peanuts on the other hand are actually legumes whose edible seeds are enclosed in pods. Most nuts are grown on trees however peanuts grow underground from a single plant.

- Legumes also include peas, beans, and lentils.
- Peas include black-eyed peas, green peas, snow peas, snap peas, and split peas.
- Bean varieties are adzuki beans, black beans, soybeans, Anasazi beans, fava beans, garbanzo beans (chickpeas), kidney beans and lima beans.
- Lentils are not spherical in shape, but flat, rounds, generally identified by color i.e. yellow, orange, green, brown or black.

These foods have each grown in popularity and are often posted on the latest list of "trending" foods. Nuts and seeds contain heart healthy mono-and polyunsaturated fats; these fats help lower cholesterol and maintain normal structure of cells in the body. For folks who crave crunchy snacks, seeds and nuts are the best choices—they allow for healthy munching with crunch, and are great options to serve or enjoy at parties.

Legumes will show up on buffets as roasted soybeans or edamame (young green soybeans), roasted chick-peas, hummus or black bean dip. For New Year's entertaining, black-eyed peas are perennial dishes on the menu to help guarantee good luck throughout the year.

As with many edibles on a party buffet, it is not about "all you can eat." Choose your portions wisely and limit the nuts and seeds to about 1-ounce or 1/4-cup. They are good snacks and filled with plenty of nutrients; just remember all things in moderation.

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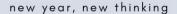












Self-care matters



Maintaining good health and adopting positive behaviors that promote wellbeing are very important to a healthy and satisfying life. Practice good personal hygiene



























Motivational Moment

"Strive not to be a success, but rather to be of value." - Albert Einstein



Question: What are the benefits of eating right and exercising?

Answer: For both individuals and society, the benefits of eating right and exercising can include improved quality of life, decreased chronic disease and lower health care costs.



For additional information please contact:

FAMILY& CONSUMER SCIENCES

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The information in this community newsletter is for informational purposes only. The Broward County Extension office and/or the Broward County Board of Commissioners are not engaged in rendering medical advice or professional services and cannot provide consultation on individual health conditions. The information provided in this newsletter should not be used for diagnosing or treating a health problem or disease. It is not a substitute for professional care. If you have or may suspect you have a health problem, you should seek appropriate medical attention from your health care provider.

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