



## November is Diabetes Awareness Month

November is National Diabetes Month, a time when communities across the country seek to bring attention to diabetes. This year's focus is on taking action to prevent diabetes health problems.

Diabetes is a disease that occurs when your blood glucose, also called blood sugar, is too high. It affects about 37 million Americans, including adults and youth. Diabetes can damage the eyes, kidneys, nerves, and heart, and it is linked to some types of cancer.

But there's also good news: Taking charge of your health may help you prevent diabetes health problems.

# TIPS to get started!

### Manage your blood glucose, blood pressure, and cholesterol levels.

Research shows that managing your diabetes as soon as possible after diagnosis may help prevent diabetes health problems. You can start by managing your diabetes ABCs.

A is for the A1C test that health care professionals use to measure your average blood glucose levels. Some people with diabetes also use devices to track their blood glucose throughout the day and night.

- B is for blood pressure.
- C is for cholesterol.

Ask your health care team what your ABCs goals should be.

#### Take small steps toward healthy habits.

Lifestyle habits such as planning healthy meals, being physically active, getting enough sleep, and not smoking may help you manage your diabetes ABCs. You don't have to do it all at once. Start slow and build healthier habits from there.

#### Take your medicines on time.

Remember to take your medicines even if you feel healthy. Talk with your doctor or pharmacist if you have trouble taking your medicines on time or at the correct dose.

#### Reach or maintain a healthy weight.

If you have overweight or obesity, ask your primary care provider if healthy eating, physical activity, or other weightloss treatments may help you manage your weight.

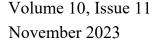
#### Take care of your mental health.

Managing diabetes can be hard. If you feel down, sad, or overwhelmed, learn about healthy ways to cope with stress. Consider talking to a mental health counselor or joining a support group.

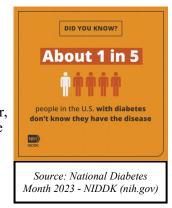
#### Work with your health care team.

Managing diabetes takes a team. Your health care team may include a primary care provider, diabetes specialist, registered dietitian, or certified diabetes educator. Ask your primary care provider if you should talk with other health care professionals about your diabetes.

Diabetes medicines, devices, and office visits can be expensive. A social worker or a member of your health care team may be able to help you find community resources or financial help for diabetes care.



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# Happy Fall Yall!

Fall can be a fun and delicious time for baking desserts and other yummy treats! Let's keep your family and friends safe when serving and sharing your wonderful goodies!

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Did you know **raw** flour, batter, dough, and baking mixes are not ready-to-eat food?

Raw flour and eggs need to be thoroughly baked or cooked before eating, most flour has not been treated to destroy illness causing bacteria. Heat-treated flour can be purchased but keep in mind it can alter or destroy the properties in flour that allow for rising in bread and other baked products. It is not recommended to heat treat flour at home with an oven or microwave, as there is no evidence that this will kill pathogens. *Salmonella* is more heat resistant when moisture is low.

Refrigerate cream frostings or egg-rich, cream, custard, cheese, vegetable, or meat-filled baked goods within 2 hours of baking. This can include pumpkin pies, cheesecakes, flan, or bread pudding just to name a few sweet and delicious treats.

Article by: Julie Prouse

It is recommended that caramel apples be eaten fresh or refrigerated (within 2 hours), once the apple has been punctured with a stick. There is the possibility of a harmful bacteria called *Listeria monocytogenes* that may multiply on the apple after puncturing.

Autumn fall flavors: pumpkin, apple, cinnamon, maple, and other warm spices.

Enjoy making your favorite fall desserts with cinnamon





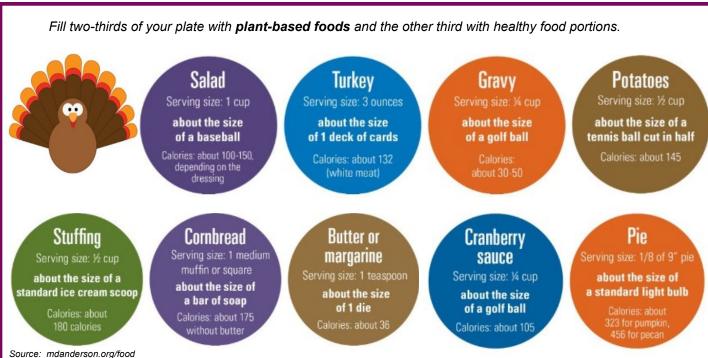




Sources and more information homebaking.org foodsafety.gov

https://www.fda.gov/consumers/consumer-updates/raw-doughs-raw-deal-and-could-make-you-sick

# Select Healthy Portions of Your Favorite Thanksgiving foods!





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## Wild Game

Did you know wild game meat is a local, natural food source that is nutritious, delicious and possibly a less expensive alternative to meat products sold in the grocery store? Wild game has been enjoyed for generations in Texas. Harvesting wild game, wild birds, and fish not only benefits humans for food consumption but the game species themselves by reducing populations to healthy, sustainable levels.

However, safe handling and processing in the field, and proper storage, is critical to preventing spoilage and foodborne illness. Properly handled, prepared, and packaged game meat, birds, or fish stored in a freezer at0°F (-18°C) should be consumed within 8-12 months for best quality. Freezing prevents bacterial growth, but it does not kill pathogens that may be present on wild game meat. Deer are known to carry *E. Coli* and games birds could carry *Salmonella*. If storing in the refrigerator at 40°F or below, consume or freeze meats within 2-3 days.

USDA recommends cooking venison, rabbit, and wild hog products to 160°F and game birds to 165°F. Game meats can be cooked in a variety of ways, depending on the cut of meat or age of the animal. They can be roasted, braised, stewed, pan fried, and of course marinated to tenderize or enhance the flavor.

#### **Texas Hunting Season**

Dove (Regular) - Sept. 1 or 14th (depending on Zone)

White-tailed Deer - Archery (252 counties) - Sept. 30; General begins Nov. 4

Rio Grande Turkey - Archery-only - begins Sept. 30; Regular begins Nov. 4

Duck (Regular) - Regular - varies on Zone

For more dates: https://tpwd.texas.gov/huntwild/hunt/



Wild Game	Calories	Protein (grams)	Fat (grams)
Turkey	163	25.7	1.1
Duck (Mallard)	152	23.1	2.0
White- tailed deer	149	23.6	1.4
Dove	145	22.9	1.8

\*Adapted from North Dakota State University Wild Side of the Menu No. 1 Care and Cookery

Article by: Julie Prouse

From Field to Plate: Benefits of Locally Harvested Wild Game in Texas and How to Keep it Safe - TX A&M AgriLife Ext. - EFN-056 publication

https://tpwd.texas.gov/education/hunter-education/online-course/hunting-skills-1/field-care

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# Family and Community Health "Connections" is provided by the following AgriLife Extension

## Family and Community Health Agents:

Courtney Parrott, Brown County
Kailey Roberts, Burnet County
Chanie Schaffner, Coleman County
Milissa Wright, Concho Valley
Kelli Maberry, Jones County
Karen DeZarn, Lampasas County
Whitney Whitworth, Llano County
Carrie Ross, McCulloch County
Staci Winders, Nolan County
Kandice Everitt, Runnels County
McKinley Crownover, San Saba County
Kim Miles, Taylor County
Courtney Redman, Tom Green County
Stacy Drury, D7 Regional Program Leader
Lorena Iverson, BLT Regional Project Specialist

## Tom Green EEA News

## **District 7 Fall Training**

Early, Texas November 28, 2023

## **Veribest EEA Club Meeting**

November 14, 2023

Program: State Workshop

@ Extension Office

Hostess: Ruby Matscheck



This is a great recipe for Thanksgiving leftovers!!

# **Turkey Tacos & Cranberry Salsa**

#### **Turkey Taco:**

8 Corn Tortillas

1 lb. turkey leftovers

- 1 cup low fat Monterey Jack cheese blend
- 2 cups lettuce, sliced thin
- 1 bunch cilantro for garnish

#### Instructions:

- Dice and brown the turkey in a skillet. Place in bowl for assembly.
- 2. Shred lettuce. Place in bowl for assembly.
- 3. Place cheese in bowl for assembly.

#### Cranberry Salsa:

15 oz whole berry cranberry sauce 1/2 apple, seeded

1 jalapeño, seeded

1 tsp sugar

2 tbsp. ginger, chopped and peeled

2 tbsp. cilantro

1 tbsp. lemon juice

#### Instructions:

Cranberry Salsa— In a food processor add the cranberry sauce, apple, jalapeño, sugar, ginger, cilantro, and lemon juice. Blend well. Place in bowl for assembly.



Amount Per Serving	
Calories 273	Calories from Fat
	% Daily Valu
Total Fat 6g	9
Saturated Fat 3g	15
Polyunsaturated Fa	nt 1g
Monounsaturated F	at 1g
Cholesterol 48mg	16
Sodium 128mg	5
Potassium 182mg	5
Total Carbohydrates	35g 12
Dietary Fiber 3g	12
Sugars 19g	
Protein 20g	40
Vitamin A	13
Vitamin C	10
Calcium	13
Iron	10

#### Assemble the Tacos!

On a corn tortilla place the turkey, then lettuce, then cranberry salsa, then cheese! Enjoy your Thanksgiving leftovers!!