



Living Healthy in Erath County

Summer 2024

A publication by Texas A&M AgriLife Extension Service



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Save the Date!

June 30th, 2024

Get Outside! Summer Program Ends *Last Day to Turn in Logs to the the Dublin Library and finish your post-survey to be entered into the final door prize drawing!

June 10-July 21, 2024 A Fresh Start to a Healthier You!
*Free Program for SNAP-Ed, WIC, TANF Clients

Virtual and On Your Own!

June 22, 2024 9am-12pm Man Up for Men's Health Event Stephenville Senior Center

Agent Note: Andrea will be out on leave from the beginning of July to the beginning of October!

If you need anything in the meantime, please contact the office at 254-965-1460.

It's all about the

Facts

Almost 21% of U.S. children struggle with obesity.



Children today spend more time being driven from one indoor activity to another, rather than outside in nature.

Children ages 8-10 spend 6 hours a day in front of a screen using entertainment media.



only 19% of Texas youth are meeting physical activity guidelines to be active 60 or more minutes a day.

From 2016 to 2020 there was a 29% increase in children ages 3-17 diagnosed with **anxiety** and a 27% increase in those diagnosed with **depression**.





GET OUTSIDE!

One of the best things we can do



References

1 https://www.cdc.gov/obesity/data/childhood.html

2 https://sph.uth.edu/research/centers/dell/texas-child-health-status-report/Physical%20Activity%202021.pdf
3 McCurdy, L. E., Winterbottom, K. E., Mehta, S. S., & Roberts, J. R. (2010). Using nature and outdoor activity to improve children's health. Current problems in pediatric and adolescent health care, 40(5), 102-117.

4 https://www.cdc.gov/nccdphp/dnpao/multimedia/infographics/getmoving.html

5 https://www.hhs.gov/about/news/2022/03/14/new-hhs-study-jama-pediatrics-shows-significant-increases-children-diagnosed-mentalhealth-conditions-2016-2020.html

GET OUTSIDE!

One of the best things we can do

BENEFITS of spending time in nature

Better sleep Greater happiness Reduced stress

Less anxiety

Increased physical activity

Improved attention

Improved mental health

More social connectedness

Improved academic performance

More selfconfidence

> GRILIFE EXTENSION



Grilling Safely

Recommended safe internal temperatures

Beef, Pork, Lamb, Veal 145°F

145°F Fish

Hamburgers, Ground Beef 160°F

Poultry, Hotdogs 165°F

NATIONAL Grilling

CHOOSE LEAN CUTS ADD FLAVOR WITH VEGGIES **GRILL YOUR DESSERT**











GRILLED LEAN MEATS

MEDICAL ALERT AWARENESS MONTH

Written By: Juliana Byrne, Tarleton State Public Health Intern



Medical Alert Awareness Month is observed during the Month of August each year. During the Month of August it is dedicated for raising awareness on the importance of meducal alert systems for individuals with medical condition, who require immediate assistance in case of emergencies

Medical Alert Awareness month is crucial because it emphasizes how important medical alert systems are to preserving the independence and well-being of people with medical illnesses or elderly people dealing with health issues. By designating a month for awareness-raising, the program informs communities about the availability and advantages of these life-saving technologies, enabling people and their families to make knowledgeable decisions about their healthcare need.





The concept of Medical Alert
Awareness Month was born out of
the growing need for increased
awareness and support for elderly or
medically fragile people who could
need emergency medical attention.
The purpose of the month-long
celebration, which is usually
celebrated in August, is to raise
awareness of the value of medical
alert systems in improving these
populations' safety and

independence.







Foster's Home Footsloggers

<u>Walk Across Texas</u> <u>Erath County</u> <u>8-Week Challenge Results</u>

"If it doesn't challenge you it doesn't change you."
-Fred DeVito



The Pace Makers

Congratulations!

...to all our teams and participants that participated in our 2024 Erath County Walk Across Texas Challenge!

This year, we had a total of **10 teams**, **6 teams that exceeded the 832 mile goal** (representing the distance from Longview to El Paso!), and a **combined total of 5,748.08 miles walked**.

Our team placings included:

1st Place Team: Foster Home Footsloggers-1569.93 miles
2nd Place Team: The Pace Makers-1337.56 miles

Other awards included:

High Mileage Individual: Jeremy Jennings-473.66 miles

Best Team Name: Walk It Like It's Hot

If you missed out on the fun, don't worry-this challenge is offered annually, along with our Walk Through Texas History Challenge, so stay tuned for more opportunities for some friendly competition and wellness challenges!

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WEN'S FEALTEI



Saturday June 22, 2024

STEPHENVILLE SENIOR CENTER 164 E. COLLEGE ST., STEPHENVILLE, TX 9AM-NOON

June is Men's Health Awareness Month, so join us for this FREE comeand-go community program focused on issues that affect men's health and resources available to help with these!

Open to the public and for men of ALL ages, event features include:

* Refreshments Provided!

* Resource Vendors!

* Door Prize Drawings!

Variety of speakers (medical professionals and personal testimonials)!











Eating Well for Healthy Living is a 3-lesson course in which participants learn to reduce stress through meal planning and physical activity, spending less and getting more at the grocery store, and storing and preparing food safely. Enroll to get back to the basics and start your journey to a healthier you!

\$10

To register and access the course on AgriLife Learn, visit the link below:

https://agrilifelearn.tamu.edu/s/product/eating-well-for-healthy-living/01t4x000002ciNdAAI

A Fresh Start to a Healthier You! SERIES



BETTER LIVING FOR TEXANS

Four fun, short, and helpful sessions!

Join this series from the comfort of your home or where ever you get Wi-Fi!

PARTICIPANTS GAIN:

For more information, contact:

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Erath County
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254-965-1460

Next Session Starts June 10th, 2024, all 4 sessions must be completed by July 21st, 2024 to be eligible to receive a free thermal tote bag and Healthy Meals on a Budget magazine!

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Instructions:

- 1. In a shallow dish combine the panko, Parmesan, and parsley.
- 2.In a separate shallow dish, whisk together egg, mayo, Dijon, garlic, salt and pepper.
- 3. Pat the snapper fillets dry with a paper towel and cut into 4 oz. sections.
- 4. Dredge the fillets in egg mixture, flipping to coat both sides.
- 5. Pick up the fillet pieces one at a time, letting excess drip off before placing in the panko mixture. Coat both sides of each fillet in panko mixture, gently pressing down on the fillets to get the coating to adhere. Repeat with all fillets.
- 6. Transfer fillets to your air fryer basket, taking care to not overcrowd as that will prevent the fish from crisping. Spray the top of each fillet with avocado oil.
- 7. Cook in the air fryer at 400 degrees F for 12-15 minutes. After the first 6-8 minutes, open the air fryer and flip over the fillets. Spray again with oil and then continue cooking.
- 8. You might need to adjust the cooking times depending on if you use another type of fish or depending thickness of the fillets, as well as your model of air fryer. Fish is ready when it's easily flaked with a fork and temps at 145 degrees.

Ingredients:

1 1/4 cup panko breadcrumbs

3/4 cup reduced fat grated Parmesan

1 Tbsp. dried parsley

1 large egg

3 Tbsp. mayonnaise

2 Tbsp. dijon mustard

1 teaspoon garlic powder

1/2 teaspoon salt

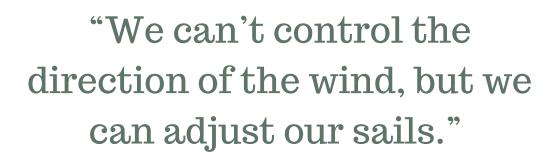
1/2 teaspoon pepper

1.5 lbs red snapper fillets

avocado oil spray

MAN

6 servings per container Serving size 4 ounces (154g	
Amount per serving Calories	250
	6 Daily Value
Total Fat 9g	127
Saturated Fat 2g	107
Trans Fat 0g	
Chalesteral 80mg	279
Sodium 340mg	157
Total Carbohydrate 13g	59
Dietary Fiber 1g	43
Total Sugars 1g	101000
Includes 0g Added Suga	vis 09
Protein 27g	
Vitamin D 12mcg	60%
Calcium 85mg	69
Iron 1mg	69
Potassium 505mg	109



-Jimmy Dean

Questions or Additional Information:

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