

Mississippi State University Extension Service

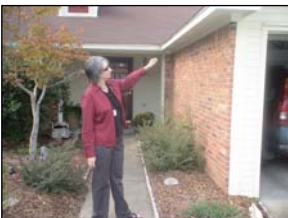
Quick Bites

What is Quick Bites?

Quick Bites is a program offered through the Mississippi State University Extension Service that provides timely information on a wide variety of topics to citizens across the state through interactive video. Not only do you have the opportunity to learn about topics ranging from Herb Gardening to Tai Chi, but you also have the chance to ask questions and interact with the Extension agent or specialist teaching the class as well as other participants.

For your convenience, the programs are held during lunch (12-1pm) on Thursdays. So bring your lunch and join us for a Quick Bite.

Previous Quick Bites



For more information
contact your local county
Extension office.

Mississippi State
UNIVERSITY
Extension

On-campus participants can attend
in the Bost Building room 409.

Mississippi State University does not discriminate on the basis of race, color, religion, national origin, sex, sexual orientation or group affiliation, age, disability, or veteran status.

Schedule for April 2008

April 3rd

The Conscientious Gardener

Learn how to be a better gardener and how to protect yourself, your family, your land, and your environment by practicing some common sense and age old techniques. As gardeners we want to have an attractive, functional landscape, but we also want to leave behind a "positive footprint". Topics include: How to manage your use of pesticides and other chemicals to lessen the negative impact. How to design for ease of maintenance. How to practice some organic gardening techniques.

Dr. Lelia Kelly, Consumer Horticulture Specialist

April 10th

Don't Spread Lead

Protect your family from lead in your home. Lead from paint, dust, toys and other household items can be very dangerous. Learn to identify lead hazards and what you can do to protect your family.

Dr. Bobbie Shaffett, Associate Extension Professor, Family Resource Management, MSU

April 17th

What's in your Refrigerator?"

Do you remember when you placed that left-over food in your refrigerator? Ever wonder how long food will be safe to eat and still taste good after being stored in the refrigerator? In the program, we will discuss safety and quality of foods stored in your refrigerator and freezer.

Dr. Jason Behrends, Assistant Extension/Research Professor in the Department of Food Science, Nutrition, & Health Promotion

April 24th

Evaluation, Selection and Use of Meats

This program will be live from the meats lab on the Mississippi State University campus. Consumers will learn the types of cuts, where they come from and how to best prepare them.

Dr. Mike Martin, Assistant Professor Animal and Dairy Sciences and Food Science Nutrition and Health Promotion, MSU