

Supporting North Carolina's Families with Greatest Needs Since 1969

EFNEP helps address the challenges limited-resource families face when introducing healthy changes through nutrition education, cooking classes, physical activity strategies, and shopping on a limited budget.

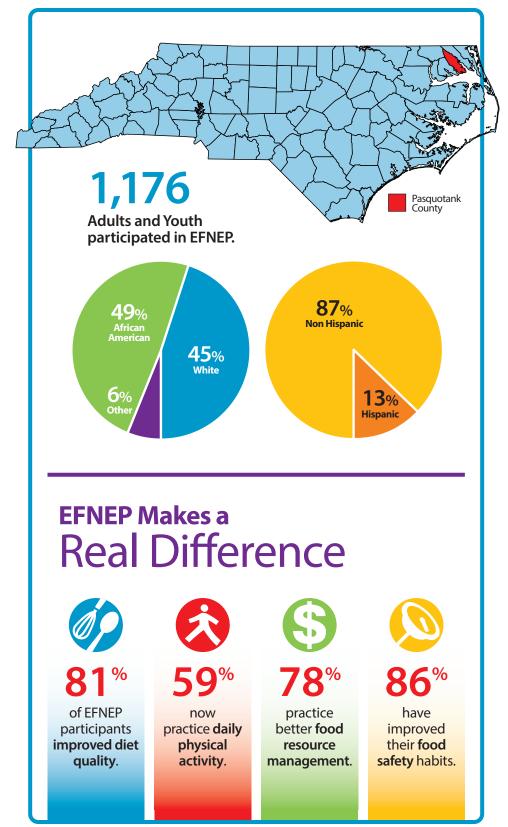
EFNEP provides:

- Peer-to-peer, hands on education in the community
- Healthy, low-cost recipes
- Simple strategies to help families move more together



NC Cooperative Extension 2024 REPORT

Pasquotank County



EFNEP SUCCESS



Cooking Up Confidence: EFNEP's Transformative Impact

EFNEP educators serve as vital role models in their communities, leading classes that encourage healthy eating and physical activity while building strong relationships with participants.

In Pasquotank County, an EFNEP educator conducts summer classes for a local youth group. For three years, she worked with a student who initially disliked fruit and showed little interest in fruit-based recipes. Yet, she consistently took home her workbook filled with recipes and gradually started to cook them.

Proud of her progress, she contacted her EFNEP educator to share her achievements. The educator recognized the student's natural cooking talent and noted her growth. After three summers, the student now assists confidently in lessons. The educator commented that she had "finally unlocked the code" for this student and looks forward to teaching her again this summer.

These experiences are essential for fostering connections that enhance the learning environment and promote a passion for lifelong learning!

Taste the Possibilities: EFNEP Opens Doors to New Flavors!

Many reports show that both children and adults do not consume the recommended amounts of fruits and vegetables, a trend exacerbated by rising food costs. EFNEP aim to teach food resource management skills to help participants purchase these essentials affordably.

In Pasquotank County, an EFNEP educator has been teaching at the Food Bank of the Albemarle, fostering a low-pressure environment for exploring new foods. One participant from another country hesitated to try recipes, initially declaring the Red Bean and Chili dish "is not for me." However, during a class featuring "West African Chicken Peanut Stew," her children's enthusiasm for the aroma led them to take a bite and enjoy it. Surprised, she expressed, **"I didn't think we would like it because it had collards, chicken, sweet potatoes, and peanut butter."** This experience encouraged her to be more open to local cuisine and the educator's guidance.













Distributed in furtherance of the acts of Congress of May 8 and June 30, 1914. North Carolina State University and North Carolina A&T State University commit themselves to positive action to secure equal opportunity regardless of race, color, creed, national origin, religion, sex, age, or disability. In addition, the two Universities welcome all persons without regard to sexual orientation. North Carolina State University, North Carolina A&T State University, U.S. Department of Agriculture, and local governments cooperating.