## May and June 2022 Newsletter



Purdue Extension

Jennings County Office

200 E Brown, St.

P O Box 365

At Purdue University, we are empowering students to direct their own futures through the FREE Purdue Fast Start Program, which makes higher education more affordable for all. Learn more at:

https://www.admissions.purdue.edu/purduefaststart/

#### Welcome to Extension!!

We are so very excited to announce the upcoming arrival of our new 4-H Youth Educator, Baylee Dwenger, on June 1st! Baylee is currently wrapping up her final semester at Hanover College. She was a 10 year 4-H member in Ripley, has recently been a 4-H Club Leader and previously worked for Ripley and Switzerland Co. Extension. Also joining our team as summer assistants will be two of Jennings' own ten year members, Alexa Boyd and Emily Georgi, as well as current Clark Co. 4-H member, Elisabeth Barger!

Please help us welcome Baylee, Alexa, Emily and Elisabeth!



**IMPORTANT 4-H INFORMATION ENCLOSED FOR THE** 2022 JENNINGS COUNTY FAIR!



Join Purdue Extension-Jennings and Farm Bureau at the Jennings Co. Fair for a *wild* goose chase! Check out the details enclosed.



Our Farm Fresh Foods prescription produce program will be kicking off July 14th for its third year. We're currently seeking participants with or that care for Type 2 Diabetes for this twelve week program. See the enclosed flyer for more details and survey QR code.



**Extension - Jennings County** 

Vernon, IN 47282 Phone: 812-352-3033 FAX: 812-352-3040 Hours: Monday - Friday

8 a.m. - 4 p.m. www.extension.purdue.edu/Jennings

Purdue Extension Jennings County



Purdue Extension Jennings County

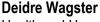


PurdueExtJenCo

#### Jennings County Staff



Atina Rozhon Health & Human Sciences **County Extension Director** arozhon@purdue.edu



Health and Human Sciences Assistant dwagster@purdue.edu

#### Jeff Walker

Community Wellness Coordinator walke526@purdue.edu



**Rebekah Barger** Aq. & Natural Resources bargerr@purdue.edu



COMING June 1st!!! **Baylee Dwenger 4-H Youth Development** 

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**Extension - Jennings County** 

Jennings County Health and Human Sciences Newsletter

#### Reading Made Fun

Thank you to all of our volunteers for another successful year of Reading Made Fun! It is hard to believe that over 20,000 books have been provided over the years! If you know of someone that would like to be a part of the program, please let the office know so we can be sure to include them next year.

#### Open Class is now known as Jennings Co. Open Showcase

The Open Showcase building this year will have the same feel as year's past, but with exciting new additions! There will be nightly demonstrations held between 5 to 9 PM. Make plans to attend! Monday, June 13- JCHS Culinary Team

Tuesday, June 14- Southeast Indiana Wood Turners

Wednesday, June 15- Columbia Homemakers Club & Jennings Co. Historical Society

Thursday, June 16– Jennings County Library Makerspace

Friday- TBA

One change that we do want to make everyone aware of is that ALL JUDGING will be taking place on SATURDAY, June 11. There will not be any judging on Monday. Everything will be entered on Saturday, June 11 from 9 AM - 11 AM with closed judging at Noon. If you want to assist with entry and judging, please contact the Extension Office.

#### ServSafe

A ServSafe Food Manager class will be held on July 13 at the Extension Office. This will be a one day training. Contact the Extension Office to sign up for the class.

#### Home Based Vendors

Recently legislation around the regulatory requirements for Home Based Vendors was passed. As a result if you are a Home Based Vendor you may be wondering how you can meet that new requirement. Purdue Extension will be offering classes to meet the need. Look for further communication for when and where trainings will be held locally to meet this new need.



#### Home Food Preservation

Purdue Extension's Mastering Home Food Preservation team is offering up several options for those wanting to learn more about Home Food Preservation. Please find included two flyers about opprotunities throughout the state. Also, do not forget that your dial guage needs tested each year!

#### Farm Fresh Foods

Farm Fresh Foods will begin in July! The 12 week program is designed to assist those that might have health concerns or be diabetic. Included in this newsletter is a flyer with more information. Space is limited, so do not delay notifying the Extension Office if you would like to participate.



Atina Rozhon, County Extension Directorarozhon@purdue.eduDeidre Wagster, Assistant HHS Educatordwagster@purdue.eduPO Box 365, 200 E Brown St., Vernon, IN 47282812-352-3033www.extension.purdue.edu/JenningsFacebook Purdue Extension Jennings County





# Do you have Type 2 Diabetes?

We're looking for adults with Type 2 Diabetes interested in learning more about how to manage their condition through their food choices.



# Participants will be asked to:

- Attend twelve 1 1/2 hour classes
- Answer pre- and post-surveys about content covered during the program
- Attend check-in event a few months after the program ends
   Participants will receive:
- Education on nutrition and managing Type 2 Diabetes
- Food demonstrations and samples
- Q&A time with local health providers
- \$15 vouchers for the Jennings County Farmers Market each week

# Are you eligible to participate?

- Have a Type 2 Diabetes diagnosis
- Have an HbAlc greater than 7
- Household income less than 200% of the federal poverty line
- Not currently pregnant

If you believe you meet these criteria, then please contact the Purdue Extension Jennings County office at (812) 352-3033 or use this QR code link to check your eligibility for the program in an online survey. If you use the online survey, the Purdue Extension Jennings County office will contact you.



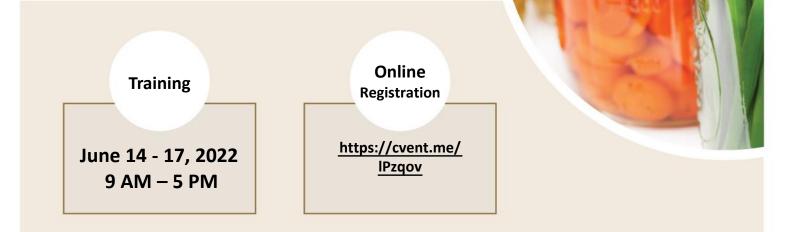
All classes and assessments in the program will be held in North Vernon or Vernon. To see if you're eligible check the back of this flyer.

Purdue Cooperative Extension Service is an equal opportunity/equal access provider.



### Mastering Home Food Preservation

Purdue University Nelson Hall of Food Science-Skidmore Lab West Lafayette, IN



Valuable Resources, In-depth Lectures, Interactive Discussions, Hands-on Practice, Take Home Products

USDA Home Food Preservation recommended procedures are taught. Instructors will provide instructional course work and preservation labs.

#### **TOPICS COVERED**

Food Safety and Freezing Food Boiling Water Canning Pressure Canning Pickling, Drying Foods Jams and Jellies

#### **REGISTER EARLY!**

Cost: \$200.00 Mastering Home Food Preservation Notebook Included. Contact: <u>krichey@purdue.edu</u> for additional details.



Extension - Health and Human Sciences

#### FOOD PRESERVATION

# PRESERVE IT NOW... ENJOY IT LATER



#### BASICS OF SAFE HOME CANNING PRESSURE CANNER & BOILING WATER CANNER

#### LECTURE/RESOURCES \* HANDS ON PRACTICE \* TAKE HOME PRODUCT

**Purdue Extension Mastering Home Food Preservation Instructors** 

Sign up today!

#### **MAY & JUNE**

- Northwest Indiana Crown Point - Lake County May 19, 10 AM - 3 PM CST Contact: Linda Curley, 219-755-3240
- West Indiana Roachdale - Putnam County June 21, 11 AM - 4 PM EST Contact: Abbigail Sampson, 765-653-8411

#### JULY

- South Central Indiana Columbus - Bartholomew County July 8, 9 AM - 2 PM EST Contact: Harriet Armstrong, 812-379-1665
- Central Indiana
   Logansport Cass County
   July 30, 9 AM 2 PM EST
   Contact: Jane Horner,
   574-753-7750

#### Online Registration Preferred:

#### https://cvent.me/kagOyz

Cost: \$50.00

Questions with registration: <u>edustore@purdue.edu.</u>

AUGUST

- East Central Indiana Greenfield - Hancock County August 2, 11 AM - 4 PM EST Contact: Monica Nagele, 765-364-6363
- Central Indiana
   Franklin Johnson County
   August 9, 11 AM 4 PM EST
   Contact: Moncia Nagele,
   765-364-6363
- Northeast Indiana
   Fort Wayne Allen County
   August 13, 9 AM 2 PM EST
   Contact: Molly Hoag,
   260-824-6412
- Northeast Indiana Fort Wayne - **Allen County** August 15, 9 AM - 2 PM EST Contact: Molly Hoag, 260-824-6412

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Extension - Health and Human Sciences

#### FOOD PRESERVATION

#### **May-June Update**

Hi all,

The last month has been beautiful outside despite a few cold snaps – as we enter summer I hope we're all preparing our gardens and making stops at the farmers market to enjoy some nutrient-rich foods!

- The Spring Tonic 5K in Vernon on April 30<sup>th</sup> was a great success! Over 30 individuals showed up to walk or run, Vernon-based sponsors supported the cause, and the event raised over \$2000. Of that, 80% of that will be donated to the Town of Vernon for improvements to the Vernon Gym restrooms. Together we can build our health as a community.
- 2. This summer, starting after the County Fair, **Joining Jennings for Healthy Living is going to hold a walking program** to encourage people who are not physically active to tackle a new health goal! Walks around downtown North Vernon, Jennings County's parks and wildlife refuges, and to each of the Township "capitals". The program will be advertised in the newspaper, radio, and social media – so look out for more details and contact our office if you're interested!
- 3. Dr. Jennifer Stanley recently started a walking group each meetup starts with a brief discussion of health each month and everyone walks for about 45 minutes. It's a simple concept that promotes health! The walking group is southcentral Indiana's first Walk with a Doc chapter. Join us on Friday, May 20<sup>th</sup> at 4pm at the Vernon Gym to get your steps in!
- 4. The Jennings County Community Foundation recently convened a meeting of community organizations and individuals that provide food to youth in Jennings County. During the meeting attendees decided a Jennings County Food Security Coalition should form to coordinate across groups and make sure all children in Jennings County are have access get nutritious food when they need it. If you are interested in helping please contact myself at 812-352-3037 or the Jennings County Community Foundation at 812-346-5553.

If you're interested by this work or know someone who is, contact our office or email me at <u>walke526@purdue.edu</u>. There are currently grants available from the Indiana Department of Health related to community health if you are interested in applying. Also, many groups in our community are looking for people with ideas and the willingness to work on making Jennings a healthier place!

Healthfully yours,

Jeff Walker





# ¥: JOINING JENNINGS OR HEALTHY LIVING

on projects that make being healthy and active. We work organizations feeding youth Why? If you're passionate about helping people get Where? Zoom meetings well easier and worth it! What time? 8am



# Jennings County Food Security Coalition

When? Second Thursdays This is a new group forming Community Foundation to with assistance from the and fill the gaps Jennings County coordinate local

If you are interested, reach Coordinator, at 812-352jeffwalker@purdue.edu. **Community Wellness** out to Jeff Walker, 3037 or

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# Jennings

Location: Vernon Gym Date: Friday, May 20th, 2022 lime: 4pm (29 Washington St. Vernon, IN)



Join Dr. Jen Stanley for a fun and safe place to walk, learr Dates for future walks will be shared monthly! The event is **FREE** and all are welcome about health, and meet people



We are a local chapter of an international 501(c)3. Learn more at walkwithadoc.org

Questions? (812) 352-3037

Extension - Nutrition Education Program

Ascension

Medical Group Group UNIVERSITY



# **Jennings County 4-H**

#### May/June 2022

Dear 4-H Families and Volunteers,

Thank you to everyone who has enrolled in the Jennings County 4-H program. The last day to enroll in 4-H and make changes to projects is May 16.

The fair is quickly approaching! This newsletter contains upcoming 4-H events and fair information including important dates and times for project and animal check-in, show dates and other fair information. Please read through the entire newsletter! 4-H manuals, record sheets, cake cards, craft cards, sewing cards and exhibit cards are available at the Extension Office. Record sheets may also be found on our website <u>www.extension.purdue.edu/jennings</u>. Poster boards and sleeves are also available to purchase at the Extension Office.

4-H project handbooks are available at the Extension Office and on our website at <u>www.extension.purdue.edu/jennings</u>. The handbook lists all project guidelines that you will need to know to successfully exhibit your building projects or to show your animal at the fair. All 4-H members are expected to read the project guidelines for their projects. Members showing livestock are expected to read the general livestock rules and specific species' rules listed in the Livestock Handbook.

Families and/or clubs are needed to serve as hosts for the Community Building during the fair. Contact the Extension Office to sign up for a shift. Sign-up sheets for the Community Building hosts will be available at 4-H project check-drop off on June 10 & 11.

Fairentry mailings were sent to all 4-H families! <u>Fairentry will be open May 18 –24!</u> All 4-H members (including Minis) will need to enter their projects into Fairentry by May 24.

<u>10 year 4-H members, please bring your display items to project drop off on June 10 or June 11.</u>

Sincerely, *Deidre Wagster* Assistant Extension Educator Jennings County Fair June 13-18, 2022

Please see enclosed calendar for important fair information!



Extension

# **4-H News!**



#### <u>Clean-up Day at the Fairgrounds!</u> Saturday, May 21 8 am to Noon

All 4-Hers and their families are needed to help with clean-up!



All Jennings Co. 4-Hers that assist with clean-up day will receive a FREE item coupon to the Jr. Leaders Food Stand AND a FREE smoothie from the Purdue Extension Blender Bike during the week of the Jennings Co. Fair! Coupons distributed during project check-in.

# **4-H News!**

#### **Important 4-H and Fair Information**

- **Fairentry** opens on May 18th and closes May 24th! Please refer to the separate mailing that was sent out to 4H Families on May 2nd for more information!
- **4-H t-shirts** that were pre-ordered will be available at project drop-off and pick-up inside the Community Building and at livestock check-in at a table located outside of the livestock office.
- **Back numbers** for livestock exhibitors may be picked up during livestock check-in hours at a table outside the livestock office.
- Members who helped with Clean-Up Day may pick up their **Junior Leaders' free food item coupons** at project check-in (Community Building) or livestock check-in (outside the livestock office).
- The **4-H Community Building** will be open to the public during the fair on Monday, Tuesday, Thursday, and Friday from 5-9 pm and Wednesday from 1-9 pm (if we have enough help to keep the building open). Please encourage your family and friends to come and view 4-H projects during the fair week!
- The **Outstanding 4-H'er application** is included in this newsletter. Anyone can nominate a member and/or a member can nominate themselves!
- Horse & Pony Members: There will be NO re-runs requests this year, only by judge discretion.
- Jennings County Goat & Sheep Carcass Classes-The closed judging will take place the week after fair at Brewer Livestock.
  - \* 4-H members must sell their market goat/sheep to Donnie Brewer to participate in the Carcass Class
  - \* One entry per 4-H member
  - \* Sign-up for the Goat/Sheep Carcass classes in Fairentry or contact Mark Biehle during fair week.



#### JUNIOR LEADERS

The **Bob Amick Award** application is included in this newsletter. This award will be given to a member that has completed two years of Junior Leaders.

Bob Amick graduated from Scipio high school and then in 1924 graduated from Purdue University. He did graduate work at Cornell University and received his masters degree in agriculture in 1935 from Purdue.

Amick began working in 1925 as state associate director of 4-H clubs with the Purdue University Extension staff and retired in December of 1967 after 40 years. During that time he was secretary-treasurer of the Indiana 4-H foundation, chairman of the National 4-H Extension committee on conservation of natural resources, co-sponsor of the nation's only "Corn Jamboree" in 1952 and director of the State Fair Boys school and State Conservation camps from the time of their inception.

Check out the following link to see more of the life accomplishments of Scipio native Bob Amick at: https://bit.ly/BobAmick

# **4-H News!**

#### YQCA- Youth for the Quality Care of Animals

Members exhibiting beef, dairy cattle, goats, poultry, rabbits, sheep and swine MUST complete their YQCA training. Please go to <u>www.yqcaprogram.org</u> to sign up and complete your training. <u>Members must bring a copy of their YQCA certificate to animal check-in.</u>

### 

#### State Fair Static (Non-Animal) Projects

If your Jennings County 4-H Static (non-animal) project(s) is chosen to go on to the Indiana State Fair, the Extension Office staff and volunteers will be happy to take your projects to the fair for you if you bring your projects to the Extension Office by the following dates and times:

<u>ALL PROJECTS (except Baked and Preserved Foods)</u> must be brought to the Extension Office by <u>4 pm on</u> <u>Monday, July 18</u>

BAKED AND PRESERVED FOODS must be brought to the Extension Office by 8:15 am on Wednesday, August 3.

Unfortunately, if your project is LARGE you will be asked to take your project to the Indiana State Fair yourself. You may also choose to take any of your projects to the state fair yourself. **IF you take your project yourself, you MUST come to the Extension Office to pick up all the paperwork required for you to be allowed to check-in your projects at the state fairgrounds.** Check-in dates and times at the state fairgrounds are tentatively the following (If these dates/times change, we will notify families):

<u>All projects except for baked and preserved foods</u> must be checked-in at the 4-H Exhibit Hall and Centennial Hall at the Indiana State Fair on Friday, July 29, 8am - 8pm OR Saturday, July 30, 8 am to 5 pm.

**Baked and preserved foods** must be checked-in at the 4-H Exhibit Hall and Centennial Hall at the Indiana State Fair on Wednesday, August 3, 9 am– 3pm.

#### **State Fair Livestock Projects**

Indiana State Fair 4-H Livestock Shows:

**Visit** <u>https://www.indianastatefair.com/p/state-fair/competitions--contests/4-h-competitions-entry-information</u> to sign up for Indiana State Fair 4-H Livestock Shows. Entry opens spring 2022. The state fair dates are July 29-August 21, 2022 (closed Mondays & Tuesdays).

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# **4-H Club Connection**

#### **General Project Clubs:**

**Barefoot Bandits**— Jessica Bailey baileyjm12@gmail.com or 812-592-5279

Muscatatuck Mud Puppies - Jeff Jones 812-592-2496

Shining Stars - Mary Burton 812-592-6201

Zenas Livewires & Plowboys – Cheryl Ward cward@jcsc.org or 812-344-3409

#### **Project Specific Clubs:**

**Beef Club** – Jenny Vogel jlvogel89@gmail.com or 812-592-2144

**Dog Club**– Nicole Branham Nicole.a.branham@gmail.com or 812-592-2153 **Dog Club is open to youth in grades 3-12.** 

JC Riders – Brandi Risk countrygirl.90.bc@gmail.com or 812-592-6550

Junior Leaders – Cari Hauersperger hauerhaus@hotmail.com\_or 812-521-4103 Junior Leasers is open to youth in grades 7-12.

Llama Club – Connie Taylor and Jenny Gabbard jgab38@aol.com or 812-756-1106

**Shooting Sports** – We are searching for NEW club leaders. Contact office at 812-352-3033 if you are interested in learning more about being a club leader or a member!

**Swine Club** — Chelsie Sharp jenningscounty4hswineclub@gmail.com or 812-592-8619

Tractor Club—Dave Vogel jlvogel89@gmail.com or 812-592-2144 Tractor Club is open to youth in grades 3-12.



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# **4-H & Fair Events Calendar**

#### May:

**Thursday, May 12:** 6-8 pm Poultry, Turkey & Rabbit Animal ID (tagging day) at the fairgrounds **Monday, May 16:** 

All day 4HOnline deadline to enroll and Animal ID entered (all species except poultry & rabbit)

4 pm 10 Year Member Newspaper bios due with electronic image

4 pm Jennings County 4-H Scholarship applications due (seniors only)

6 pm Livestock Meeting, JC Public Library

Wednesday, May 18: Fairentry Opens

Saturday, May 21: 8 am Pre-Fair Clean-Up Day (all Jennings Co. 4-H youth)

Tuesday, May 24: Fairentry Closes

#### June:

Wednesday, June 1: 9 am-1 pm Mini 4-H Day Camp (see enclosed flyer and application enclosed) Thursday, June 2: Horse & Pony Show—8 am Halter & Showmanship; Noon English & Western Friday, June 3: Outstanding 4-H Nominations Due

Sunday, June 5: 4 pm Community Building set-up for project drop off/judging (Volunteers needed) Tuesday, June 7-Friday, June 10: Southeastern Indiana 4-H Camp (Applications due May 16 via 4HOnline) Thursday, June 9: Bob Amick Award application due (Jr. Leaders only) Friday, June 10:

3-7 pm Mini 4-H (grades K-2) Project Drop off & Judging

3-7 pm Project Early check-in (grades 3-12)

6 pm Cat Show Registration

6:30 pm Cat Show

#### Saturday, June 11:

10 am-Noon: Open Project Judging

1 pm: Set up Community Building with projects (Volunteers & Junior Leaders)

2 pm: Barbecue project set up begins (Pavilion behind fair office)

3 pm: Barbecue project judging begins (Pavilion behind fair office)

Livestock Check-in:

5-7 pm Lamas

7-8:30 pm Swine

#### Sunday, June 12:

#### Livestock Check-in

10 am –Noon Beef & Dairy and Horse & Pony

Noon-3 pm Goats, Rabbits and Sheep

2-4 pm Poultry

#### Monday, June 13:

8 am Rabbit Show

3 pm Dairy Goat Show

5 pm Meat/Pygmy Goat Show

(4-H Events continued on the next page)

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#### **4-H & Fair Events Continued** Tuesday, June 14: 9 am Poultry Show 3:30 pm Swine Show Wednesday, June 15: 9 am Sheep Show 2 pm Dairy Show 5 pm Beef Show Thursday, June 16: 7am: Goat Milk Contest Milk Out 9 am Lama Show 10 am Mini 4-H Horse Show Noon Horse Contesting Show 4:30 pm Fashion Revue (Community Building) 5:00 pm Boer Goat Grooming Demonstration 6:00 pm Goat Milk Production Contest 6:30 pm Supreme Showmanship contest Friday, June 17: 4:30 pm Auction Buyer Registration 5:00 pm Auction Buyer's Dinner 5:30 pm Livestock Awards 6:00 pm Auction Starts Saturday, June 18: 9 am – Noon Livestock Check-Out and Barn Clean-Up Monday, June 20: 6:00 pm 4-H Awards Banquet 6:45 pm Community Building Project Check-Out and Clean Up Saturday, June 25: 9:30 am Dog Show, Livestock Show Arena

### Thank You 2022 4-H Award Sponsors!!

**1st United Methodist Church** 812 Driving Academy Almosta Farm-Brian & Erin Biehle **Bernard & Jerry Diekhoff Bingham Farm Machinery Bob & Beth Steiner Bode Electric, Inc. Brad & Emily Ponsler Family** Bradshaw Building Specialties, Inc. **Brewer Livestock, LLC Bright Insurance Service, Inc Chris & Jess Bailey CLAAS of America Coffee Creek Conservation Club Columbia Extension Homemakers Columbus Industrial Electric, Inc Ebbing Auto Parts** Elise Allen Farm Bureau, Inc **Fischvogt Family FPBH, Inc. Surveyors & Engineers G5** Transportation, LLC **German American Bank Gilbert & Judy Maupin Goins Home Improvement & New Construction Graham Creek Farm Greg Hicks State Farm Gudgel Family Hearne Vision Care LLC** J & C Feed & Farm Supply J. C. Travel Unlimited, Inc. - Randy & Kelly Kent **Jackson County REMC** Jake & Nadine Suhre Jennings County Democratic Committee Jennings County Soil & Water Conservation District Jennings Veterinarians, Inc Johnny & Katie Suhre Joyce's Flowers, Inc

**Koenig Equipment Kristie Asbury** Lane Show Calves Larry & Terri French Laughery Valley Ag **Letts Hardware & Equipment** Linda Day & Family Lois Kellar Margie Georgi **Mark & Barb Biehle Family Maschino Family Farm** Mike & Cheryl Ward NexGen Norma Rowe **Ponsler Family Farms Ralph Cooley Redicker Enterprises, LLC Redicker Family Farms LLC Rick & Jean Klene Riley- Gasper Crop Insurance Rose Acre Farms SEI Data** Sharp for Sherriff **Shepherd Insurance - Jess Bailey** St. John Excavation, LLC St. Joseph Catholic Church Ladies Group Sycamore Group-Julie Greathouse **Tempest Tool & Machine Inc.** The Eye Care Group The Yard Barbours **Tom & Bev Martin Trent Miller Vogel Farms Inc.** Vojkufka Family Wagster Crop Insurance **Zenas Livewires & Plowboys** Zimmer Tractor-Aurora

**Extension - Jennings County** 



MINI 4-H DAY CAMP

#### Open to 4-H Members in grades K-2. Wednesday, June 1, 2022 9:00 AM – 1:00 PM Jennings County Fairgrounds

### Join the Jennings County 4-H Junior Leaders to learn more about 4-H, the fairgrounds, create 4-H projects for the fair and have fun!

Pre-registration for Mini 4-H Day Camp is preferred by May 27, but is not required. The fee is \$5.00 per 4-H member.

Contact the Jennings County Purdue Extension Office for more information at 812-352-3033. Website: www.extension.purdue/jennings Facebook: Purdue Extension-Jennings County

#### Not enrolled in 4-H? Students in grades K-12 may enroll in the 4-H program until May 16<sup>th</sup>!

https://www.v2.4hOnline.com (additional enrollment fees apply)

To register for Mini 4-H Day Camp, please detach and complete this form and turn it in with payment to the Jennings County Extension Office at 200 E Brown St., PO Box 365 Vernon, IN by May 27. Registrations and payment will be accepted the day of the camp. Checks made payable to the "Jennings County Junior Leaders."

Member's Name:						
Member's Grade:						
Member's Gender:	Male	Female				
Phone Number:						
Emergency Contact and Phone Number during camp:						
If you are in need of accommodations to attend this program or if you have any special dietary needs, please contact Deidre Wagster prior to the program at 812-352-3033 or <u>dwagster@purdue.edu</u> by May 27.						

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#### Outstanding 4-H'er Jennings County

#### Due to the Purdue Extension Jennings County Office by June 3.

The 4-H Council would like to honor two Outstanding Jennings County 4-H'ers who have contributed the most to the 4-H Program in the county. These individuals must exhibit leadership qualities, participate in 4-H activities and be a role model for other 4-H members. If you feel you are qualified, please complete this application and return it to the Extension Office by June 3. There is no grade requirement to apply for this award. Nominations may be made by the member or another person.

Name:		
Address:		
Parents:	Phone:	_
Club:	Years in regular 4-H:	

- 1. List the 4-H Club Offices held and the year: <u>OFFICE</u> <u>YEAR</u>
- Number of years in Junior Leaders:
   (You are not required to have participated in Jr. Leaders to apply for this award.)
- 3. What committees has the member served on (ex. 4-H Club committee, Livestock Committee)? <u>COMMITTEE</u> <u>YEAR</u>

4. What demonstrations and/or public speaking topics has the member presented? <u>TOPICS</u> <u>YEAR</u>

5. List camps, workshops, or trips the member has attended:

6. List any county, area, state or national awards received:

7. List 4-H Community Service activities and years participated: <u>ACTIVITY</u> <u>YEAR</u>

8. List any other county, area, or state 4-H activity that the member has participated in not mentioned elsewhere on this application:

9. List any school and community activities that are not linked to 4-H:

10. Please share at least one thing the member has learned from the 4-H program.

#### **Bob Amick Memorial 4-H Junior Leader Award** Due to the Extension Office by June 9.

1)	Each Jr. Leader members are encouraged to turn this form in with the 4-H Record Book at project check-in
during the fair, listing the activities participated in this year in Jr. Leaders.	

- 2) Only 4-H Jr. Leaders who have completed the Jr. Leader requirements are eligible. (See Jr. Leader Handbook for requirements.)
- 3) 4-H Jr. Leaders may receive the Bob Amick Award only after completing two years of Jr. Leaders.
- 4) The award may only be received once.
- 5) The award must be applied for, and applicants may be interviewed if necessary.
- 6) The five top applicants, based on the award point system, may be reviewed by the Awards Committee of the 4-H Council for final selection.
- 7) The award consists of a plaque and a monetary award in the amount of \$100.00 (subject to change by

·			Years in 4-H:	Years in Jr. Leaders: _
<u>. Jr</u>	. Leader Involvem	ient: *****Count only	activities completed as a	Jr. Leader
1	.) List Office Held:			
2	) List Committee you are on:			
3	B) Meetings: Circle th	e months you attended t	he meeting	
		September	October	November
	December	January	February	March
	April	May	June	
4	l) Community Service	2: List the activities you p	participated in and list you	ur role.
	a)		Role:	
	b)		Role:	
	c)		Role:	
	d)		Role:	
5	a) 4-H Council Di b) Mini 4-H Day	nner Fundraiser Role: Camp Role:		, and list your role.
_		Note:		
6	<ol><li>Food Stand</li></ol>			
	Circle the Food S	tand clean-ups you parti	cipated in: Pre-fair	Post-fair
		shifts you worked:		
	List the required			
	List any extra shi	fts you worked:		

6) 4-H Fair: Circle the activities that you assisted at as a <u>Jr. Leader</u>, not the events you attended as a 4-H member, and list your role.

Community Building Set Up	Role:
Mini 4-H Judging	Role:
Early Project Check In	Role:
Project Check In & Judging	Role:
Served as 4-H Royalty or Court	Role:
Project Release (check-out)	Role:
Other:	Role:

7) List anything you feel you did as a Jr. Leader that was not previously mentioned.

#### 

- 1) Workshops: List any workshop you attended, either in county or out of county.
  - A) \_\_\_\_\_ B) \_\_\_\_\_ C)
- 2) Camps & Trips: Circle the camps & trips you attended.Purdue Science Workshops4-H Round-Up4-H Band4-H Chorus4-H Jr. Leader ConferenceState Fair Leadership4-H Congress4-H Camp: circle one: Camper, CIT, Counselor or Jr. Director
- 3) General 4-H Activities: List any activity you attended that is not previously mentioned, either in county or out of county.

#### <u>C.</u> <u>4-H Club Participation:</u> \*\*\*\*\*\*<u>Do NOT include activities completed as a Jr. Leader.</u>

- 1) Name of 4-H Club you are a member of: \_\_\_\_\_\_
- 2) Office Held: \_\_\_\_\_
- 3) List activities you participated in with your club: (meetings, workshops, demonstrations, community service projects, trips, etc.)

#### **Agriculture & Natural Resources Update**

#### **The Spring Trifecta**

Rebekah Barger

#### **Outdoorsmen's Spring Trifecta**

#### **Turkey Season**

Spring time can be an exciting time of year for outdoorsmen. Spring brings turkey season, morel mushrooms, crappie fishing, and much more. Those of you that enjoy our natural resources and all that they provide really appreciate this time of year and all of the goodies that come of it.

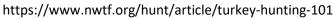
#### **Morel Mushrooms**



When winter breaks and spring begins, foragers in Indiana can only think about one thing, and that is Morel Mushrooms. This spring time delicacy can be expected when dandelions and daffodils are in bloom and mayapples begin poking through the fallen leaves. Morel Mushroom season is short-lived as it only lasts about one month. Morel Mushrooms have a porous cap that resembles that of a sponge and the stem is white and hollow.

There are four different types of Morels that can be found in Indiana. Eastern Common Black Morels show up earliest in the spring. They are brownish in color with dark ridges that make them appear black. This type of Morel often times grows around Tulip Poplar, Ash, Cherry, and Pine trees. Blonde Morels tend to appear after Eastern Common Black Morels. The Blonde Morel appears yellow in color. Blonde Morels appear near Ash, Elm, Sycamore, and Apple trees. They tend to fruit near streams and creek beds. White morels are a thin and slender in comparison to the other types of Morels. They are gray in color. White Morels tends to appear beneath Tulip Poplars, Ash, Apple, and Hickory trees. Often times this morel pops up along the wood line where grass meets the forest. Eastern Half Free appear different from the other morel varieties because their bottom half of their head is not attached to the stem and their stem is much bigger. They are brown in color and they darken with age. Morels are a tasty addition to Spring.

**References:** 



Turkey season begins on April 27 and ends on May 15 this year. To hunt wild turkey, a valid turkey hunting license and a game bird stamp are required. In the spring season, the bag limit is one bearded or male turkey.

There are many different sub species of wild turkey, however in Indiana, the Eastern Wild Turkey is the species present. The Eastern Wild Turkey are the most abundant across the U.S. and can be found in 38 states. Adult male turkeys or toms can weigh around 18-30 while females most commonly weigh from 8-12 pounds. In comparison to other Wild Turkey subspecies, the Eastern Wild Turkey have the strongest gobbles and the longest beards. Like most bird species, the males are more vibrant than their female counterparts. A male turkey's feather will appear almost black in color while females tend to appear browner. It is easy to assume because it has a beard, the turkey must be a male. However, 10% of female turkeys have beards!

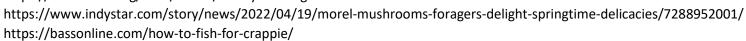
**Crappie Fishing** 

#### Crappie are considered the best-tasting freshwater fish that there is with their flaky white meat. Crappies are native to North America and are a member of the sunfish family. Crappie are also known for being a fun fish to catch because they put up a hard fight for their size. There are many different methods to crappie fishing from bobber and minnow rigs to jig fishing to crankbaits.

Crappie usually spawn when the water temperatures reach around 65 degrees Fahrenheit. The depth of spawn is dependent on the clarity of the water. In muddy water, crappy often spawn in shallow water areas. In clear water, crappie spawn in water much deeper. Crappie fishing can be a fun activity to add to your spring agenda and palatable one too. If you are 18 years and older, be sure to obtain a fishing license to go crappie fishing!

Seek and Find on the ANR Newsletter!!

Find this morel mushroom hidden somewhere in the ANR Newsletter!



#### Wild Turkey Kebabs

#### INGREDIENTS

- 1 lb wild turkey breast cut into approximate 1" by 1" cubes
- 1 medium red onion chopped
- 1 red bell pepper chopped
- 1 green bell pepper chopped
- 1 cup cherry tomatoes
- Dusting of Montana Mex mild Chile Seasoning or ground guajillo chile pepper
- Cooking spray (suggested)

#### Marinade

- 1/2 cup soy sauce
- 1 cup sherry cooking wine
- 1 cup apple juice
- <sup>1</sup>/<sub>2</sub> cup olive oil
- 2 tbsp fresh garlic smashed
- 4 oz ginger smashed

#### INSTRUCTIONS

1. Cut wild turkey breast into approximate 1-inch-by-1-inch cubes. Chop vegetables (NOT cherry tomatoes) to similar-size squares.

2. In a medium saucepan, bring all marinade ingredients, aside from olive oil, to a low simmer.

3. Pour marinade in bowl or deep tray. Slowly stir in 1/2 cup olive oil. Place marinade in fridge to cool. Add wild turkey and vegetables (not cherry tomatoes though) only once the marinade has cooled

- 4. Marinate for 3-5 hours
- 5. To grill, heat grill to 450 to 500 degrees Fahrenheit
- 6. Assemble kebabs in your preferred order(include cherry tomatoes now) and be sure to pack tight.

TIP: a square of bell pepper on either side of each turkey chunk helps keep turkey in place and facilitates rotating the kebab without the turkey turning on you. You'll want to rotate, ideally, three times for an even sear on all four sides.

- 7. Lightly dust kebabs on all sides with chile seasoning or ground guajillo chile pepper.
- 8. Lightly spray grill with cooking spray. LIGHTLY spray in intervals to avoid flare-ups.

9. Grill kebabs evenly. I like a little bit of char to my vegetables and turkey, so I grill hot and fast. The marinade should help keep the turkey tender.

10. Remove and let kebabs rest 5 minutes prior to serving. Enjoy!

#### NUTRITION

Calories: 252kcal Carbohydrates: 17g Protein: 35g Fat: 5g Saturated Fat: 1g Polyunsaturated Fat: 1g Monounsaturated Fat: 3g Trans Fat: 1g Cholesterol: 82mg Sodium: 494mg Potassium: 849mg Fiber: 3g Sugar: 7g Vitamin A: 1663IU Vitamin C: 99mg Calcium: 49mg Iron: 2mg

Website: https://projectupland.com/wild-game-recipes/wild-turkey-kebabs/

#### Pan Fried Morel Mushrooms

#### Ingredients

- 1 pounds fresh morel mushrooms
- water
- salt I used sea salt
- 1<sup>1</sup>/<sub>2</sub> cups unbleached all-purpose flour
- 1 (rounded) teaspoon sea salt
- 1 (rounded) teaspoon garlic powder
- 1 (rounded) teaspoon onion powder
- freshly ground black pepper
- paprika for serving

#### Instructions

1. Fill a large bowl filled 3/4 of the way with warm (not hot) water and stir in 1 tablespoon fine salt (I used sea salt) until dissolved.

2. Place the morels into the salt water mixture and press to submerge. Place 3 to 4 layers of paper towel over top and gently press until absorbed. This will keep the mushrooms submerged. Refrigerate for 2 to 12 hours or overnight. I like to agitate the mushrooms every once in a while.

3. Pick mushrooms out of the water and place onto a cutting board. Trim the rough edges of the stems and cut in half.

4. Fill another bowl with the same salt water solution and add the mushroom halves. Cover with paper towel and soak for another hour or so.

5. Take the mushrooms out of the water and place onto a clean kitchen towel to drain a bit.

6. In a large (gallon size) re-sealable bag, combine the flour, garlic and onion powder, salt and pepper. Add 5 to 6 mushrooms at a time, seal and gently toss to coat. Carefully shake off any excess flour and place onto a rimmed baking sheet, keep them from touching.

7. Melt 1 stick of butter in a deep-sided, 10-inch skillet over medium heat. Once hot, place a portion of the morels, cut side facing down, into the hot butter. Cook 6 to 7 minutes (depending on their size) or until golden brown. Use a fork or small spatula to carefully turn the mushrooms, cooking for an additional 5 to 6 more minute. Transfer the fried morel to a paper towel lined plate and repeat this process with the remaining mushrooms, adding more butter as needed. Note that the remaining batches may take less time to fry up, so watch carefully.

8. Dust with paprika before serving warm.

#### Nutrition

Serving: 1serving | Calories: 138kcal | Carbohydrates: 28g | Protein: 6g | Fat: 1g | Saturated Fat: 1g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 1g | Sodium: 81mg | Potassium: 348mg | Fiber: 3g | Sugar: 1g | Vitamin A: 1IU | Vitamin C: 1mg | Calcium: 38mg | Iron: 11mg

Website: https://www.simplyscratch.com/pan-fried-morel-mushrooms

#### Ingredients

- 1 pound crappie fillets
- 2 teaspoons smoked paprika
- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon kosher salt
- 1/2 teaspoon cayenne pepper (optional)
- 2 tablespoons grapeseed or peanut oil
- 8 to 10 taco-sized corn tortillas warmed
- 8 lime wedges

#### Apple Slaw

2 unpeeled Granny Smith apples cored and cut into matchstick-sized pieces
3 cups ice water with 2 tablespoons lemon or lime juice
3 cups cabbage finely shredded (green red or a mix)
1 carrot grated
1/2 cup finely chopped red onion
1/3 cup mayonnaise
1/3 cup honey
1 tablespoon lime juice

#### **Cooking Instructions**

Start by making the slaw. You can do this up to a day or two in advance if you like, but do it at least an hour or two before making the tacos to allow the slaw to chill and the flavors to meld.

Core the Granny Smith apples and cut them into matchstick-sized pieces. I prefer to leave the skin on for added texture and color. Move the prepped apples to a bowl of ice water containing 2 tablespoons of lime or lemon juice to prevent browning while you prep the rest of the slaw.

Shred the cabbage and place it in a large bowl. Add the carrot, red onion, mayo, honey, and lime juice. Stir well to combine everything. Remove the apple sticks from the ice water and gently blot dry with a clean kitchen or paper towel. Add the apples to the slaw and stir gently to incorporate. Refrigerate the slaw for at least an hour or two and up to 48 hours before making the tacos. Take note that freshly shredded red cabbage can give the slaw a pink tint, so use straight green cabbage if that bothers you.

Mix paprika, chili powder, cumin, garlic powder, onion powder, salt, and cayenne (optional) in a small bowl. Pat the boneless fillets dry with a clean kitchen or paper towel. Sprinkle both sides of the fish well with the spice blend.

Heat a skillet over high heat. Add the peanut or grapeseed oil. Sear the fish for 4 to 2 minutes per side or until just cooked through.

You don't need me to tell you how to build a taco. Pile on as much fish and slaw as you like, squeeze on some lime juice, and enjoy.

Website: https://www.realtree.com/timber-2-table-wild-game-recipes/blackened-crappie-fish-tacos-with-apple-slaw

#### **ANR Services**



#### Soil Sample and Testing:

Jennings Co. Extension Office offers soil sample bags and test forms for sample submission. We have a soil probe available to borrow. Office hours are Monday-Friday, 8am-4pm

#### Plant and Bug Identification:

If you need a plant, weed, or bug identified, bring it to our office and Rebekah Barger, our ANR Educator, should be able to assist you with that. Please call ahead at 812-352-3033 to make sure Rebekah is in the office and available to assist you. You can always take some photos of the specimen and email those to Rebekah for ID as well at <u>bargerr@purdue.edu</u>

#### **Upcoming ANR Events**



#### 2022 Purdue Extension Small Ruminant Lunch & Learn Webinars

Join the Purdue Extension Small Ruminant Team for an exciting line up of topics for 2022. See the full list on the next page

#### Permanent link for ALL Webinars in 2022: https://bit.ly/2022PurdueSheepGoat





tension Educator, Perry County sdzimian@purdue.edu Exter

Marian University Location: Mark Kepler Extension Educator, Fulton County mkepler@purdue.edu

PURDUE

JANUARY 27, 2022: GENETICS OF WOOL SHEEP FEBRUARY 24, 2022: PREPARING FOR LAMBING & KIDDING MARCH 24, 2022: MANAGING THE EWE OR DOE AT LAMBING OR KIDDING APRIL 28, 2022: INTERNAL PARASITES OF SHEEP & GOATS MAY 26, 2022: SHOW PREPARATION: MEAT & DAIRY GOATS JUNE 23, 2022: SHOW PREPARATION: WOOL & HAIR SHEEP JULY 28, 2022: EVALUATING FORAGE NEEDS OF SHEEP & GOATS AUGUST 25, 2022: RAISING HAIR SHEEP SEPTEMBER 22, 2022: FENCING & HOUSING FOR SHEEP & GOAT OCTOBER 27, 2022: HOOF CARE

NOVEMBER 17, 2022: FIRST AID FOR SHEEP & GOATS DECEMBER 15, 2022: WINTER FEEDING OF SHEEP & GOATS JANUARY 26, 2023: PREPARING FOR LAMBING & KIDDING



#### INDIANA BLACK LOAM



#### CONFERENCE

In one of their efforts to help others build successful farming operations. Legacy Taste of the Garden is leading a coalition – The Indiana Black Loarn Conference - to develop a pilot project to host workshops around the state

#### FOCUS

These events focus on the needs of underserved BIPOC farmers, producers and communities.

- Connecting growers with agency resources - Listening to community members' needs

- Education that reaches next generations - Economic footprint through agriculture

#### INDIANAPOLIS

• 5/13 - 6-9pm

· 5/14 - 9am-3:30pm

Madam Walker Legacy Center 617 Indiana Ave. Indianapolis, IN 46202

REGISTER bit.ly/black-loam-indy

#### BACKGROUND

Farming runs deep in the heritage of Legacy Taste of the Garden. Legacy has strong connections to Southern Indiana's African American farming community, Lyles Station, since before the Civil War.

Legacy Taste of the Garden was created to share with others what has been learned over the generations







#### June 13-17, 2022 Jennings Co. Fairgrounds

THE GREAT

#### Vownload App

- Download the FREE GooseChase app on your smart phone device & click "play with new account"
- Create username, password and enter your email address

#### Join the Game

- Enable location to see games happening around you
- Search for "The Great Jennings Goose Chase" OR enter game code BLRR7Q
- Click "Join"
- Enter Game Password: Jennings
- Enter Your Name- please keep in mind this is a family friendly game!

#### Game on!

- Enable notifications to see when GooseChase missions are posted
- Complete the GooseChase mission each day at the fair.
- Whoever chases the most points WINS!

#### BONUS points available!

#### Game Prize provided by Jennings County Farm Bureau

**INDIANA** 

**FARM BUREAU** 

Extension

Join a Game

XXXXXX

Submit

oosechase



**Extension - Jennings County** 

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#### PURDUE EXTENSION JENNINGS COUNTY

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