

PURDUE EXTENSION - WASHINGTON COUNTY

NEWS

June/July 2024



FEATURED TOPICS IN THIS ISSUE:

- Washington Co. Farmers-Merchants Fair - June 15-22
- 4-H Volunteers Needed
- Office of Indiana State Chemist Updates
- Hoosier Hay Contest
- Extension Master Gardener Training, Fall 2024
- Upcoming Canning Workshops
- Zucchini Recipe



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Extension



4-H YOUTH NEWS



Upcoming Dates

- **June 3-ALL FairEntry, t-shirt orders & Livestock paperwork due to the Extension Office**
- **June 3-Boston Blazers @ 6:00 PM**
- **June 4-4-H Dog Show @ 5:00 PM**
- **June 10-County & Area II Tractor Contest @ 8:00 AM @ Seymour High School Ag Center**
- **June 10-Canton Clovers @ 6:00 PM**
- **June 11-Jr. Leaders 9:00 AM-Noon @ 4-H Building**
- **June 11-VFF @ 6:30 PM**
- **June 11-Goat Club @ 7:00 PM @ Fairgrounds**
- **June 12-Fur & Feathers @ 6:00 PM @ Fairgrounds**
- **June 13-4-H Building/Barn Set Up 5:00-8:00 PM**
- **June 13-Fashion Revue @ 6:00 PM**
- **June 13-Communications Judging @ 7:00 PM**
- **June 14-Non-Perishable Project Judging 5:00-8:00 PM**
- **June 15-Mini-4-H Project Judging 10:00 AM-Noon**
- **June 15-Perishable Project Judging 10:00 AM-Noon**
- **June 15-22 FAIR TIME!!!!**
- **July 8-10-Jr. Leader Trip to St. Louis**
- **July 21-Horse & Pony Completion Show @ 11:00 AM**

ENROLLMENT Reminder:

If your 4-HOnline account has a balance, please submit payment ASAP to participate in any activity at the fair!

Handbooks Available!

Stop by the office to get a hard copy or visit our website to view a digital copy.

https://extension.purdue.edu/county/washington/4h_docs/2024-handbook1.pdf

Junior Leaders



All 4-H members in grades 7-12 are invited to participate in Jr. Leaders. There are many new and exciting things in store this year for our Jr. Leaders Club. This year's achievement trip is in St. Louis, Missouri!



- June 11-Work Day @ the Fairgrounds
- July 8-10- Achievement Trip to St. Louis

Future meeting Dates:

All meetings are held at the Extension office from 6:30-7:30 PM unless stated otherwise.

- June 11
- July 8-10(Trip)

Mini Showmanship Workshop

This year's Mini Showmanship Workshop was held on May 23rd at the Fairgrounds. Thank you to all participants and volunteers who made this wonderful event happen.

Mini 4-H members in grades k-12 were able to gain hands-on experience with Goats, Rabbits, Sheep & Swine. We can't wait for the Mini Showmanship Show at this year's fair on June 21!





It's FAIR TIME!!!!



Please note that there were a few discrepancies in the printed Fair Books. Please use the schedule below for all 4-H related events during the fair. We have plenty of extra copies in the office for anyone who needs one.

2024 Washington County 4-H – Fair Schedule of Events

Pre-Fair Activities

Tuesday, June 4

5:00pm - Dog Obedience & Agility Show

Monday, June 10

8:00am – County & Area II Tractor Contest

Thursday, June 13

5:00pm - 8:00pm - 4-H Building/Livestock Buildings Clean-Up & Set-Up

6:00pm - Fashion Revue Judging @ Extension office

7:00pm - Communications Judging @ Extension office

Friday, June 14

10:00am - Noon - Early Project Drop-Off

5:00pm - 8:00pm - Non-Perishable 4-H Project Check-In/Judging

Saturday, June 15

10:00am - Noon – Mini 4-H Project Check-In/Judging

10:00am - Noon – Perishable 4-H Project Check-In/Judging (Foods, Garden, Crops, Floriculture, Cake Decorating, Cupcakes, Microwave, Strawberries)

4:00pm - 7:00pm - Rabbit & Poultry Check-In

4:00pm - 9:00pm - Sheep & Goat Check-In

Fair Activities

Sunday, June 16

4:00pm - 8:00pm - 4-H Building Open House

5:00pm - 10:00pm - Swine & Cattle Check-In

Monday, June 17

9:00am - Poultry Show

NOON - ALL LIVESTOCK EXHIBITOR MEETING/HILL PASS PICK-UP (in livestock arena area)

6:00pm - Sheep Show

Tuesday, June 18

10:00am – Meat Goat Show

6:00pm – Dairy Beef Show, followed by County Born & Raised Beef Show

Wednesday, June 19

9:00am - Swine Show

Noon - Cornhole Tournament

2:00pm - Rabbit Show

6:00pm - 4-H Recognition Night, followed by 4-H Dog Exhibition

Thursday, June 20

9:00am - Dairy Cattle Show

10:00am - Dairy Goat Show, followed by

Pygmy Goat Show

6:00pm - Beef Show



Friday, June 21

8:00am - Breakfast provided by Indiana Farm Bureau, Salem Office

9:00am - Jamboree of Fun

Noon - Pizza provided by First Harrison Bank

12:30pm - 1:30pm - Water games with Taylor

1:30pm - 3:30pm - Jamboree clean-up

4:00pm - Mini Showmanship Show

6:00pm - Supreme Showmanship, followed by Auction Set-Up/All Grounds Clean-Up

11:30pm - 12:30am - Non-Auction Animals Released

Saturday, June 22

6:00am - 8:00am - Non-Auction Animals Released

8:30am - Donuts provided by First Savings Bank

9:30am - Livestock Auction

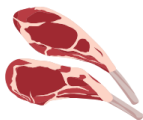
2:00pm (or after all auction/market animals are loaded) All Species Grounds Clean-Up

2:00pm - 4:00 pm - Static Project Release

Sunday, July 21

11:00am – Horse & Pony Completion Show

4-H Office Phone: 812-586-0433



Carcass contest:

Tuesday, June 18 @ 1:00 PM



Order:

Sheep, Beef, Dairy Beef, Swine, Dairy Goat, Pygmy Goat, Meat Goat

Washington County 4-H Handbook:

PLEASE, PLEASE, PLEASE read the 2024 Washington County 4-H Handbook prior to exhibiting livestock or static projects at the 2024 Washington County Fair. This handbook has all of the important information and requirements you will need for your projects. This year we have included craft cards and skills sheets in the handbook to serve as an extra reminder.

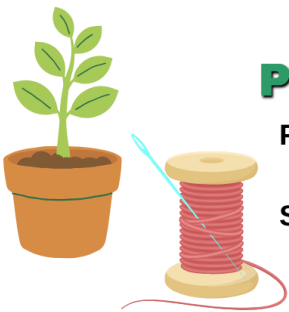
Fair Volunteers Needed:

Scan the QR codes to be directed to the sign up form! You may also call the office at 812-883-4601 or email Melissa Seabolt at nolan31@purdue.edu

Building Set-Up

Thursday, June 13, 2024
5-8 PM

Pizza and drinks provided!



Project Judging

Friday, June 14, 2024
5-8 PM

Saturday, June 15, 2024
10 AM-Noon



Ice Cream Trailer

June 16-June 22





FUN AT THE FAIR



DON'T MISS OUT ON THESE FUN EVENTS DURING FAIR WEEK!

WEDNESDAY, JUNE 19

- CORNHOLE TOURNAMENT @ NOON
- LOCATION TBA



FRIDAY JUNE 21

- 8:00 AM- BREAKFAST ON THE STAGE SPONSORED BY INDIANA FARM BUREAU INSURANCE, SALEM
- 9 AM-NOON-JAMBOREE OF FUN
- NOON-PIZZA PROVIDED BY FIRST HARRISON BANK
- 12:30 PM-1:30 PM-WATER GAMES WITH TAYLOR



Seniors & Ten Year Members



Samantha Bowers
Allison Clodfelter*
Brooklyn Davisson*
Asa Garvin*
Maggie Gibson
Shelby Griffitts*
Bailey Hardwick*
Sarah Heightchew*
Kendall Hickey*
Madelyn Moore*

Eva O'Toole*
Gunner Pickerill
Melanie Purlee*
Miriam Prange
Delainey Predmore*
Ian Rosenbaum*
Kirsten Sexton*
Kaden Temple*
Reece Wineinger*

****10 YEAR 4-H MEMBER***

***CONGRATULATIONS TO THE CLASS OF 2024 4-H MEMBERS!
EACH OF THEM RECEIVED A CERTIFICATE AND SET OF HONOR
CORDS, COURTESY OF THE WASHINGTON COUNTY 4-H COUNCIL.***

CLOWERS IN THE CLASSROOM

Thanks to the generous support of Premier Companies & The Indiana 4-H Foundation, Washington County 4-H has flourished with our Clovers in the Classroom initiative! With their invaluable grant, we've empowered agriculture students with enriching lessons and hands-on projects, delving into a wide variety of topics from beef hormones to global sustainability and stewardship. Students who were not enrolled in 4-H also had the opportunity to enroll at no cost, thanks to this grant. This initiative isn't just about education; it's about building a stronger, more inclusive community. With increased agriculture education, expanded project offerings, and a boost in 4-H participation, we're making strides towards a brighter future for Washington County. To Premier Companies & The Indiana 4-H Foundation, we extend our heartfelt gratitude for your generous support. Together, we're cultivating a legacy of learning and growth, one lesson at a time.

BE ON THE LOOKOUT FOR THESE PROJECTS AT THE FAIR!

PREMIER
Companies

INDIANA
 4-H
FOUNDATION



AG NEWS



Upcoming Dates

Open Sheep & Goat Shows, June 1 & 8

The Washington County Sheep Association, Washington County Goat Association, and Washington County Fair Board are hosting an Open Sheep Show on Saturday, June 1, 2024 and an Open Goat Show on Saturday, June 8, 2024 at the Washington County Fairgrounds.



For rules and general information visit the associations' Facebook pages at "Washington County Sheep Association" and "Washington Co Goat Association."



Ag. Hall of Fame Announcement, June 19



Join the SWAG Team at the Ag. Hall of Fame program, dinner, and the presentation of the Ag. Hall of Fame award to a deserving Washington County farmer or agribusiness person on Wednesday, June 19, 2024 at 5:00 pm. RSVP to the Purdue Extension - Wash. Co. office at 812-883-4601 and check-in at the SWAG table near the show arena. Participants receive a coupon to the 4-H Clover Creamery. After the program, stay to support 4-H members during Recognition Night. Tickets limited to 200.

Washington County Fair, June 17-21

Support Washington County agriculture at the fair by visiting the Livestock Producer Groups' Concession Stand.



- *Washington County Cattlemen's Association Beef BBQ - Monday, June 17 from 5-9 pm and Wednesday, June 19 from 11 am-1 pm and 6-9 pm.
- *Washington County Pork Producers Pork BBQ - Thursday, June 20 from 11 am-1 pm and 5-9 pm and Friday, June 21 from 5-9 pm.
- *Washington County Sheep Association Lamb BBQ/Fajitas - Tuesday, June 19 from 11 am-7 pm. (Cinnamon rolls and drinks available at 8 am.)

Purdue Small Farm Education Field Day, July 25

The best small farm field day in Indiana is Thursday, July 25, 2024 at the Purdue Student Farm (1491 Cherry Ln., West Lafayette, IN 47906) starting at 8:00 am. Topics include: food safety updates, packhouse tours, weed & insect management, crop production, and more. Register online at: <https://am.ticketmaster.com/purdue/smfarm>



Save-The-Date

- Farmer Appreciation Lunch - Date TBD - Salem, IN.
- Area 2 Fall PARP - Tuesday, November 12, 2024 - 1:00-3:00 pm - Washington Co. Fairgrounds, Salem, IN.

Office of Indiana State Chemist Updates

Washington County Private and Commercial Applicators are highly encouraged to visit the Office of Indiana State Chemist website for important NEW pesticide updates. Topics of special interest:

- Applicator licensing
- Applicator supervision
- Bulk storage
- Dicamba cut-off dates*
- Clean Sweep dates and locations



Update information found under "News" at:
<https://oisc.purdue.edu/pesticide/index.html>

*The Indiana cut-off date for over-the-top soybean products (Engenia, Tavium, Xtendimax) is June 12, 2024.

Now Available

1590 John Deere 10' No Till Drill with Grass Seed Attachment for crops, cool season grasses, and small grains.

Rental rate is \$15 per acre with a \$75 deposit due at the time of rental. Out of county rentals charged a \$100

non-refundable deposit.

Proper ID and proof of insurance required before rental.

Also available for rent: B70 Finn Straw Blower with a \$50 per rental hour with a \$50 minimum charge.

Schedule rental with the Wash. Co. SWCD at 812-883-3006 ext. 3



HOOSIER HAY CONTEST



Don't guess the quality... Test it!

* Hay and Baleage Categories *

Special Thanks to Contest Sponsors



Hutson



SURETECH
LABORATORIES

CISCO SEEDS



Organized by: Indiana Forage Council

Entry Deadline: September 30, 2024

Rules and Entry Form: <https://indianaforage.org/>

Awards for both Hay and Baleage Categories

1st: \$250 • 2nd: \$150 • 3rd: \$100

Attention Hay Producers!

Washington County has MANY excellent hay producers who should consider entering the Hoosier Hay Contest!

See the website on the flyer for more information.

Grasslands Partnership

In cooperation with US Department of Agriculture and the University of Tennessee, Purdue University Extension is recurring farms engaged in forage production, primarily on pasture lands, to participate in a new program, "Grasslands Partnership." This project is focused on documenting the impact of six grassland management practices on soil carbon storage, input costs, profitability, productivity, and, for some practices, responses of grassland birds and pollinators. Participants are encouraged to install at least three of the designated practices and required to maintain them for a 5-year period. Funding for practice installation will be provided. For more information, please visit (<https://grasslandpartnership.org>) and review participant criteria to ensure your farm meets the program's requirements.

If the program is of interest, please contact Purdue Extension Crawford County at 812-338-5466 or email ANR Educator, Molley Hasenour at scott422@purdue.edu

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HORTICULTURE NEWS



Upcoming Dates

Washington County Garden Tour, June 29 & 30

See flyer below.

Extension Master Gardener Training, Fall 2024

The fall 2024 Purdue EMG Basic Training includes weekly in-person sessions on Thursdays, August 29 – December 5, 2024 (no meeting on November 28 due to the Thanksgiving holiday), from 6:00 – 9:00 p.m., with the final exam on December 12. The weekly sessions are held at the Train Depot (90 N. Main St., Scottsburg). The training fee is \$190.00/person, which includes the print version of the Purdue EMG Manual, and for an additional \$25.00, participants can receive the digital version of the manual. If two people from the same household want to share a print version of the Purdue EMG Manual, the total cost is \$290.00. If interested, please contact Danielle Walker at dhowellw@purdue.edu or 812-883-4601 by Thursday, August 1, 2024.

Purdue Fruit & Vegetable Field Day, July 18

The Purdue Fruit & Vegetable Field Day is Thursday, July 18, 2024 at the Purdue Meigs Ag. Center (9101 S. 100 E., Lafayette, IN 47909) beginning at 8:00 am.

Topics include: weed & insect management, pollinators, soil health, apple orchard systems, bird control in vineyards, and more.

For more information or to register, Google “Purdue Fruit & Vegetable Field Day 2024.”

2024
Washington County
Garden Tours

Saturday June 29th 10:00 am - 4:00 pm	Sunday June 30th 1:00 pm - 4:00 pm
-----------------------------------------------------------	--------------------------------------------------------

Eight Washington County residents invite you to a casual, relaxing stroll through their gardens rain or shine!

Tickets can be purchased in advance for \$15.00 at
* Loy & Fordyce Insurance * Merle Norman Cosmetics
Or at any participating garden both days of event for \$20.00

Presented by
Good Earth Master Gardeners of Washington County

Ten Suggestions for Vegetable Disease Management

Here are 10 suggestions to help keep your vegetable crop healthy.

1. Get plant problems accurately diagnosed. Before deciding on a control measure, are you sure you know what the problem is? The optimum control of downy mildew on cucumbers, for example, requires specialized fungicides. On the other hand, no amount of fungicide will control blossom-end rot on tomatoes, which is a calcium deficiency. The Purdue Plant & Pest Diagnostic Lab is a resource for diagnosing problems. A gallery of vegetable disease photos is located at: <https://ag.purdue.edu/departments/arge/swpap/veg-disease-photos.html>
2. Scout your fields for disease or disease-like symptoms. To determine when you need to send in samples for diagnosis, you must scout your crops. Develop a schedule, say, once a week, to scout your fields or greenhouses. In a field, use a zig-zag pattern as you cross the field (yes, it helps to get out of the pick-up!). Scout each field separately and scout varieties in the same field separately. Keep records.
3. Physically separate vegetable transplant varieties. Let's imagine that you grow 6 tomato varieties from transplant greenhouse to the field. If one of the varieties becomes diseased, it may quickly spread to all varieties. Therefore, physically separate the varieties so that overhead watering of the transplants in the greenhouse doesn't spread the disease from one variety to the others. For the same reason, separate the same variety if there are different seed lot numbers. The same advice holds for other vegetable crop transplants. Be sure to scout varieties separately whether as transplants or as mature plants in the field.
4. While we are discussing greenhouse transplant production, let me emphasize sanitation. If you are starting transplants from seed, purchase new trays each year or clean and sanitize the trays with bleach, quaternary ammonium, a chlorine solution, or a peroxide product. Use new soilless media each year. Avoid dumping the media on unsanitized surfaces. Clean and sanitize all tools and surfaces that the transplants may come into contact with.
5. Avoid fields with a history of disease, particularly soilborne disease. Disease organisms that survive in soil, soilborne pathogens, may survive for years in a field without a host. An example would be *Fusarium* wilt of watermelon. Another disease caused by an organism that may be soilborne is *Phytophthora* blight, which may affect many crops. In addition to avoiding fields with a history of *Phytophthora* blight, it is important to avoid areas of the field with poor drainage since this disease thrives in water.

6. A practice known as rogueing aims to remove diseased plants to slow the disease's spread. An article describing this practice in more detail can be found at: <https://vegcropshotline.org/article/roguing-as-a-tool-to-manage-phytophthora-blight-of-pumpkin/>
7. Be smart about applying fungicides. Apply fungicides before a disease is observed, apply before a rain event, pay attention to fungicide modes of action, etc. This article describes fungicide application in much more detail: <https://vegcropshotline.org/article/10-useful-rules-for-fungicide-application/>
8. Crop rotation and fall tillage are critical to vegetable disease management. This table describes many common crops and diseases and the crop rotation and tillage suggested:
https://mwveguide.org/uploads/pdfs/15-Disease-Management-Strategies_2023-12-20-141024_paar.pdf
9. Use resistant or partially resistant varieties when possible. Your seed company should be a good source of information about disease resistance. The table in #8 above also has information about disease resistance.
10. A good vegetable farm will be well organized. Written records are kept and ordered. Tools and equipment are accessible, arranged, and clean. Buildings are kept clean and well-ordered. Surfaces are clean if not sanitized. Think of your operation as a restaurant-one at which you would feel comfortable dining.

Published May 15, 2024 in the Vegetable Crops Hotline

Walnut Wilt

Description: Several species in the walnut family produce a toxin, juglone, which is formed in the leaves, fruit hulls, inner bark and roots. Juglone can be leached from the leaves and nuts into the soil with rain or released from the roots. When susceptible plants come in contact with the toxin the affected stem tissue may turn brown and plants may begin to wilt and show stunted growth.

Susceptible Plants: Tomato, potato, blackberry, apple, lilac, asparagus, chrysanthemum, and peony

Resistant Plants: Red cedar, redbud, quince, black raspberry, Kentucky bluegrass, corn, bean, carrot, dandelion, zinnia, and most native hardwoods

Recommendations: Avoid planting susceptible plants near juglone-producing trees. Juglone can persist in roots for several years after trees are removed. Avoid planting susceptible plants in these areas for at least two years to avoid damage.

*Cynthia Domenghini, Kansas State University
Instructor & Horticulture Extension Specialist*





HHS NEWS

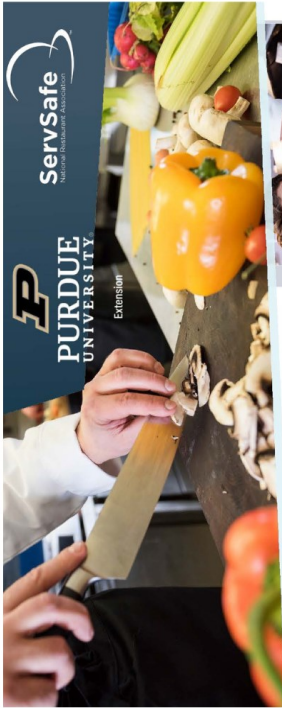


Upcoming Dates

- **June 4th Full Circle - CANCELLED**
Resumes Monday, July 1 at 5:30pm
- **June 11 through July 16 at 6:00pm**
Here's To Our Health! continues in
Hardinsburg
- **June 20th and July 18th @ 2:00pm - Community**
Health Action Team (via Zoom)
- **June 27th ServSafe - One Day Training and**
Exam in Clark County
- **July 11th Boiling Water Bath Canning Class**
Pekin Community Building 10am - 2pm
- **July 18th Pressure Canning Workshop**
Pekin Community Building 10am - 2pm

"Health is not simply the absence of sickness. It is the presence of vitality, energy, and well-being in body, mind, and spirit."

- J. Donald Walters



ServSafe Food Manager 1-Day Class & Examination

Credit/Cash Payment: Online registration closes five business days prior to training/exam date.

Check Payment: The pay-by-check option close 10 business days prior to an event when registering through the online portal. All mail-in registration forms must be received by the deadline date in order for training materials to be shipped and received prior to the training/exam date. Registrants will not be added to the registration roster if the payment is not received by the deadline. Contact the educator directly if you need assistance in paying with a check past the deadline date. A confirmation email will be sent to the attendee once registration is received. **DO NOT SEND CASH.**

Training materials will not be shipped until payment is received. Make checks payable to: Purdue University, Checks must include: County, Date, and Registrants Name. **Mail to:** Education Store - 301 S. 2nd Street Lafayette, IN 47901

Bring to the training or exam: A photo ID with signature is required to take the exam (e.g. driver's license, state ID, student ID, military ID, Employee ID, U.S. Green Card, or valid passport) and your training materials if applicable.

REGISTRATION FORM: Confirmation will be sent once form is received.

Hosting County: _____ Training Date: _____

Company Name: _____ Contact Name: _____

Attendee Name: _____ Attendee Email: _____

Phone: _____ Address: _____

City: _____ State: _____ ZIP: _____

Registration Options	Price	Quantity	Total
Training, Manual and Proctored Exam	\$165		
Training & Proctored Exam	\$115		
Proctored Exam	\$65		
Late registration	\$20		
Overall total			

PREFERRED REGISTRATION METHOD:

Online Registration
www.purdue.edu/servsafe/workshops
 Best way to contact for registration questions is by email:
edustore@purdue.edu
 Phone Number:
 765-494-6794

- Check here if special accommodations needed (pre-registration required) _____
- Select Manual language: English _____ Spanish _____ Chinese _____ Japanese _____ French _____
- Select Exam Language: English _____ Spanish _____ Chinese _____ Korean _____



9/7/2023

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ServSafe Food Manager 1-Day Class & Examination

Hosting County: Clark County

Date: June 27, 2024

ServSafe educates food service workers about food safety.

ServSafe Food Protection Manager is their highest certification. It satisfies Indiana requirements to become a Certified Food Protection manager and focuses on five aspects:

- Foodborne microorganisms and allergens
- Personal hygiene
- Purchasing, receiving, and storage
- Preparing, cooking, and serving
- Facilities, cleaning/sanitization, and managing pests

The full 1-day training includes a manual and proctored exam. You must score 70 percent or greater to earn the certificate. The certification is valid for five years. A photo ID with signature is required to take the exam (driver license, state ID, student ID, military ID, employee ID, U.S. green card, or valid passport).

Question? Contact: efinefr@purdue.edu, 812-256-4591

Register at Event online: <https://event.mz.ru/6NvM>

Registration Deadline: June 20, 2024

Location: Clark Co. Purdue Extension Office

Street Address: 9608 Highway 62, Suite 1

Charlestown, IN 47111

Options:

- Training, Manual & Exam: \$165
- Manual & Proctored Exam: \$115
- Proctored Exam: \$65

Registration Time: 8:00AM

Training Time: 8:30AM to 4:30PM

Exam Time: 5:00PM

All Times are Eastern Standard Time (EST)



Extension

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The Joy of Home Canning and Preserving

Home canning and preserving are timeless traditions that not only preserve the bounty of the harvest but also evoke a sense of nostalgia and joy. As we increasingly seek connection to our food and a return to simpler times, the practice of canning and preserving has experienced a resurgence in popularity.

There's something uniquely satisfying about transforming fresh fruits and vegetables into jars of vibrant jams, pickles, and sauces. The process itself is a labor of love, requiring attention to detail and patience, yet yielding delicious rewards that can be enjoyed long after the harvest season has passed.

Beyond the practical benefits of extending the shelf life of perishable foods, home canning and preserving offers a myriad of other rewards. It fosters a deeper appreciation for seasonal ingredients and encourages creativity in the kitchen as home cooks experiment with flavor combinations and recipes passed down through generations. Moreover, there's a sense of pride and accomplishment that comes from stocking your pantry with homemade preserves. Each jar tells a story of abundance, hard work, and tradition, making meals feel more meaningful and connected to the rhythms of nature.

In addition to the culinary delights, home canning and preserving also promotes sustainability by reducing food waste and supporting local agriculture. By preserving excess produce from your own garden or purchasing in bulk from local farmers, you can minimize your carbon footprint and contribute to a more environmentally conscious way of eating.

Ultimately, the joy of home canning and preserving goes beyond the act itself; it's about slowing down, savoring the moment, and sharing the fruits of your labor with loved ones. Whether you're a seasoned pro or just starting out, there's a simple pleasure in knowing that a taste of summer can be enjoyed all year round, one jar at a time.

Learn Canning Basics with our FREE Classes. All supplies included! (jars, produce, apron, cooking instruments, kitchen utensils, etc.)

Preserve It Now... Enjoy It Later

Boiling Water Bath Canning Workshop

- Lecture/ Resources
- Hands On Practice
- Take Home Product

Date: July 11th

Time: 10 AM - 2 PM

Location: Pekin Community Building
340 S. Park St.
Pekin, IN 47165



For workshop specific questions, contact: **Sonya Mitchell** at shmitche@purdue.edu



To register call Washington County Extension Office at 812-883-4601

Cost: FREE

Class Size limited to: 9 participants

Registration due by: July 3

For additional information and a listing of other food preservation workshops through Purdue Extension go to: <https://bit.ly/393hmtty>

Join Purdue Extension Master Home Food Preservation instructors to learn the basics of boiling water bath canning through education and a hands-on workshop. Participants will prepare and process a recipe to take home.



Extension - Health and Human Sciences

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FOOD PRESERVATION

ENR01

Preserve It Now... Enjoy It Later

Pressure Canning Workshop

- Lecture/ Resources
- Hands On Practice
- Take Home Product

Date: July 18

Time: 10 AM - 2 PM

Location: Pekin Community Building
340 S. Park St.
Pekin, IN 47165



For workshop specific questions, contact: **Sonya Mitchell at shmitche@purdue.edu**



To register call Washington County
Extension Office at 812-883-4601
Class Size limited to: 9 participants
Registration due by: July 11th

For additional information and a listing of other food
preservation workshops through Purdue Extension
go to: <https://bit.ly/393hmtv>

Join Purdue Extension Master Home Food Preservation instructors to learn the basics of pressure canning through education and a hands-on workshop. Participants will prepare and process a recipe to take home.



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Extension - Health and
Human Sciences

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FOOD PRESERVATION

EN/60

Resources

1. National Center for Home Food Preservation. (<https://nchfp.uga.edu/>)
2. University of Minnesota Extension. "Home Food Preservation: Why Choose Home Preservation?" (<https://extension.umn.edu/food-safety/preserving-and-preparing/home-food-preservation-why-choose-home-preservation>)
3. United States Environmental Protection Agency. "Food Recovery Hierarchy." (<https://www.epa.gov/sustainable-management-food/food-recovery-hierarchy>)
4. Penn State Extension. "Canning and Freezing: Food Preservation." (<https://extension.psu.edu/food-safety-and-quality/home-food-preservation/canning-and-freezing>)

Call Sonya Mitchell, your Purdue Extension Health and Human Sciences Educator in Washington County, at 812-883-4601 to Register.

Staff Pick

Italian Zucchini Crescent Pie

Ingredients:

4 cups of thinly sliced zucchini

½ tsp onion power

¼ to ½ cup butter

2 Tbsp parsley flakes

½ tsp salt

½ tsp pepper

¼ tsp garlic powder

½ tsp basil

¼ tsp oregano leaves

2 eggs, beaten

8 oz shredded pizza cheese

1 can of mushrooms

8 oz can of Pillsbury Crescent rolls



Instructions:

Preheat oven to 375° degrees.

Cook and stir zucchini and onion powder in butter for 10 min. Stir in parsley flakes, salt, pepper, garlic powder, basil, and oregano leaves. Combine eggs and cheese. Add to Zucchini mixture and blend. Add 1 can of mushrooms to mixture. Separate Pillsbury Crescent rolls into 8 triangles. Place in ungreased 10" pie pan. Press over bottom and up sides to form crust. Pour mixture in pie pan on top of crescent roll crust. Bake at 375° for 18-20 minutes.

Recipe provided by Rhonda Abbott



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