

February

2024



270-886-6328 2850 Pembroke Rd, Hopkinsville, KY 42240

CHRISTIAN COUNTY 4-H

important dates:

2/1: Horse Club, 5:30pm

2/6: Livestock Skillathon Practice, 6:00pm

2/7: PACHEK 4-H, 10:00am

2/12: Cooking Club, 4:30pm

2/13: Sewing, 5:30pm

Livestock Skillathon Practice, 6:00pm

2/15: Fur and Feathers Club, 6:00pm

2/16: Livestock Skillathon Practice, 6:00pm

2/20: Livestock Club, 6:00pm 2/27: Clover Buds, 5:00pm

2/29: Drone Club, 6:00pm

Looking Ahead: MAREH

3/4 5:30pm - 4-H Council Meeting

3/7 5:30pm - Horse Club

3/11 4:30pm - Cooking Club

3/12 5:30pm - Sewing

6:00pm - Drone Club

3/19 6:00pm - Livestock Club

3/20 10:00am - 4-H PACHEK

3/21 6:00pm - Fur & Feathers Club

3/26 5:00 pm - Clover Buds

Cooking Club!

4-H Cooking Club learned all about knife skills at their January meeting while creating a tomato basil salad!







Katie Miles Jeanal Johnson

1 Way Chance Some



MAY 27-30,2024 Ages 9-14





4-H CAMP 2024

MAY 27-30, 2024

AGES: 9-14 YEARS OLD

COST

Total: \$265

A \$75 non-refundable deposit is due with forms to reserve your spot.

Pay by: Cash or Check

Make checks payable to: Christian County 4-H Council *Financial Assistance applications coming soon*

REGISTRATION

Camp forms & deposit are due

April 1, 2024

Drop off or mail forms to the Christian County Extension Office 2850 Pembroke Rd. Hopkinsville, KY

SCAN THE QR CODE FOR REGISTRATION FORMS



CAMP FUN

Gaga Ball Swimming Mega Relay Giant Slip-n-Slide Nightly Dances Water Olympics

CLASSES

Campers choose from a wide variety of classes, possible examples include:

Canoeing
Arts & Crafts
High & Low Ropes
Archery

Cooking
Fishing
Natural Resources
and Much More

COUNTIES CAMPING MAY 27-30

Calloway Carlisle Christian Graves Hickman

LOCATION

Western Kentucky 4-H Camp
Dawson Springs, KY
All cabins are air-conditioned

Lexington, KY 40506

CHRISTIAN COUNTY 4-H AGENTS

Mary Anne Garnett, Jeremiah Johnson, & Katie Mills

Cooperative Extension Service

Agriculture and Natural Resources Family and Consumer Sciences 4-H Youth Development Community and Economic Development

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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Here's what happened in

January...



4-H PACHEK learned how to decorate cupcakes so they could use their skills to enter one into the Western Kentucky State Fair. Thank you so much to Jennifer Heltsley for sharing your knowledge with the youth.

4-H Trailblazers Horse Club played Equine Jeopardy then had a great riding lesson!





The 4-H Team Sorting Clinic at the Christian County Expo Center was a success. We want to thank Tripp Covington and friends for being great instructors and teaching the youth horsemanship, cattle and sorting pointers. We are looking forward to having another one in the near future.

Livestock Club has been preparing for skillathon!

Thanks to Christian County ANR Agent Matt

Futrell, and Club Leader Katie Jo Walker for an excellent meats lesson and judging practice! Keep checking the calendar for practice dates.













Our Crofton Elementary School
4-H Club members learned
about electricity and circuits!
After that, 4-H members used
various labs to test their
knowledge!









DRONE GLUB



Hone in on your skills, conquer new obstacles! Join us next month to learn all about drones.



fruit & yogurt frozen treats

Servings: 4

Serving Size: 1 frozen treat

INGREDIENTS

1 cup of blueberries1 cup of strawberries3/4 cup fat free yogurt

Directions:

- 1. Rinse 1 cup of blueberries in cold tap water, drain and place in a self-sealing sandwich bag.
- 2. Rinse 1 cup of strawberries in cold tap water and drain.

 Cut the cap off each strawberry, chop into medium-size pieces and place in a separate sandwich bag.
- 3. Squeeze out excess air as you tightly seal each sandwich bag.
- 4. Gently mash each bag until the berries are broken down.
- 5. Evenly divide the mashed blueberries among four single serve freezer pop molds or paper cups and freeze for 30 minutes (or until firm).
- 6. Evenly divide yogurt on top of frozen blueberries and insert a wooden craft stick. Freeze for 30 minutes (or until firm).
- 7. Evenly divide the strawberries on top of the frozen yogurt and freeze again for 30 minutes (or until firm).