



KENTUCKY COOPERATIVE EXTENSION
 UK KENTUCKY STATE UNIVERSITY
 UK MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT
 KSU COLLEGE OF AGRICULTURE, COMMUNITY AND THE SCIENCES

OCTOBER 2023
CHRISTIAN COUNTY 4-H

ENROLLMENT FORMS 2023-2024

It's that time of year again to turn in your enrollment forms. Please complete the enclosed form and email or mail back to the Christian County Extension Office.



KENTUCKY COOPERATIVE EXTENSION
 UK KENTUCKY STATE UNIVERSITY
 UK MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT
 KSU COLLEGE OF AGRICULTURE, COMMUNITY AND THE SCIENCES

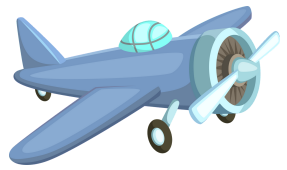
WEST 3 & 4
Middle School Leadership Day

6TH - 8TH GRADERS
Let's go hiking!
OCTOBER 20, 2023
 9:30 AM - 2:00 PM

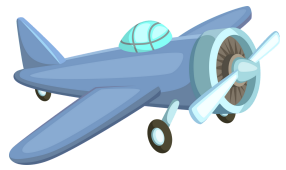
Join middle schoolers from around the area for a beautiful hike to see a scenic view and visit the Big Twigs at Lake Malone Kentucky State Park in Muhlenberg County. Then enjoy a picnic lunch and leadership activities!

COST: \$5.00

CALL YOUR EXTENSION OFFICE TODAY TO SIGN UP!



4-H AEROSPACE CAMP!!
WAY TO GO JAMES!



Great News

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

13K

4-H CAMP PARTICIPANTS A KY RECORD

Feltner Camp in London, KY
Lake Cumberland Camp in Nancy, KY
North Central Camp in Carlisle, KY
West Kentucky 4-H in Dawson Springs, KY



Cooperative
Extension Service

An Equal Opportunity Organization

KENTUCKY 4-H



Important 4-H Dates

- **October 5 - Horse Club**
- **October 9 - Cooking Club**
- **October 17 - Sewing Club**
- **October 17 - Livestock Club**
- **October 19 - Fur and Feathers Rabbit and Poultry Club**
- **October 24 - Clover Buds**

Next Month

- **November 2 - Horse Club**
- **November 13 - Cooking Club**
- **November 14 - Sewing Club**
- **November 16 - Fur and Feathers Rabbit and Poultry Club**
- **November 21 - LiveStock Club**
- **November 28 - Clover Buds**

State Teen COUNCIL

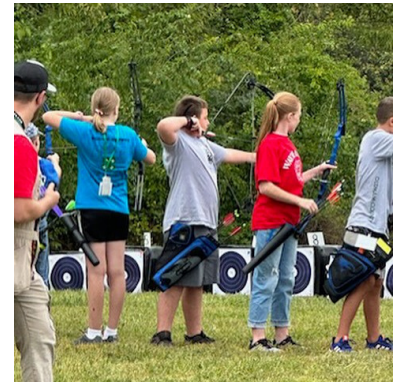
State Teen Council had a great first weekend at the first State Teen Council meeting of the 23-24 program year! Shout out to our own Sahara Peterson who served as an At Large Member of STC this year!





That's ← a wrap!

That's a wrap on the 2023 4-H State Shooting Sports Competition! Congratulations to Wyatt Roeder for taking home 1st place in 9-11 Division 2 Shotgun. As the season comes to a close we have to say a big thank you to our coaches, this program would not be possible without them!



CLOVERBUDS

They had their first meeting in September creating fall related activities, such as playdough pumpkins, apple smiles, and fall corn.



HORSE CLUB

THE FIRST 4-H TRAILBLAZERS HORSE CLUB MEETING KICKED OFF WITH A GREAT START. YOUTH PLANNED OUT THEIR YEAR AND LEARNED ABOUT CARING FOR A HORSE AND WORKED ON LEG PRESSURE.



4-H PACHEK MADE PIZZA USING PRODUCE FROM THEIR PIZZA GARDEN!



KJCA Fall Classic

KJCA Fall Classic Christian County Winners!!

- Genna Calhoun - 3rd over all photography
- Mary Katherine - Grand Champion of the Gelbvieh breed
- Trent Womack- Reserve novice showman
- Levi Womack - Grand Champion in Hereford Breed
 - Overall Superior Grand Champion of the show
 - 1st place junior showman
 - 5th place in judging
 - 3rd place in Ad Design
 - Reserve champion Hereford heifer
 - Champion angus heifer
 - Grand Champion cow calf pair
 - 4th placing junior overall
 - 3rd top heifer overall





Jalapeno Poppers



Ingredients:

- 4 ounces reduced fat cream cheese
- 1 tablespoon grated Parmesan cheese
- 1 teaspoon garlic powder
- 3/4 cup shredded reduced fat mozzarella cheese
- 8 large jalapeño peppers
- 8 pieces, thinly sliced bacon, cut in half



Directions:

1. Preheat oven to 425 degrees F.
2. In a small bowl, mix together the cream cheese, Parmesan cheese, garlic powder and mozzarella cheese.
3. Wash peppers and cut off stems.
4. Cut peppers lengthwise to make 16 halves. You may want to wear plastic gloves while handling hot peppers.
5. Scrape out the seeds and membrane of each pepper.
6. Stuff each pepper half with the cream cheese mixture and wrap each stuffed pepper with a half piece of bacon.
7. Lightly grease a broiler pan or pan with a rack. This will allow any grease to fall away from the poppers.
8. Bake for 20 minutes or until poppers are hot and juicy and the bacon is browned.



MaryAnne Lamott

Jessamyn Johnson
Katie Mills