

UK MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT
KSU COLLEGE OF AGRICULTURE, COMMUNITY AND THE SCIENCES

THE CLOVER CONNECTION



CARLISLE COUNTY 4-H





As camp quickly approaches there are a few important dates to remember:

April 10- Scholarship Applications Due

May 1- Pre- Registration form and \$50 deposit is due. registration packets will be mailed out

May 19- Camper & parent orientation. located at extension office 12:00 pm or 6:00 pm. ALL fees and forms due on or before date. All campers must be represented at an orientation session

June 2-5 - 4-H CAMP



Cooperative Extension Service

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Charliston assessment Our Art Club will meet next on April 24.
Throughout the course of the year we have been creative with using clay, puzzle pieces, mosaics, and lots of paint.

This will be our last meeting, but stay tuned for a preview and dates of the new Art Club starting in September 2025





Our Woodworking Club will meet again April 10. Youth have been able to use basic power tools to create several one of a kind wooden pieces such as lantern boxes, robots, and geo boards.

This will be our last meeting, but stay tuned for a preview and dates of the new Woodworking Club starting in September 2025.

Our Bead Club will meet again April 14. In this club youth have been able to get creative using perler bead, making ornaments, pictures frames, and more. This will be our last meeting for the year.





Our Cloverbuds will meet again on April 15. Youth are able to get a taste for 4-H in this club by learning about a different theme each month, making a delicious snack, and creating works of art.

This will be our last meeting, however, stay tuned for a preview and dates for our new club that starts

September 2025.

More information will also come on our Summer Cloverbud Camp.

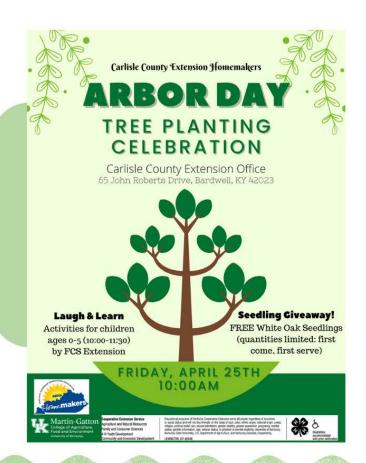




Mark your calendars for this two -in-one event Held on **April 25.**

Our Laugh & Learn is for ages 2-5, and meets 10:00-11:30 on the forth Friday of each month until July. In honor of Arbor Day, they will be learning all about trees.





Join us for our annual Arbor Day Celebration! There will be a tree planting celebration, as well as FREE White Oak Seedling.

These are first come, first serve.

Show Off Your Skills at the Fair!

Carlisle County Project Days Coming This Summer

Are you interested in entering a project you completed in 4-H or at home this year in the 4-H Rally Day? You could win ribbons, premium money, and a chance to compete at the State Fair, too!

Classes will include the following:

Sewing

Baking

Art & Home

Photography

Cupcake Wars

Woodworking

Horticulture

More information and dates to come!





Volunteer with 4-H

4-H is always looking for positive adult and teen role models in the community to support our organization by volunteering. Volunteers can lead clubs and teach classes, transport and supervise youth, help fundraise and publicize programs, provide mentorship and serve on councils, and so much more! No matter what your talent is, there is a spot for you in 4-H! Call today to learn more about how to get

involved!



Peach Crisp

% cup quick cook oats
% cup honey-sweetened granola
3 tablespoons whole wheat flour
% cup packed light brown sugar
% cup butter, softened

Preheat oven to 375 degrees F.
Combine the oats, granola, flour and brown sugar in a medium mixing bowl. Cut small pieces of softened butter over the top. Cut butter into dry ingredients until well combined and crumbly. Lightly coat an 8-by-8-inch baking dish with cooking spray, add peaches. Sprinkle the dry ingredients and butter mixture over the peaches. Add spices and chopped nuts evenly

6 cups peaches, peeled and sliced 1 teaspoon ground cinnamon % teaspoon ground nutmeg % teaspoon ground all spice % cup chopped pecans

over the top. **Place** on rack in the middle position in oven. **Bake** 25 to 30 minutes, or until topping is golden brown.

Yield: 9 servings

Nutritional Analysis: 200 calories, 8 g fat, 3.5 g saturated fat, 15 mg cholesterol, 5 mg sodium, 32 g carbohydrate, 2 g fiber, 20 g sugars, 3 g protein.

Kentucky Peaches

SEASON: July through September.
NUTRITION FACTS: Peaches
contain many nutrients but are
most important for fiber and
vitamins A and C. They are low in
calories; one medium sized peach
has about 35 calories.

SELECTION: Peaches have a fuzzy skin and come in many varieties with yellow or white flesh. There are "freestones" (flesh separates easily from pit) and "clingstones" (flesh dings to the pit). Look for fairly firm to slightly soft fruit with yellow or cream-colored skin. Avoid peaches that are green, shriveled or bruised.

STORAGE: Some peaches may need to be stored at room temperature to ripen. Fragrance is an indication of ripeness. Store the ripe peaches in the refrigerator and use within 5 days. Handle gently.

PREPARATION: One pound of peaches will equal 3 to 4 medium sized peaches, 2 cups sliced or 11/2 cups pulp or puree. Wash, peel and cut in half to remove pit. To peel, dip in boiling water for 30 seconds. Cool quickly in cold water and remove peel with a knife. Peaches will darken when exposed to air. To avoid this, dip peaches in lemon juice or ascorbic acid mixture for fruit. Peaches are used for appetizers, garnishes, salads, desserts, baked products, jellies, preserves and are most delicious eaten fresh.

KENTUCKY PEACHES Kentucky Proud Project County Extension Agents for I and Consumer Sciences

University of Kentucky, Dier and Human Nutrition stude June 2018

Source: www.fruitsandveggi

Buying Kentucky Proud is easy. Look for the label at your grocery store, farmers market, or roadside stand. http://plateitup.ca.uky.edu

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