Henderson County 4-H Newsletter

November 2022 Edition



College of Agriculture, Food and Environment Cooperative Extension Service

Join us to celebrate all of the achievements of your 4-Her through the 2021-2022 4-H Year!

Henderson County 4-H Banquet Sunday, November 20, 2022 Expo Building - 2 pm



Henderson County, Kentucky 4-H

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

Educational programs of Kentucky Cooperative Extension serve all people regardless of economic or social status and will not discriminate on the basis of race, color, ethnic origin, national origin, creed, religion, political belief, sex, sexual orientation, gender identity, gender expression, pregnancy, marital status, genetic information, age, veteran status, or physical or mental disability. University of Kentucky, Kentucky State University, U.S. Department of Agriculture, and Kentucky Counties, Cooperating.





November 2022 4-H Club & Activity Schedule

After School 4-H Clubs
Bullseye Brigade Shooting Sports
Cloverbud Club
Cooking Club
Fair Project Day
Herdsmen Livestock Club
South Middle School Club
Riverside Riders Horse Club

November 1: Cairo After School

November 1: Cooking Club, 4 pm (Expo Kitchen)

November 2: South Heights After School

November 3: A.B. Chandler After School

November 5: Shooting Sports End of the Year Celebration

November 7: Poultry, 6 pm (Expo Project Room)

November 8: No Sew Christmas Tree Skirt, 9-12 pm (Expo Project Room)

November 8: Herdsmen Club, 6 pm (Expo Building)

November 9: Holy Name After School

November 10: Niagara After School

November 15: East Heights After School

November 15: Fair Project Day, 4 pm (Expo Project Room)

November 15: Herdsmen Club, 6 pm (Expo Building)

November 16: Spottsville After School

November 17: Jefferson After School

November 17: Riverside Riders, 6 pm (Expo Building)

November 20: 4-H Banquet (Expo Building)

November 21: Bend Gate After School

November 21: Rabbit, 6 pm (Expo Project Room)

November 22: Cloverbuds, 5 pm (Expo Building)

November 24: Thanksgiving Day

November 24-25: Henderson County Extension Office Closed

November 29: South Middle School

Be sure to check our Facebook page for updates, changes or new club announcements!



November 4th is the last day to sign up (or until spots are filled). Call the office to reserve your spot today!

(270) 826-8387

November 8, 2022 9-12 pm Limited

participants: 10

You must bring your own fabric!
Two yards of two separate pieces
of FLEECE fabric.

RAG QUILT CLASS

December 5th & 6th
4-6 pm
Limited participants: 10

Last day to register November 30th (or until spots fill up)
Call the office to reserve your spot today!

Two yards of FLANNEL print fabric (for top) & Two yards of FLANNEL solid fabric (for bottom)

Note: If you previously participated in this project last year, then you are not eligible to participate this year.

4-H Spotlight

Team Challenge Group:
Paige Bennett, Seth Pirtle, Kyla Troxel,
Lucy Cassidy, and Mason Smith



Cooking is love made visible!





Baked Apples and Sweet Potatoes

5 medium sweet potatoes

4 medium apples

½ cup margarine ½ cup brown sugar ½ teaspoon salt

1 teaspoon nutmeg
1/4 cup hot water
2 telespoons have

easpoon salt 2 tablespoons honey

1. Boil potatoes in 2 inches of water until almost tender.

2. Cool potatoes, peel and slice. **Peel**, core and slice apples.

3. Preheat the oven to 400°F. **Grease** a casserole dish with a small amount of margarine.

4. Layer potatoes on the bottom of the dish.

5. Add a layer of apple slices.

6. Sprinkle some sugar, salt, and tiny pieces of margarine over the apple layer.

7. Repeat layers of potatoes, apples, sugar, salt and margarine.

8. Sprinkle top with nutmeg.

9. Mix the hot water and

honey together.

10. Pour over top of casserole.

11. Bake for 30 minutes. Yield: 6, 1 cup servings. Nutrition Analysis: 300 calories, 8 g fat, 59 g carbohydrate, 0 mg cholesterol, 320 mg sodium. Source: USDA Food Stamp Nutrition Connection, Recipe



Buying Kentucky Proud is easy. Look for the label at your grocery store, farmers' market, or roadside stand.

Broccoli Pizza

1½ cups shredded Monterey Jack

1 12-inch whole wheat pizza crust

1 cup chopped broccoli florets

1 medium zucchini, thinly sliced

1 medium onion, sliced into strips

1/2 medium red bell pepper, cut into strips

1 medium tomato, thinly sliced

2 cloves minced garlic

1 teaspoon dried Italian seasoning

2 tablespoons vegetable oil

1. Sprinkle half of the cheese evenly over crust; set aside.

 Sauté vegetables, garlic and Italian seasoning in hot oil 3-5 minutes or until vegetables are crisptender. **3. Spoon** vegetables evenly over pizza crust.

4. Top with remaining cheese.

5. Bake at 450° F 5 minutes or until cheese melts.

Yield: 8 slices **Nutrition Analysis:**

320 calories; 23g fat; 11g saturated fat; 0g trans fat; 65mg cholesterol; 540mg sodium; 18g carbohydrates; 3g dietary fiber; 3g sugars; 15g protein.

Buying Kentucky Proud is easy. Look for the label at your grocery store, farmers' market, or roadside stand.









Henderson County 3341 Zion Road Henderson KY 42420

RETURN SERVICE REQUESTED

NONPROFIT ORG US POSTAGE PAID HENDERSON KY PERMIT 564



Allie Brasher,

Allie Brasher, 4-H Youth Development Agent (prictina Johnson)

Christi Johnson, 4-H Youth Development Program Assistant Ella Forguean

Ella Fourqurean, 4-H Youth Development Agent