

4-H Newsletter



MARCH 2021



Fulton County Fair—July 10-17
Indiana State Fair—August 6-22



YQCA Training

In order to be eligible to show livestock at the county and state fair, youth must complete Youth Quality Care of Animals (YQCA) training. This is for beef cattle, dairy cattle, swine, sheep, meat goats, dairy goats, poultry, and rabbits. YQCA Training will be offered in person in the Community Building at the fairgrounds 3 times again this year. Mark Kepler will be leading the training. Masks will be mandatory and social distancing will be followed. The dates

and times are:

- ♦ Tuesday, March 23—1 p.m. (Some of you will be on Spring Break and this might work for you.)
- ♦ Monday, April 12—6 p.m.
- ♦ Thursday, May 6—6 p.m.

Instructions for signing up for your YQCA in-person training:

1. Contact the office to get a YQCA coupon code for your in-person training—223-3397.
2. Go to yqca.learnrow.io and select “sign in with your 4-HOnline account”.
3. You will be prompted to select a state, then enter the login information for your 4HONLine account. After logging in you will be given a list of active family members. Select a family member and start the account creation process.
4. When you see the course list, select the \$3 instructor led training appropriate for the 4-H member’s age.
5. Select your payment method and enter the coupon code.
6. Repeat for any additional family members.
7. Once you have attended the training the instructor will mark attendees complete within 2 days following the training.
8. Return to the course menu and print your certificate.

Again, this year, the \$3 fee has been covered by the Livestock Committee for the **in-person training only**. If you choose to do the online training, you will be responsible for the \$12 fee.

Annual 4-H Council Fish and Tenderloin Fry Saturday, April 10, 2021

Fulton County Fairgrounds
4:00-7:00 p.m.

Drive Through Carry-Out Only
Tickets at the door—\$10 each



If anyone is interested in putting up a Fish & Tenderloin Fry Poster, you may pick them up in the Extension Office between 8 a.m. and 4 p.m.



2021 Indiana 4-H Animal Identification

The following table lists the different animal species and the respective form of identification that is required for a 4-H member to be eligible to show in the 4-H livestock shows at the 2021 Indiana State Fair. The animal ID information must be entered in the Indiana 4-H Online enrollment system by the respective deadlines. Missing, incomplete or incorrect animal ID information could result in state fair ineligibility for that particular animal.



| | For State Fair | Max # to Enroll | Deadline |
|--|--|------------------------|----------|
| Beef and Dairy Beef Steers | 840-RFID Tag and 5-digit County Tag and DNA Hair Sample | 10 Total steers | May 15 |
| Commercial and Market Heifers and Dairy Feeder | 840-RFID Tag and 5-digit County Tag and DNA Hair Sample | 10 total | May 15 |
| Beef, Registered Heifers | 840-RFID tag and Tattoo and DNA Hair Sample | 10 total heifers | May 15 |
| Dairy Cattle | 840-RFID tag and animal's registered name and registration number (or dam's registration number) and DNA Hair Sample | 40 total | May 15 |
| Dairy Goat Females, Registered | Breed Registry Tattoo | 40 dairy goats total | May 15 |
| Wethers | 5-digit County Tag or Tattoo | | |
| Meat Goat Wethers | 840-RFID Tag and 5-digit County Tag and DNA Hair Sample | 40 meat goats total | May 15 |
| Boer Goat Females, Registered | Breed Registry Tattoo and DNA Hair Sample | | May 15 |
| Market Goat Does (Wether Dams) | 840-RFID Tag and 5-digit County Tag and DNA Hair Sample | | May 15 |
| Pygmy Goats Registered | Breed Registry Tattoo or Microchip that Matches Registration Papers | 40 total | May 15 |
| Unregistered | Official USDA Scrapie Tag or Official Scrapie Tattoo | | |
| Horses and Pony | Color Picture | 20 total | May 15 |
| Llama and Alpaca | Color Picture | 20 total | May 15 |
| Sheep Market Lambs | 840-RFID Tag and 5-digit County Tag and DNA Hair Sample | 30 sheep total | May 15 |
| Commercial Ewes | 840-RFID Tag and 5-digit County Tag/or official scrapies tag and DNA Hair Sample | | |
| Registered Ewes | 840-RFID Tag and ID that matches registration Papers and DNA Hair Sample | | |
| Swine | 840-RFID Tag and Ear Notch and DNA Hair Sample | 15 Gilts 15 Barrows | May 15 |

Checks should be made payable to 4-H Council. You will need your 7-Digit PREMISE ID when you pick up your tag.

| Beef | Goats & Sheep | Swine |
|------------------------|---|----------|
| RFID—\$4 County—\$2 | County (Yellow)—\$1 State Fair (Green)—\$2 | RFID—\$3 |



2021 Due Dates & Deadlines—Mark Your Calendars!

| | |
|----------------|--|
| March 23, 2021 | YCQA Training—Call the office for your coupon code to register online.—1:00 p.m. Community Building |
| April 1, 2021 | Horse Lease Agreement forms due |
| April 12, 2021 | YQCA Training—6:00 p.m. Community Building |
| April 30, 2021 | Goat ID Housing/Location Request due in office. Poultry Housing/Location Request due in office Rabbit Housing /Location Request due in office Sheep ID Worksheet, County Bred & Born, Housing/Location Request due in office. Swine Housing/Location Request due in the office. |
| May 1, 2021 | Horse and Pony location forms due from ALL members |
| May 1, 2021 | Feeder Calf ID—9:00-10:00 a.m.—Ron Clauson, Department Head (574-835-1248) |
| May 1, 2021 | Goat ID—9:30-10:30 a.m.—Kandace Evers, Department Head (574-329-1844) |
| May 6, 2021 | YQCA Training—6:00 p.m. Community Building |
| May 7, 2021 | Sheep ID—5:30-7:00 p.m.—Jenny Stiffler, Department Head (574-371-5697) |
| May 15 | <p>Deadline to register in https://v2.4honline.com Deadline to Add or Drop Projects DNA samples for State Fair are due.</p> <ul style="list-style-type: none"> • Beef Steers, Dairy Beef Steers, Feeder Calves, & Heifers • Cat • Dairy • Dog • Goat • Horse & Pony • Sheep • Swine —County Bred & Born form (tagged BEFORE THE 15TH if going to state fair) • Rabbit—Register online & form to the office — Beth Cohagan (574-223-3515) or RaeAnn Reichard (574-201-9614) • Poultry—form to the office —Amber Edmondson Department Head (574-306-8976) |
| June 1 | <p>Deadline to register online for State Fair—https://exhibitorscorner.indianastatefair.com</p> <ul style="list-style-type: none"> • Dairy • Sheep • Goats • Beef Steers, Heifers, & Feeder Calves • Swine |
| June 15, 2021 | Register all Non-Walking Projects in Fairent.com |
| June 25, 2021 | All Animal Pen Cards are due except Swine is due July 2 |
| June 26, 2021 | Poultry Blood Testing—6:00-7:00 p.m. Poultry Barn |
| June 29-30 | General Project Judging |
| March 1-July 1 | <p>Deadline to register online for State Fair—https://exhibitorscorner.indianastatefair.com</p> <ul style="list-style-type: none"> • Dogs • Cats • Horse & Pony • Poultry • Rabbits |
| July 1 | <p>Deadline to register ALL ANIMALS in fairent.com Poultry Blood Testing—6:00-7:00 p.m. Poultry Barn Poultry Barn Set up—6:00 p.m.</p> |
| July 10-17 | Fulton County 4-H Fair |
| August 6-22 | Indiana State Fair |

Animal Vaccination forms are available in the office for: Dogs, Cats, & Horses



Project Manuals—Check with the Extension Office about your Project Manuals. Some club leaders have picked their books up to pass out at meetings. Others are doing Zoom meetings. If you want your books, check before coming in, to make sure they are still here. We know the following clubs have picked up their books: **Fulton County Bullseyes, Horse & Pony, Liberty Leaders, Reiter Busy Workers, and Wayne Trophy Finders.**

Woodrow Peppers/Sodbusters Info—Members should pick up your manuals here at the extension office—anytime between 8 a.m. and 4 p.m. Also watch for an email from Lee Ann Eizinger about 4 upcoming ZOOM meetings. The first one will be **March 17**—the others are **April 7, May 12, and June 9.**

Rabbit Workshops—Watch the mail and email for information about Rabbit Workshops.

Poultry Workshops—Check your Poultry ID letter about the workshops. They are March 18th, April 22nd, May 20th, and June 24th.

We would like your response.

Along with this “hard copy” of the 4-H Newsletter, you will also receive a copy through Email. Please let us know your thoughts as to which method you prefer. Just let us know by:

Email: **chris101@purdue.edu**
or call: **223-3397**

Project Spotlight

SCRAPBOOKING

Life can get away from you. That's why people scrapbook, to preserve their life stories and memories in a long-lasting format that's not dependent upon the internet and easily passable from one generation to the next.

Scrapbooking is a hobby that's been around since the Victorian ages. It's about the only tried and true format for keeping life stories archived for future generations in a safe way that preserves your photos—yes, actually printed photos—along with the stories that complete them.

Scrapbooking allows us to make something with our hands and to exhibit our own special brand of creativity.

All one needs to start scrapbooking is an album, a proper pen and special papers and glue. Fancy stickers or die cuts are nice, but not needed. **Imagination is one of the most important scrapbooking supplies.**

Almost all the basic supplies can be found at Walmart, or a craft and hobby store. From there, it's up to you how creative and complicated your album gets.

4-H scrapbooking starts with the basics and builds on those, year to year, teaching skills and confidence.

I'm happy to help anyone who wants to try the scrapbooking project. If there's enough interest, we can have a workshop on a Saturday or Sunday afternoon where I'll explain the rules, explain supplies and required skills, and even offer up some supplies for free. And I'm always available to answer questions or offer help.

Christina Seiler, 574-835-2095



**4-H Projects hold
the Keys to Future
Opportunities!**



More Project Spotlight

FOODS—BAKED & FOODS—PRESERVED

Food is fun! Fun to experiment with, a chance to be creative, fun to make, fun to taste, and fun to share!

The **Foods project** introduces baking, important food safety practices, measuring techniques, how to read a recipe, and common vocabulary used during baking and cooking. Each level of the Foods project brings a full workbook of helpful hints, experiments, and delicious recipes.



Foods—Baked challenges you to create cookies, muffins, cakes, goods without yeast, breadsticks and breads using yeast, and cakes. Grades 10, 11, & 12 ask for the most creativity with options of either creating a fruit pie, baked good product with plans to share at a special event, or modifying a baked food to accommodate a special dietary need (examples: diabetes, food allergies, Celiac disease).

Foods—Preserved is a fun way to learn and practice how to keep fresh food longer. Home food preservation allows food to be canned, frozen, and dried for use all year. This project introduces freezing to preserve fruits, vegetables, main entrées, baked goods, and creating jam. It also provides opportunities to learn different types of processing to make and save tomato products, pickled products, combination jars or vegetables, and cooked jam. Boiling water baths and pressure canning are two techniques used to complete these food saving projects and each year brings new food for you to preserve!



FOODS—FUN WITH FOOD MIXES



If you're a little hesitant, maybe even a little nervous, about baking and cooking... this project may be perfect for you! Starting a recipe with a boxed food mix removes some of the pressure of precise measuring and locating ingredients because it's already done for you in one, convenient box. The beginner years require a different cookie or brownie mix but with at least two additional ingredients different from those listed on package instructions. Intermediate levels also ask for two, surprise, ingredients but incorporated into cakes or breads. In the advanced levels, you're asked to create an entrée, main dish, or side dish beginning with a packaged mix but with the surprised twist of two additional ingredients not listed in the package instructions.

Those two ingredients allow each member to be creative and make a dish like any other to share with the judges. These original dishes need to be displayed along with the base food-mix package and detailed recipe card. Although we are excited to see these creations and displays at the county fair, this project is not eligible for State Fair exhibits.

HEALTH & WELL-BEING

Health and well-being is important at all ages and skills learned in this project are lifelong. First aid skills are so important to learn and to learn as soon as possible. Those that stay home alone or home with siblings should learn first aid skills to treat minor cuts and scrapes, sprains and bruises, nose-bleeds, bites and stings, and burns. It's also just as important skill to know when to call 911, especially in choking, burn, broken bones, or poison exposure situations. **Level A**, for grades 3-5, explains all of the above with opportunities for members to share what they learn at the county fair.



Level B focuses more on Staying Healthy, with project possibilities of personal hygiene, nutrition, and importance of physical activity. The workbook is full of challenges to complete in each category, some by yourself, some with family, and others that can be done with friends!

The highest level of this project, **Level C**, allows you to explore areas of fitness and well-being that interest you most. Specialties like sports nutrition, optimum performance, label reading, how foods fit into various categories and how they affect performance.

If interested in this project or if you wish to have access to manuals outside of your grade level (example: If a 7th grader would like a manual for First Aid, you can purchase without completing a project), please call 574-223-3397. Remember, it's an amazing skill to be able to care for yourself and those around you if an emergency rises!

**March 27, 2021
FFA Auction
Optimist Breakfast**

Jr. Leaders will have a lunch/food booth