

**Extension - Ohio County** 

### **October**

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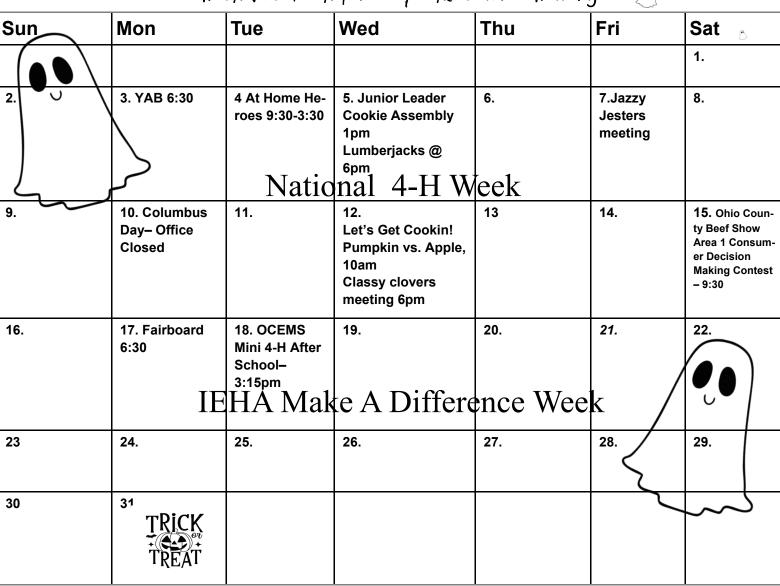
Office Hours M-F 9:00 - 4:00 412 Main Street Rising Sun, IN 47040





https://extension.purdue.edu/county/ohio/

#### Check Facebook for a Spooktacular Challenge



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ENROLLMENT IS
NOW OPEN FOR
OHIO COUNTY
LHERS

SCAN THE QR CODE OR VISIT

V2.4HONLINE.COM TO GET SIGNED UP

TODAY. ENROLLMENT MUST BE

COMPLETED BEFORE ATTENDING

PROGRAMS.





## CLUBS AND LEADERS

Glassy Clowers-Sonia Southard

Jazzy Jesteradijeny Zeiser, Kathy Steele, Ashiey Ca

Addillumharizeks-Katie Schulz

Olife County Tirafilblazers-Jenny Olifmansie

## THE GOOSE IS ON THE LOOSE...A.GAIN!

## ARE YOU UP FOR A CHALLENGE IN HONOR OF NATIONAL 4-H WEEK??

- 1. DOWNLOAD THE GOOSECHASE AP.
- 2. USE CODE 9157V9
- 3. CHALLENGES START OCTOBER 2ND



In celebration of National Farm to School Month, the annual Great Lakes Apple Crunch will be celebrated throughout October.

This event provides hundreds of thousands of students, teachers and others across the Midwest with a chance to try local apples and learn more about agriculture. On October 18th Ohio County Schools will participate in the Great Apple Crunch!





OHIO COUNTY 4-H CLUBS WILL BE HOSTING TRUNK OR TREAT HALLOWEEN NIGHT FROM FROM 6 TO 8PM DURING TRICK OR TREAT IN FRONT OF THE EXTENSION OFFICE.



## OHIO COUNTY PREVIEW SHOW

Ohio County Fairgrounds
1414 Fairgrounds Rd Rising Sun IN
Sponsored by the Ohio County Fair Board
Judge:

# Saturday OCTOBER 15TH, 2022 Q 11:30 AM



#### Show order: Showmanship-Heifers-Steers



Entry Fee: \$35

Showmanship Fee: \$5

Weigh in & registration: 8:00-10:00am

The fairgrounds will be open at 6:00am and all animals must be on the grounds by 10:00am the day of show.

Class payouts to be determined day of show.

#### **Prizes**

Grand Champion Prospect Steer \$400
Reserve Grand Champion Prospect Steer \$200
Grand Champion Prospect Heifer \$400
Reserve Grand Champion Prospect Heifer \$200

**Top 5 Steers & Heifers Will Receive Banners** 



#### **General Rules:**

- 1. The show is open to exhibitors of all ages.
- 2. Generators are encouraged.
- 3. Not responsible for accidents.
- 4. All entry money is nonrefundable.
- 5. Committee's decisions are final.
- 6. Bedding will NOT be provided and exhibitors must clean up stall area.
- 7. No Alcohol is permitted on the grounds.

#### **Questions:**

Michael Kirkpatrick 812-655-2056

Matt Markland 812-584-9996

Purdue Extension – Ohio County 812-438-3656

Concession stand will be available on the grounds the day of show.

Prospect steers &
heifers MUST be
born after
January 1, 2022.
Exhibited animals
may be offered for
private sale.

#### **Show Rules:**

- 1. All steers and market heifers will show together by weight.
- 2. Any heifer breed over 3 head will be offered a breed class. Any heifers without a breed class will move to AOB or commercial.
- 3. Commercial heifers will show by weight.
- 4. Health papers are required for out of state animals.
- 5. Registration papers are required.

HOTEL ACCOMMODATIONS:
RISING STAR CASINO RESORT (812)-438-1234

OR
ANDERSON'S RIVIERA INN (812)-438-2121



### October Tips for Better Pasture & Grazing Management

- Feed hay to allow cool-season pastures to accumulate forage growth for winter grazing.
- Do NOT harvest or graze alfalfa fields.
- Inventory and test each hay lot for nutritive value and consult a nutritionist to design a supplementation program as needed.
- Remove livestock from pastures that contain sorghum species (sorghum-sudangrass, sudangrass, and johnsongrass) when frost is expected to prevent cyanide poisoning.
- Fall seeded small grains and brassicas can provide late winter and spring grazing.

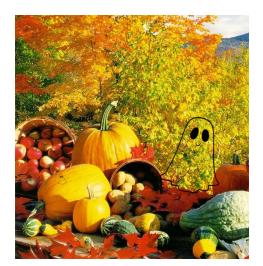
Source: 2020 UK Grazing Calendar



#### **October Gardening Tips**



- 1. Plant Trees, Shrubs, and Roses
- 2. Divide Perennials
- 3. Add Bulbs to Your Landscape
- 4. Clean and Store Pots in October
- 5. Mulch in October
- 6. Compost
- 7. Remove Weeds
- 8. Extend the Season
- 9. Improve Soil Health
- 10.Prune Perennials after First Frost



#### Don't get caught overestimating the quality of your forage this winter!



Now is prime hay time making it a great time to take advantage of the forage probe available at the Ohio County Extension Office. Contact the office for more information on getting your hay tested so you are ready when it's time to start feeding it later this year.



# 90<sup>th</sup> IBEP (\*) PT Bull Sale

Saturday - October 15, 2022 2 PM EST

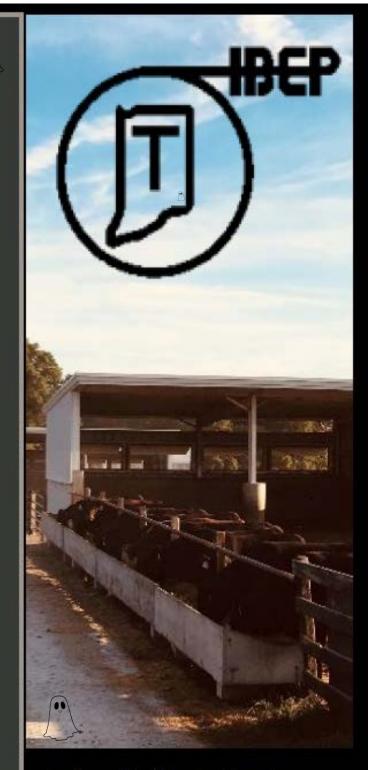
Held in conjunction with:
Springville Feeder Auction
Heifer and Cow Sale

Sale Location:
Springville Feeder Auction
Springville, IN

Broadcast Live on
CattleUSA.com



https://ag.purdue.edu/department/ansc/ibep/2022-summer-test.html



Indiana Beef Evaluation Program 1117 State Road 458 Bedford, IN 47421 812-279-4330

Come see the bulls at anytime! https://ag.purdue.edu/department/ansc/ibep/index.html



#### HEALTH & HUMAN SCIENCES

Did you know that approximately 21% of the US's fresh water supply is used to produce food that goes to waste? Uneaten food is the largest contributor to solid waste in our landfills. Food Waste. We are all guilty of it and with how much food is costing today, we need to be better about how we manage the food we purchase. Here are some steps that you can share with your family in order to stretch your food dollars and not be wasteful.

- 1. Shop from your pantry and refrigerator so that you can cook and eat what you already have on hand versus buying more items that may not get used.
- 2. Make a grocery list and stick to it. Planning out meals can help with this because you can look through items you already have and then only have to purchase the ingredients needed. It may take some time to plan those meals but it saves money.

  and soap for 20 seconds. Preheat oven to 375°F. Cut squash in half and remove skir seeds. Cube squash and place on a sheet pan sprayed with nonstick cooking spray. Brush squash with olive oil and sprinkle we salt and pepper. Roast in oven for about 20 seconds.
- Store food properly by using the FIFO method or First In First Out method. Produce like apples, potatoes and onions will last longer if they are stored in a cool, dark and dry place.

Information courtesy: https://rutherford.ces.ncsu.edu/2022/08/preventing-food-waste-2022/



Make a Difference Week is October 17-22nd, 2022. this year we will be collecting the following items for the schools: snacks, leggings for girls of all sizes even like S,M,L adult because we have middle schoolers

who sometimes need a change of clothes, sweatpants for boys but we typically only use small sizes for those-no bigger than size 12. Please have all items to the Extension Office by Friday, October 21st at 9am so that they can be delivered to the school.

#### **Butternut Squash Mac N Cheese**

Recipe Courtesy: https://food.unl.edu/recipe/butternut-squash-mac-n-cheese

1 small butternut squash

1 1/2 tsp. olive oil

1 tsp. black pepper

1 tsp. garlic powder

2 cups uncooked whole wheat pasta

1/4 white onion, chopped

1/2 tsp. salt

3/4 c. low fat milk

1 c. cheddar cheese, shredded 1/2 c. mozzarella cheese, shredded Parmesan cheese, optional garnish Green onion, optional for garnish Directions: Wash hands with warm water and soap for 20 seconds. Preheat oven to 375°F. Cut squash in half and remove skin/ seeds. Cube squash and place on a sheet pan sprayed with nonstick cooking spray. Brush squash with olive oil and sprinkle with salt and pepper. Roast in oven for about 25 minutes or until soft.

While squash is roasting, cook pasta according to package directions, drain and set aside. In a small skillet, heat a 1/2 table-spoon of olive oil and add onion and sauté until soft. Place squash, onion, milk and optional spices into a blender and process until smooth. Pour the squash mixture over the noodles and mix evenly. Stir in shredded cheeses adding milk until desired consisten-

cy. Top with parmesan cheese or green onions if desired. Store leftovers in the fridge for up to 4 days.

\*\* if squash is hard to cut, microwave for 2-3 minutes

until it

#### Be sure to take the time to celebrate Chocolate Day on Friday, October 28th!

The darker the chocolate, the healthier it is for you because it contains less fat and sugar.

- ♦ ¾ oz. of dark chocolate provides the same amount of antioxidants as a glass of red wine.
- ♦ Rich in flavonols- the same healthy antioxidants found in fruit, vegetables, green tea and red wine.
- ♦ Lowers blood pressure among people with hypertension.
- ♦ Increases levels of HDL (the good cholesterol).
- Decreases the oxidation rate of LDL (bad cholesterol) which can cause plaque buildup in arteries
- Increases the time it takes for blood to clot.
- ♦ Improves elasticity of blood vessels leading to healthy blood flow.
- Improves insulin resistance which helps regulate blood sugar.
- ♦ Improves your mood thanks to boost in serotonin and endorphin levels. http://www.clemson.edu/extension/hgic/food/nutrition/nutrition/dietary\_guide/hgic4090.html









UNITE

at Purdue Extension Ohio County Office 412 Main St. Rising Sun, IN Wednesday, October 12th at 10<mark>am</mark>

Did you know?

3 apples are equal to about 11b?

Pumpkins are 90% water?

Both are fruits that come from a seed and harvested by hand?



Pick your team and join us to recipe ideas and samples Cost: \$5- includes recipe packet and samples Please RSVP to Purdue Extension

812-438-3656 by Friday, October 7th



you just have to prepare it BUT are they worth Meal kits are all the rage! The food arrives and the money?

Join us on November 8th at 1pm as we look at the pros and cons of Meal Kits!

RSVP to Purdue Extension Ohio County at 812-438-3656 by Monday, November 7th!

