

This newsletter contains current information on news and events that may be of interest to you. If you have any questions concerning this information, please feel free to contact us at 812-689-6511.

Sincerely,



Dave Osborne, Purdue Extension Educator CED, 4-H Youth Development, ANR

Rachael Smith, Purdue Extension Educator HHS, 4-H Youth Development

Donna Hughes, Office Manager

Monica Hansen, Program Assistant

Web Address: <https://extension.purdue.edu/Ripley>



January 2020

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			[1]	[2]	[3]	[4]
[5]	[6]	[7] H&P Meeting @ 6:30 pm	[8]	[9]	[10]	[11]
[12] H&P Bowl a Thon @ 1 pm	[13]	[14] JD Camp Meet- ing @ 6 pm	[15]	[16]	[17]	[18]
[19]	[20] OFFICE CLOSED	[21]	[22]	[23]	[24]	[25] 4-H SCHOL- ARSHIPS DUE!
[26]	[27] 4-H Corp Board Meeting	[28]	[29]	[30]	[31]	

Upcoming Events

02-17-20 ... Office Closed - President's Day

01-07-20 ... H&P Meeting @ Boy Scout Room

01-12-20 ... H&P Bowl a Thon @ Pollard's Bowl

01-14-20 ... Jr. Director Camp Meeting @ office

01-20-20 ... Office Closed for MLK Day

01-25-20 ... **4-H Scholarships DUE**

01-27-20 ... 4-H Corp Board Meeting @ office

It is the policy of the Purdue University College of Agriculture that all persons shall have equal opportunity and access to the programs and facilities without regard to race, color, sex, religion, national origin, age, marital status, parental status, sexual orientation, or disability. Purdue University is an Affirmative Action employer.

Project Leaders

Dates need to be on the calendar by March 1st, 2020 for workshops, etc. Please get those dates to us as soon as possible so we can put them on the website and in the next newsletter.

Please contact the Office ASAP with your dates.

Rabbit Workshop

We are planning a Rabbit Project Workshop on March 14th at the Ripley County Fairgrounds. More information will be coming out in future newsletters, but put the date on your calendar now! This will be for all levels of rabbit project 4-Hers.

Scholarship Applications

Scholarship applications are due in January 25, 2020. For questions call the office (812-689-6511) or see the website:

<https://extension.purdue.edu/4h/Pages/scholarships.aspx>

If you are not enrolled in 4-H and/or have not paid and been activated you will not be able to apply for a Scholarship. Activating each individual 4-H member takes time, so please do not wait until the last minute!



New Projects

Legos

Farm Scenes

Marksmanship (within Shooting Sports)

These three projects were new either last year or this year. This may be a chance for you or your 4-Her to have a chance at adding something new to their list of interests! If you have any questions or would like to learn more about either of these, please call the office at 812-689-6511!

**Please get your 4-H
enrollments in ASAP!
January 15th is the
soft close so we can
order project books!**

Do you have a million plastic bags from grocery trips?



We are collecting plastic bags and bottle caps in the office. The Horse & Pony Club is going to use them in a recycling fundraiser - once they collect enough, they can send all of the plastic in and receive a picnic bench for the fairgrounds! Feel free to drop off your plastic anytime between 8 am and 4 pm, Monday through Friday.



Ripley County Shooting Sports 2019-2020



Date	Location	Time	Misc.
Jan. 19, 2020	Sunman Fish &	2:00 pm	Gun & Archery
Feb. 16, 2020	Sunman Fish & Game	2:00 pm	Gun & Archery
Mar. 15, 2020	Sunman Fish & Game	2:00 pm	Gun & Archery
Apr. 19, 2020	Sunman Fish & Game	2:00 pm	Gun & Archery
May 17, 2020	Sunman Fish & Game	2:00 pm	Gun & Archery
June 14, 2020	Sunman Fish & Game	2:00 pm	Gun & Archery

Contest and Family Fun Day: date to be announced

Shooting Sports Leaders

Michael Luers
Pistol
812-756-2999
Luers48@gmail.co

Bill Parcel
Archery
513-673-4606
Edwardscontractinginc@gmail.com

Mike Weiler
Archery
812-934-0094
mikeweiler@etczone.com

Daren Sarringhaus
Shotgun
812-212-1060
dsarringhaus1975@gmail.com

Randy Kramer
Shotgun
812-209-9218

Jim Luers
Rifle
812-852-2178
Luers48@gmail.com

Bill Jordan
Marksmanship
317-525-1102
whjordan333@gmail.com



When:

Monday, 5:30-8:00 pm

Meal at 5:30

February 24

March 2, 9, 16, & 30

April 6 & 13

Where:

Dearborn Adult Center

311 W. Tate Street, Room B

Lawrenceburg, IN 47025

Who:

All families with youth between the ages of 10-14.

What:

Strengthening Families focuses on family skills taught in group sessions to increase family strengths. The program builds on improving family relationships, parenting skills and improving youth's social and life skills.

Cost:

\$35.00 refundable upon completion.

Scholarship available, contact us for details.

Week 1

Love & Limits
Dreams & Goals

Week 2

House Rules
Appreciating Parents

Week 3

Encouraging Positive Behavior
Dealing with Stress

Week 4

Using Consequence
Following Rules

Week 5

Building Bridges
Peer Pressure

Week 6

Protecting Youth
Peer Pressure

Week 7

Putting It All Together
Celebrate!

Registration Required

Deadline: February 20, 2020

Marcia Parcell, Extension Educator
Health & Human Sciences
mparcell@purdue.edu/812-926-1189
or

Liz Beiersdorfer, Extension Educator
4-H Youth Development
ebeiers@purdue.edu/812-926-1189

2019-2020 RIPLEY WRANGLERS 4-H HORSE & PONY CALENDAR

January 7th | Meeting | 6:30 pm | Boy Scout Room at the fairgrounds

Please plan to attend as we will be handing out all member folder and important papers needed for this year!

January 12th | Club Bowl A Thon at Pollard's Bowl, Versailles | 1:00 pm | \$5 per person, pizza and drinks provided!

February 4th | Meeting | 6:30 pm | Boy Scout Room at the fairgrounds

March 3rd | Meeting | 6:30 pm | Boy Scout Room at the fairgrounds

April 7th | Meeting | 6:30 pm | Horse Barn

May 5th | Meeting | 6:30 pm | Horse Barn

May 16th & 17th | Spring Spectacular Open Horse Show Club Fundraiser

May 19th | Clinic | topic to be announced

June 2nd | Meeting | 6:30 pm | Horse Barn

June 13th & 14th | AREA 1 4-H HORSE & PONY SHOW | Ripley County Fairgrounds

June 16th | Clinic | topic to be announced

July 7th | Meeting | 6:30 pm | Horse Barn

July 14th | Clinic | topic to be announced

July 19th-25th | FAIR WEEK!

Horse & Pony Check in Saturday 7/18, 4-8pm (all ponies need to be measured at check in on Saturday) and all horses must be checked in by 12pm on Sunday 7/19

See Fair show bill for classes each day/ evening

Posters for the Horseless Horse project will be checked in at the horse barn, during the hours of horse and pony check in listed above.



Facebook Page- Ripley Wranglers 4-H Horse and Pony,
Club Email- ripleywranglershorseandpony@gmail.com ,

Text Messages: Text @ripleyw to 81010 to be added to
the text messaging group
Sarah Adams 812-571-3375/ Ralph Adams 812-571-
4121

****Calendar subject to updates, changes and additions as needed.**

For 2019/2020- please expect additional clinics and club activities to be announced. Please watch for updated calendars to be posted/ handed out.

Please check Facebook page for updates, changes and announcements! (If you do not have access to Facebook, please see a leader for alternate ways to be notified of club information)

2020 DECATUR & RIPLEY PURDUE MASTER GARDENER COURSE

Purdue Master Gardener Course

What is it? The Purdue Master Gardener Program makes the latest information on gardening and home horticulture available to people like you who have a deep interest in gardening. After completing the course, Purdue Master Gardener Volunteers help others grow by sharing what they have learned and by leading educational gardening activities in their communities.

Where? The Decatur/Ripley course will be held at the Decatur County Extension Office located at 545 S Co Rd 200 W Greensburg, IN 47240.

When? The course will be 13 weeks long, meeting every Thursday from 6-9 PM apart from a Saturday morning visit to Highpoint Orchard.

How Much? Materials and expenses for the series of classes cost \$150 per participant or \$200 for couples. This expense fee covers such items as reference notebooks, mailings, and name badges.

Schedule and Topics

Schedule subject to change

Week	Topic
Wk. 1 – February 6	Orientation Plant Science
Wk. 2 – February 13	Insect ID/Control
Wk. 3 – February 20 February 22	Plant Disease/Diagnosis Fruit Tree Pruning @ Highpoint Orchard – 10am
Wk. 4 – February 27	Herbaceous Ornamentals
Wk. 5 – March 5	Fruit/Vegetable Gardening
Wk. 6 – March 12	Animal Pests
Wk. 7 – March 19	Woody Ornamentals
Wk. 8 – March 26	Pesticide Safety/Alternatives
Wk. 9 – April 2	Lawn Care
Wk. 10 – April 9	Soils/Plant Nutrition
Wk. 11 – April 16	Herb Gardening
Wk. 12 – April 23	Weed ID/Control Invasive Species
Wk. 13 – April 30	Final Exam/Evaluations

Contact Information

If you are interested in the Purdue Master Gardener Course, please contact Jeff Hermesch at the Decatur County Extension Office or Dave Osborne at the Ripley County Extension Office. **Please register by January 30, 2020.**

Jeff – 812-663-8388 or jhermesch@purdue.edu
Dave – 812-689-6511 or osbornda@purdue.edu

Forest Management for the Private Woodland Owner

About the Course . . .

The Private Woodland Owner workshop is a short course program about personal techniques for managing your woodland. The workshop will run eight (8) consecutive weeks on Tuesday evenings.

Class size is limited to 40 registrants on a first-come, first-serve basis.

When and Where . . .

February 4 to March 24, 2020
Southeast Purdue Ag Center
4425 E 350 N,
Butler, IN 47223

The workshop will run from 6:00 p.m. to 9:00 p.m. each week

For more program information, contact:
David Osborne at (812) 689-6511 or by email at osbornda@purdue.edu.

Instruction will be provided by Purdue Extension staff, and state and private sector foresters.

It is the policy of the Purdue University Cooperative Extension Service, and our partners that all persons have equal opportunity and access to its educational programs, services, activities, and facilities without regard to race, religion, color, sex, age, national origin or ancestry, marital status, parental status, sexual orientation, disability or status as a veteran. Purdue University is an Affirmative Action institution.

Course Schedule

All classes 6-9 PM

Tuesday, February 4, 2020	Forest Resource & Tree Identification	Dave Osborne
Tuesday, February 11, 2020	Forest Biology & Ecology	Lenny Farlee
Tuesday, February 18, 2020	Forest Management I	Ron Rathfon
Tuesday, February 25, 2020	Forest Management II	Don Carlson
Tuesday, March 3, 2020	Marketing Timber	Don Carlson
Tuesday, March 10, 2020	Wildlife Management	Dave Osborne
Tuesday, March 17, 2020	Managing the Woodland Investment	Dan Meisberger
Saturday, March 21, 2020 8:00 am.—4:00 pm	Field Tour SEPAC Farm	Dave Osborne and Don Carlson
Tuesday, March 24, 2020	Management Resources	Dave Osborne

Fee Schedule

Registration including Thumb Drive of all publications, tree measuring stick \$50
Couples or family registration (first person at regular rate of \$50 with one set of materials provided as above)—each additional attendee \$30

January is...

Slow Cooker Month!

Is a slow cooker safe?

Yes, the slow cooker, a countertop electrical appliance, cooks foods slowly at a low temperature—generally between 170° and 280° F. The low heat helps less expensive, leaner cuts of meat become tender and shrink less.

The direct heat from the pot, lengthy cooking and steam created within the tightly-covered container combine to destroy bacteria and make the slow cooker a safe process for cooking foods.

Safe Beginnings

Begin with a clean cooker, clean utensils and a clean work area. Wash hands before and during food preparation.

Keep perishable foods refrigerated until preparation time. If you cut up meat and vegetables in advance, store them separately in the refrigerator. The slow cooker may take several hours to reach a safe, bacteria-killing temperature. Constant refrigeration assures that bacteria, which multiply rapidly at room temperature, won't get a "head start" during the first few hours of cooking.

Thaw Ingredients

Always thaw meat or poultry before putting it into a slow cooker. Choose to make foods with a high moisture content such as chili, soup, stew or spaghetti sauce. If using a commercially frozen slow cooker meal, prepare according to manufacturer's instructions.

Use the right amount of food.

Vegetables cook slower than meat and poultry in a slow cooker so if using them, put the vegetables in first.

Large cuts of meat and poultry may be cooked safely in a slow cooker, however since slow cookers are available in several sizes, consult the instruction booklet for suggested sizes of meat and poultry to cook in your slow cooker.

Then add the meat and desired amount of liquid suggested in the recipe, such as broth, water or barbecue sauce. Keep the lid in place, removing only to stir the food or check for doneness.



Settings

Most cookers have two or more settings. Foods take different times to cook depending upon the setting used. Certainly, foods will cook faster on high than on low. However, for all-day cooking or for less-tender cuts, you may want to use the low setting.

If possible, turn the cooker on the highest setting for the first hour of cooking time and then to low or the setting called for in your recipe. However, it's safe to cook foods on low the entire time — if you're leaving for work, for example, and preparation time is limited.

While food is cooking and once it's done, food will stay safe as long as the cooker is operating.

Power Out

If you are not at home during the entire slow-cooking process and the power goes out, throw away the food even if it looks done.

If you are at home, finish cooking the ingredients immediately by some other means: on a gas stove, on the outdoor grill or at a house where the power is on.

When you are at home, and if the food was completely cooked before the power went out, the food should remain safe up to two hours in the cooker with the power off.

Handling Leftovers

Store leftovers in shallow covered containers and refrigerate within two hours after cooking is finished. Reheating leftovers in a slow cooker is not recommended. Cooked food should be reheated on the stove, in a microwave, or in a conventional oven until it reaches 165 °F. Then the hot food can be placed in a preheated slow cooker to keep it hot for serving—at least 140 °F as measured with a food thermometer.





After 3 ½ years with Purdue Extension in Ripley County, I have accepted a new position as a 4-H Youth Development Educator in Marion County. I came to Ripley County with a very vague idea of what 4-H and Extension were and I was absolutely blown away. The support that this community has for 4-H and the kids being raised here is exceptional. The 4-H auction continues to astound me and I have seen the amazing things volunteers can do in the lives of even non-4-H members just by taking the time to listen and help. I have also been amazed by the kids in this program: I have seen kids explore projects that have led to careers; I have watched older 4-Hers finish grooming their cows then pick up their brushes and equipment and head through the barn to see who else needs help; I have seen 4-Hers explaining open judging and how to find the courage as a 3rd grader to approach a judge and talk about their projects. These kids are remarkable!

I will miss camp and fair week and trips to Purdue on uncomfortable busses. I will miss our new volunteers excited about getting involved and our long-standing volunteers that keep the 4-H program at the top of it's game. I will miss the kids that put so much work into their projects and animals. I will miss Ripley County.

So, thank you to everyone that has helped me over the past 3 ½ years. I am so happy to be a part of 4-H and to continue with the program in Indianapolis. Also since I am staying within Extension, I will have the same email! Feel free to reach out if you have any questions or just want to say hi someday!

Sincerely,

Rachael