NEWS & EVENTS

Northeast District 4-H Virtual Horse Show
Join us for a virtual Horse Show from May 8th to June 12th! The Georgia State 4-H Horse Show may be postponed, but that does not mean you can’t ride and practice at home. There are NO ENTRY FEES! Class winners will be announced on the Northeast District 4-H Horse Show Facebook Page and receive a certificate via email. There are three different age groups: Cloverleaf, Junior and Senior. Cloverleaf is walk-jog only. Each class is available in Hunt Seat, Stock Seat, Saddle Seat and Ranch Divisions. You may enter more than one division. Patterns and class entry links available on the Elbert County Extension website at: https://extension.uga.edu/county-offices/elbert/4-h-youth-development/news-and-forms1.html

So Easy To Preserve
The University of Georgia is pleased to announce a 6th Edition of its popular cookbook, So Easy to Preserve. Chapters in the 388-page book include Preserving Food, Canning, Pickled Products, Sweet Spreads and Syrups, Freezing and Drying. So Easy to Preserve cookbooks are $18 each and make wonderful gifts, come by the office to purchase one.

June Gardening Tips

Vegetables
- Harvest vegetables such as beans, peas, squash, cucumbers, and okra regularly to prolong production.
- Eat “high on the hog” this month and in July, and preserve enough to last during the winter months ahead.
- For best results, harvest onions and Irish potatoes when two-thirds of the tops have died down. Store potatoes in a cool, dark place and onions in a dry, airy place.
- Clean off rows of early crops as soon as they are through bearing and use rows for replanting or keep them fallow for fall crops.
- Spray tomatoes with calcium chloride to correct blossom end rot.
- Plant cantaloupe, sweet potatoes, pumpkin, and winter squash. Make a second planting of southern peas.
- Water as needed.
- Fertilize tomatoes every 4-6 weeks.

Flowers
- Plant marigolds, zinnias, begonias, salvia, annual vinca, and dahlias.
- Pinch terminals of flowers to promote branching
- Fertilize roses and spray for insects & disease control.

Turf
- Plant grass where needed.
- Fertilize lawn and check for disease & insect damage
- Apply pre-emergent for crabgrass control and broad-leaf weeds.

Ornamentals
- Prune azaleas and camellias.
- Spray gardenias to control white flies and sooty mold.
- Spray crape myrtles with Malathion or Orthene for aphid control.
- Do touch-up pruning when new shrub growth reaches 12 inches.

Houseplants
- Fertilize every two weeks.
- Clean plants that have become dusty.

Fruit and nuts
- Thin fruit.
- Fertilize blackberries and apples.
- Spray fungicide for disease.
- Apply insecticide where needed or on schedule.
FAMIL Y & CONSUMER SCIENCES

Cooking Up Some Fun with Kids—But Safely Please
By Christa Campbell

Kitchens are busy places these days and can be a good place for family activities! Cooking together is a great way to introduce your kids (and other family members!) to new foods, allow your children to develop self-esteem by allowing them to contribute to the family meal and to help your children become more self-sufficient in their eating. Actions like scrubbing, tearing, rolling and pouring develop motor skills. Cooking activities help develop socialization skills like sharing and teamwork. It is also a great way to improve language skills. Small children can understand new words like flatten, freeze, blend, add, strain and sift because the words are acted out in cooking activities. Cooking activities can even improve science skills because children become accustomed to observing foods and predicting how they will change during cooking. Cooking gives kids an opportunity to observe, question, interpret, reason and solve problems.

So, now that you are convinced to get those kids in the kitchen, how should you go about it? Keep in mind that safety is the most important cooking skill. This means you should plan projects that are appropriate for their level of development. For instance, some two year olds can scrub and tear so involve them in making a salad. Most three year olds can mix, shake and spread. Four-year-olds can roll, mash and peel. Most five-year-olds can measure, cut, grate and beat. Keep in mind, though, that children develop at different rates, so you have to judge for yourself their readiness for any activities.

Supervise constantly, but keep your participation to a minimum whenever possible. Always keep a first aid kit handy - accidents happen even to the most experienced cooks. When cooking with kids, make sure your child can sit or stand at a comfortable level while working. Turn pot handles away from the edge of the range to prevent spills and burns. Keep instructions simple and short. Whenever possible, use items that are unbreakable. You may need to help with washing, rinsing and sanitizing cutting boards or countertops before starting and right after any raw meat, poultry, seafood or eggs touch them.

Remind your little ones:
1. to always wash their hands before handling any food and after handling raw meats, poultry, seafood or eggs before touching anything else.
2. to keep hands away from hair, mouths and noses while preparing food.
3. to use hot mitts for putting things in or taking things out of the oven, lifting lids on pots of hot foods, etc.
4. to keep fingers away from mixer blades or blender blades.
5. to chop or slice on a cutting board, not in their hands.
6. to never plug in or unplug appliances with wet hands.
7. to roll up their sleeves so they do not get caught on pot handles or get too close to burners.
8. to be careful when opening and handling cans, because lids and edges can come off of can and be sharp.
9. that cleaning up as you go is an important part of cooking.

So get the kids in the kitchen and cook up some fun - the safe way.
Lightning Strikes at CCQH
Emma Albertson

You've heard the old cliché, “lightning can’t strike twice.” Until you've seen the recent events at Coldwater Creek Quarter Horses (CCQH) in the Rock Branch Community of Elbert County, you can’t truly appreciate the gravity of that phrase. No, lightning didn’t strike there twice, but the miracle of equine twins. Horse twins aren’t “just any twins.” With the chance of a live twin birth in horses being one in ten thousand, it’s a very rare occurrence. Heavy risks are associated for mares (mother) and foals (babies) carrying twins to term. Most often, twin fetuses will die early during gestation or are still born. In fact, a horse (Cami) carrying twins at CCQH lost both twins at only 7 months gestation in 2019. Unfortunately, it is not uncommon to lose the mare as well giving birth to twins. Once a horse conceives twins, the chances are even more likely to have repeat twin pregnancies and requires extra precautions to protect the horse, such as ultra sounding and “pinching” one follicle. As Lauren Dye, owner of CCQH, prepared for foaling season to begin, she never expected twins, much less the two sets that would be coming in 2020. The first birth was going as planned for mare Audi. A beautiful filly arrived named Medusa. Things turned a bit odd when another set of hooves presented and along came a gorgeous colt, Venom. Both foals, Venom and Medusa, had to receive plasma and antibiotics to survive and are currently thriving with their mother. Five weeks later, Cami, the mare who lost twins previously, started showing signs of foaling. An one in a million chance occurred when she delivered twins, again! These foals appeared much stronger, but the colt, Odin, soon became weak. A foal exam by a veterinarian soon determined that the colt would need plasma and antibiotics, just as the first set of twins. The filly, Valkyrie, seemed to be doing well, but things are often not as they seem with highly susceptible twins. This time, plasma and antibiotics at home were not enough to solve the weakness. Cami, Valkyrie and Odin were transported to the University of Georgia Veterinary Teaching Hospital where they were placed in the Equine Intensive Care Unit. Currently, Cami has received a clean bill of health and her twin foals are being treated for sepsis. According to an article from the University of Florida College of Veterinarian Medicine, septic foals have a 70% survival rate once placed in the hospital for treatment. You can learn more about these miracle babies and follow the journey of the #snakebabies and #legacytwins by following Coldwater Creek Quarter Horses Facebook Page.
The Elbert County 4-H Poultry Judging Team (pictured here at practice and at the University of North Georgia’s Poultry 101) is flying high! These girls are preparing and practicing virtually at a distance, and they are awesome! Online judging practice will be Wednesday, May 13th. As of today (depending on the safety guidelines of UGA, the CDC, and state health officials), the Area Virtual Poultry Judging Contest is planned for Tuesday, June 9th, and the State 4-H Poultry Judging Contest is scheduled for Monday, July 6th at the Oglethorpe County Livestock Facility. Participants in Poultry Judging evaluate classes of poultry and egg production and marketing. They must express reasons orally to apply these standards in realistic critical thinking and decision-making situations. Annabelle is our Senior Team member, and our Junior Team members include Naomi, Zurina, Averie, Shannon, Jessi, Allie, Julianna, Gracie and Samantha.