

Cooperative Extension Service

Lincoln County 104 Metker Trail Stanford, KY 40484

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SEPTEMBER 2024



David Gabbard Lincoln County Extension Agent for 4-H Youth Development

Hello Lincoln County 4-H Members and Families!!! I am David Gabbard the 4-H Agent for 4-H Youth Development. I am so EXCITED to be joining the staff here at the Extension Office. A little about me, I have 4+ years experience as a 4-H Agent where I served in Owen County KY. I was born and raised in Rockcastle County. I am an avid outdoors enthusiast, I enjoy spending my free-time at church, on my family farm, and/or with my family, and friends.

I hope to meet everyone very soon, this newsletter includes a recap of some summer events, a list of clubs that we will be offering this program year, information on SRTLC (for youth grades 9-12) a calendar for September, and an enrollment form for our program, pleas return it to the extension office.

KENTUCKY 4-H PROGRAM YEAR 2025

SEPTEMBER 1, 2024-AUGUST 31, 2025



HOW OLD WILL YOU BE ON JANUARY 1, 2025? THAT IS YOUR 4-H AGE!

Cooperative Extension Service

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

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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Disabilities accommodated with prior notification.





A=H SUMMER



Lincoln County 4-11 Clubs

Please read the description of each club, if you have questions or want to join contact us at 606-365-2447



Creative Clovers

This club meets monthy, they do various projects for the fair, or anything that the group may find interesting.

Cloverbuds

This club meets monthy, they do variousexperiments, crafts, adventures, and trips. The focus is to learn new things, while building important skills as youth grow. Cloverbuds is for youth ages 5-8.





Homeschool Club

This club meets monthy, in Boyle County. There is something for all ages and family members to do here, and to learn!

Livestock/Poultry

This Club meets monthly, the focus here is livestock and poultry education. Youth gain hands on learning, experience through trips and much more!





Shooting Sports Club

This club meets weekly or every other week, in Boyle and/or Mercer County. Youth learn SAFE operation of equipment and gain many skills in the process!

Outdoor Adventure Club

This club meets monthy, focusing on outdoor style trips, survial skills, and topics that youth enjoy in the outdoors!





Teen Club

This club meets monthy, to plan community service, work on leadership skills, and help in mentoring younger 4-H members!



Southern Region Teen Leadership Conference (SRTLC)

The Southern Region Teen Leadership Conference (SRTLC) brings together 4-H teens and adults, empowering and inspiring them to create positive change across the Southern Region through youthadult partnerships. This conference draws participants from six states—Arkansas, Florida, Georgia, Louisiana, Kentucky, and Tennessee—and is held at one of Tennessee's 4-H camps. It provides a platform for youth to build meaningful relationships with 4-H members from across the southern states in a supportive youth development environment

September 19th – 22nd 2024 Clyde York 4-H Center, Crossville, TN

Highlights:

- T-Shirt Swap
- Taste of States
- Dance
- Educational Workshops

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This event is for youth in grades 9-12, who are interested in building leadership skills, and connections with youth from across the US.

If you would like more information please contact David at 606-365-2447 or via email at David.gabbard@uky.edu by 8/22/24 to attend!

29	22 Return from SRTLC	15	8 State Shooting Sports Contest- Berea KY	در	Sunday	
ß	23	16 Cloverbuds 5;15-6pm LCES	9 Creative Clovers 5-6pm LCES	2 Labor Day- Office Closed	Monday	
	24	17	10 Leadership Lincoln Co. Teen Club 6-ypm LCES	3 Outdoor Adventure 6-7am-LCES	Tuesday	
	25 Homeschool Club 10- 118m- Meet Boyle Co. Extension	18	11	4	Wednesday	
	26	19 Depart for SRTLC- Crossville TN	12	ч	Thursday	
	27	20	3	6	Friday	
	28	21	14	7 State Shooting sports Contest- Wilmore KY	Saturday	2024



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David Gabbard 4-H Youth Development

Apple Sage Pork Chops

- 1 tablespoon flour
- 1 teaspoon dried sage
- 2 tablespoons garlic powder
- 1/2 teaspoon ground thyme
- 1 teaspoon salt
- 4 boneless center cut pork chops
- 2 tablespoons oil
- 1/2 large onion, thinly sliced
- 2 thinly sliced red apples
- 1 cup unsweetened apple juice
- 2 tablespoons brown sugar (optional)

Wash hands with soap and warm water, scrubbing for at least 20 seconds. Gently clean all produce under cool running water. Mix flour, sage, garlic, thyme, and salt together in a small bowl. Sprinkle 1 1/2 tablespoons of the mixture over both sides of the pork chops. Remember to wash hands after handling raw meat. Heat oil in a large skillet over medium-high heat. Sear pork chops for 2 to 3 minutes on each side. Pan will smoke a little. Remove pork chops from the pan and set aside. Reduce heat to medium. To the same skillet, add onion and cook for 2 minutes, or until soft. Add apples, and continue cooking until tender, about 2 minutes. Add apple juice, brown sugar, and remaining spice mixture and stir to dissolve. Return pork chops to the skillet by nestling them in the pan. Bring the liquid to a boil, reduce heat to low, and simmer for 5 minutes or until the pork is cooked through and reaches 145 degrees F on a food thermometer. Refrigerate leftovers within 2 hours.

Yield: 4 servings. Nutrition Analysis: 310 calories, 10g total fat, 1.5g saturated fat, 50mg cholesterol, 660mg sodium, 35g total carbohydrate, 3g fiber, 25g total sugars, 7g added sugars, 22g protein, 6% DV vitamin D, 2% DV calcium, 6% DV iron, 15% DV potassium.

