



4-H Monthly Newsletter to keep you informed



Club and Projects

Important Dates

County News

CLUB AND PROJECTS

Email rebecca.hayes@uky.edu

All meetings are held at the Carter County Extension Of fice unless otherwise stated.

Homeschool Club:

The next meeting will be April 9th at 10:00am.

Cloverbuds:

The next meeting will be April 14th at 4:30pm.

Livestock Club:

Those that are registered for livestock have received an email with all of the livestock club meeting dates. No new livestock members can join until the fall.

4-H Projects:

Projects will be due to the Extension Office on *April 28th* by 4:00 pm.

Communications Contest:

The speech and demonstration contests will be on May 1st. Please see attached document for registration information.

IMPORTANT DATES

School Clubs:

Prichard Cooking: April 8 Prichard STEAM: April 10 Olive Hill Cooking: April 21 Olive Hill STEAM: April 15

School Enrichment:

Tygart Creek 4th & 5th: April 10 Star 4th & 5th: April 16 Heritage 4th: April 23 Carter City 4th: April 28

CCA: April 29 & 30

Teen Conference:

High Schoolers can explore what the University has to offer at this awesome Leadership Conference June 10-13. More information to come!

4-H Summer Camp:

Save the Date for summer camp, June 30-July 3. Registration will start March 1st and the cost is \$325 with limited scholarships available.



Cooperative Extension Service

Agriculture and Satural Resources Family and Consumer Sciences & H Youth Development Community and Economic Development

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

Educational programs of Kenticks Competative Extension serve all people regardless of economic or social status and will for discriminate on the basis of race solve either experience and origin, erect relation polarical behind sex security remains continued on the programs of race solve either expension programs, married status generic information, are veteran sismas, phosicial or mental discribitive or repression retailations for principle of eliability may be available with proon in the Programs into training may be available in languages other than English University of Kenticky, Kenticky State University U.S. Department of Agriculture, and Kenticky Cournes. Competating









April 2025



Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5
					Livestock	
6 Livestock	7	Prichard Cooking Club	9 Homeschool Club	10 Tygart Creek Prichard STEAM Club	11	12
13	14 Cloverbuds	Alice's Retirement Reception OHES STEAM Club	16 Star	17 4th Grade Field Day (for the west end)	18	19
20	21 OHES Cooking Club	22	23 Heritage	24	25	26
27 Livestock	28 Carter City Projects Due	29 CCA	30 CCA			









COMMUNICATIONS CONTEST

May 1, 2025 Check-In at 5:30pm Contests start at 6:00pm Register by April 28, 2025 at 4:30pm Scan the QR code or email rebecca.hayes@uky.edu

For rules and more details, please go to carter.ca.uky.edu/4h-youth-development

Parking is available

in the gravel lot.





Please join ws
Twesday, April 15, 2025
as we celebrate the
Career & Retirement
of our sweet colleague

Elice Sethy
ble will have an
Open-House Reception from
11:00 am - 1:00 pm
in the large meeting room
of our new building.



Registration open March 1 - May 16, 2025 Ages 3rd grade and up rebecca.hayes@uky.edu 606-474-6686



Scholarships Available!



\$325

MARTIN-GATTON COLLEGE OF AGRICULTURE, FOOD AND ENVIRONMENT

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BBQ Sweet Potato Nachos

Servings: 4 Serving Size: ¼ of recipe Recipe Cost: \$4.56 Cost per Serving: \$1.12 a







Ingredients:

- 2 sweet potatoes (long and evenly round is ideal), washed and sliced into ¼ inch rounds
- 2 tablespoons olive oil
- ½ teaspoon salt
- ½ teaspoon pepper
- ½ red onion, diced
- 1 (15 ounce) can black beans, drained and rinsed
- ½ bell pepper, diced
- ½ avocado, pit removed and diced (optional)
- Dressing:
- 1 ½ teaspoons lemon juice
- ½ cup plain Greek yogurt
- 1 ½ tablespoons barbeque sauce
- ½ teaspoon chili powder

Directions:

- 1. Preheat oven to 425 degrees F.
- Spread sweet potato rounds on a large sheet pan and toss with olive oil, salt and pepper.
- 3. Roast potatoes for 10-15 minutes, toss and continue roasting for another 10-15 minutes. Meanwhile, combine ingredients for dressing in small bowl.
- 4. Remove sweet potatoes from oven. Sprinkle onion, black beans, bell pepper and avocado (if using) over the sweet potatoes and let cool.
- 5. Drizzle with dressing or use dressing to dip.

Source: Katie Shoultz, NEP Marketing and Media Specialist, University of Kentucky Cooperative Extension Service

300 calories; 12g total fat; 2.5g saturated fat; 0g trans fat; 5mg cholesterol; 710mg sodium; 40g carbohydrate; 9g fiber; 8g sugar; 0g added sugar; 10g protein; 0% Daily Value of vitamin D; 6% Daily Value of calcium; 10% Daily Value of iron; 2% Daily Value of potassium.