


AUGUST 2023 EDITION  
THE CLOVER TIMES  
NELSON COUNTY



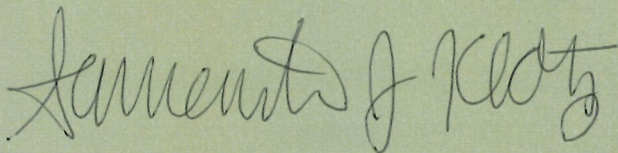
INTRO &  
THANK YOU

My name is Samantha Klotz, and I would like you all to know how excited I am to be the new 4-H agent here in Nelson County! I look forward to meeting each and every one of our 4-H members, families, and volunteers. A little bit about me is I grew up in Pennsylvania and ice cream is my favorite snack! I just graduated from University of Kentucky in May of 2023 with a degree in Agriculture Ecosystem Sciences. I love to be outside when I can and dairy cattle are my favorite animal.

I would like to extend my gratitude and thanks to the 4-H Adult Council and Cooking Club for preparing my Welcome Reception that took place in June. Nelson County has definitely welcomed me with open arms and I am very grateful!

 **Martin-Gatton**  
College of Agriculture,  
Food and Environment  
University of Kentucky.

Nelson County Extension Office  
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502-348-9204  
samjok12@uky.edu



# HORSE CLUB



Evie Greenwell and Krista Mattingly competed in the State 4-H Horse Contest and brought home several awards! Special congratulations to Evie as she moves on to compete in the 4-H Regional Roundup Hippology Contest.

Awards Earned:

- Evie Greenwell

6th- Senior Written Hippology (Individual)

6th- Senior Horse Judging (Individual)

4th- Senior Hippology Stations (Individual)

5th- Overall High Score Individual

- Krista Mattingly

10th- Senior Written Hippology

(Individual)

8th- Senior Hippology Stations (Individual)

7th- Senior Horse Judging (Individual)

INTERESTED IN JOINING?  
MEETINGS: 1ST MONDAY OF  
EACH MONTH



To join, attend a meeting or fill out an enrollment card through the office.

Any questions, text/call/email Jennifer Dones.

[jennifer.dones2@gmail.com](mailto:jennifer.dones2@gmail.com)

(502)337-0610.

# SHOOTING SPORTS

Upcoming Important Dates:

Aug. 5th - Club Meeting

Sept. 9-10th - State Shoot

Oct. 6-8th - Fall Coaches Certification

Oct. 16-20th - Nationals Level II Certification

(Application Required)



Congrats to Katelynn King for placing 2nd in Black Powder Percussion Rifle at the Ralph Petty John Memorial Shoot in Russell County!

Also, she participated as a member of the Muzzleloading team at Nationals in Nebraska.



Served country ham sandwiches for Farmer's Market Appreciation week.



Good luck to members competing at State Fair!

# HAM CLUB

Be on the lookout for information regarding Country Ham Dinner!

# STATE FAIR PROJECTS

Please return your project to the Nelson County 4-H Office by Wednesday, August 9th. (If it is foods or vegetables, bring it in no later than 7:30am, Monday August 14th). The Identification Card (4LCO-1150) will be placed on the exhibit before it is taken to state fair.

If you have questions, please call the County Extension Office at 502-348-9204. Please pick up your state fair project at the Nelson County Extension Office after Tuesday, August 29th.



The Danish System involves each exhibit being considered in comparison with a standard. These are not numerically ranked in the class. It is how the exhibit compares to an ideal standard. This is not based on competition in comparison to each other. Purple denotes the champion of a class.

Purple - Excels  
Blue - Excellent  
Red - Good  
White - Fair  
Green - Participation

# STATE TEEN CONFERENCE

State Teen Conference is an annual conference that takes place in Lexington, KY. These 4-H members all had a great time with leadership workshops, service projects in the local area, networking with other 4-H-ers from across the state, and area night out at Southland Lanes! Many of them served on a Leadership Board, which meant each had additional responsibilities to complete during the conference.

Special Congratulations to:

JT Redmon - Sawmill Farms Scholarship

Elliott Redmon - Bronze Achievement Award Recipient

Laura Bolin - Bronze Achievement Award Recipient





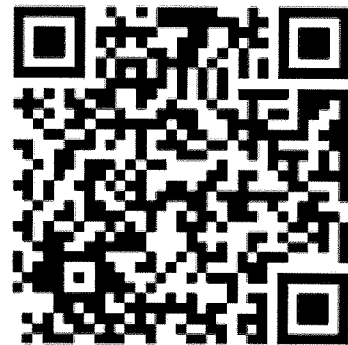
# 4-H CAMP



# 4-H CAMP FEEDBACK

## ADULTS & TEENS!

Please use this QR Code to fill out a quick survey for Samantha to help with planning for next year!



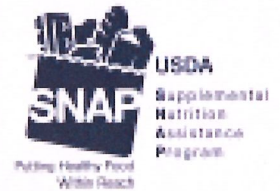
## YOU MADE A DIFFERENCE!

Facts to share with you from camp:

- 183 campers stated they met at least 1 caring adult at camp.
- 179 campers stated they made at least 1 new friend at camp.
- 157 campers stated they mastered a new skill at camp.
- 156 campers stated they plan to come to camp next year!



# Skillet Pork Chops with Peaches



This institution is an equal opportunity provider. This material was partially funded by USDA's Supplemental Nutrition Assistance Program – SNAP.

- 1 tablespoon oil
- 4 center cut pork chops (about 1/2 inch thick), trim visible fat\*
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 tablespoon butter
- 2 cups diced canned peaches, drained\*\*
- 2 tablespoons apple cider vinegar
- 2 tablespoons sugar

\*Boneless pork loin chops can also be used in this recipe.

\*\*Fresh in-season or frozen peaches may be substituted for canned peaches.

1. Wash hands with warm water and soap, scrubbing for at least 20 seconds.
2. If using fresh peaches, wash under cool running water, gently rubbing the skin. Dry. Dice for the recipe.
3. Heat a large skillet over medium-high heat. Add oil.
4. Season pork chops with garlic powder, salt, and black pepper. Add to pan.

5. Rewash hands after handling raw meat.
6. Brown both sides of pork chops, cooking until the meat reaches an internal temperature of 145 degrees F as measured on a meat thermometer. Remove from pan to rest.
7. Return skillet to the stove and increase heat to high. Add butter, peaches, apple cider vinegar, and sugar. Cook quickly, stirring often, allowing peaches to slightly turn brown and sauce to thicken (about 2 to 4 minutes).
8. Return pork chops to the pan with peaches and continue cooking until the mixture coats the pork chops (about 2 to 3 minutes).
9. Serve each pork chop topped with peaches.
10. Refrigerate leftovers within 2 hours.

**Makes 4 servings**

**Serving Size: 1 pork chop**

**Cost per recipe: \$7.78**

**Cost per serving: \$1.95**

## Nutrition facts per serving:

280 calories;  
10g total fat; 3g saturated fat; 0g trans fat; 70mg cholesterol; 400mg sodium; 21g total carbohydrate; 2g dietary fiber; 19g total sugars; 6g added sugars; 28g protein; 6% Daily Value of vitamin D; 2% Daily Value of calcium; 6% Daily Value of iron; 15% Daily Value of potassium.

## Source:

Brooke Jenkins,  
Extension Specialist,  
University of Kentucky  
Cooperative  
Extension Service





# AUGUST

## 2023

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		Adult Council	1	2	3	4 Shooting Sports Club 5
			Return State Fair Projects to Extension Office	9	10	11 12
	6 Horse Club	7			Kentucky State Fair	
	Vegetable State Fair Entries to Extension Office by 7:30am	14	15	16 Country Ham Day at State Fair	17	18 19
Kentucky State Fair						
20	21	22	23	24	25	26
		Pick-Up State Fair Projects	29	30	31	

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30 31

JULY 2023

SEPTEMBER 2023

# FOLLOW 4-H!



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Nelson County 4-H 🍀



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important updates.