# Dawson 4-H February Newsletter

Gary Roschetzky, CEA-Ag/NR;

Courtney Levens, CEA-FCS;

Lydia Aguilar, Office Manager

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Lydia Aguilar, Office Manager, Publisher/Editor of the 4-H Newsletter for Dawson County



Gary Roschetzky, CEA-Ag/NR



Courtney Levens, CEA-FCS

Texas A&M AgriLife Extension Service-Dawson County 901B South Houston Ave. P.O. Box 1268 Phone: (806) 872-3444 Fax: (806) 872-5606

County E-Mail: dawson@ag.tamu.edu

Gary E-Mail:

Gary.roschetzky@ag.tamu.edu

Courtney E-mail: Courtney.levens@ag.tamu.edu

Lydia E-mail: lydia.aguilar@ag.tamu.edu

Website http://dawson.agrilife.org/



#### 4-H Club Meeting

The meeting was held Sunday, February 14th.

Topics of the agenda were:

- \* DCJLS Thank you cards
- **Archery** 
  - Sunday February21st 2pm-4pm
  - Sunday, February28th 2pm-4pm
- Fashion Storyboard/Duds to Dazzle Workshop – If anyone is interested in participating, please get with Courtney for more information.
  - March 5<sup>th</sup> in Big Spring
  - > 9:30 -2:30
  - Bring magazines and foam board
  - RSVP by February 26, 2016
- Livestock Judging If you are interested in participating, please get with Gary or call the office to get added to the list. So far we have Zac, William, Emalee and Lauren

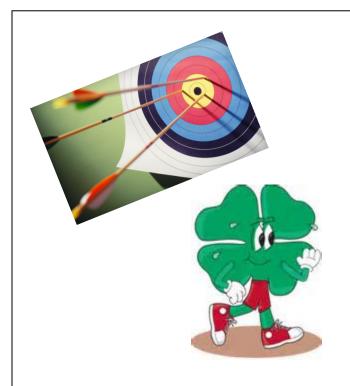
## **Other 4-H Information**

Saturday, March 5th
 Fashion Storyboard/Duds to
 Dazzle Workshop

We must RSVP by February
26th if we are planning on
attending so please call the
office and let us know if you will
be attending.



Thursday, March 14th
 Food 4 Kids



4-H Motto and Pledge

#### In support of the 4-H Club Motto,

"To Make the Best Better"



My HEAD to Clearer Thinking,
My HEART to Greater Loyalty,
My HANDS to Larger Service, and
My HEALTH to Better Living,
For My Club, my Community,
my Country, and my World.



Corban Kellum - February 2nd Koby Kitchens - February 10th Shane Adams - February 14th Jodi Furlow - February 20th Joseph Ruiz - February 20th Gloria Carter - February 22nd

### **Nutrition**

# Keep Hands *CLEAN!* With Good Hygiene

Cleanliness is a major factor in preventing foodborne illness.

Wash hands with warm, soapy water for 20 seconds.

- Before and after handling food
- After using the bathroom
- After changing a diaper
- After handling pets
- After tending to a sick person
- After blowing your nose, coughing, or sneezing
- After handling uncooked eggs or raw meat, poultry, or fish and their juices

