

Dawson 4-H February Newsletter



Gary Roschetzky, CEA-Ag/NR;

Courtney Levens, CEA-FCS;

Lydia Aguilar, Office Manager



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 February 21st - 2pm-4pm*
 - *Sunday, February 28th - 2pm-4pm*
- ❖ *Fashion Storyboard/Duds to Dazzle Workshop - If anyone is interested in participating, please get with Courtney for more information.*
 - *March 5th 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"



I Pledge:

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