



Snohomish County



WASHINGTON STATE UNIVERSITY
EXTENSION



Snohomish County

CloverGram

May 1, 2019

Woohoo!

WA state is in FIRST place nation-wide in the JoAnn's Clovers for Kids campaign! During March and April, shoppers at JoAnn stores were invited to donate to 4-H, and they responded! Woohoo!

New Stuff:

Apply to Be the Next 4-H Program Coordinator!

As reported previously, Phoebe Bachleda is retiring at the end of May! Her position has just been posted, and you can find the details here: <https://www.wsujobs.com/postings/44611>
Please forward this link to anyone you think would be a great addition to the 4-H staff team! Deadline to apply for this .75 FTE position (with benefits!) is Thursday, May 9th! Spread the word!

Sewing Program Workshop!

On **Saturday, May 18, 2019**, 3-7 p.m. at Extension, we are having a guest speaker and hand's on component by **Fashion Designer Deyonte' Weather**. Deyonte' is an independent designer based in the Seattle area who was on Season 16 of Project Runway winning the red carpet challenge! Deyonte' is excited to share his experience and encourage our 4-H youth interested in sewing and fashion.

R.S.V.P. to 4Hsewing@wrenware.com

Gardening Program Field Trip!

Saturday May 18th at 11:00 a.m., the gardening program will visit the Northwest Stream Center behind the Extension Office. Youth admission will be paid by the Master Gardeners. Come learn about being good stewards of our environment!

R.S.V.P. to Diane at creativekispre@msn.com

Hands-on Workshops in Food Preservation

Learn how to preserve fresh foods safely in a series of four evening workshops at WSU Snohomish County Extension's Evergreen Room in McCollum Park, 600 128th St SE, Everett. The series is offered on your choice of Wednesday or Thursday evenings, by Extension educator Kate Ryan.

Basics of Safe Canning 6:30–9:00pm – Wednesday, May 15 or Thursday, May 30, 2019

Learn the basics of food safety and canning skills, including bacteria and food spoilage, canning equipment, and canning high/low acid foods. Includes demonstration of the process only.

Jams, Jellies, and Spreads 6:30–9:00pm – Wednesday, June 12 or Thursday, June 27, 2019

Delight in the bright flavors of fresh fruit and discover how easy it is to capture sunshine in a jar. Learn how to create that perfect balance of fruit, sweetener, and other ingredients to enhance flavor and shelf life with research-based recipes. Low and no sugar recipes covered. Come prepared to cook during the hands-on session and take home a jar of fresh-made jam!

Class size is limited and pre-registration is required. Cost is \$20 per workshop or take all four (two in summer) for \$60! Register online at Preserve-The-Harvest.eventbrite.com. kate.ryan@wsu.edu, (425) 357-6024.

Find earlier CloverGrams on our Resources page: <http://extension.wsu.edu/snohomish/4h/resources/>



Deyonte' Weather