



Satellite



Home & Community Education

July—August 2017

Seems like summer is here, I'm sure everyone is thinking enough rain already! Gardens are looking good. Independence Day was here, for me the 4th of July always meant the parade at Gillett and then a cookout/potluck at the family farm with a lot of family getting together. But we never forget what our freedom means to us! We have had family in the service as far back as the mid-1940's.

In June we had our meeting with Waupaca County to plan the Fall Learn-In. It was great to have three new members from Shawano County join us in the planning. The date will be Thursday, October 26th, 2017 at Main Event in Cecil. We are working on getting the four speakers for the day, as of now three have confirmed that they will attend. We should have an answer soon on the fourth. There will be more details in next newsletter.

On the Move and In the Groove sheets were totaled and numbers sent onto the district office. We will announce our winners at the Fall Learn-In. Thanks to all who were involved with the On the Move and In the Groove program. Our "Impact of HCE" to recognize the achievements and contributions were taken from the reports sent to me and also have been sent on to the district office. The collection of volunteer hours and contributions is ongoing from June 1, 2017 to May 31, 2018. We are enclosing with this newsletter June, July, August, and September blank calendars for you to keep track of your time. It is important to have these numbers to show just how much time and money that we are giving back to our community. These numbers are used at the state level to show how vital the UW-Extension program is to us. Any hours that you use for HCE needs to be logged. There were a lot of our members that didn't turn in hours this year so hopefully the calendars will help. Any questions please give me a call.

July 15th is our Bake Sale at the Shawano Farmer's Market at Franklin Park. So let's show everyone again what wonderful bakers we are. Remember, if you have peanuts in your recipe please make note so we can protect those with peanut allergies. We will need your items by 7:30 a.m. at the park, or if need be you can drop your items off at the Extension Office on Friday by 4:00 p.m. I am still looking for a few ladies for set up and pricing at 7:00 a.m. After setup is done I will only need a couple of ladies to help at the booth until noon and then clean-up. Call me and let me know if you can help.

As of this date we have six ladies going to the State Convention along with Nancy Schultz. There is still time to register, but let me know if you want to go because we do have space in our rooms. Our next Executive Board meeting is July 20th, we will be discussing plans for our space at the Shawano County Fair. We will also be talking about our Fall Meeting in October which is being planned for a Saturday with a potluck. If you have thoughts on the Fall Meeting please let me know before July 20th.

I am looking forward to just enjoying the rest of summer. At the end of July I will be taking a trip back to Tennessee for a month, since I will be out of town I will give you my cell number 715-853-2049. I will also be checking my home phone number for messages while I'm gone, that number is 715-526-2919. Looking forward to the Fair and usually see some of you there. Enjoy the summer.

Helen Raddant

President Shawano County HCE



Calendar of Events

July 2017

11-13 Farm Tech Days—Algoma

18-20 NVON Conference—Raleigh, NC

29 Kid's Day at the Farmers Market

August 2017

1 Cultural Arts Registrations Due

1 Deadline for Stiches of Love

30 Start of Shawano County Fair

Bake Sale

Ladies our date is July 15, 2017. Bring your baked goods to the Farmer's Market on Washington Street by 7:30 am that morning . If you need to, you can drop your baked goods off at the Extension Office on Friday the 14th by 4:00pm. Please label your items if they have nuts of any kind. Thrivent Lutheran will be donating Action Team funds. I will make calls to the club presidents in the next couple of weeks. Happy Baking Girls!



Kid's Day at the Farmers Market

On Saturday, July 29th it will be Kid's Day at the Shawano Farmers Market! This day will feature pre-school activities, kids games, informational goodies, raffle prizes, taste-testing, recipe ideas face painting, scavenger hunt, and Farmers Market tours. The market runs from 8 am to Noon.

Also on the 29th our **"Double Dollars Day"** program will be piloted. Use your FOODSHARE Card to purchase \$5 in tokens, when you do you will receive \$5 extra in tokens for fresh fruits and veggies at the Shawano Farmers Market. This will be limited to the first 75 cardholders.

Taste Testing at the Farmers Market

During the Kid's Day at the Shawano Farmers Market there will be taste testing. We are looking for a couple of volunteers to help out with this demonstration from 8 am to Noon. You will be doing taste tests with our local fresh fruits and vegetables with the participants of the farmer's market.



Bike the Barn Quilt's

The BTBQ committee is once again looking for volunteers to work at the registration area (the park) for the annual Bike the Barn Quilt ride/walk/run. This year's event will be on September 30th. If you or your club is interested in helping out on this day please call the UWEX office and let Kara know.



Farm Tech Days

Ebert Enterprises will be hosting Farm Tech Days this year. The Ebert family farm is in Algoma, Kewaunee County. Farm Tech Days will start on July 11th and run through 13th. The cost for the day is \$8 and parking is free. You can find more information by downloading the mobile app www.wisfarmtech.info.



2017 WAHCE State Conference "Here Comes Excitement in the Dells"

Southwest District HCE invites all HCE members and their friends to attend the 2017 WAHCE Annual Conference in Wisconsin Dells at the Glacier Canyon Lodge (part of the Wilderness Resort).

Mark the dates of September 11-13, 2017, to attend this conference. Tours and workshops are being planned with education and excitement in mind.

It's not too early to reserve your hotel rooms. Reservations can be made by calling 1-800-867-9453 and tell them you are with the 2017 WAHCE Conference at the Glacier Canyon Lodge, room block # 539355.

Room rates are \$99.99 per room (double queen for 1-4 people) or \$139.99 for a two bedroom deluxe up to 7 people). They will charge your credit card for one night when you make your reservation. The room block will be released on August 11th.

Contact [Donna Kohnke](#) or [Sylvia Kriegel](#), Conference Co-Chairs for any questions.



Safe handling key to avoid illness from backyard poultry flocks

June 2017 - Contact Barbara Ingham, 608-263-7383, bhingham@wisc.edu

More and more people are raising flocks of poultry in their urban backyards in Wisconsin and across the U.S. As the practice becomes legal in more areas and grows in popularity, experts recommend observing safe handling practices to avoid illness caused from poultry or eggs.

According to the Centers for Disease Control Prevention, 372 people were infected with *Salmonella* from backyard flocks in early 2017 alone, and more than one-third of those were children. Outbreaks of illness linked to backyard poultry have been reported across 47 states, and more are expected over the next several months.

Eggs

"Eggs are among the most nutritious foods on earth and can be part of a healthy diet," says Barbara Ingham, food safety specialist with the University of Wisconsin-Extension. "However, they are perishable just like raw meat, poultry, and fish and even unbroken, clean, fresh shell eggs may contain harmful bacteria such as *Salmonella*."

Scientists know that there are many ways bacteria can be introduced to eggs, such as through the laying process, contaminated poultry feed or bedding, or via baby chicks (pullets) that have been infected in a hatchery.

Fortunately, there are steps that you can take to help ensure safe, home-produced chicken eggs, says Ingham. She cites tested information from the fact sheet *Egg Safety and the Backyard Flock* written by Ingham and UW-Extension poultry specialist Ron Kean. The fact sheet is available online at https://foodsafety.wisc.edu/assets/pdf/Files/Egg_Safety_and_the_Backyard_Flock.pdf

Caring for the flock

A clean, well-maintained chicken shed will help to ensure safe eggs for your family. Ingham offers these tips.

- Maintain the flock in an enclosed shed to protect the flock from predators and make egg collecting easier.
- Keep the shed area clean and dry so eggs will stay cleaner. Thoroughly clean and disinfect the shed at least once a year with an approved disinfectant from your feed store. Apply according to directions.

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- Allow one nest for every three to four chickens and make sure nests are large enough for your hens. To protect eggs, pad the nests with straw or wood chips. Clean out nest boxes once a week to remove dirty litter and manure and replace with clean nesting material.
- Allow adequate nest space and plenty of clean nesting material to help to ensure clean eggs and limit egg breakage.
- Provide a perch above the floor over a dropping box away from the nests. Chickens will roost on the perch to sleep and defecate into the wire-mesh covered dropping box. Do not let hens roost in the nest boxes.

And to protect your family's health, keep poultry feed and water dishes outside of the kitchen and away from household items.

Safe handling of eggs

- Always wash hands before, and after, handling chickens and eggs. Wash hands with warm soapy water before heading out to the chicken shed, and after handling raw eggs.
- Collect eggs often. Eggs that spend more time in the nest have an increased chance of becoming dirty, broken or generally lower in quality. Collect eggs daily, preferably before noon. Discard those with broken or cracked shells.
- Cleaning. Dirty eggs can be a health hazard. Gently clean visible dirt using a brush or fine sandpaper. Eggs should not be washed before storage, but if they are, use very warm water and a mild, non-foaming, unscented detergent approved for washing eggs, or dishwashing liquid that is free of scents and dyes. Rinse and gently dry.
- Storage. Store eggs in the main section of the refrigerator at 35°F to 40°F. If collected properly and refrigerated, eggs should have a shelf life of 6 to 8 weeks. Date the storage carton or container and use older eggs first.
- Preparation. Eggs are highly nutritious but should never be eaten raw or undercooked. To prevent illness, cook eggs until the yolks are firm and whites are set. Cook foods containing eggs thoroughly to 160°F. Do not keep cooked or raw eggs at room temperature for more than two hours.

Freezing. Frozen eggs do not maintain the quality of fresh eggs, but eggs can be frozen when hens are producing more than you can eat. Select fresh eggs for freezing. Break eggs out of their shells and beat until just blended, pour into freezer containers, seal tightly, label with the number of eggs and the date. Add a small amount of salt, sugar or corn syrup to prevent gelling and improve the keeping quality of the eggs. Whites and yolks may also be frozen separately.

If you choose to share eggs from your flock with friends and neighbors, use generic egg cartons that do not display a store or brand name and provide the date the eggs were collected. Be sure to always follow safety recommendations.

More information from the CDC on illness linked to backyard poultry can be found here: <https://www.cdc.gov/features/salmonellapoultry/index.html>

An EEO/AA employer, University of Wisconsin-Extension provides equal opportunities in employment and programming, including Title VI, IX and ADA requirements. Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact Nancy Schultz, FLE UWEX-Shawano County. Requests for reasonable accommodations for disabilities or limitations should be made prior to the date of the program or activity for which it is needed. Please do so as early as possible prior to the program or activity so that proper arrangements can be made. Requests are kept confidential. 711 (Wisconsin Relay)

June 2017

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
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July 2017

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August 2017						
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September 2017						
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