

### Recycled Glassware Planter

Offered 1 time (Session 3)

Instructor: Rhonda Lechner

Recycle various glass pieces to make planters for succulents and other plants.

### Making Home Spa Products

Offered 1 time

(Session 3)

Instructor: Nicole Kolano

Discover the fun of making your own home spa products such as lotion, shower melts, and face scrubs using natural ingredients and essential oils.



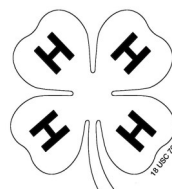
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Register at:

<https://goo.gl/forms/MoLOOVESfu001TBx2>

**REGISTRATIONS DUE FEBRUARY 1!**

## Marquette Co. Leadership Summit



February 11, 2017

Services Center, Montello

Registration Due: February 1

Your county extension office



UW Extension  
Cooperative Extension  
Marquette County

**Who:** This event is open to all youth, K-13. Participants do not have to belong to 4-H. 4-H members are encouraged to bring a friend to experience what they can do in 4-H.  
**Parents and leaders are also encouraged to attend.**

**What:** A day of hands-on workshops

**When:** Saturday, February 11, 2017

**Where:** Marquette County Service Center,  
480 Underwood Avenue, Montello

**Why:** Discover something new, make new friends, and have fun!

**Schedule:** 8:00-9:00 AM.....MAQA  
8:45-9:00 AM.....General Registration  
9:00-9:15 AM.....General Session  
9:15-10:15 AM.....Session 1  
10:15-11:15 AM.....Session 2  
11:15-12:15 PM.....Session 3  
12:15 PM.....Adjourn

Register at:

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For questions or for more information contact Christa Van Treeck, Marquette County 4-H Youth Development Educator at 608-297-3141 or christa.vantreeck@ces.uwex.edu

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# Workshops Offered

## Meat Animal Quality Assurance Offered 1 time (8:00 AM)

This workshop will teach animal exhibitors about proper animal care and handling. This workshop fulfills the MAQA requirement for swine exhibitors and is an education class for the meat animal auction.

## Dynamic Demonstrations Offered 1 time (Session 1)

Instructor: Pat Wagner

How do I do a 4-H demonstration? Pat will provide examples, hints, and tips to help you improve or determine where to start!

## Woodworking Know How - Offered 1 time (Session 1)

Instructor: Keith Wohlfert

Learn all there is to know about woodworking! Tools, projects and more!

## Beginning Crochet Offered 1 time (Session 1)

Instructor: Karen Miller

Learn beginning crochet stitches (chain and single crochet) while making a bracelet or headband. Supplies will be provided.

## Veterinary Feed Directive Offered 1 time (Session 1)

Instructor: Lyssa Seefeldt

New rules and regulations were put in place on January 1, 2017.

Learn what VFD means for you raising animals.

## Banana Bread Offered 1 time (Session 1)

Instructor: Bette Kruger

Come and learn the tricks to making your very own banana bread.

Test drive the recipe before you take it to the fair.

## Photography 101

Offered 2 times (Session 2& 3)

Instructor: Keith Wohlfert

How do you take a great photo? Come learn some "rules" about taking great pictures and other great tips to improve your picture taking skills.

## You Be The Judge

Offered 1 time: (Session 2)

Instructor: Amy Kolano

Come learn the tips and tricks of judging Food and Nutrition Projects and you'll be on the road to getting that blue ribbon or even a Merit Award at the fair this year! And, you get to eat what you judge!

## Beaded Silverware

Offered 1 time (Session 2)

Instructor: Rhonda Lechner

Make silverware that will look beautiful with beads and wire accenting their handles. Cocktail forks and jumbo size forks will be available.

## Baking Better Batter

Offered 1 time (Session 2)

Instructor: Bette Kruger

Bake and compare cakes using different kinds of batter. See if it makes a difference to use applesauce instead of oil.

## Eddie Eagle

Offered 1 time (Session 2)

Instructor: Matt Barthel

Geared to pre-K through 4th graders this session will teach youth what to do if they ever encounter a gun. Learn how to stay safe!

## Leave No Trace Camping

Offered 1 time (Session 3)

Instructor: Matt Barthel

People of all ages can enjoy the outdoors in a responsible manner. Learn the principles to leave no trace of your visit in the outdoors.

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