WAUPACA COUNTY 4-H FRIDAY! NOVEMBER 20, 2020

4-H is an opportunity to try new activities and learn new skills. If you're looking for an idea and want to try something new, check out the projects below. 4-H Friday includes a variety of projects and skill levels. Please remember the social distancing guidelines while doing these projects. If you would like to take a picture of you or your family doing one of these 4-H projects, feel free to email it to me at penny.tank@wisc.edu, with the <u>subject line: 4-H</u> <u>Friday Photo</u> and each family will be entered into a drawing at a later date for some special gifts! I may even ask for your permission to post a few on Facebook or our website/newsletter. We have some supplies at the Extension Office that could possibly be mailed to your home if needed. Email Penny to discuss. *Penny Tank, 4-H Program Educator*

Baked Macaroni and Cheese

Ingredients:

- ✓ 8 ounces elbow macaroni
- ✓ 1 teaspoon salt, optional (for cooking noodles)
- ✓ 4 tablespoons butter or margarine
- ✓ 4 tablespoons flour
- ✓ 2 cups milk
- ✓ ½ teaspoon salt
- ✓ Pepper, to taste
- 2 cups shredded American cheese
- ✓ 1 cup dry bread crumbs

Order of Work:

- 1. Preheat oven to 350 degrees F. Lightly coat 2 quart baking dish with nonstick cooking spray.
- 2. Cook the macaroni. You may follow cooking directions on the package; or add 1 teaspoon salt to 2 quarts of water and bring to a boil in a large saucepan.
- 3. Add macaroni to the boiling water. Follow recommended cooking times on package or rapidly boil macaroni until tender.
- 4. Pour the cooked macaroni into a colander to drain.
- 5. Add macaroni to prepared baking dish.
- 6. Use butter, flour, milk, ½ teaspoon salt, and pepper to make a white sauce. Follow directions below to make the white sauce.**
- 7. Add 1 ½ cups cheese to the white sauce, and stir until the cheese melts.
- 8. Pour the cheese sauce over the macaroni in the baking dish.
- 9. Sprinkle the rest of the cheese on top of the mixture. Top with bread crumbs.
- 10. Bake for about 30 minutes or until bubbly.

******Directions for white sauce:

- 1. Melt butter or margarine in saucepan over medium heat. Remove from heat.
- 2. Blend in flour with whisk or mixing spoon until smooth.
- 3. Continue stirring and slowly add milk. Stir until mixture is smooth.
- 4. Cook over medium heat until mixture boils. Stir constantly. Reduce heat. Add salt and cook 1 minute longer while stirring constantly. Remove from heat.

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Source: University of Illinois Extension, 4-H Cooking 201, page 78 & 80

Please note there will be only 1 issue of 4-H Friday published during December and that will be Friday, December 11.

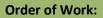


Clothespin Wreath

Clothespin wreaths are a favorite for any occasion, here is a sample of a fall wreath.

Supplies:

- ✓ Clothespins (approximately 60-70 for a 12" wreath)
- Wire wreath form (many different types of wreath forms available)
- ✓ Brown, yellow, and orange spray paint or acrylic paint or sharpies for coloring the clothespins
- Ribbon for a bow
- ✓ Decoration for bow
- ✓ Hot glue gun



- 1. Decide what size of wreath you would like to make and get a wreath form.
- 2. Spray paint the clothespins. You could also use acrylic paint or sharpies, whichever you prefer to get the whole clothespin covered.
- 3. Allow clothespins to dry completely, possibly a day.
- 4. For most wreath forms, you will clip the clothespins on the inside 2 rings. Experiment with what you feel looks best.
- 5. Arrange clothespins in an order that you prefer and be sure they are tight next to each other.
- 6. Buy a premade bow or make your own and attach using a hot glue gun on top of the clothespins.
- 7. Add any additional decoration you prefer.

Discuss:

- What other patterns could you try?
- What was the most challenging part of this project?

Clothespin wreath photo from Pinterest

Extension Waupaca County https://waupaca.extension.wisc.edu/ 715-258-6230



During this time of the year we are reminded to give thanks. I would like to take this opportunity to share a few of the things I am thankful for in Waupaca County 4-H!

THANK YOU to all of the families that re-enrolled and new families joining 4-H! While we are still operating and programming during the COVID-19 pandemic, I would love to hear any of your ideas to continue to involve families!

THANK YOU to the Awards and Recognition *Committee for working hard to plan the Awards Drive* Thru so we could still recognize the achievements and dedication of 4-H members and leaders!

THANK YOU to the Leaders' Board for accepting and supporting new ideas!

THANK YOU to Annette and Amy at the Extension Office for their help in many ways!

THANK YOU to the Ambassadors for your willingness to volunteer!

THANK YOU to General Leaders for being willing to try some new things and stay in contact with your club families the best you can during this pandemic!

THANK YOU to the project committees who are starting to plan for the new year!

THANK YOU to all leaders for your dedication and *commitment to the 4-H program!*

Penny Tank

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Giving Thanks