

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 subject line: 4-H Friday Photo 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*

Sandwich Bag Wreath

This is an inexpensive idea for wreaths that can be decorated for any occasion and the whole family can help.

Supplies:

- ✓ Wire clothes hanger
- ✓ Around 125 plastic sandwich bags (not Ziploc type)
- ✓ Decorations of choice (ornaments, ribbon, silk flowers, etc)
- ✓ Twist ties or pipe cleaners to attach the decorations
- ✓ Scissors

Order of Work:

1. Bend the clothes hanger into a circle shape. Keep the hook in place, you can use it to hang your wreath.
2. Take your first sandwich bag and fold it in an accordion fold (it does not have to be perfect just a way to gather the plastic bag).
3. Put on the hanger and tie the bag in the center in one knot around the hanger. Starting on one side of the hook is good so you can keep pushing the baggies together as you move around the hanger.
4. Keep adding sandwich bags and move the knots in different directions to make the wreath more full. (pictured)
5. Continue until the wire hanger is covered.
6. Fluff the bags to hide the knots and trim any uneven area if necessary.
7. Decorate your wreath for whatever season or occasion you wish. Use twist ties or pipe cleaners to attach items to the wire clothes hanger. (pictured is a wreath that Penny started to decorate for 4th of July)
8. Store in a garbage bag and all you need to do is fluff up the sandwich bags again when you want to display the wreath.

Discussion:

- ✓ What occasion did you decide to decorate your wreath for? Why?
- ✓ What are some other supplies you could use to make homemade decorations?

*We wish you a happy and healthy
Holiday season!
Penny and Annette,
Extension Waupaca County 4-H*



Snowflake Fun

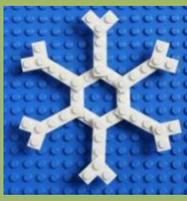
We have not had much snow yet this season, but here are a few facts to learn about snow and you can share them with your friends and family! This would also be a great chance to research the locations discussed below.

- ✦ It is estimated that roughly half of the people in the world have never seen snow in person.
- ✦ The largest snowball fight to take place occurred in Seattle in 2013, when 5,834 people participated in an exchange of snowballs.
- ✦ Snow is not actually white. It is translucent. Because light cannot pass through easily, it is reflected instead, resulting in its white color to the eye.
- ✦ Each snowflake has 6 sides.
- ✦ There has never been a report of snow falling in Key West, Florida. The temperature there has only dropped to 41 degrees Fahrenheit.
- ✦ The largest number of snow angels made in one place occurred in North Dakota in 2007, when 8,962 people laid in the snow and created snow angels.

https://www.softschools.com/facts/weather/snowflake_facts/3208/

Check out these ideas for more snowflake fun!

- *Lego snowflakes
- *Snowflakes made out of pipe cleaners and beads
- *Colorful coffee filter snowflakes



<https://frugalfun4boys.com/spectacular-snowflake-activities-for-kids/>

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

Oatmeal Drop Cookies

Ingredients:

- ✓ 1 cup sifted all-purpose flour
- ✓ ½ teaspoon baking powder
- ✓ ½ teaspoon baking soda
- ✓ ½ teaspoon salt
- ✓ ½ cup granulated sugar
- ✓ ½ cup firmly packed brown sugar
- ✓ ½ cup butter, margarine, or shortening, softened (not reduced fat)
- ✓ 1 tablespoon water
- ✓ ½ teaspoon vanilla
- ✓ 1 egg
- ✓ 1 ½ cups regular or quick oatmeal, uncooked

Order of Work:

1. Preheat the oven to 350 degrees F
2. Lightly coat the cookie sheet with non-stick cooking spray.
3. Sift flour once, then measure it. Add to mixing bowl.
4. Measure the baking powder, baking soda, and salt. Add to the flour and stir.
5. Measure and add the sugar, brown sugar, fat, water, and vanilla.
6. Break the egg into a small bowl, then add it to the other ingredients.
7. Beat the mixture until it looks smooth. Be sure to stir all the way to the bottom of the bowl.
8. Measure the oatmeal and stir it in. Be sure it is mixed throughout the batter.
9. Drop by spoonfuls on prepared cookie sheet. To do this, dip out a rounded teaspoon of dough and use the other teaspoon to push the dough onto the cookie sheet. Leave about 2 inches between cookies. Use scraper to clean out bowl.
10. Bake at 350 degrees F for 12 to 15 minutes. The cookies will be a light golden color when they are done and should spring back when lightly touched with the fingers.
11. Take cookies out of the oven. Use hot pads because the cookie sheet is hot.
12. Use a spatula or turner to remove the hot cookies from the sheet. Place them on a rack to cool. Cool cookie sheet before filling again. When cookies are cool, store in a container with a tight lid.

Source: University of Illinois Extension, 4-H Cooking 101, page 68

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