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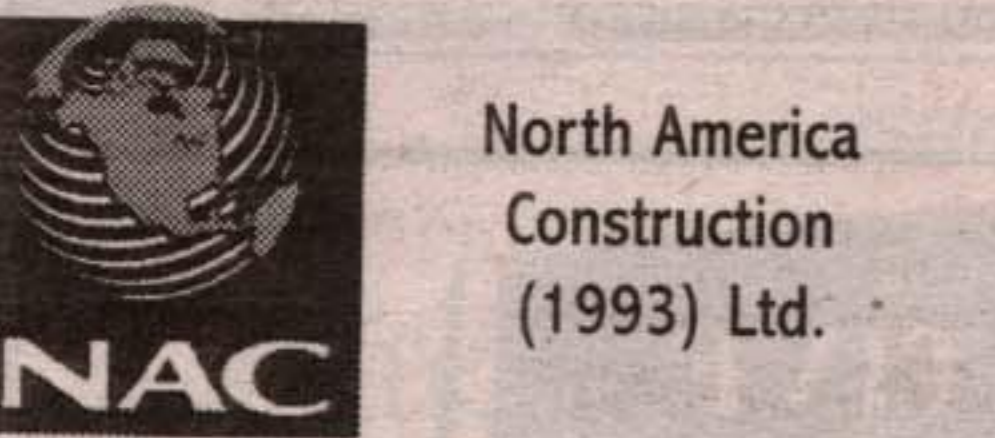
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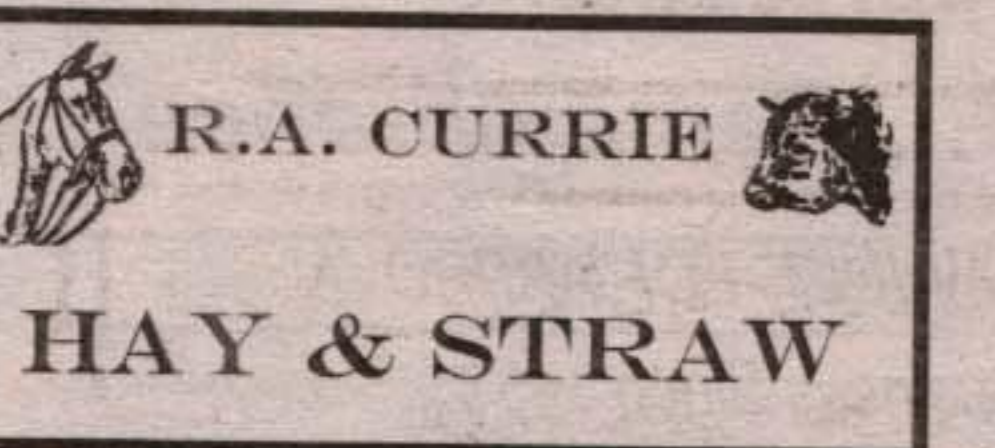
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4H Ontario

Batter Up! Halton 4-H Baking Club

BY REBECCA BURTNEY

Patty Cake 2

Do you sometimes think that there's no hope for your cake? Well on April 16/99 at 7:00 at Mrs. Murchisons' house Leah Brooks one of the "head chefs" proved to us that there's always hope (unless your cake is burnt to a crisp). Mrs. Brooks had put all the batter in one pan which was too much to cook. The end product was caved in at the middle. Mrs. Brooks took a cup out of the middle flipped the cake over and had made a perfect flat even tube cake. Mrs. Brooks explained how to put butter cakes together and members were separated into two groups to make a butter cake and a spice cake. While the cakes were cooking members whipped up some fluffy white icing and butter cream icing with chocolate to put on the cakes. Mrs. Brooks then demonstrated how to ice cakes and different ways of decorating them; for instance take a marshmallow sliced like bread, display the pieces so they're fanned out 360 degrees and place a small jujube in the center to make a flower. At the end of the meeting, members tried four cakes: chocolate, butter, spice and a raspberry filled layered cake.

Cookies

Do you think "expert" chefs never encounter any problems while baking? That's not always true. On April 23/99 at Mrs. Murchisons' house, members of the Batter Up! club watched a baking tip movie with chef Kay. Throughout the video Kay had troubles that any beginner chef would have; such as refrigerator cookies crumbling and dough breaking when she tried to flip it over. So it just goes to show that even the most experienced chefs still have problems. Members learned about different kind of cookies and how they were made. They separated into two groups to make chocolate chip cookies and peanut butter cookies. To make their cookies more original, members used forks and hands to mold cookies into faces and other creations and added sugar on top. While the cookies were in the oven, Mrs. Brooks, one of the "head chefs" demonstrated how to make refrigerator cookies and Sour Cream Soft Sugar Cookies (which despite the name is pretty good). After all the cookies were baked, members tried five different kinds of cookies which included: Chocolate chip cookies, peanut butter cookies, refrigerator nut cookies, sour cream soft sugar cookies and a chocolate chip cookie made with whole-wheat flour.

Pies

Can't decide what's for dessert? On May 1/99 members of the Batter Up! club brought home a ready-made pie that they had just made at Mrs. McInery's house at 9:00. They had solved the dessert problem. Members were told to bring the proper cooking utensils and a filling of their choice to the meeting. Members were divided into two groups; one to make pies and the other to work on the fair display that will be in three upcoming Halton County fairs. Members making pies first made a pastry, then rolled it out, put it in their pie plate, added the filling and then added the cover. Eight different pies were made from strawberry-rhubarb to blueberry each with their own cover varying from words to circles to latticework patterns. Members working on the fair exhibit fixed up an old display board to use and brainstormed ideas. At the end of the meeting, members sat down and enjoyed timbits, apple pie and tarts (the latter two were pre-made by our head chef Mrs. Brooks and Bev Rogers).

Cool Cakes

Ever imagined that you could get those decorated cakes that you see at Tim Hortons? On May 8/99 at 2:00 at the Limehouse Hall members of the Batter Up! club decorated cakes that look fit for Tim Horton's commercials, and for most members it was their first time to decorate a cake. Members were told to bring a cake to the meeting to decorate. A special guest, Laurel Wigood, came to help members with different techniques. Members learned how to make roses, chrysanthemums, and fancy borderlines. After icing their cake, members took a warm damp sponge and lightly patted the cake to give a nice texture. The rest was left up to their imaginations. Some outlined their cake with a "star" border and others opted for a "C" design; which is just attaching C's to each other. Quite a few members decided to take the opportunity and decorate their cake for Mother's Day. Other cakes were decorated for a birthday or just made pretty with flowers. After all the cakes were finished, members were treated to popsicles and tea biscuits, provided by "head chef" Mrs. Brooks and members Sarah Lewis and Elaine Coles.

Achievement Day

After seven weeks of good food, baking techniques and fun, the 4-H Batter Up! club had their final rendez-vous. On May 15/99 at 2:00 at Limehouse Hall members gathered at tea to show their sponsors (Limehouse and Bannockburns Women's Institutes and Foodstuffs) and their parents what they had learned. The tea started off with a welcome, the 4-H pledge, followed by each of the members summarizing one meeting, and then a special gift was given to our "head chefs", Mrs. Brooks and Bev Rogers and to a helper Mrs. Martin for all their time. Guests sat down for the tea and enjoyed the members' baking, while talking about their old 4-H tales. The tea ended around 4:00 and members cleaned up the hall before saying their good-byes.

"Learn to do by doing"

Halton 4-H Sr. Dairy Club

BY NAOMI LUTES

The Halton Senior Dairy Club kicked off another year with our first meeting on April 15, at Dr. Kunica's Falgarbrook Farm. The meeting was scheduled to start at 7:15, but like all dairy club meetings, we didn't get started until around 7:45. Falgarbrook Farm is known for having the highest BCA in Halton county and for being one of the top BCA farms in Ontario. The leaders of the Sr. Dairy Club are Bert Stewart and Paul Laidlaw. We started the meeting off by judging two classes of holsteins. After giving reasons on the first class and simply placing the second, Bert gave the official placing, and pointed out some obvious points that most of us had overlooked. The executive for our club consists of Curtis Gregson, president; Carl Patten, vice-president; Amy Winter, secretary; Bonnie Sparling, treasurer; and me, Naomi Lutes, press reporter. The topic of this year's club is Heifers and Dry Cows. We learned some facts about these stages in a dairy cows life, including that the healthy body temperature of a calf is 101.5 degrees Fahrenheit. Cows gain weight best during their dry period and they should be in lactation for 305 days of the year and dry for about two months. Our next meeting is at John Nixon's on May 20.

Halton 4-H Sheep Club

BY JESSICA LUTES

The first meeting of the Halton 4-H Sheep Club, held on April 26, was lots of fun! There are only 11 members in the club, so the election of officers was quick. Our club executive for this year is as follows: President: Scott Martin, Vice President: Jodey Nurse, Secretary: Ashley Brander, and Press Reporter: Jessica Lutes. Representatives for the Halton 4-H Members' Council are Deanna McPhail and Jessica Lutes. Our leaders, Marie Martin and Eleanor Lutes, familiarized us with the basics, such-as the different breeds of sheep and their body parts. My favourite part of the meeting, (and probably everyone else's) was when we learned how to ear tag lambs, dock their tails and how to give them needles. We also were able to test these techniques on stuffed lambs. Another great part was that we got to keep our little lambs. I hope all of our Sheep Club meetings will be as fun as this first one was!

Halton 4-H Clipping and Fitting Club

BY CRISTY NURSE

READY, SET..... CLIP!

The Halton Clipping and fitting club held their first meeting recently at Birdolm farms on eighth line, Georgetown. The meeting began when all members gathered inside the heifer barn, where leaders Connie Bennett and Tyler Brander made introductions. Then cattle fitter, Jeff Stephens, demonstrated the basics to dairy cattle clipping, and ways to improve animal's weaker areas. Then junior members were paired with a senior who had clippers, and selected a heifer provided by the Birds to clip. Over the next hour, members experimented with different clipping techniques, and learned to clip the body, neck, tail and top line of a dairy heifer, and leaders walked throughout the members and offered suggestions. After many of the animals were complete, it became time to elect officials. Elected were: President, Curtis Gregson; Vice President, Carl Patten; Secretary, Lisa Wood and Press reporter, Cristy Nurse. Following elections, members were chosen to represent the club at members council, Curtis Gregson then adjourned the meeting, and the Birds where thanked. The Bird's then treated the club to much appreciated refreshments. Thank you to George Bird and family for allowing us to hold our meeting at their farm. Also a special thanks to Jeff Stephens for demonstrating how to clip a dairy heifer.

Draft Horse Seminar

BY CHRISTY NURSE

On Saturday, May 8, the Halton Heavy Horse club met for their second meeting at Larson auction farm in Listwell, Ont. The main purpose of this meeting was to attend the Ontario clydesdayle club's annual draft horse seminar. The seminar began at 10:00 a.m., when a clydesdayle club member told the crowd when, and where the days events would take place. For the most part of the morning, 4-H members took part in various demonstrations including: mane rolling, tail braiding, and junior showmanship. At noon, lunch was served, and everyone took a break. Once everyone had their fill, the crowd moved outside, where two classes of clydesdayle horse's were judged. An official judge gave a placing and reasons to go with each horse. Next everyone moved indoors, again, where a team of four clydesdayles were harnessed and hitched, and a driving demonstration took place. After it was all over, everyone was pretty tired, and we all got ready for the long drive home.

Halton 4-H Light Horse Club

BY BRAD ADKINS

April 13th marked the 4-H light horse club's 3rd meeting. We started with the 4-H pledge and went on to choose our council. The council goes as follows, President (Heather Marshall), Vice President (Heather Dixon), Secretary (Scott Martin) and our Press Reporter (Brad Adkins). We then quickly went on to our meetings lessons. Our leaders had set out an assortment of horse equipment such as hoof pick, pollos, and washing tools. We were then chosen one at a time to go up and pick out a piece of equipment and identify it. We were then split into two groups and one group went to an english saddle and the other to the western saddle. We identified parts of the saddle and then switched. The members of the light horse club would like to thank Mr. Scott Martin and Mr. Randy Adkins for the use of their saddle and Mr. Randy Adkins for the use of his Barn. The next meeting is to be held on May 18th at Molinaro Farms.