



3rd Quarter 2017
Volume 4, Issue 3



Colorado State University
Extension



Where We've Been...

Colorado Master Gardeners Spice Up Chile Festival Participation

The Pueblo County Colorado Master Gardeners host an educational booth at the Pueblo Chile and Frijoles Festival every year. This year, public participation in the booth greatly increased. Last year, around 600 people visited the booth; this year the volunteers contacted over 1,200 people! They felt this was a great success especially since the weather did not cooperate this year.



The booth was in a new spot this year, very close to the chile roasters. Everyone who the volunteers saw walking out of the festival with a bag of freshly roasted chiles got a food safety pamphlet on proper handling and preserving of chiles. Any kids who passed by got to make a “living necklace”, and learn how all plants grow from seeds. They had some great information on growing salsa ingredients (tomatoes, peppers, herbs, etc.) that really drew people in.



The volunteers reported that many people did not know about the Extension office at all, and were surprised to find out about all of the great programs that we offer. They also were able to make great strides in recruiting more of their own. The 2018 Colorado Master Gardener program is now taking applications, and many people at the festival indicated they were interested in joining.

The Colorado Master Gardeners in Pueblo County really extend the reach of Extension staff, and without them we would not be able to educate near as many people. The Pueblo Chile and Frijoles Festival is a great outlet for them to make their value known to our community. We hope to continue to increase participation in Master Gardener activities and let more people in Pueblo know about this great resource that exists for them.



Where We've Been...

Pueblo County is Lovin' the Cast Iron Dutch Oven



Cooking with cast iron is an ancient art that has been making a great revival in the past few years. Cast iron is regaining popularity with both indoor and outdoor cooks. However, some can be intimidated by the special care that cast iron cookware requires. Therefore, MJ Fisher and Laura Krause developed a workshop to help introduce novices to cast iron cooking. There are a lot of different options when it comes to cast iron cooking and in an effort to narrow the class to a manageable evening, they selected outdoor Dutch oven cooking as the topic. Workshops were held in both Colorado City and Pueblo with a total of twenty-one people attending the two workshops.

During the first part of the workshop, participants learned about maintaining food safety standards while camping. They also received a cooler thermometer for attending. The second part of the workshop covered Dutch oven selection and sizes, seasoning cast iron cookware, charcoal briquette placement and temperature maintenance for various types of cooking, heat estimates based on the number of charcoal briquettes used, and cleaning cast iron.



Participants also got to enjoy tasty desserts that were prepared and cooked during the workshop.

We've already been asked to do more Dutch oven classes, so watch for another class in the Spring of 2018, as the camping season approaches.

Where We're Going...



Goat Production Camp

From backyards to pastures, goats are becoming more and more popular to raise for a variety of reasons. Just take a drive through Pueblo County and count the number of places that have goats. The popularity of goats is very apparent. Goats are used for fiber, milk, meat, weed eaters and even as companion animals. Their smaller size, personality traits and relative ease of keeping make them a popular choice for many wanting to raise an animal with limited acreage and plant resources.

In order to better educate and serve the people of the area about goat production, Ag and Natural Resources Agent Tom Laca, is putting together a daylong event to be held later this winter. This event will include sessions on goat health, nutrition and management. Additional speakers and class content are still being evaluated in order to meet the needs of those that currently have goats as well as those that have considered getting goats in the future.

In this part of the country, goats are often left behind when it comes to education for producers. For the most part, our resources have mostly been directed toward beef, pork, and lamb production leaving the goats out of the mix. But as the popularity of goat products including dairy, fiber and meat increases, we also need to increase the education of those producing these animals. It is our hope that those attending this class will gain a better understanding of goat care and production.



Upcoming Events

Call 583-6566 or visit
<http://pueblo.extension.colostate.edu>
for details.

Family and Consumer Programs

- Cottage Foods Safety Training, \$40.00, Nov. 7, 5:30-9:30 p.m.

Horticulture Programs

- All Pueblo Grows Seed Library, collecting and packaging seeds, last Saturday of every month, Rawlings Library, Thurston Room, 1st Floor

4-H/Youth Development

- Ongoing Club and County Programs
- Accepting new members. Call 719-583-6566 for info on how to join a club.

4-H STEAM

- Growing STEAM Makers monthly programs at local library branches. Call for details.
- Ongoing afterschool programs

EFNEP (Expanded Food and Nutrition Program)

- Nutrition classes– Ongoing-call for schedule
- Feeding Your Family– participate in this study for information on healthy eating and being physically active. Call 583-6566 for details.

Ag/Range/Natural Resources

- Ag Tour of Southern Spain; November 26 thru December 8, 2017. Registration is closed.
- Market Beef Selection and Feeding, Free, Nov. 14, 6:30 p.m. RSVP at 719-583-6566.
- Site visits and consultations– Ongoing, upon request

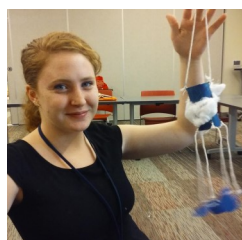
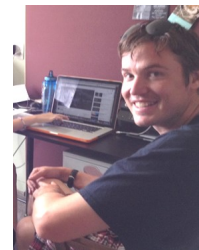
Extension programs are available to all without discrimination. If you have a disability for which you seek an accommodation, please notify CSU Extension at 719-583-6566 at least five (5) business days in advance of the event. Colorado State University Extension, U.S. Department of Agriculture and Colorado counties cooperating.

Colorado State University Extension– Pueblo County
701 Court Street, Suite C
Pueblo, CO 81003
719-583-6566
<http://pueblo.colostate.edu>
<https://www.facebook.com/CSUExtensionPueblo>

Welcome!

CSU Extension-Pueblo County adds new members to the STEAM team

Patrick Pulis is a CSU-Extension and 4-H AmeriCorps service member for the STEAM Pueblo program. He is a native of Colorado and is involved in various organizations and nonprofits that help improve the community. He is on the Executive Committee of the Sierra Club and President of a nonprofit called EAST (Eastside Action Support Team). He is a volunteer at Pueblo House where he became a 4-H Volunteer and started working with STEAM Pueblo at the Pueblo House Makerspace.



Monica Dupler is a CSU-Extension and 4-H AmeriCorps service member for the STEAM Pueblo program. She graduated in 2016 with a degree in Food Science and Human Nutrition with an emphasis in Food Safety from CSU-Fort Collins. Her passions in life are gardening and finding solutions to healthy food availability within her community.



Dan Bassak hails from northeastern Pennsylvania where he grew up on a large Dairy farm. At age ten, Dan discovered there was much more to 4-H than just agriculture and joined 4-H small engines and 4-H electricity clubs. Remembering the commitment his 4-H leaders made years ago to help build Dan's future, today

Dan and his wife Trina continue the same commitment for others and lead 4-H electronics/electricity, rocketry, and gardening projects. They also co-lead the Pueblo STEAM Punks 4-H Club. Dan is the Maker/Beekeeper for the STEAM Pueblo program; he is co-teaching the Making the Future after-school enrichment programs and is a beekeeper in training with the Pueblo County BeeWise program where he will help to design smart hives using the Internet of Things technology.