Pawleys Island Community Garden

Clemson Extension Agents are consulting with local churches and their committees to construct and plant community gardens on their sites. Linking various community churches into a community garden web will allow a transfer of knowledge between them to not only allow for a greater educational opportunity for their youth, but will also allow a greater amount of produce to be delivered to their kitchens as well as places cooking for the needy. All Saints Church in Pawleys Island was the site of the pilot garden for this garden web. Clemson Extension Agents met with the gardening and grounds committee to begin the process of building a community garden at their church. Garden construction began early 2017 and was ready for planting in the spring. Five planter boxes were built and tomatoes, peppers, eggplant along with various herbs were planted. Children attending the summer camps at the church assisted in planting and tending to the garden. 45 youth assisted with these gardening tasks including planting seeds, weeding, watering and harvesting. Harvested produce was used in the church kitchen, as well as donated to kitchens cooking for the needy.

Woodland Management Clinics

Over the past year, the Forestry and Natural Resources team has been hard at work developing a series of woodland management clinics to be delivered statewide. These woodland clinics are for landowners and managers of forested and uncultivated land who are interested in learning how they manage the land for timber income, wildlife management and environmental conservation. The “First Look” covers the basics of forestry and silviculture. Participants learn about tree farming as well as managing forests for other ecosystem services, such as wildlife habitat and environmental conservation. Participants who attend the first look are equipped with the knowledge to develop a forest management plan in order to improve forest value and quality. The “Second Look” dives into detail on managing forest health and controlling forest pests. This covers the factors that contribute to the decline in the health of individual trees and the woodland as a whole. The session discusses the environmental stresses, insect pests, diseases and invasive plants that contribute most to the decline of woodlands in SC and provides directions for reducing the impacts these factors cause.

Announcement for 2017 series of First Look Woodland Clinics. The next clinic scheduled in the Pee Dee Area is in Dillon in February of 2018.
A Typical Day As A 4-H Agent

Leadership, Citizenship and Personal Development are all high demand 4-H Project areas in Georgetown County. 4-H/Youth Development Agent, Sherry Davis-Livingston, continues to service more than 2,500 youth throughout the Georgetown County School District. Livingston shares the majors of Clemson University College of Agriculture, Forestry and Life Sciences. She highlights job overview, job outlook, education level, degree, training required, recommended courses, important character traits, and skills needed to be successful. The highlight of her visit is sharing her story of a typical day as a 4-H/Youth Development Agent.

In helping the students to better understand the world of work, Sherry uses visual aids, handouts, and other props to personalize her presentations. While sharing her career experiences, Livingston challenges the youths to follow their passions and aspirations throughout their lives. She offers encouragement and advice to those students who might be interested in the career path of a 4-H/Youth Development Agent. The visit concludes with questions, answers, handouts, and photos. For more information, contact Sherry Davis-Livingston at sldavis@clemson.edu.

Georgetown County Junior 4-Hers, Breanna Carline and Madison Cromedy (The Chili Squad), recently participated in the 2017 4-H Team Chili Cook-Off Competition held at the Coastal Carolina Fair. Even though being the youngest team, they came in first place. Their chili was judged on aroma, consistency, red color, taste, and aftertaste. Preparing from scratch, they successfully demonstrated the use of safe food handling, correct measuring procedures, and demonstrated exemplary culinary skills.