Youth Selected to Present at National Youth Summit

“Cooking like a Chef” is a five session cooking basic program that was created to enhance high school participants cooking and nutrition confidence in order for them to guide summer youth (9 to 14 year olds) culinary nutrition camps. Andrea along with two of her peers shared an overview of the “Cooking like a Chef” program. Participants were actively involved in each session that focused on flavor identification and development. The participants experienced a culinary sensory activity with food products as well as taste tasting. This practical flavor and food ingredient identification exercise is a key component of “Cooking like a Chef”. Andrea and her peers did an awesome job presenting. They kept the audience attention and actively involved in their presentation. The participants were elated and thankful that they had attended the workshop. The three youth presenters displayed their culinary abilities with such confidence.

Wildlife Food Plot Jasper County

Landowners and managers are constantly seeking the best results for their investments in managing habitat for the public trust and wildlife resources on their land. According to experts from the Quality Deer Management Association, food plots are the hottest topic among white-tail deer hunters today. Hunters and managers seek information on what they can plant to improve the quality of wildlife and hunting experiences on their properties. Planting supplemental food plots can benefit many wildlife species, including white-tailed deer, turkey, mourning doves and quail. Knowing which forages to plant and when to plant them is important when trying to benefit wildlife in the area. The local county Extension office receives numerous calls from hunters and landowners for information concerning supplemental plantings for wildlife. Wildlife food plot demonstrations are an excellent tool for providing up to date information on the production and management of forages planted for wildlife. Information and results generated from these demonstration plots enable Extension agents to answer questions and provide valuable information to clientele.
Read the Nutritional Facts Labels

This workshop was conducted for parents and youth (different days). It is amazing how we as human beings assume that people should know or have knowledge about certain information. Seventy-five percent of the adults that attended the workshop had no knowledge of the relationship of the serving size and the amount of sugar in a soda, juice or any liquid beverage. When they pick up a bottle of soda and observe that it has 45 grams of sugar this is what they believe is in the entire bottle of soda. Actually there were two servings on the soda bottle which means that the bottle of soda has 90 grams of sugar (45 grams of sugar per serving). During the youth session, 90% of them knew how to read a label on a soda bottle, the youth had retained information they learned in the past about selecting healthy beverages. The youth placed the beverages in the correct category, but the adults struggled with their decisions.

At the end of the session, the adults had obtained the knowledge needed to make healthy selections of beverages. The youth promised that they would teach a family member the importance of knowing how to read nutrition labels.

A partnership has developed with Texas A&M University plant breeder, Dr. Gerald Smith, Pecan Hill plantation and Clemson Extension Service to acquire and test newly developed forage varieties such as Neches White clover and experimental forage cowpea varieties for their suitability to local growing conditions and adaptability to soil types of the area. Information generated from these demonstrations are shared with hunters and landowners.