



Register now for the 26th annual

CARNIVAL OF LEARNING

February 27, 2010

8:30 am – 3:45 pm

Jackson County Extension Office
569 Hanley Road, Central Point

Join us for the Carnival of Learning! This fun event is sponsored by the Oregon State University Extension Service 4-H Youth and FCE (Family Community Education) programs. Classes of varying subject matter are offered to help youth and adults improve their lives. Examine the class list and send your registration in NOW. Classes will be assigned on a first come, first served basis. Bring your friends and family and enjoy the day together. **Youth must be 4th grade or above to participate.**

GENERAL CLASS INFORMATION: 1) Held at the Extension Office. We will be more crowded than in the past. It worked last year. 2) Be sure to bring pencil and paper for note taking in your classes 3) Instructors appreciate having parents accompany younger students in “hands on” classes. 4) Child Care will not be provided.

COST: Registration for the day is \$3.00. This helps pay for mailing and general materials. Additional fees are required in many classes to cover material costs. **Please add the cost of your 1st choice class to the registration fee. If you do not get your 1st choice class, the class fee will be refunded.**

LUNCH: Bring your own sack lunch or purchase a lunch for \$4.00. The 4-H Interstate Exchange group will have hot-dogs, chips, beverages and salads available for sale.

GETTING THERE AND PARKING: 569 Hanley Road, Central Point, Oregon. Heading north on I-5 from Ashland, take the north Medford exit (#30). Stay in the left lane and follow overhead signs to Hwy 238, Jacksonville. Go past Sage Road, the road become Rossanley. Continue several miles until Rossanley T's into Hanley. Turn left; travel .8 miles to the OSU Extension Facility.

From Medford, head out West Main toward Jacksonville, continue past Black Bird, Albertson Center and Sherm's, Bi-Mart; continue through the last stoplight after BiMart, and travel approximately 1.4 miles. Make a right at the next intersection and travel 1/2 mile. Turn left into our parking lot...there is a 4-H four-leaf clover symbol on our sign.

Registration Instructions:

- READ THE CLASS DESCRIPTIONS, this will explain the class in detail, how long it is held (1 ½), the time it begins, supplies (if any) needed, and any additional fees.
- CHECK THE TIME SCHEDULES to see when classes are offered and how long they last. They will be listed by number.
- FILL OUT THE REGISTRATION FORM and return with the registration fee of \$3.00 by February 19. Make checks out to *Jackson 4-H*. Checks not made out to *Jackson 4-H* will not be accepted. Write the class number (not the name of the class) in the space provided. **Class confirmation will be mailed to you prior to the Carnival of Learning.**
- WHEN YOU ARRIVE AT THE CARNIVAL, pick up your Registration Packet with room assignments starting at 8:30 am in the Auditorium on February 27.

2010 Class Descriptions

9:00 AM – 1 Hour 30 Minute Classes

1. Beaded Snowflake Ornament, Becky Haas

Make a beaded snowflake of seed and round pearls of varying sizes...pretty hanging on the tree or decorating you packages. (This is not for young children.) **Cost:** \$1.50 **Bring:** Your glasses :)!

2. Floral Design In A Tuna Can (This is not fishy!), Pauline Osborne and Delores Bergold

You can take home a beautiful flower arrangement that you made. Oh what fun! Learn some basic tricks of the design process that you can use for years to come. **Bring:** clean tuna or cat food can, scissors for cutting flowers.

3. How Much Do You Really Need to Eat: A Look At Portion Control, Alexandra Steiner and Jeanne Evers

Learn how to read the USDA Food Pyramid and get an understanding of the types and amounts of each food group you need to consume to stay fit and healthy. Get help visualizing what a serving size really is. We will play "Portion Size Bingo" and the winners will take home prizes that will help them continue to modify and adjust their own eating patterns.

4. Making Your Own Crackers, Paula Burkhalter

The instructor set out on a path to make healthy homemade crackers this year. In this class, she will share recipes and tastes for 3 to 4 recipes that have worked for her. She will also share the trials and errors of her own learning curve and tips discovered in the process. She invites you to come and practice together. **Bring:** a rolling pin, a cookie sheet (flat, no edge, if possible) and 2 lidded plastic containers (one for dough; one for any finished crackers) to take home. **Cost:** \$3.50.

5. Spring Card Making, Lori Walley and Sami Wyatt

Get in the spirit of spring. Come to this class and learn to make two different cards. Choose an Easter, Spring or Mother's Day. Your friends and family will appreciate your gift of a homemade sentiment and you'll have fun doing it. **Cost:** \$4.00.

6. Twisted Stitches, Lou Nally

Learn new stitches and designs in crocheting. Participants must know how to crochet already. There will be many samples to see. **Bring:** One crochet hook and one skein of yarn.

7. Preparing for the 4-H Food Preparation Contest, Jacquelyn Brown

The Food Preparation Contest is scheduled for March 6 & 7. This class will give you insider tips from contestants who have been there. Learn how to choose a recipe, pack your boxes, set-up your kitchen, plan a theme, create a table setting and interview with the judge.

8. Public Speaking-Learn How Not To Shake In Your Boots, Shae Rogers

Learn how to have confidence and poise when speaking. Learn techniques and proper process.

Oregon State University offers educational programs activities, and materials—without regard to race, color, religion, sex, sexual orientation, national origin, age, marital status, disability, and disabled veterans or Vietnam-era veteran status. Oregon State University is an Equal Opportunity Employer. OSU Extension programs will provide reasonable accommodations to persons with physical or mental disabilities. Our location is accessible to persons with disabilities. If you need particular accommodations, please call our Extension Office at (541) 776-7371 at least 7 days prior to the event.

9. All Wired Up, Fiona & Wynn Nevin and Anne Manlove

Using wire, beads and a few simple tools, participants will create one-of-a-kind decorations or ornaments. This is a fun project for families to do at home around the kitchen table, at a club meeting or as a camp art project. The results can be funky or elegant... depending on your mood. **Cost:** \$2.00. **Bring:** wire cutters, if you have a pair.

10. Barbecuing Year Round, Leon Callahan

Back by popular demand, Leon will share his tips for enjoying successful barbecued meals year around. Learn to prepare chicken, tri-tip and baby back ribs using marinades (secret recipes) and special techniques. Enjoy the samples ! **Cost:** \$5.00.

11. Basic 4-H Recordkeeping, Diane Miller

Be inspired to start keeping a 4-H Record Book. Scholarships, awards, a personal history, etc. await the member who learns to complete a quality book.

12. Breakfast On The Go, Sharon Williams

Do you send your kids off without breakfast? Do you not 'have' or 'take time' to fix breakfast for yourself? Come get some ideas for breakfast on the go. **Cost:** \$2.00.

13. Growing Blueberries & Strawberries in the Home Garden, George Tiger

Increase your chances of successfully growing blueberries and strawberries in your garden by attending this class from a retired Extension Horticulturist. He will share his knowledge and experience of the varieties which work best in the northwest, soil preparation, planting, management and more.

14. Hot Wax Is Not Just For Hair Removal—Encaustic Art, Patty Bunch

Go beyond wax paper and crayon shavings to the new generation of hot wax painting. Use brushes and melted wax to create unique works of art. You can even add paper, dollies, objects, Pearl Expowders and more. It's easy and fun. **Cost:** \$4.00.

15. Lets Plant Early Spring Gardens, Beverly Hicks

Even though it's cloudy & cold, the sun will break out! Get a head start on your garden by sowing seeds inside and watching them grow. Enjoy them yourself and have some left over to share. Learn techniques for starting seeds indoors. **Bring:** a roll of toilet (no kidding!), small bottle of school glue (i.e. Elmers), one or more packets of seeds (i.e. radishes, peas, cosmos).

16. Ranch Dressing Delite, Alexandra Steiner and Jeanne Evers

Fats: are they good or bad for you? See what the USDA Food Pyramid has to say about it. How much do you really need and how do you get the "good" fats. See how to make a tasty, healthy ranch dressing that will encourage even the most anti-vegetable eater to change their ways. Sample several varieties and take home the recipes along with the knowledge that you can make a difference in your family's food choices.

17. Decorate a Refrigerator Magnet or Garden Plant Marker, Marian Traina

Have some fun with stickers and felt cutouts. Put together an interesting refrigerator magnet to hold notes or pictures or a marker to help identify what you planted in your garden. Let your imagination go wild and enjoy.

18. Food Dehydrating, Diana Bilyeu

Hungry? Need a quick pick-up? Learn how to have tasty fruits all year round. Great for lunches, travel and home.

19. How to Give a 4-H Presentation, Carol Oneal

Impromptus, illustrated talks, demonstrations, team demonstrations. Members are encouraged to learn and practice public speaking. Contests are held at the county, state and national (horse) levels. Come to this session to learn what it takes to give a quality presentation.

20. Magnetic Message Boards, Claire Gladman & Megan Killam

Create a 12" by 12" magnet board and 4 magnets. This useful but decorative board is freestanding and may be designed to match your room or kitchen to hold photos, recipes, or important notes. Personalize it with your own paper choices. Walk away with a finished gift or new room accessory! **Cost:** \$6.00 will cover the metal board, wooden stand, magnets, glass stones and all other supplies. There will be a selection of scrapbook papers but if you really want to make it your own, bring 1 to 2 sheets of coordinating/contrasting 12" by 12" scrapbook paper in colors or designs to match your personality.

21. Myths and Misconceptions: Sugar, Fats and all that Junk, Ben Dandeneau

An informative and entertaining presentation on the myths and misconceptions surrounding sugars and fats. We will sort through the mess and hype and learn about different types of fats, explore the world of sugar and throw away the myths surrounding artificial sweeteners.

22. Photoediting 101, Alexandra Steiner

Do you have good photographs that, with just a bit of cropping or color enhancement, would be great photographs? Come to this hands-on class and learn how to maneuver your computer to download pictures, and save them onto your computer and a disk. Seven computers are available for students to learn how to work Microsoft Picture Manager to give your pictures a perfect touch.

23. Rock 'n Roll Lady Bug, Aleta Dimick

Every garden needs color and every garden has bugs. Welcome the ladybug. Come turn a common rock into a beautiful fun piece of garden art and take it home with you.

24. What in the World is a Succulent? Jan Laine

Come and be amazed at the many ways that this group of plants is used. They are hardy, drought tolerant and bloom in so many vibrant colors. Besides all of that, they are easy to grow & start from a leaf or cutting.

25. Don't Be Absent From Your Own Life, Jura Sherwood

Everybody has a life story and if you don't write it, you're absent from your own life! Come and learn from a published author and addicted genealogist, tips on how to write your own exciting life story. She will tell you how to use your own life experiences to write a novel...maybe two or three. Jura is the author of books such as *Sometime, Somewhere; Wave Me Goodbye, Deceive me not....*

26. Flavored Oils and Vinegars, Jackie Greer

Learn to make flavored oils and vinegars for that gourmet touch in your cooking or for a tasteful gift. Jackie has been a Certified Master Food Preserver since 1992 and will teach tested, safe techniques. You will go home with several jars of gourmet goodness. **Bring:** any empty jars you want to fill and any fresh or dried herbs. (Jars, herbs, oil and vinegar will be provided, but extras are always welcome.)

27. Know How to Go—Keys to College Planning and Preparation, Diane Heider

Learn the secrets of planning and preparing for the college application and admission process. Early planning (8th, 9th, 10th grades!) and preparation is the key to admission to the college of choice and winning scholarship dollars. Learn about college selection, admissions, essay writing, financial aid, scholarships, ACT and SAT testing and much more. This session is appropriate for students (8th grade through high school) and their parents. **Cost:** \$8.00.

28. Living Well With Chronic Conditions, Bernadette Maziariski

This session can help you develop the skills needed to take control of your health condition and live a better life by improving your health behaviors.

29. Photoediting 101, Alexandra Steiner

Do you have good photographs that, with just a bit of cropping or color enhancement, would be great photographs? Come to this hands-on class and learn how to maneuver your computer to download pictures, and save them onto your computer and a disk. Seven computers are available for students to learn how to work Microsoft Picture Manager to give your pictures a perfect touch.

30. See To Draw—Exercises That Train You To See Like An Artist Sees, Paula Burkhalter

Practice an exercise used by Betty Edwards in her book *Drawing on the Right Side of the Brain* to improve your ability to "see" and "draw". **Bring:** your favorite black ball point pen and #2.5 pencil (not too soft, not too hard). A folio to carry home your drawings. Paper and a variety of pens and pencils will be provided, but you may want to bring your own drawing utensils if you have favorites. **Cost:** \$2.00.

31. Waffles: A Fresh Look at an Old Favorite, Anne Manlove

Whether you are just looking for new recipes to try with your families, a food leader looking for a fun meeting topic, or a teenager wanting to practice cooking skills, this class will entertain and inspire. Participants will make and sample approximately ten different kinds of waffles. Learn techniques for making quality waffles. Compare scratch with purchased. Take home recipes and waffle-making tips. **Cost:** \$3.00.

32. The Wonderful World of African Violets, Marie Evans

Colors, color and more colors. See the array of color that these wonderful plants produce. Learn more about these popular houseplants. Take home a leaf from a plant, nurture it and watch it grow into a full plant that will bloom.

33. Are Grandma's Buttons Collectible(\$)? Southern Oregon Button Club

Before you cut off that shank, learn the difference between vintage buttons and crafting buttons. Bring your own buttons or learn from ours. We will also have button craft ideas to show and share.

REGISTRATION

DEADLINE : FEBRUARY 19, 2010

FOR OFFICE USE ONLY	
DATE:	_____
TIME:	_____
PAID:	_____

Please check if you are: FCE Study Group member
 4-H Member or Leader
 Student: what grade

PLEASE PRINT AS LEGIBLY AS POSSIBLE IN INK

NAME _____

MAILING ADDRESS _____

CITY _____ ZIP _____

PHONE _____ E-MAIL _____

REGISTRATION FEE: \$3.00.

MAIL REGISTRATION FORM AND FEE TO:
Carnival of Learning, 569 Hanley Road, Central Point, OR 97502

I may purchase a hot dog lunch I may purchase a salad lunch

- Registrations will be accepted on a first come, first served basis, as class spaces are limited.
- Please be sure to include second and third choices. Registration fee will not be refunded. If you cannot attend after registration, find someone to take your place.
- **PLEASE RETURN REGISTRATION BY FEBRUARY 19, 2010.**
- *Please do not go to classes for which you have not registered....roll may be taken.*
- *Include class fee (if indicated); please include it with the registration fee.*
- *Pick up registration folder in the Extension Service Auditorium day of the event.*

REGISTRATION DIRECTIONS: One registration form per person. Make copies if needed.

OFFICE USE ONLY Your Classes:	1st Choice	2nd Choice	3rd Choice	1st choice Class Fee
	9:00 am _____	_____	_____	\$ _____
	10:30 am _____	_____	_____	\$ _____
	12:45 pm _____	_____	_____	\$ _____
	LUNCH			
	2:15 pm _____	_____	_____	\$ _____
			Registration Fee + \$3.00	
			TOTAL DUE \$ _____	
<i>MAKE CHECK PAYABLE TO: JACKSON COUNTY 4-H</i>				

(SEE INFORMATION ON FRONT PAGE)