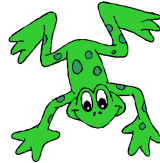


# Kentucky 4-H Leadership Center

## “The Jabez Journal”

October-December Quarterly Edition

### Going Green!



We are proud to announce that the Kentucky Leadership Center is going green. To prove just how committed, we have even painted the lettering on the building green! We are committed to saving the environment. Our goal is to become a Certified Green Conference Center. Here are some of the changes we have already implemented;



Replaced all incandescent bulbs to energy smart fluorescent bulbs, which uses up to 75% less-energy and last up to 10 times longer

Putting timers and light sensors on lights to conserve energy

Recycle cans, cardboard, and plastic bottles

Recapture water using rain barrels to water landscaping

Staff awareness of energy saving practices within the facilities  
Installed water saving commodes in lobby bathrooms

Going green not only saves the environment, it saves money. We have received \$236 this year just from recycling cans, not to mention the savings we are receiving from using less energy. We have other projects that will be implemented soon.





## **Coming Soon-----**

**Thanks to a Venture Grant from the Kentucky 4-H Foundation, the Center will soon be home to a new greenhouse that will be available for trainings. Venture Grants are made possible through income from a \$2 million gift from Tobacco Settlement funds. The grants are to support county-level trainings and development which will lead to creative enterprises.**

**The following project team members are responsible for obtaining the grant:**

**Richard Whitis, Pulaski County Extension Agent for Agriculture  
Beth Wilson, Pulaski County Extension Agent for Horticulture  
Patricia Meads, Woodford County Extension Agent for Horticulture  
Dr. Robert Anderson, Professor of Horticulture  
Dr. Timothy Coolong, Assistant Professor of Horticulture  
Dr. Doug McLaren, Forestry Specialist**

**The Center would like to take this opportunity to thank the project team members for their support in helping make it possible for the center to have a greenhouse. We are looking forward to the completion of the project. The work on the greenhouse will begin soon. We hope to have the greenhouse ready for spring trainings.**

**Watch our newsletter for announcements of upcoming trainings for 2008. Contact the Center if you would like to utilize the greenhouse for future trainings.**



## Update on Room Adoptions

We only have 4 rooms left that are not adopted. If you are still interested in adopting a room at the center please contact us soon. Being part of the University of Kentucky, we wanted to make sure we don't forget those "wildcats" so the center has decorated a "Wildcat" Room. Here are some photos of the room.



Many of the items were donated to the Center by Kennedy Book Store of Lexington, Kentucky. We appreciate their support!

**During the months of October – December  
The following groups have attended the Center**

**Department of Public Advocacy**

**Lexington Christian Fellowship**

**Faith United Church**

**Kentuckians for the Commonwealth**

**Iris Quilters**

**KTCTS Peer Team Fall Retreat**

**Mt. West Conference**

**Crosspatchers**

**Potter Place Ministries**

**Rock Lick Baptist Church**

**Stepping Stones**

**Kentucky Environmental Council**

**4-H Issues Conference**

**4-H State Teen Council**

**Kentucky Arts Council**

**4-H Shooting Sports**

**Bluegrass Tolars**

**Master Clothing Volunteers**

**Master Boutique**

**Elderhostel Group**

**4-H Program Assistants**

**Creative Memories**

**Christ Centered Christian Church**

**Rotary Youth Exchange**

**Lake Cumberland Health Department**



# A Glimpse of the Friendly Faces:



# **From the KLC kitchen**



## **Pumpkin Swirl Bread**

### **Ingredients:**

<b>8 oz Cream Cheese</b>	<b>1/2 tsp salt</b>
<b>1/4 Cup of sugar</b>	<b>1 cup pumpkin</b>
<b>1 egg</b>	<b>1/2 cup margarine</b>
<b>1 3/4 cup flour</b>	<b>1 egg</b>
<b>1 1/2 cup sugar</b>	<b>1/3 cup water</b>
<b>1 tsp baking soda</b>	<b>1 tsp cinnamon</b>

**Combine: cream cheese, 1/4 cup sugar and 1 egg – set aside**

**Combine: flour, 1 1/2 cup sugar, baking soda, cinnamon & salt**

**Mix together pumpkin, margarine (melted), 1 egg and 1/3 cup water**

**Add this mixture with the dry mixture, mix just enough until moist**

**Reserve 2 cup pumpkin batter**

**Pour remaining batter into 9x5 loaf pan, pour cream cheese mix over batter, And then pour reserved pumpkin batter over cream cheese mixture.**

**Cut through batter several times with a knife**

**Bake 1 hour at 350 degrees**



**On behalf of the entire KLC staff "Happy Holidays"**