

July-August-September 2019

Dodge County Association for Home and Community Education



Reflections

HCE Newsletter



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Newsletter Editors

Diane Koch
Lorraine Kohn

Klub Korner Editor

LaVerne Schulz

A Message from your President

Our main fund-raiser again this year is a raffle of a queen-size quilt plus items donated by clubs and/or members.

-- All Dodge County HCE members are encouraged to sell their pack of twenty-four tickets that will be available for distribution to members in early August.

-- If any member is not able to sell the entire pack of tickets, please give any unsold tickets to another member who can sell them. Or turn them back in to Treasurer Linda Feucht so they can be sold at the Dodge County Fair or given to members who wish to sell more.

-- All ticket stubs and money must be turned in to Linda Feucht *prior to Achievement*. (Drawing will take place at 7:30 pm on November 13th.) Tickets and money can be turned in to Linda Feucht or Diane Koch at any county HCE meeting or activity prior to Achievement. *Do not* drop them off at the Extension Office or put them in the mail.

I hope to see you at the next County HCE Meeting on August 28th!

Diane Koch

** See page 6 for the reading and HCE booth schedules at the Fair! **

To register for a Learning Session, call the Extension Office at 920-386-3790 or send an email to Nichole DeBaker at ndebaker@co.dodge.wi.us.

*For weather-related cancellations, listen to radio station:
WXRO/WBEV, Beaver Dam; WTKM, Hartford;
WF DL, Waupun; or WMDC, Mayville*

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If you need an interpreter, materials in alternate formats or other accommodations to access this program, or activity, please contact the Dodge County UW-Extension Office at 920-386-3790 as soon as possible preceding the scheduled event so that proper arrangements can be made in a timely fashion."

CALENDAR OF EVENTS

Reminder: If fewer than five people register for any Learning Session by the registration deadline, that session will be cancelled and those who registered will be notified.

August 14-18 (Wed-Sun) – read / work at the Dodge County Fair, Dodge County Fairgrounds on Hwy 33

August 28 (Wed) – County HCE meeting, 6:00 pm

August 28 (Wed) – nomination forms are due to County Vice President

August 29 (Thurs) – last day to register for September Learning Session

September 1 (Sun) – HCE newsletter articles are due

early September – register for Southeast District Fall meeting

September 12 (Thurs) – Learning Session: Human Trafficking, 1:00 pm

Sex trafficking is second only to the illegal drug industry. 5-Stones Beaver Dam is committed to fighting this growing criminal industry through Awareness, Education, Collaboration and Networking. Learn how to make your community safe through knowledge and action.

September 16-18 (Mon-Wed) – WAHCE Conference at Manitowoc

September 24 (Tues) – last day to register for rescheduled January Learning Session

October 3 (Thurs) – last day to register for International Study

October 3 (Thurs) – Achievement membership / award forms are due

October 8 (Tues) – (rescheduled from January) Learning Session: Chair Yoga, 11:30 am – 2 pm

Certified Yoga Instructor, Lucia Schomber, will lead us in Chair Yoga. We will learn gentle stretching for overall balance, proper breathing, and how to strengthen muscles.

October 10 (Thurs) – Fall Council with Elections and Budget, 6:00 pm

October 10 (Thurs) – pick up International Study recipe at Fall Council

October 23 (Wed) – Southeast District Fall Meeting, Sheboygan County hosts

October 29 (Tues) – last day to register for rescheduled February Learning Session

October 30 (Wed) – International Study of Morocco, 4:00 pm

Take an armchair tour of this country in northwest Africa. Learn about historical, cultural and scenic places to visit, and get a taste of the traditional foods of the country of Morocco.

November 5 (Tues) – last day to register for November Learning Session

November 12 (Tues) – (rescheduled from February) Learning Session: Beans to Bar, 1:30 pm

Think again if your only idea of chocolate ends in a candy bar. Cacao farm owner, Sarah Uhing will lead us from tree planting, harvesting the colorful pods to the making of chocolate powder and chocolate.

November 13 (Wed) – HCE Achievement – Registration/Social time 5:30-6:30 pm; Program 6:30 pm

November 19 (Tues) – Learning Session: History of Aprons, 6:30 pm

Join us as we explore the history of aprons as presented by Janet Fiess and Judy Kluetzman. Bring an older apron if you have one.

All Dodge County HCE educational programs, county meetings and activities are held at the Dodge County Administration Building, 127 E. Oak Street, Juneau WI or at the location noted in the calendar.

All HCE members may attend any and all Dodge County HCE activities.

All Learning Sessions are open to the public. Invite your friends and neighbors to attend!

Hello from Pattie



Hello Dodge County HCE Members,

Summer is here, finally! I am planning a trip to the North Woods in July, with the hubby, to rest and relax for a spell. Our family cabin is just north of Minnequa, so you can imagine the peace and tranquility that comes with spending time at the cabin. I hope each of you have something planned to make the most of summer in Wisconsin. Summer also brings my college age children home. So daily life includes more noise, more laundry, and more mouths to feed. I love every minute of it!

Here is what is happening in the world of the Human Development and Relationships Educator, I am teaching a Shaken Baby Class in the beginning of July for St. Stephen's childcare. I will be presenting Parenting: Behind the Behavior Facebook Live series in July, August, and September. I will be evaluating the Raising Caring Kids series that nine schools in Dodge County participated in last spring, and I will be gearing up for a very busy fall.

I am looking forward to the Dodge County Fair as always and I hope to see many of you out at parades and festivals throughout Dodge County this summer.

Pattie Carroll

Human Development and Relationships Educator
and Dodge County HCE Liaison

Southeast District HCE Spring Meeting Report

On April 23, 2019 I went with the group of four ladies from Dodge County to the Southeast District Spring Meeting held at the Brookfield Library. I found it to be a very interesting day. The meeting was chaired by Linda Feucht, the new District Director. We were pleased to see her do a terrific job. Each County President talked a little about what is going on in their county. The various chairs gave reports on their responsibilities and what they are doing. One lady reported about a project their group is doing. It is "Days for Girls". Girls cannot go to school on days they have their period, because they haven't got the sanitary pads we are accustomed to. Their group made up kits for the girls for their period days. The kits consist of two waterproof shields with removable liners which can be washed, and a wash cloth, soap, 2 plastic bags to carry the soiled pad and for storage and a drawstring carrying bag. The girls are then to take care of their needs. I guess we just take those disposable items for granted. I found this very interesting. We had a great lunch and then in the afternoon we enjoyed a presentation of Barn Quilts. It was a very nice day.

LaVerne Schulz

Southeast District HCE Fall Meeting – Wednesday, October 23, 2019 in Sheboygan County
All HCE members are invited to attend. Registration details will be announced when available.



KLUB KORNER

Juneau Center

Emerald Clovers – Emerald Clovers held their annual Community Service Work Night and did several projects including: wrapping fish pond items for the 4-H Fish Pond, putting together mug and tea items for PAVE, writing thank you notes to dairy farmers, VA project, no-sew blankets for the Milwaukee Rescue Mission and others. Members were involved in the Horicon Marsh Bird Festival with activities at Marsh Haven Nature Center including a food stand with proceeds going to Marsh Haven. The Club supported the Children's Radio-A-Thon. A basket-making learning session was held as well as a "paint night" in which participants made special signs for their homes. Club members reviewed their participation in the Wisconsin Bookworms Program and shared their experiences. The club was involved in the Agriculture Brain-Storming Session for the Watertown Library Center and helped sponsor the event with a donation. Emerald Clovers is an approved organization for the Blue Zones Project.

Ledgeview – In April members and spouses took an educational trip to the Mustard Museum in Old Middleton, Middleton, Wisconsin. There were also stops at the Bruce Company in Middleton and Klein's Garden Center in Madison, Wisconsin.

Rock River Center

Mother Hubbards – The club recently donated cash to the Eastern Dodge County Food Pantry to help supply them with food to distribute.

Socialettes – In April, the club donated money to the Hustisford Post Prom Party, and had a team in the Spelling Bee at the local library. Seven members attended Focus on Women. In May, the club donated money to a local woman who has breast cancer, and they presented two scholarships to Hustisford graduating seniors.

Watertown Center

Country Neighbors – In April members took a road trip to Shady Lane Nursery and Greenhouses near Menomonee Falls. It was wonderful seeing all the beautiful flowers and plants, as well as seeing the large electric train display housed in one of the buildings. In May, members took another road trip to Feil's Restaurant by Randolph, where they combined lunch and their monthly meeting. After an enjoyable lunch members stopped at Jung's Nursery to view the many flowers and plants available.

Indian Garden – In April the club was in charge of the Dodge County HCE Brat Fry at Glenn's Market in Watertown. It was successful, but members wished for more participation from other clubs in the county since it was a county project.

Lowell – No information received.

FUND-RAISER UPDATES

Papa Murphy's coupons – Thirty coupons were purchased for \$1.00 each and sold for \$5.00 each. The Indian Garden club took care of the purchase and sale of these fund-raising coupons.

No-Bake Bake Sale – If you have not contributed to the 'no-bake bake sale' yet, please give your donation to Linda Feucht as soon as possible.

Raffle – Raffle tickets will be available for pick-up after they are numbered early in August.

Grant applications / Donation request letters – Pattie Carroll worked with Judy Ashby to apply for a grant. Pattie also has a sample letter with information on Wisconsin Bookworms that can be used when contacting organizations in the community to request donations.

HCE NEWS AND NOTES

Dodge County HCE Scholarship

At Spring Council on Monday, April 29th, Helen Weisensel – a member of the scholarship selection committee – announced that Elizabeth Lueck is the recipient of the 2019 Dodge County HCE Scholarship. Elizabeth will attend Carroll University to study nursing. She is the granddaughter of HCE member Theresa Kluewer (Indian Garden) and a niece of Kelly Kluewer (Indian Garden).

A Thank You Note ...

To: Dodge County HCE

Thank you HCE for the \$500 Scholarship. I am honored to receive this, as I am needing assistance next year for nursing school. I am hoping to become a cardiac or trauma nurse. Programs like yours really help students like me!

Sincerely, Elizabeth Lueck

CULTURAL ARTS CONTEST

The following blue ribbon recipients were chosen to advance to the state contest that will be held at the WAHCE Conference in September:

1. Anita Back (Socialettes) – Table Runner, pieced (12-b)
2. Helen Weisensel (Emerald Clovers) – Vegetable Fabric Tote (3-f)
3. Laura Schoenike (Emerald Clovers) – Arrow Woven Basket (8-d)
4. Lorraine Kohn (Indian Garden) – Poem “Collins Is Her Name” (16)
5. Andrea Aschaker (Emerald Clovers) – Lap-gan, crochet (5-c)
6. Marianne Zastrow (Ledgeview) – Sweetie Pie Sundress, crochet (5-a)
7. Helen Weisensel (Emerald Clovers) – Bed Quilt, pieced (9-f)
8. Barbara Duxstad (Indian Garden) – Reverse Glass Painting (1-e)
9. Helen Weisensel (Emerald Clovers) – Baby Quilt (10-f)
10. Kelly Kluewer (Indian Garden) – Pink Flamingo Photo (2-d)
11. Caroline Jeffers (Socialettes) – Molten Lava Sky Photo (2-f)
12. Jean Milroy (Socialettes) – Table Runner, hand-quilted (12-a)



We had 63 great entries at our April 29th Cultural Arts Show. Forty-seven blue ribbons were awarded, along with sixteen red ribbons. The judges had a difficult time in deciding the entries for state entrance because of quality. The changes made this year in the timing of the earlier set-up and judging was a great help to all.

Cultural Arts Co-Chairs
Barb Duxstad and Anita Back

CULTURAL ARTS CONTEST Bonus Category

Two entries for the “Hattie’s HCE Hat” bonus category were brought to the county HCE picnic on Thursday, June 13th. The entries were created by Barb Duxstad (Indian Garden) and Theresa Kluewer (Indian Garden). After a very close people’s choice vote, Theresa Kluewer’s entry was chosen to advance to the state contest in September.

DODGE COUNTY FAIR - - - AUGUST 14 – 18, 2019

HCE READING HOUR *in the Youth Building*

We will again read to children at the Dodge County Fair. To volunteer, please phone Lorraine Kohn at 920-261-3535. Plan to read for an hour.

The Reading Hour Schedule is as follows:

Wednesday, August 14th

4 p.m. *Lorraine Kohn*

5 p.m.

Thursday, August 15th

2 p.m. *Jean Milroy*

3 p.m.

4 p.m. *Margaret Johann*

Friday, August 16th

4 p.m. *Marianne Zastrow*

5 p.m. *Sandy Peirick*

Saturday, August 17th

2 p.m.

3 p.m. *Karen Christianson*

4 p.m.

Thanks to all who volunteer to read!

Please note some changes of times to read, and that we will not be reading on Sunday.

Readers may bring their own books or may read from books provided. If you donate any books, label them "HCE – for Reading Hour at the Fair", and drop them off at the Extension Office. Any questions, call Lorraine. Thank you!

HCE TABLE / BOOTH *in the Open Class building*

The schedule for selling raffle tickets and for promoting Dodge County HCE in the Open Class Building at the fair is as follows:

Wednesday, August 14th

1:00 pm – 3:00 pm *Lorraine Kohn*

3:00 pm – 5:00 pm *Kelly Kluewer*

5:00 pm – 7:00 pm *Dianne Krieg*

Thursday, August 15th

11:00 am – 1:00 pm *Jean Milroy*

1:00 pm – 3:00 pm *Linda Feucht*

3:00 pm – 5:00 pm *LaVerne Schulz*

5:00 pm – 7:00 pm *Margaret Johann*

Friday, August 16th

11:00 am – 1:00 pm *Kelly Kluewer*

1:00 pm – 3:00 pm *Marianne Zastrow*

3:00 pm – 5:00 pm *LaVerne Schulz*

5:00 pm – 7:00 pm

Saturday, August 17th

11:00 am – 1:00 pm

1:00 pm – 3:00 pm

3:00 pm – 5:00 pm

5:00 pm – 7:00 pm

Sunday, August 19th

11:00 am – 1:00 pm *Alice Roth*

1:00 pm – 3:00 pm

3:00 pm – 5:00 pm *Diane Koch*

Please call Diane Koch at 920-387-3990 to volunteer.

Learning Sessions Rescheduled

The January Learning Session – Chair Yoga – is rescheduled for Tues., Oct. 8 at 11:30 am – 2 pm.
The February Learning Session – Beans to Bar – is rescheduled for Tues., Nov. 12 at 1:30 pm.

International Study of Morocco – Wednesday, October 30th at 4:00 pm

Please register before October 3rd. Everyone who registers will receive a recipe to prepare for the meal. Recipes will be available for pick-up at the Fall Council meeting on October 10th.

Try Freezing Fruit Instead of Canning

Freezing is a simple, quick way to preserve foods. Fruits freeze well and retain their distinct fruit flavor. Texture is usually softened somewhat by freezing, but serving partially frozen fruit with ice crystals will compensate for texture changes. Lighter colored fruits may require special treatment to retain color, texture and flavor.

Containers for Freezing

The prime purpose of packaging is to exclude air, keep food from drying out, and preserve the food value, flavor, color, and texture.

To retain highest quality in frozen food, packaging materials should be moisture-vapor proof. Glass, metal and rigid plastics are examples of moisture-vapor proof packaging materials. Most plastic bags, wrapping materials and waxed cartons made for freezing are moisture vapor resistant and retain satisfactory quality during storage. Ordinary waxed papers and paper cartons from cottage cheese, ice cream or milk are not sufficiently moisture-vapor resistant.

Selection

Select fruit that is fully ripe, but still firm. Freeze the fruit as soon as possible after it is harvested. Sort fruits for size and ripeness. Over-ripe fruits or those with bruised spots will spoil quickly. Wash fruits thoroughly. Wash small lots at a time, and lift the fruit out of the water, rather than pour the water off the fruit. Rinse in clear water. Handle berries carefully. Place a few berries in a strainer or colander, and gently spray or rinse to help retain the shape of the berries.

Preparation

Peel, trim, pit and slice the fruit in the same way as for serving. Large fruits should be cut in pieces or crushed for best results. Prepare small amounts at a time, especially those fruits that darken rapidly. Specific directions are given for each fruit.

Anti-Darkening Treatment. Some fruits darken during freezing if not treated. Several types of anti-darkening treatments are used.

Ascorbic Acid. For most fruits that need treatment, ascorbic acid (vitamin C) may be used. This is very effective in preserving color and flavor of fruit, and adds nutritive value. Ascorbic acid in crystalline or powdered form is available at pharmacies. One teaspoon weighs about 3 grams. Dissolve ascorbic acid in a little cold water. Add to syrup or sprinkle over fruit and mix carefully.

Ascorbic Acid Mixtures. Special anti-darkening preparations made of ascorbic acid and citric acid mixed with sugar are available. Follow the manufacturer's directions.

Citric Acid, Lemon Juice. Citric acid or lemon juice makes a suitable anti-darkening agent; neither is as effective as ascorbic acid. Citric acid in crystalline or powdered form is available at pharmacies. When using citric acid, dissolve it in a little cold water before adding to the fruit according to directions for that fruit.

Steam. For some fruits, steaming for a few minutes before packing is enough to control darkening.

Methods of Packing

Most fruits have a better texture and flavor if packed in sugar or syrup. Some may be packed without sweetening. Fruits packed in a syrup are best for desserts; those packed in dry sugar or unsweetened are best for most cooking purposes.

Syrup Pack. A 40-percent syrup is recommended for most fruits. It takes one-half to two-thirds cup of syrup for each pint package of fruit.

Dissolve sugar in cold or hot water. If hot water is used, cook syrup before using: Syrup may be made the day before and kept cold in the refrigerator.

Sugar Pack. Sprinkle sugar over the fruit. Mix gently until juice is drawn out and sugar is dissolved.

Unsweetened Pack. Pack prepared fruit into containers, without added liquid or sweetening.

Tray Pack. Small fruits or pieces may be frozen in a single layer on a cookie sheet or tray, and then packaged for "free flowing" removal.

Seal

Exclude as much air as possible, label and place in freezer. Freeze as quickly as possible, separating packages until completely frozen.

Fruit Freezing Guide

Apples. Wash, peel, core and slice into anti-darkening solution (3 Tablespoons lemon juice per quart of water). Syrup pack in 40% syrup, adding ½-teaspoon ascorbic acid per quart syrup. Alternatively, sugar pack by sprinkling ¼-teaspoon ascorbic acid dissolved in ¼-cup cold water per quart of fruit with ½-cup sugar per quart of apple slices. Fruit may be packed with no added sugar.

Applesauce. Wash, peel if desired, core and slice. Add a cup water to each quart of apple slices. Cook until tender. Cool and strain. Sweeten to taste with ¼ to ¾ cup sugar per quart of sauce. Pack into containers.

Apricots. Wash, halve, pit. Peel and slice if desired. If apricots are not peeled, heat in boiling water for ½ minute to keep skins from toughening during freezing. Cool in cold water, drain. Pack in 40% syrup, adding ¾-teaspoon ascorbic acid per quart. Alternatively, sprinkle with ascorbic acid solution and pack with or without sugar as described for apples.

Avocados. Peel soft, ripe avocados. Cut in half, remove pit, and mash pulp. Add 1/8 teaspoon ascorbic acid to each quart of puree. Package in recipe-size amounts.

Berries. Select firm, fully ripe berries. Sort, wash, drain. Use 40% syrup pack, dry unsweetened pack, dry sugar pack, ¾-cup sugar per quart, or tray pack.

Cherries (sour or sweet). Select well-colored, tree-ripened cherries. Stem, sort, and wash thoroughly. Drain and pit. Sour cherries: Dry pack in sugar (¾-cup sugar per quart of fruit) or syrup pack in 50-65% syrup. Sweet cherries: Pack in 40% syrup with ½-teaspoon ascorbic acid per quart.

Fruit-juices (non-citrus). Select fully ripe fruit. Crush. Heat slightly until juice flows from pulp. Strain through cloth bag. Add sugar to taste. Pour into containers and/or ice cube trays and freeze. Remove cubes from trays and store in freezer bags.

Grapes. Select firm, ripe grapes. Wash and stem. Leave seedless grapes whole. Cut grapes with seeds in half and remove seeds. Pack in 40% syrup or pack without sugar using dry pack for halved grapes and tray pack for whole grapes.

Kiwi. Select fully ripe, firm fruit. Peel. Cut into ¼-inch slices. Pack unsweetened.

Melons (cantaloupe, honeydew, watermelon). Select firm-fleshed, well-colored, ripe melons. Cut into cubes, slices or balls. Pack in 30% syrup or pack dry using no sugar. Pulp also may be crushed (except watermelon), adding 1 Tablespoon sugar per quart.

Grapefruit, Oranges. Select firm fruit, free of soft spots. Wash and peel. Section fruit, removing all membranes and seeds. Pack in 40% syrup or in fruit juice, adding ½-teaspoon ascorbic acid per quart of syrup or juice.

Grapefruit Juice, Orange Juice. Select fruit as directed for sections. Squeeze juice from fruit using squeezer that does not press oil from rind. Sweeten with 2 Tablespoons sugar per quart of juice or pack unsweetened. Add ¾-teaspoon ascorbic acid per gallon of juice.

Peaches, Nectarines. Select firm, ripe fruit. Sort, wash, pit and peel. Cut in halves, quarters or slices into anti-darkening solution (3 tablespoons lemon juice per quart of water) or into syrup. Pack in 40% syrup, adding ½-teaspoon ascorbic acid per quart syrup. Or, sprinkle each quart of fruit with solution of ¼ teaspoon ascorbic acid dissolved in ¼ cup cold water, add up to 2/3 cup sugar, mix well and pack into containers. May also be packed in cold water containing 1-teaspoon ascorbic acid per quart of water.

Pears. Select firm, well-ripened fruit. Wash, peel, core; cut in halves or slices. Heat in boiling 40% syrup 1-2 minutes, depending on size of pieces. Drain and cool. Pack in cold 40% syrup, adding ¾-teaspoon ascorbic acid to each quart of syrup, if desired.

Pineapple. Select firm, ripe fruit. Pare and remove core and eyes. Slice, dice, crush or cut into wedges. Pack without sugar or in 30% syrup.

Plums, Prunes. Select firm, deep-colored fruit. Sort and wash. Leave whole or cut in halves or quarters. Pack in 40 to 50% syrup, adding ½-teaspoon ascorbic acid per quart syrup. Alternatively, pack whole fruit into containers without sugar or syrup.

Rhubarb. Select firm, tender, well-colored stalks. Wash, trim and cut into 1-2 inch pieces. Heat in boiling water 1 minute and cool promptly in cool water to help retain color and flavor, if desired. Pack tightly into containers without sugar or with 40% syrup.

References

Home Freezing of Fruits and Vegetables, USDA Home & Garden Bulletin 10.

Ball Blue Book, Guide to Home Canning and Freezing, Ball Corporation, Muncie, IN 47302.

Freezing Fruits, Pat Kendall, Colorado State University Extension Service, Fort Collins, CO.

WAHCE CONFERENCE

“HCE Lights Up My Life”

All Dodge County HCE members are invited to attend the annual state conference at the Holiday Inn in Manitowoc on September 16–18, 2019. Registration information and workshop descriptions can be found in the May issue of *Update* and on the WAHCE website (www.wahceinc.org). Registration deadline is August 15th.

To make room reservations, call the hotel at 1-920-682-6000 and use the code “WAE”. Room rates are \$100.00 (for 1-4 persons). They are asking for a credit card to hold your reservation. The room block will be released on August 16th. Check in time is 3 pm – check out time is noon.

Judging at the State Cultural Arts Show takes place on Monday, September 16th.

Anyone attending the conference may wish to donate an item (new or like new, hand-crafted or purchased) to the Silent Auction. Also be ready to bid on items that have been donated by others! Proceeds will support a project chosen by the WAHCE International Committee.

REGARDING THE HCE NEWSLETTER

Club Secretaries – Please submit your meeting minutes or the highlights portion of each meeting’s minutes to LaVerne Schulz via email to kenla3470@gmail.com or by postal mail to W3470 Wildcat Rd, Iron Ridge WI 53035 immediately after each meeting or prior to the current newsletter deadline for all meetings held since the last newsletter’s deadline. Continue to send a copy of each club meeting minutes to Pattie Carroll.

All other articles for the newsletter should be submitted to **Diane Koch** by deadline for the next issue. Please send computer/electronic versions via email to dd_koch@hotmail.com and to Pattie Carroll at patricia.carroll@wisc.edu. (*note: Pattie has a new email address!*) Put “HCE” in the subject line of all email messages. Send any handwritten or typed articles submitted on paper to Diane Koch, W1646 Hochheim Rd, Mayville WI 53050.

The deadline for the next issue (October-November-December 2019) is September 1st.

If you received the electronic version of this issue and wish to receive a paper copy of future issues, please contact Diane Koch (call 920-387-3990 or send an email) before the next issue’s deadline.

Extension Dodge County

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