



Extension Connection

Monthly Highlights – November 2014

UW-Extension & UW-Fond du Lac have an ongoing collaboration to better serve the “Young Dreamers.”

- [Young Dreamers Latino Group](#)
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Young Dreamers Latino Group

UW-Extension and UW-Fond du Lac have an ongoing collaboration to better serve the “Young Dreamers,” a group of 16 Latino children, ages 4-16. Araceli Oswald, 4-H Youth Development Assistant, met with UW-Fond du Lac Professors Kristy Wilkum and Michaela Nowell and their students. They have agreed to make “Young Dreamers” part of their curricula and their service learning. 4-H values, mission and goals were discussed and all the materials were reviewed and corrected before each presentation. The students selected a broad list of topics including team work, empathy, self-motivation, states of matter, electricity, etc. Each session includes a 20 minute presentation and a “hands-on” activity related to each topic.

The Latino youth enjoy having college students working with them. They look at them as role models and appreciate having a variety of topics and games/activities.

The UW-Fond du Lac students have expressed their wish to continue with this partnership and have shared the lessons they have learned through service learning. This is one of the testimonials: “I learned that kids love to have fun, no matter what the case is. I also learned how to incorporate myself as a role model around individuals who look up to me. Overall I had fun with the kids, and I learned how to appreciate the smaller things in life that get overlooked.” This partnership will continue through the fall semester. “Young Dreamers” meets every second and fourth Monday each month at Sacred Heart School.

Fond du Lac County 4-H is on Facebook

The [Fond du Lac County 4-H Facebook page](#) was launched on September 29, after the board’s approval. This is a fan based page to allow the general public to visit our page, learn about the 4-H program and also to provide our members a safe way to stay connected. The purpose of our Facebook page is to announce meetings, events, etc.; communicate important programming information; share agendas; get feedback from older members, families and volunteers; promote events taking place in our county; link news articles about our county or clubs and to recognize the success and achievements of groups and members in our county. After only one month, the page has 114 “likes” and it has reached over 500 people.

Turkey Tips from WNEP

With Thanksgiving coming up soon, people are interested in the latest tips for turkey safety. When purchasing a fresh or frozen turkey, allow 1 pound per person. If your turkey is frozen and pre-stuffed, allow 1¼ pounds per person. (Never buy a fresh, pre-stuffed turkey!) Keep frozen turkeys in the freezer until ready to thaw. For best quality, use within 1 year. The safest way to thaw a frozen turkey is in a pan in the refrigerator. A large turkey of 20-24 pounds can take 5 to 6 days. Another acceptable way to thaw is submerged in a sink of cold water. Change water every 30 minutes and cook immediately after thawing. A 20-24 pound bird will thaw in 10-12 hours in cold water. Microwave thawing is not recommended.

It is no longer advisable to rinse a turkey before roasting since rinsing spreads germs throughout the sink area.

The safest way to cook stuffing is outside the bird in a casserole dish. If you choose to stuff your turkey, the ingredients can be prepared ahead of time. However, the stuffing should not be placed into the bird until just before cooking starts. Keep wet and dry ingredients separate. Chill all of the wet ingredients (butter/margarine, cooked celery and onions, broth, etc.). Mix wet and dry ingredients just before filling the turkey cavities. Fill cavities loosely. Cook the turkey immediately. Internal temperature of the

stuffing must reach a safe minimum temperature of 165°F. Note: The turkey is often “over done” by the time the stuffing reaches 165°F.

To roast the turkey, set the oven no lower than 325°F. Place turkey or turkey breast on a rack in a shallow roasting pan. Cook a whole turkey or turkey breast to 165°F. To check for doneness in a whole turkey, insert a food thermometer in the thickest part of the inner thigh without touching the bone. Check for doneness in a turkey breast by inserting a food thermometer in the thickest part of the breast. At this temperature, the meat may still be pink. Some people may prefer cooking the turkey to a higher temperature of up to 180°F for a whole turkey or 170°F for a turkey breast. Pop-up thermometers are not always accurate. A large, stuffed turkey (20-24 pounds) can take 4½ to 5½ hours to cook.

For other questions regarding cooking a turkey, call the Meat and Poultry Hotline at 1-888-674-6854, the Butterball Turkey Hotline at 1-800-288-8372, the Perdue Customer help line at 1-800-473-7383, the Reynolds Turkey Tips hotline at 1-800-745-400, or log on to www.fsis.usda.gov. Se encuentra información en español aquí: www.fsis.usda.gov

Source: Dr. Barbara Ingham, Extension Food Scientist, UW Madison

Lakeside Park Exploratory Committee

The City of Fond du Lac recently formed the Lakeside Park Exploratory Committee, a group of residents charged with studying whether Lakeside Park can be better used. The group asked Diana Tscheschlok to serve in the role of facilitator. This is an outline of the major steps the committee has taken in the first three months of work:

First, the group identified Necessary Conditions for Success: accomplishments they want to see come out of their work. The list included maintaining transparency of the process, basing decisions on data and research, and having the community respect the recommendations and be involved in the implementation of it.

Then the group learned about currently existing data on the Park: traffic counts, events, facilities, land parcels, etc. A subcommittee has formed to summarize the available data and seek out more information where there are gaps. This group is making plans for contacting other cities and parks departments to learn about best practices elsewhere.

Next, the group identified stakeholders who use the park, might use the park with some changes, and anyone affected by changes in the park. The group identified which stakeholder groups are already represented on the committee and which ones they'll contact to learn their perspectives.

As plans to connect with stakeholders unfold, the group has posted a question on the City website that all can respond to: “What’s your vision of Lakeside Park in 20 years?” Creating a shared vision will ensure that all of the following steps align and bring the City closer to realizing the community’s hopes for this special and important place.

The group will meet at least monthly until June when a report of recommendations is due to City Council. Area residents are invited to share their vision for Lakeside Park and access committee documents online at <http://www.fdl.wi.gov/departments.iml?DeptID=7&DeptPage=205>.

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