2015 County Highlights

Licking County

Heart of Ohio Extension Education and Research Area

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ENHANCING AGRICULTURE AND THE ENVIRONMENT

- Fifty-one producers who currently hold a private pesticide applicator license in Licking and Perry counties attended a Pesticide Applicator Recertification program. As a result, 96 percent have improved personal safety practices, improved practices to protect the environment and improved pesticide handling practices. In addition, 94 percent have increased the efficiency of applications.
- Fertilizer certification is required if producers apply fertilizer (other than manure) to more than 50 acres used for agricultural production grown primarily for sale. Those who have a pesticide applicator license attended a two-hour Fertilizer Applicator Recertification Training. Applicators who did not have a pesticide license attended a three-hour Fertilizer Applicator Recertification Training. In 2015, 78 producers received fertilizer certification.
- Changes to the 2014 Farm Bill required producers to make some key decisions. Terms such as Agricultural Risk Coverage (ARC) and Price Loss Coverage (PLC) were two of the programs producers needed to learn about in order to select the best option for their operation. Producers had the opportunity to update yields and reallocate base acres. Nine separate meetings were conducted involving 254 grain and livestock producers.
- Livestock Quality Assurance Training was presented to 1,015 youth members, 419 parents and 128 community club advisors—using 36 adult volunteers and 45 teen leaders. This program educated youth on animal health and the humane care and handling of livestock.

PREPARING YOUTH FOR SUCCESS

 Forty-five Junior Fair Board members volunteered almost 7,875 hours to prepare programs that served 1,750 Junior Fair exhibitors. Evaluations indicated that 96 percent learned program-planning, 92 percent learned conflict management and 93 percent learned time management.

- Through Junior Fair Board, 4-H Camp Counselor Training, Food and Fashion Board, and 4-H CARTEENS, 109 teens were provided with training in leadership, speaking, program-planning, mentoring, conflict management, community service, evaluation and communications. These youth individually contributed more than 150 hours of volunteer service, valued at \$392,400.
- Through 72 community 4-H Clubs, 1,614 youth ages 8–19 and 185 Cloverbuds in kindergarten through second grade participated in Licking County 4-H. These youth enrolled in 3,047 projects that were supervised by 239 adult club advisors. The service that club advisors contribute is valued at \$449,320.
- Ohio 4-H school enrichment programs helped 33 teachers of 530 students acquire additional science proficiency through hands-on classes and demonstrations from the chick embryology curriculum.
- The 4-H Grandletters program concluded its ninth year with 55 fourth grade students from Cherry Valley Elementary corresponding with their senior citizen "grandpals." Students improved their writing and literacy skills, and hosted their grandpals at a year-end party.
- A Collegiate 4-H Club was established on The Ohio State
 University at Newark and Central Ohio Technical College
 campus. The club is planning service activities that will be
 held on the campus to benefit students and staff, and will
 offer volunteer support to both Licking County and state 4-H
 events held throughout the year.

STRENGTHENING FAMILIES AND COMMUNITIES

 A \$10,000 grant was received from Licking County Senior Levy to teach diabetes education classes, which were conducted with over 400 participants. One participant commented, "I can't believe the change in my husband. After your class last week, the next morning I woke up to him reading labels and drinking his morning coffee."



AND ENVIRONMENTAL SCIENCES

- Over 1,100 citizens participated in health and wellness education classes including reading food labels, using new dietary guidelines, learning appropriate portion sizes, combating stress and applying general nutrition to prevent or fight diseases.
- Five short YouTube videos are currently being watched by approximately 1,200 viewers in over 40 state, national and local groups in class, hospital and community settings. The videos educate the general public about using simple vegetables from local gardens, farmers' markets or grocery stores to combat or prevent diseases. The project expanded to growing food for use in diabetes education classes.
- Two hundred ninety-one first-time juvenile traffic offenders participated in 4-H CARTEENS, learning effective strategies for safe driving. The program was facilitated by 11 4-H teen leaders in partnership with the Licking County Juvenile Court and local law enforcement.
- Real Money, Real World, a financial literacy program for youth, was introduced to 268 students at middle schools in Granville, Johnstown and Utica. Students learned the impact of education on their potential income, and were educated about budgeting and the importance of saving money.
- Master Gardener Volunteers interacted with 1,006 attendees at the Hartford Fair to discuss gardening and garden pests.
 This is the largest amount we have ever seen.
- The Master Gardener Volunteers' Food Pantry Garden produced 2,181 pounds of produce for the cooks this year at the Salvation Army in Newark. In the last five years, 12,648 pounds of produce has been given to the food pantry.
- The Horticulture Hotline, through the Master Gardener Volunteers, assisted community gardening concerns by answering 36 emails, 41 walk-in problems and 71 call-ins.
- Master Gardener Volunteers have logged 3,634 volunteer hours with a value of \$86,126.
- Ohio Certified Volunteer Naturalists have assisted parks, arboretums and schools with the following: school science programs, night hikes, vernal pool monitoring, tagging of monarchs, removal of invasive weeds, bridge-building, and pollinator garden creations. They have logged 2,021 hours with a value of \$47.898.

ADVANCING EMPLOYMENT AND INCOME OPPORTUNITIES

 Over 160 locals participated in food safety education classes, including canning and freezing food preservation.
 The nationally certified Level 1 ServSafe Food Handler Program trained food service employees, who showed a significant increase in knowledge.