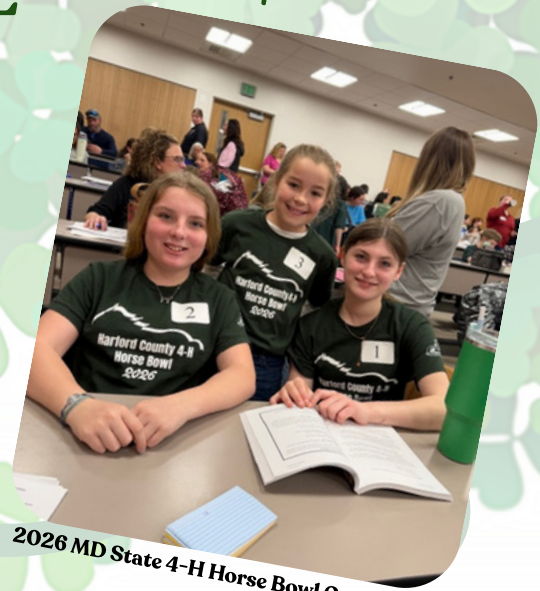


CLOVERLEAF CHRONICLE

April 2026

Happy Spring! Just a reminder, this publication is a forum for you, our 4-Hers, Clubs, and Volunteers! We encourage you to submit pictures and articles highlighting your activities, ideas, and outstanding accomplishments! To be included in our next issue, please email all submissions no later than 5/5/26 to Marylisa Schaedel at mschaede@umd.edu.



2026 MD State 4-H Horse Bowl Contest

Meal Appeal Edition

We hope you try to create some of these delicious dishes!



Recipes can be found beginning on page 6!



Upcoming Activities at a Glance

Horse Hippology begins
4/23 6:30 pm [RSVP here](#)

Good luck to our Dairy Bowl
Contest Participants! 4/11

Harford County 4-H Achievement
Night 4/24 DCO 7 pm [RSVP here](#)

Harford County Ag-Stravaganza
and Open House 4/25 10 am-3 pm

Mandatory Animal Exhibitor
Meeting 4/27 [RSVP here](#)



Harford County 4-H Public Speaking Contest

University programs, activities, and facilities are available to all without regard to race, color, sex, gender identity or expression, sexual orientation, marital status, age, national origin, political affiliation, physical or mental disability, religion, protected veteran status, genetic information, personal appearance, or any other legally protected class.

Important Reminders



4-H Online is OPEN for enrollment, <https://v2.4honline.com>. 4-Hers must be enrolled by 5/1, but we strongly encourage families to enroll ASAP so they do not miss any communications from our office. If you have any questions, please contact our office.



We are looking to highlight our seniors in our May edition! Please send your good luck wishes to Marylisa no later than 5/5.



Harford County 4-H Camp Registration is OPEN! Camp will be held June 29-July 3, 2026. We are once again using Eventbrite here are the links: Day Camp or Residential Camp. Registration is due no later than 5/1.



Looking for a community service project? The camp is in need of a Spring Spruce Up! Branches and twigs are covering the pathways to the dorm . If you would like to lend a hand, contact Marta 410-838-5464.



Attention all 4-H Clubs! Are you looking for a way to earn some extra income for your club? Consider scooping ice cream at the Farm Fair! Clubs will receive 20% of the sales from their shift. You must have at least three people and one adult over the age of 18 on site to handle the money. Interested? Use this link to sign up.



Just a reminder, Achievement Night will be held on April 24, 2025, 7 pm at DCO. If you plan to attend, please RSVP to Marylisa.

ANIMAL PROJECT UPDATES

The Eastern Shore Spring Show will be held on May 9, 2026 in Queen Anne's County. Entries must be submitted by 4/12 and payment to the Extension Office is due by 4/15.

Click on the links below to register for each species:

[Beef](#)

[Dairy](#)

[Dairy Goat](#)

[Dairy Steer](#)

[Meat Goats](#)

[Rabbits](#)

[Sheep](#)

[Swine](#)



All livestock, dairy, rabbit and poultry exhibitors will be **required** to attend one mandatory meeting to review new state 4-H rules in the Animal Science Code of Ethics. This will also be a great opportunity to meet your Superintendents and ask questions! Please use this [form](#) to attend our last meeting scheduled for 4/27.

Upcoming Events

Market sheep, commercial breed sheep, market goats, commercial breed goats, market swine and any dairy beef (that did not come to January weigh in) tagging payment and registration paperwork is due to our office by 5/1.

Mark your calendars! Spring Weighing and Tagging for market sheep, swine and goats will be held on May 5th and 6th from 5-7 pm at the Equestrian Center.

Cecil County Breeders' Fair will be held on June 6-7, 2026. Entries are due by 5/20. More information can be found [here](#).

Upcoming Deadlines

Market sheep, swine and goat registration due 5/1.

Horse/Pony and Dog ID Cards due by 5/1.

Animal Lease Agreements due 6/1.

AH&QA Online Training website opens on 4/15 and must be completed by 7/15.

Save the Date!
We will be hosting a Sheep and Goat Fitting and Showmanship Workshop on 5/31. Details will be forthcoming!

Horse Hippology Study Sessions will begin on April 23, 6:30 pm at the Extension Office. Come out and learn, no horse required! If you are interested, please RSVP to [Karen](#).



Upcoming Events



Would you like to recognize an amazing 4-H Volunteer? Please take a moment to complete this [form](#) to nominate a deserving volunteer! Nomination forms are due by 4/10.

The Harford County 4-H All Stars will be holding their annual Flower Power Fundraiser now through 5/15. These funds are used to support the “Learn by Doing” Grant, record book awards and refreshments for Achievement Night. To purchase flowers please visit this link: [Harford County 4-H All Stars Flower Power Fundraiser](#).



Join the 4-H All Stars at the Jarrettsville Creamery on Tuesday, May 26, 2026 from 5-9 pm. A portion of all sales will be donated to the 4-H All Stars to fund the “Learn by Doing” Grant, record book awards and refreshments for Achievement Night.



Are you showing at the Fair for the first time or do you have questions about the Fair? Join us on May 12th to Prepare for the Fair! We will cover the rules for both indoor and outdoor exhibits, practice judging and have time for Q&A! The session will begin at 7 pm at the Extension Office. RSVP to [Marylisa](#) by 5/5 if you plan to attend.



4-H Essay Contest - The Power of Pollen

Question:

How is pollen important to bees? Has pollen been changing in plants and in our landscapes? If so, are those changes affecting bees? When do you observe the most and least pollen in your colonies and how does that impact their temperament and productivity?

Essay Requirement:

Typewritten or computer-generated on singlesided pages and formatted following standard manuscript format using double-spaced type and 12pt font in a legible font face. Essays must encompass the designated topic in 750 to 1,000 words. Word count does not include sources, works cited, or the writer's biographical statement. All factual statements and interview references must be cited in "sources" or "bibliography."

DUE to Amanda Wahle by 4/17/2026 Only one essay per state will forwarded to national contest.



Champion Mixed Team Cloverettes and Friends



Air Fried Chicken Wings

Ingredients:

2 pounds of chicken wings
1 tablespoon of olive oil
1 teaspoon of garlic powder
1 teaspoon of onion powder
1 teaspoon of paprika
½ teaspoon of salt
½ teaspoon of black pepper

Directions: Rinse chicken wings and pat dry. Drizzle oil over chicken. In a bowl, mix all of the dry ingredients. Toss the seasoning over the chicken. Place the chicken on the air fryer rack. Bake at 400 degrees for 12 minutes. Flip the chicken and bake for an additional 12 minutes.

Ranch Sauce:

¼ cup of mayonaise
¼ cup of plain greek yogurt
1 teaspoon of fresh lemon juice
¼ teaspoon of garlic powder
¼ teaspoon of onion powder
1 tablespoon of finely chopped dried parsley, loosely packed
1 green onion, finely chopped
freshly cracked black pepper
1 tablespoon of milk

Directions: Mix yogurt, mayonaise, and milk together. Add lemon juice to the mixture. In a separate bowl, combine dry ingredients and the olive oil. Whisk all ingredients together.

Buffalo Sauce:

1 cup of hot sauce (preferrably homemade)
1 tablespoon of honey
½ cup of butter

Directions: Heat all ingredients in a saucepan. Toss with wings and serve with ranch sauce.



Reserve Champion Mixed Black Horse



Chicken Spinach Quiche

Ingredients

Refrigerated dough (9 inch pie crust)
7 large eggs, beaten
 $\frac{2}{3}$ cup skim milk
2 cups of diced chicken (chopped into $\frac{1}{2}$ inch pieces)
1 cup of baby spinach
 $\frac{1}{3}$ cup part skim swiss cheese (or cheese of your choice)
1 teaspoon of salt
 $\frac{1}{8}$ teaspoon of black pepper
 $\frac{1}{2}$ teaspoon dried thyme

Directions:

Preheat oven to 400 degrees. Roll the dough out on a well floured work surface until it is approximately 12 inches in diameter. Transfer to a 9 inch glass deep pie dish. Using your fingers, press it firmly into the bottom and sides of the pie plate. Then fold/crimp the overhanging dough. Prick the bottom and sides of the pie crust all over with the tines of a fork to prevent the crust from bubbling. Transfer the pie crust to a cookie sheet and your preheated oven and bake for 15-18 minutes, until par baked. In a large mixing bowl, lightly beat the eggs with milk. Add the remaining ingredients and pour into the par baked pie crust. Place quiche on a cookie sheet, cover the edges of the exposed crust with foil to prevent over browning and bake on the middle oven rack until the eggs are set and a knife inserted in the center comes out clean. Approximately 50-60 minutes. Cool before serving.



First Place Mixed Team Paws and Claws



Fiesta Your Way Tacos

Ingredients

- 1 ounce of chicken
- 1 ounce of ground beef
- 2 teaspoons of taco seasoning
- 2 tablespoons of pinto beans
- 2 teaspoons of chopped jalapenos
- 2 tablespoons of shredded cheddar cheese
- 2 tablespoons of diced tomatoes
- 2 tablespoons of corn
- ¼ cup of shredded lettuce
- 1 teaspoon of lime juice

Directions:

In separate skilletes over medium heat, cook the chicken and ground beef until they are thoroughly cooked and no longer pink. Add the taco seasoning and stir to coat the meat. Add ½ teaspoon of lime juice to each skillet and stir.

Next, the judges were able to decide if they wanted crunchy taco shell or a soft flour tortilla. They were also given the chance to decide among the toppings which included pinto beans, diced jalapenos, shredded cheddar cheese, diced tomatoes, corn, and shredded lettuce.

To offer this experience at home with friends or family, create a taco checklist and prepare their choice of taco similar to a restaurant!



2nd Place Mixed Team Clover Community



Maryland Egg and Potato Scramble

Ingredients

- 4 large eggs
- 1 medium russet or yukon gold potato (about 8 ounces)
- 1-1 ½ teaspoons of Old Bay seasoning
- 1 tablespoon of olive oil or butter
- 2-3 tablespoons of water or milk (optional for softer eggs)
- Light salt and pepper to taste (old bay contains salt)

Directions:

Dice the potatoes into ½ inch pieces. Heat a nonstick or cast iron skillet over medium heat. Add oil or butter. Next add diced potatoes in a single layer. Cook 8-12 minutes, stirring occasionally, until golden brown and fork-tender. If they brown too quickly before softening, add 1-2 tablespoons of water and cover briefly to steam. When tender and crispy on edges, reduce heat to medium low. Sprinkle the potatoes with ½ - 1 teaspoon of old bay and stir to coat evenly.

In a bowl, whisk the eggs with the remaining old bay seasoning and optional milk/water. Push potatoes to one side of the skillet (or remove and add back in for softer eggs). Pour eggs into the open space. Let sit for 20-30 seconds, then gently fold with a spatula. When eggs are about 80% set but still slightly glossy, fold in the potatoes. Remove from heat as the residual heat will finish cooking the eggs.



Champion Junior Team Black Horse



Grandma's Chicken Pot Pie

Ingredients

- 1 package of refrigerated pie crusts
- $\frac{1}{3}$ cup of butter
- $\frac{1}{3}$ cup of chopped onion
- $\frac{1}{3}$ cup of flour
- $\frac{1}{2}$ teaspoon of salt
- $\frac{1}{4}$ teaspoon of pepper
- 1 $\frac{1}{2}$ cups of chicken broth
- $\frac{2}{3}$ cup of milk
- 2 $\frac{1}{2}$ -3 cups of cooked chicken
- 2 cups of frozen mixed vegetables

Directions:

Preheat the oven to 425 degrees. Prepare the pie crusts for a two crust pie, using a 9 inch pie pan. In a medium saucepan, melt the butter over medium heat. Add the onion and cook two minutes or until are tender. Stir in the flour, salt and pepper until well blended. Gradually stir in broth and milk, stirring constantly until bubbly and thickened. Add chicken and vegetables and remove from heat. Spoon into crust lined pie pan, top with second crust. Flute the edges and cut slits in several places. Bake at 425 degrees for approximately 30-40 minutes or until golden brown. Let stand 5 minutes before serving.



Individual Champion

No Bake Peanut Butter Bars

Ingredients:

2 ½ cups of crushed graham cracker crumbs
1 cup of melted unsalted butter
1 cup of creamy peanut butter
2 ½ cups of powdered sugar
1 cup of milk chocolate chips
1 teaspoon of butter

Directions:

In a mixing bowl, combine the graham cracker crumbs, butter, peanut butter and powdered sugar. Press into a greased 9x13 pan. Place the chocolate chips and butter in a measuring cup and microwave, stirring every 30 seconds until the chocolate is melted and smooth. Spread the chocolate over the peanut butter layer. Place in the refrigerator until set. Cut into bars and serve.



Lia shared two sweet treats at Meal Appeal!

No Bake Peanut Butter Cookies

Ingredients:

3 cups of white sugar
¾ cup of butter
¾ cup of milk
1 ½ cups of peanut butter
½ teaspoon of vanilla extract
4 ½ cups of quick-cooking oats

Directions:

Combine the sugar, butter and milk in a saucepan over medium heat. Bring to a rapid boil, and boil for one minute. Remove from heat and stir in the peanut butter and vanilla. Mix in the oats, stirring until the mixture begins to cool. Transfer to a larger bowl, if needed. Drop batter by teaspoonfuls onto waxed paper. Let cool until set. Serve and enjoy!



Special thanks to our Meal Appeal Judges, Jane Burgess and Dan Gustitis!

HARFORD COUNTY

AG-STRAVAGANZA

*Celebrating Harford County Agriculture,
Earth Day, and America 250*

3519 CONOWINGO RD., STREET

SATURDAY, APRIL 25, 2026 | 10 AM - 3 PM

Rain or Shine!

KIDS ACTIVITIES

4-H MARKET-PLACE

RAIN BARREL RAFFLE

COMPOST BIN RAFFLE

FREE MULCH AND COMPOST
BRING YOUR OWN CONTAINER

MEET MACK, "THE DOG WHO SAVED THE BEES!"



JOESTING-GORSUCH HOUSE
A Colonial Family Experience



THE GROVE BARN
Earth Day Exhibitors



AGRICULTURAL CENTER
Open House



COLONIAL ACTIVITIES AND EXHIBITS

LIVE MUSIC

FOOD TRUCKS

ICE CREAM

12 PM PATRIOTIC OBSERVANCE & TREE PLANTING

FRIENDLY FARM ANIMALS!





We are looking for friendly animals to share with the public as well as clubs looking to promote 4-H! If you would like to set up a club table, please use this [link](#). If you are interested in bringing an animal, please email Marylisa

We are also looking for 4-H Marketplace Vendors! If you would like to sell your homemade and/or handmade items, please sign up [here](#).



HARFORD COUNTY FARM FAIR, INC .
PO Box 22, Bel Air, MD 21014



2026 4-H Sponsorship Form
(please check one for type & level)

Sponsor Name _____

Address _____

Contact Person _____ Phone Number(s) _____

Email Address _____ Website _____

Enclosed is our tax-deductible contribution of \$ _____.

My sponsorship &/or donation should be allocated for the following: 4-H Overall Specific 4-H Event: _____

Emerald 4H Sponsor: \$2,000 & up

Emerald Sponsorships include the following: Logo on exhibitor prize, Individual Banner, Facebook, Website, Show Program

Diamond 4H Sponsor:

\$1,500 - \$1,999

Platinum 4H Sponsor:

\$1,000 - \$1,499

All Platinum & Diamond Sponsorships include the following:
Individual Banner, Facebook, Website, Show Program

Gold 4H Sponsor: \$750 - \$999

Silver 4H Sponsor: \$500 - \$749

Bronze 4H Sponsor: \$250 - \$499

Copper 4H Sponsor: \$100 - \$249

Friend of the 4H: Up to \$99

All Gold, Silver, Bronze, Copper & Friend of Farm Fair sponsorships include the following:

Included on one sponsor banner, Facebook, Website, Show Program

In-Kind 4H Donation

The value of the in-kind donation determines the level of sponsorship and corresponding benefits. Please contact us at Hcfarmfair@gmail.com to discuss further details.

Signature _____

Date _____

Please mail your payment & form to:
Harford County 4H Fair, Attn:
Sponsorship - Kimmi Doran Lyons, 3525
Conowingo Rd Ste 600, Street, MD
21154.

The deadline for all sponsors, including payment and artwork/logo, is May 1, 2026

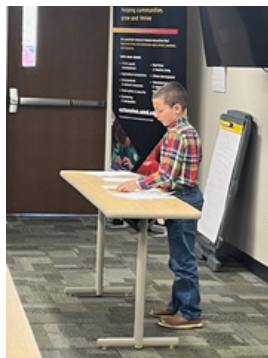
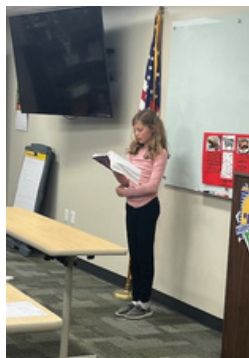
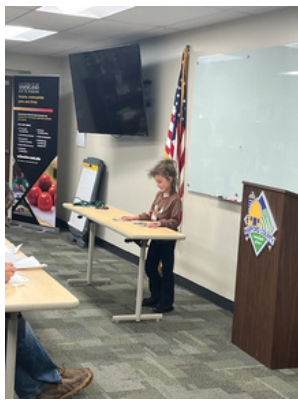
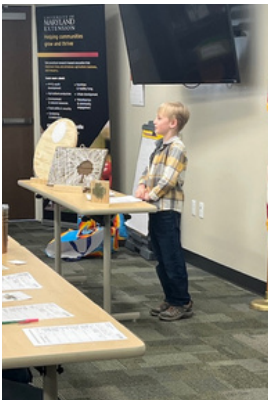
Please contact us at Hcfarmfair@gmail.com to discuss any questions.

All sponsorship/donations are greatly appreciated! Thank you for your support.

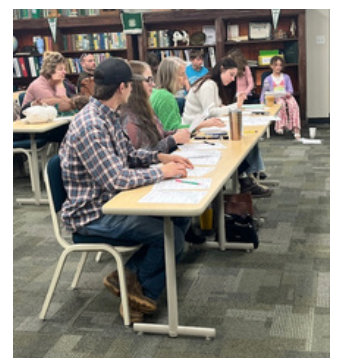
Featured 4-Hers!



Harford County 4-Hers participating in the Livestock Skillathon contest.



Public
Speaking
Contest 2026



Special thanks to our judges!

Featured 4-Her!

Gaige Schantz, member of the Hand Me Down Clovers 4-H club, was recently recognized by the Harford County Board of Elections for creating a future voter sticker! Gaige is a very talented artist! He also will be making some of our awards for our Achievement Night using his laser engraver. Gaige is also one of our most prolific Marketplace vendors, creating countless 3D printed items. Be sure to check out his new creations at this year's Farm Fair!

Congratulations on this awesome accomplishment Gaige!



CLUB NOTES

Members from the Rabbit Breeders Club shared their rabbits at the Easter Bunny Breakfast held at the 4-H Camp. ~submitted by Sonya Gallion

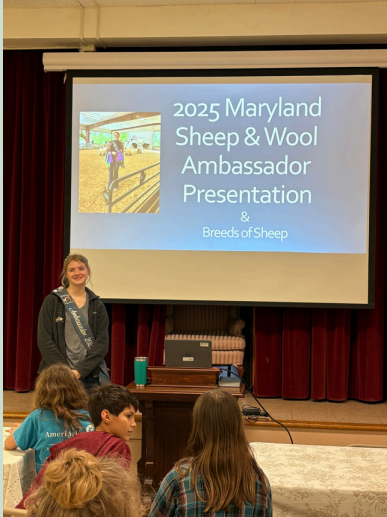


The Harford County 4-H Livestock Club filled eggs for the Easter Bunny Breakfast and Egg Hunt held at the 4-H Camp. ~submitted by Sonya Gallion



CLUB NOTES

In March, the Blue Ribbon 4-H Club had 2 club members do demonstrations. Douglas Smith demonstrated his archery skills and Jaime Widman taught members about different breeds of sheep. Club leader Janine Ortt led members in several STEM activities. ~submitted by Club Leader Jane Burgess



March 1st- was our Achievement night hosted at Pond View. Attached are pics of our outgoing officers and our whole club. A handful of our club members competed in livestock skillathon at state on March 7th. We had two teams compete at Meal Appeal a JR team and a mixed team on March 14th. JR team placed 1st. Intermediate team got reserve champion. We had a guest speaker at our March meeting, Ms. Karen Hallway. We broke into groups to learn about market species nutrition and how to manage rate of gain. We also stuffed Easter eggs for the 4-H camp Easter egg hunt. Lastly, we had a handful of our members compete in the public speaking contest. -Abigail Stewart, Black Horse Club Reporter



Save the Date!

If you have any questions about the events listed below, please reach out to the 4-H Office!
Registration links for events can also be found on page one.

April 2026

- 4/8 Horse 101, 7 pm Extension Office [RSVP to Karen.](#)
- 4/11 Dairy Bowl, Registration Required, Carroll County 4-H Office
- 4/15 Babysitter's Series Session #3, [RSVP required](#), 7 pm Extension Office
- 4/18 Horse Communication Contest, registration required
- 4/23 Hippology Practice Begins, 6:30 pm Extension Office [RSVP here](#)
- 4/25 AG-Stravaganza and 4-H Open House 10 am-3 pm Extension Office
- 4/27 Final Mandatory Livestock Meeting, [RSVP here.](#) 7 pm Extension Office

May 2026

- 5/1 EVERYTHING IS DUE!! Livestock registration, Dog, Horse, Pony ID cards, camp registration, last day to enroll and add projects in 4-H Online!
- 5/3 Sheep and Goat Skillathon at the MD Sheep and Wool Festival, registration required.
- 5/4 Leaders' Association Meeting, 7 pm Extension Office
- 5/5-6 Spring Weigh, 5-7 pm Equestrian Center
- 5/12 Prepare for the Fair , 7 pm Extension Office [RSVP](#) by 5/5
- 5/25 Office Closed, Memorial Day
- 5/31 Sheep and Goat Fitting Workshop, Registration Required

Looking Ahead.....

Cecil County Breeders Fair June 5-6

Ag Night at Ripken Stadium 6/19

Online Fair Entries will be due by 6/20

4-H Camp June 29-July 3

Harford County Farm Fair July 17-26

UNIVERSITY OF
MARYLAND
EXTENSION



Harford County

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Administrative Assistant

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a Glance

*If you require special assistance to participate, please call the Extension
Office (410-638-3255) two weeks prior to the event.*

To Make the Best
BETTER

University programs, activities, and facilities are available to all without regard to race, color, sex, gender identity or expression, sexual orientation, marital status, age, national origin, political affiliation, physical or mental disability, religion, protected veteran status, genetic information, personal appearance, or any other legally protected class.