Project Leader:

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1. Sign-in Sheet/Call Meeting To Order
2. Flag Salute and 4H Pledge
3. Project Rules – Keep them in mind
4. Project Activities / Skills Sessions
	1. Bread – Making soft pretzels
	2. Project discussion
		1. What is Bread? What are different kinds of bread?
			1. Leaven and Unleavened
				* (i.e. white bread, split tin, farmhouse, sandwich, rye bread, sourdough, baguette, brioche, croissants, ciabatta, bagels, crumpets, potato farls, challah style, naan, etc.)
				* (i.e. Tortillas – corn and flour, piadina bread, lefse, roti bread, crepes, lavash, gordita, pita, matza, potato bread – may be leaven or unleavened, soda farls, flatbread, cornbread, banana bread, etc.)
		2. What is bread primarily made of?
			1. Example: flour, water and salt. Flour made from wheat – which contains three parts (Endosperm, Bran Layer, and Germ)
				* White bread is made only from the Endosperm.
				* Wholegrain wheat bread is made from flour which contains all three parts of the grain of wheat.
5. KP Duty and cleanup – Each team has a job
6. Leader Report
	1. Project forms/Emergency contact
	2. Project dues – Please Pay $40 ASAP to the club Treasurer (Sunshine Haas) if you haven’t already.
	3. Upcoming events – County fair
		1. Start thinking about what you want to enter for the fair or if you want to enter at all. \*Keep in mind entry deadline date is Friday, April 15th, visit the fair website for entries and rules. http://sacfair.com/?gclid=CO2Gq9GYjsoCFdBefgodTs4P0Q
7. Hand out Project Report Form for next club meeting
8. Next Project and Club Meetings
	1. Next Project Meeting April 3rd, 2016, from 2:15 to 4:15 at the Elk Grove United Methodist Church basement.
	2. Next Club Meeting is April 4th, 2016 at 7 pm at the Country Oaks Baptist Church.
9. Reflection and Closing Remarks
10. Adjournment