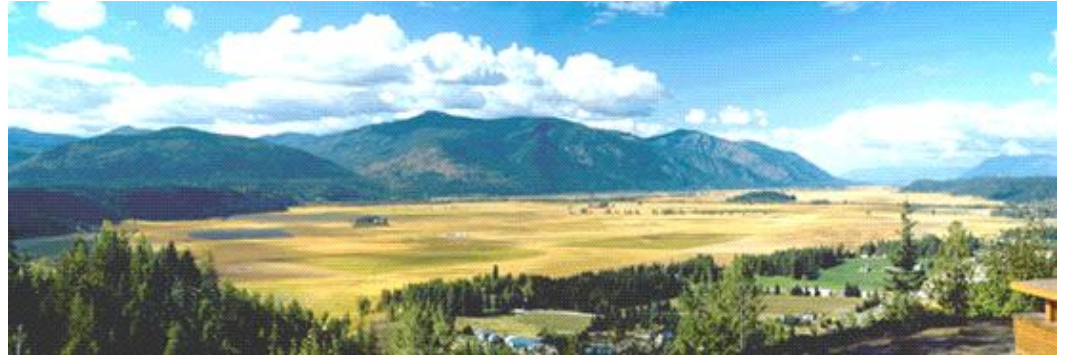


July/August
2023

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Extension
Boundary County



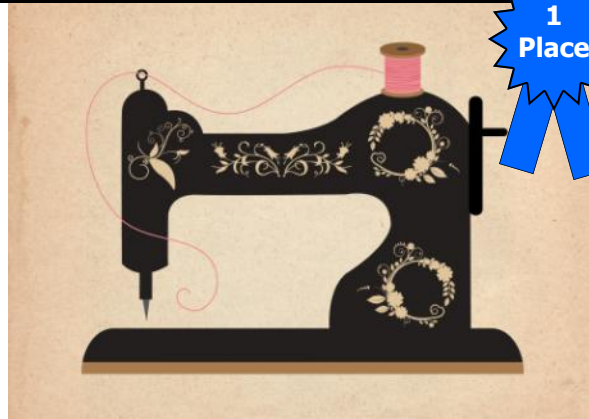
EXTENSION NEWS ■ FCS ■ MASTER GARDENER ■ 4-H

~ KEEPING OUR COMMUNITY CONNECTED ~

EXTENSION CONNECTIONS

Boundary County Fair

August 8-12, 2023



Sew It! Grow It!



Show It!



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**The Extension Office
is closed
Tuesday, July 4th**

University of Idaho
Boundary County
Extension Service
PO Box 267
Bonners Ferry ID 83805
208.267.3235 Phone
boundary@uidaho.edu

Master Gardener Column



OSU Research Finds Slugs Go “Bonkers” for Bread Dough

Since the beginning of recorded history, slugs have ravaged crops and today are responsible for billions of dollars in damage.

Currently, nurseries, farmers and home gardeners use commercial baits like metaldehyde, iron phosphate or sodium ferric EDTA to control slugs and snails. These molluscicides are relatively expensive, can be toxic to non-targets, and work with varying degrees of success.

In response, Rory McDonnell, associate professor and Oregon State University Extension gastropod specialist, led a multi-institution research collaboration that studied a range of food to determine which would be the most attractive slug bait. McDonnell including beer, cucumber, lettuce, strawberries, citrus, tomatoes, hosta, and Marmite (a yeast-based food product popular in Great Britain). What they found was that slugs are most attracted to bread dough.

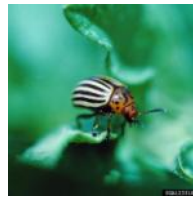
Given its simplicity, low cost, and the ready availability of its ingredients, bread dough has potential not only for crop protection in the United States but also for developing countries where access to pesticides is limited by cost. A dry formulation would likely have an indefinite shelf life and be easy to ship. McDonnell and his collaborators haven't determined yet why bread dough—a simple mixture of flour, water, and yeast—attracts slugs and snails, but they theorize that it's the fermentation process that draws them.

“We gave them a choice of food and they consistently went for the bread dough,” McDonnell said. “They really, really like it. They went bonkers for it. Bread dough outperformed everything.” In one instance, over 18,000 snails were trapped in 48 hours, according to McDonnell. The research revealed the bread dough can be effective in the field in Oregon for at least eight days.

Source: <https://ourimpact.oregonstate.edu/story/osu-research-finds-slugs-go-bonkers-bread-dough>

Colorado Potato Beetle

The Colorado Potato Beetle is just under 1/2" long. The oval-shaped beetles have black and yellowish-colored stripes on the wings. The larvae have two rows of black spots on each side of the red-pink body. The larvae and adults will feed on susceptible plant leaves causing extensive damage including defoliation and yield losses if left untreated.



Females emerge in late April after overwintering, laying clusters of bright yellow eggs on young potato plants. Larvae mature in about three weeks and pupate in the soil. Ten days later adult beetles emerge, mate and lay more eggs.

While the preferred crop is potatoes, this pest will feed on tomatoes, eggplants and peppers as well. Recommended control strategies include:

- **Hand Picking:** Feasible on a small scale with regular monitoring. Remove beetles and larvae to a container of soapy water.
- **Floating Row Cover:** Create a physical barrier between your plants and the pest with light-weight spun polyester or other fabric. It is important to seal the edges of the cover and since potatoes do not need to be pollinated, the row cover can remain in place during the growing season. However, this creates an obstacle for maintaining weeds in the rows.
- **Insecticides:** Registered products include: Spinosad (Captain Jack's Dead Bug Brew, Bonide Colorado Beetle Beater Concentrate, Monterey Garden Insect Spray) and permethrin (Eight Vegetable, Fruit & Flower Concentrate, High Yield Garden and Farm Insect Control).

Source: K-State Horticulture Newsletter, No. 20, May 23, 2023

Visit Us On The Web @ uidaho.edu/boundary



Cooking with Kids

Cooking with the children in your life can have many benefits...for you, and for them.

Cooking with kids may encourage good eating habits. It's also a great way to bond, create memories, teach life skills, and reinforce all sorts of learning. Food preparation helps develop gross and fine motor skills; following a recipe involves

reading, math, and the ability to follow directions; planning a menu requires organizational skills; shopping teaches financial literacy; observing the chemical changes of food (like the browning of a cut apple, the development of dough as it is kneaded, and the rising of bread as it bakes) opens the door to scientific inquiry; trying dishes from other countries increases cultural literacy; cooking together improves teamwork and communications skills; and sharing family recipes builds family values and a sense of tradition. First and foremost, you want cooking to be a fun activity. The learning will come naturally.

Cooking together also provides an opportunity to talk. Sometimes it's easier to talk about difficult subjects when you're working side-by-side than when you're looking into each other's eyes. Plus, when you teach kids to cook, they'll cook for you!

KITCHEN FUN AT ANY AGE

0 to 2 Years

WHAT TO DO

Safely seat the child near you. Provide a running monologue of what you're doing. For example, "now I'm chopping the lettuce!"

APPROPRIATE SKILLS

Nearing age 2, some skills from "2 to 3 Years" may be appropriate.

2 to 3 Years

WHAT TO DO

Allow the child to help with basic tasks appropriate for their developmental stage. Use this as an opportunity to reinforce their learning. For example: "Put the tomato in the bowl for me," or "What color is this broccoli?"

APPROPRIATE SKILLS

- Kneading and mixing with hands
- Tearing
- Rolling mixture into balls
- Using a rolling pin
- Breaking vegetables into pieces
- Using a cookie cutter

3 to 5 Years

WHAT TO DO

Allow the child to participate in developmentally appropriate tasks, such as counting out ingredients, tearing greens, and mixing. Be prepared for some spilling. If exact amounts are crucial, allow the child to make their own batch while you make yours.

APPROPRIATE SKILLS

- Stirring and mixing
- Mashing
- Spoonng

- Cutting, chopping, and slicing (starting with soft foods like bananas and plastic or butter knives with extremely close supervision)
- Spreading and buttering
- Using scissors
- Brushing oil on with a pastry brush
- Using a sieve
- Squeezing

5 to 7 Years

WHAT TO DO

Expand responsibilities and involvement. If you don't mind a little mess, allow children to pour into measuring cups and spoons (not over the mixing bowl). As they learn to read, let them practice on recipes and by reading packages to find the necessary ingredients. Introduce knife and stove safety (even before they are ready to use these tools) and what to do in case of a kitchen fire.

APPROPRIATE SKILLS

- Sprinkling and rubbing in
- Breading, flouring and dipping
- Podding beans
- Greasing
- Peeling with fingers (such as oranges)
- Skewering—closely supervised
- Pouring from a container
- Crushing and pounding
- Shaking liquids in a sealed container

7 to 9 Years

WHAT TO DO

This is a great time to introduce measuring. Allow children to find the correct markings on a measuring cup and do measuring and weighing with guidance. Children who are learning fractions can answer questions like, "I have half a cup of broth, but I need a whole cup. How much more should I add?" Reinforce kitchen safety, food safety, and the importance of clean-up.

APPROPRIATE SKILLS

- Weighing and measuring
- Using a grater
- Using an oven or microwave—supervised
- Draining
- Using a hand mixer —supervised

9+ Years

WHAT TO DO

Kids in middle and high school can be responsible for dinner or part of a meal one night a week. Spend time with them looking for fun or interesting recipes. Theme nights with foods from other cultures can be fun.

APPROPRIATE SKILLS

- Using a peeler
- Using a can opener
- Stirring and mixing over heat
- Using sharp scissors
- Skewering unsupervised (based on prior experience)
- Using an oven or microwave—unsupervised (based on prior experience)
- Using a hand mixer (based on prior experience)

Source: Adapted from Tufts Health & Nutrition Letter April 2023, Volume 41, No. 2

It's Grilling Time!

Personal Veggie & Sausage Foil Packets

Serving Size: 4 servings

INGREDIENTS

- 1 Pound fresh green beans
- 2 Bell peppers (any color)
- 1 medium onion
- 1 Small zucchini
- 1 Lemon (optional)
- 4 Low-fat pre-cooked turkey or chicken Italian sausages
 - Alternative proteins**, such as black beans, lentils, or chickpeas
 - Fish, such as salmon or trout
- 1 Tablespoon minced garlic
- 2 Tablespoons oil
- Black pepper to taste
- Aluminum foil, for cooking on



DIRECTIONS

1. Preheat your grill to medium-high heat. If baking, preheat oven to 425°F. Wash all vegetables and lemon. Trim the beans, roughly chop the peppers and onion, and slice the zucchini and lemon into rounds.
2. Slice sausages into 1/8-1/4 inch rounds.
3. Combine veggies, sausage, and garlic in a large bowl, except the lemon. Drizzle with oil and season with pepper. Toss to combine and evenly coat.
4. On sheet pan, lay out four 15-inch pieces of aluminum foil. Divide the mixture equally on all four pieces, placing ingredients in the middle of each piece of foil. Put 1-2 lemon slices on top of each packet. Fold foil to seal individual packets completely. Use another layer of foil, if needed.
5. If grilling, place the packets directly on the grill and cook for about 20 minutes, flipping halfway through. If baking, place sheet pan on middle rack of oven and cook for about 20 minutes. Check after 12 minutes. Sausages should be at an internal temperature of 165°F when done. Unwrap and enjoy!

Source: University of Idaho BUL1027, Food & Your Family



According to an old English Rhyme, the thickness of an onion skin can help predict what?

The severity of the winter. Thin skins mean a mild winter is coming while thick skins indicate a rough winter ahead.

Source: <https://www.onions-usa.org/all-about-onions/trivia/>

Onion Trivia

Most researchers agree that the onion has been cultivated for 5,000 years or more. Since onions grew wild in various regions, they were probably consumed for thousands of years and domesticated simultaneously all over the world. Onions may be one of the earliest cultivated crops because they were less perishable than other foods of the time, were transportable, were easy to grow, and could be grown in a variety of soils and climates. In addition, the onion was useful for sustaining human life. Onions prevented thirst and could be dried and preserved for later consumption when food might be scarce. Through out history, onions were also valued as much for their medicinal properties as for their culinary use.

Onion is somewhat a generic term that refers to several pungent members of the genus *Allium* (Lilaceae family) including common (bulbous) onion, garlic, leek, and others. The word was derived from the Middle English uion which in turn, came from the Latin unio. The latter means "one" or "unity" and refers to the onion's single bulb consisting of concentric rings.

Adapted from: <https://onion.msu.edu/history.html> & University of Missouri's Integrated Pest Management; *Onion: A Brief History*

Grilled French Onion

Below are two different grilled onion recipe options, based on which ingredients are more handy or preferred.



INGREDIENTS

- 1 Sweet onion, large
- 1 Beef bouillon cube (or 2 tablespoons of steak sauce)
- Butter (or olive oil)
- Aluminum foil

DIRECTIONS

Peel the onion leaving the root end undisturbed.

Option 1: Cut a 1-inch deep hole into the top center of the onion (think of coring an apple). Make two slices crosswise almost completely through to the root end. Place bouillon cube in the hole and a pat of butter between each crosscut.

Option 2: Cut onion into 6 to 8 wedges, leaving root end. Slowly open up the onion, pulling the wedges apart. Set on foil and drizzle with olive oil and steak sauce. Sprinkle with salt and pepper.

Wrap in aluminum foil tightly. Put on grill over campfire for 15 to 20 minutes or until onion is tender. Serve individual onions in foil.

Source: <https://www.almanac.com/recipe/grilled-french-onion>

Growing Asparagus in Your Garden

First, choose the spot in your garden carefully. Asparagus are perennials, so you want to plant them in an area of your garden you plan on dedicating to them every year. An asparagus plant can last 15 years or more.

Asparagus spears are crisp, tender, and flavorful. You can start asparagus from seeds or from one-year-old roots called "crowns". You can begin harvesting your asparagus two years after planting crowns and three years after sowing seeds.

Crowns grow horizontally and vertically. Planting at the right depth is important. There are some very good videos on *YouTube* showing how to plant your crowns. This spring I planted Mary Washington and Purple Passion Asparagus crowns I purchased from the local Co-Op (to go along with my well established bed); I should see spears from them in the spring of 2025.

When harvesting your spears you don't want to cut them, you want to snap them off. Grab them at the base and just *snap*.

The harvest season only lasts about 6 to 8 weeks, from early May to middle to late June. During the season asparagus spears can grow up to two inches per day. (In my patch they seem to grow much more than that). The edible spears are actually the stems of the plants. The

spears emerge from the underground buds at the base of the root system. These buds and roots are the crowns. If the spears are left to grow, they develop into ferns. The ferns grow to build-up energy for next years spears.



When I harvest my spears, I freeze them unwashed; then thaw them and wash them before using. I used to steam them over chicken broth or vegetable stock, often with yellow squash or similar veggie. However, steaming does leave them slightly limp. My son, who is a chef, taught me to blanch the spears in simmering stock or broth that has extra salt to penetrate and season the spears. Once their color is bright and the texture has softened ever so slightly, you want to shock them in an ice-water bath. Then you can store them in the refrigerator (for no more than a week). When you are ready, you can sauté them or grill them in a tempered pan with a little olive oil, salt, pepper, and garlic powder. The asparagus is cooked, yet crisp and very flavorful. For a great side dish I will bake some puff pastry I have cut into triangles; then slice them horizontally not quite all the way through, then place inside the pastry 4 or 5 spears and cover with a hollandaise sauce. Give it a try!

Submitted by: Les Bevan, Master Food Safety Advisor



DIAL PRESSURE GAUGE TESTING

DATES: July 5 (Wednesday) , August 1, September 5

A free dial pressure gauge testing clinic will be held on the first Tuesday of the months May-September.

- * Please plan on bringing your canner lid in to the office and leaving for 24 hours.
- * A \$2.00 fee will be imposed for those brought in on other days for on demand testing.
- * Dial gauges need tested every year

If your pressure canner only has a weighted jigler, it does not need to be tested.

Why Test Canning Pressure Gauges?

If your pressure gauge is not accurate, it can cause issues with your home-canned foods.

- If the pressure is lower than that recommended for processing, the internal temperature of the food will not be adequate to kill all the bacteria and spores thus leading to under-processed food and can become a safety issue leading to food-borne illness.
- If the processing pressure is higher than recommended, the food inside the jar may be overcooked and softer in texture than desired. This is not a safety issue but is a quality issue, especially when canning tender fruit.

Workshops, Programs, Bulletins & Classes

Due to space restrictions, proper planning of handouts and trying to ensure an effective learning environment, all Extension sponsored workshops, programs and classes require **pre-registration**. Please contact the Extension office listed for the workshop, program or class you wish to attend.

The University of Idaho Boundary County Extension Office does not want anyone denied access to educational classes based on inability to pay. To inquire about scholarship availability, contact the Boundary County Extension Office at 208-267-3235.

FREE—Drought Resources for Livestock Producers

Video Collection Link: <https://bit.ly/UIDrought>

These videos are provided to help livestock producers address challenges in times of drought.

- Possibilities of Grazing CRP in Times of Drought
- Drought Resources for Livestock Producers
- Early Weaning; A Drought Management Strategy
- Feeding Straw During Drought
- Ammoniating Straw for Beef Cows
- Strategic Supplementation for Drought and Dormant Season Grazing
- Utilization of Drought Damaged Feeds
- Culling and Marketing Strategies for Drought

Sanitizing & Storing Water for Emergency Situations

Tuesday, July 11, 2023

10:00 AM-Noon

Boundary County Extension Office

6791 B Main Street

Cost: \$5



In this class we will cover various methods of producing safe drinking water from potentially contaminated sources. These methods (topics) will include heat treatment, chemical treatment, and filtration. We will also have a discussion on emergency water storage options.

Class size is limited. Contact the Boundary County Extension Office to **register**; 208-267-3235.

Air Frying Fun!

Thursday, July 20, 11 AM-Noon

Online via Zoom

FREE



Join us to learn how simple and fun it can be to use an air fryer to prepare a quick meal for you and others. This program will teach participants the basics of air fryers including settings, ease of use and considerations. This class is great for anyone looking to purchase an air fryer or wondering how to put one they own to better use. Go to <https://bit.ly/airfry23> to register.

UI Extension Sheep and Goat Monthly Webinar:

UI Extension offers webinars on sheep and goat topics. Follow them on Facebook @UISheepandGoats for the current schedule of topics.



DreamBuilder

DreamBuilder **provides free** online entrepreneurial training in English and Spanish for **future women business owners**.



If you're thinking of **starting your own business** but don't know where to start, this course can **teach you the skills and concepts you need**. Topics such as marketing, bookkeeping and sales. You'll learn about how much it costs to start a business and about the laws and regulations you'll need to follow. By the end of the course, **you'll have a draft business plan**.

Work at your own pace to complete 15 online modules.

Sign up at www.dreambuilder.org/uidaho
REGISTER TODAY!

Contact Paul Lewin with questions at dreambuilder@uidaho.edu.

Harvesting & Storing Garden Vegetables

Wednesday, July 26, 2023

3:30 PM-5:00 PM

Online via Zoom

FREE



Join us for a free online workshop on how to identify the proper stage of maturity to harvest garden vegetables for peak flavor, nutrition, and storage. Go to <https://bit.ly/harvest-store23> to register.

Workshops, Programs, Bulletins & Classes

Virtual Fermentation

Thursday, August 24, 2023

11:00 AM-Noon

FREE

Online Via Zoom



Learn the basics of fermenting foods for preserving the harvest and enhancing the nutritional value, healthfulness, and digestibility of foods. This online class will also cover safe storage of fermented foods. Go to <https://bit.ly/fermentation2023> to register.

Growing Garlic in North Idaho

Thursday, September 21, 2023

1:00 PM-3:00 PM

Boundary County Extension Office

6791 B Main Street

COST: \$5



Growing Garlic in North Idaho – Fall is the time to plant garlic cloves! In this class you will learn about different garlic varieties and how best to grow them in your North Idaho garden. From planting in the fall to harvesting the following season we will discuss soil preparation, planting, irrigation and harvesting and storage. Although this crop is generally easy to grow, we will also discuss possible pests.

To **Register:** Contact the Boundary County Extension Office @ 208-267-3235.

Cooking Gluten Free

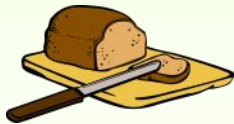
Thursday, October 19, 2023

1:00 PM-3:00 PM,

Boundary County Extension Office

6791 B Main St.

COST: \$10



Do you or someone in your family have an allergy or sensitivity to gluten? Come join us and learn how you can prepare gluten free meals for your family while skipping the stress and frustration. This class will help you navigate the world of gluten free cooking by providing you with helpful tips as well as give you strategies to avoid the common mistakes many beginners make when switching to gluten free cooking.

Class size is limited. To **Register:**
Contact the Extension Office @ 208-267-3235.

Dutch Oven Cooking

Thursday, September 7, 2023

10:00 AM-2:00 PM

Boundary County Fairgrounds

Indoor Arena

Cost: \$20



Learn how to make delicious food while cooking outdoors using a Dutch oven. We will also cover proper care, storage, and tips for the Dutch oven. This hands-on class will teach how to make a variety of dishes including breads, desserts, main dishes, and vegetables. The class will end with a picnic lunch as participants get to eat the food we make during the class.

To **register**, contact the Boundary County Extension Office @ 208-267-3235.

How to Turn a Water Jug Into a Greenhouse: The Low Risks and High Rewards of Winter Sowing!

Tuesday, October 17, 2023

1:00 PM-3:00 PM

Boundary County Extension Office

6791 B Main Street

Cost: \$5



Winter Sowing is a seed-starting method using repurposed plastic containers to create "mini greenhouses". They are placed outdoors and exposed to the elements (including freezing temperatures, snow, and rain) which helps seeds germinate in early Spring. Join us as one local Master Gardener outlines and describes her first-ever experience with Winter Sowing. It is time-saving, cost effective, and the perfect method to try if you love having lots of robust veggies, herbs, and/or flowers ready for Spring planting!

Contact the UI Boundary County Extension Office to **register**, 208-267-3235.

IF YOU ARE MOVING/HAVE A CHANGE OF ADDRESS, OR WOULD PREFER TO HAVE THE NEWSLETTER EMAILED TO YOU-

PLEASE CALL US AT 208-267-3235 OR EMAIL boundary@uidaho.edu



Workshops, Programs, Bulletins & Classes

Forest Insects & Disease Field Day

Sandpoint

Friday, August 4, 2023

8:00 AM-5:00 PM

Meet at the Bonner County Fairgrounds



This one-day field trip will give participants first-hand exposure to a wide range of insects, diseases, and parasitic plants that impair the growth of trees and forests in northern Idaho. Experts will be on hand to help participants identify insect and disease symptoms and discuss practical methods of dealing with them.

To ensure an effective learning environment, registration for this session is limited. A **\$15 registration fee** covers handouts and refreshments. For **registration** questions, contact the UI Extension Office in Bonner County at 208-263-8511.

The program is co-sponsored by University of Idaho Extension, Idaho Department of Lands, and USDA-Forest Service.



Follow UI Extension, Boundary County on Facebook:
www.facebook.com/UIExtensionBoundary

2023 ISDA Grasshopper/Mormon Cricket Control Program

2022 brought on many challenges for Idaho's agriculture producers, with grasshopper and Mormon cricket pests being among those challenges that contributed to the loss of economically important range/croplands across the state. As in years past, the ISDA Grasshopper/Mormon Cricket Control Program will continue to provide landowner assistance on a case-by-case basis, to those landowners who request ISDA assistance and are actively experiencing grasshopper or Mormon cricket infestations on qualified agricultural use lands.

The assistance provided by the program comes in the form of 5% Carbaryl insecticide bait. In situations where Carbaryl bait is not the optimal control method, a pre-approved reimbursement option for insecticides purchased and applied by the landowner is available.

The goal of our Program is to serve impacted landowners and encourage judicious use of effective insecticides, while protecting pollinators, non-target species, and sensitive environments. Landowners can request assistance by submitting an online request form by visiting <https://invasivespecies.idaho.gov/grasshopper-assistance>.

For additional information, please visit the ISDA Grasshopper/Mormon Cricket Program website: <https://invasivespecies.idaho.gov/grasshoppers>.

If you have any questions or suggestions regarding the 2023 program, please do not hesitate to contact Sam Kennedy at 208-332-8592.

LIFTING WOMEN TO BETTER HEALTH



STRONG WOMEN PROGRAM

Please join us for new strength training sessions
Sept. 12-Nov. 16, 2023

STRONGWOMEN

The objective of the Strong Women Program is to improve the health of women by increasing access to safe, structured and effective strength training exercises and nutrition programs.

All Equipment Provided

Location: UI Extension Conference Room

Time Choices:

8:30 a.m. Tuesday, Thursday

Strong Women Stay Young — 2X/wk

10:30 a.m. Tuesday, Thursday

Strong Women Strong Bones — 2X/wk

Cost: \$30 * for 10 week session

Your place is reserved when payment is received

*Scholarships available contact Angela at 208-267-3235

Register @ UI Extension Office, 6791 B Main St.
(208)267-3235



University of Idaho
Extension
Boundary County

4-H CLOVER TALK JULY/AUGUST 2023



4-H Calendar

July



July 4-Independence Day
Observed Ext. Office Closed

July 6-Market Rabbit Weigh-In
5:30 p.m. @ Ext. Office

July 11-Livestock & Leaders
Meeting 6:30 p.m. Ext. Office

TBD-Horse Show

July 13- Camp Clover 8:30 a.m.
-2:00 p.m. @ Snow Creek Pond

TBD-Sheep Camp

July 21-Family Fun Night Royalty
Interviews

July 26-Avian Flu Testing 2:00
p.m.-6:00 p.m. @ Fairgrounds

July 27-C.O.O.L./Quality Assurance
& Fair Entry Forms Due

August

August 1-Livestock & Leaders
Meeting 6:30 p.m. Ext. Office

August 2-Style Revue 6:00 p.m.
@ Fairgrounds

August 3-Dirt Bike Skills Competition
5:30 p.m. @ Fairgrounds

August 4-Idaho 4-H Key Award
Applications Due @ Ext. Office

August 4-4-H Dog Show 9:00
a.m. @ Fairgrounds

August 5-4-H Horse Show Part I
8:00 a.m. Fairgrounds

August 7-Final-Weigh-Ins-All
Animals

August 7-12-Boundary County
Fair

August 9-Livestock Judging @
the Fair

August 10-Family Fun Night
6:30 p.m. Outdoor Arena

Debbie Higgins
4-H Program Coordinator

We have finished our Spring Market Weigh-ins and are fattening up our stock. The scales have been certified and are ready for final weigh-in. 4-H projects are moving along as we start looking forward to fair.

I would like to extend a huge thank you to the Horse members & Cameron that came to help at Carter Country Customer Appreciation Day. We all had lots of fun at this event. Charlie Carter was very impressed with the job they did.

4-H is sponsoring several summer day camps and several half day camps over the next couple months. Many of them still have room for more kids to participate so make sure call us at 208.267.3235 to sign up.

The fair is fast approaching, and we are looking for Family Fun Night Royalty! This honor is open to any active 4-H member ages 8 to 18. Stop by the Extension Office in our new location, 6791 B Main Street, and pick up an application. Family Fun Night Royalty get to help at the Fair by handing out ribbons and assisting at Family Fun Night on Thursday of the Fair. Plus, you get to wear bling and a sash!

In April we held the Boundary County 4-H Oral Presentation Contest, we had the largest number of members participate in decades, maybe ever. It was impressive, accolades to all who participated.

Please add these important dates to your calendar: Avian Flu testing on July 26th, from 2:00 to 6:00 pm. This year we will be doing the testing at the Boundary County Fairgrounds right in front of the indoor arena. This is for all 4-H, FFA & open class birds that want to exhibit at fair this year. If your bird doesn't have a band on its leg, it will not be admitted. July 27th is the due date for fair entry forms and C.O.O.L. forms. Each 4-H/FFA member needs to turn

in an entry form that lists all the projects they plan to exhibit at the fair. A C.O.O.L. form needs to be turned in for any member that will be exhibiting and selling a market animal at the fair.

The summer Horse show is July 27th starting at 8:00 am. Also, we have some pre-fair shows happening, the Style Revue is August 2nd at Memorial Hall at 6:00 pm, the Dirt Bike Show is August 3rd at 6:00 pm, the Dog show is Friday, August 4th at 9:00 am and the Horse Show is Saturday, August 5th at 8:00 am. All these events are open to the public.

Market swine need to be entered at the fair on Sunday, August 6th between 4:00 & 7:00 pm. Off-loading is done by the member and family. Please remember to put a small amount of shavings in your pen to keep them cool. Other 4-H/FFA animals will be entered on Monday, August 7th. Check the fair book for the specific times each species needs to come.

If you are in 4-H and need some make up meetings or community service, please call Debbie at the Extension Office and we can work together to try and get your requirements met for project completion and fair exhibition. Remember you must have attended 75% of your project meetings and 50% of your club meetings to be eligible to enter your project at the fair.

The Boundary County Fair Books will be out in July. You can pick one up at the Extension Office or at local businesses around town. They contain important information for 4-H/FFA rules and exhibition as well as open class. We look forward to seeing you all at the fair and with the best of luck to everyone!

Persons with disabilities have the right to request and receive reasonable accommodations. Please complete the form found at [reasonable-accommodation-for-4-h-parent-complete.pdf \(uidaho.edu\)](#) to assist in evaluating the reasonable accommodation request at least two week prior to the event. Accommodation applications cannot be approved without supporting documentation. Submit the request form found in the link above along with supporting documentation to Center for Disability Access and Resources 875 Perimeter Drive Moscow, ID 83844-4257 cdar@uidaho.edu Phone 208-885-6307, Fax 208-885-9404

4-H Calendar

August Cont.

August 11-Buyers Social 5:00 p.m.

August 11-Market Animal Sale 7:00 p.m. Indoor Arena

August 13-Pick Up Fair Items 9:00-11:00 a.m.

September

September 1-Thank-you Notes & Blue Sky Form Due To Ext. Office

September 4-Labor Day Observed Ext. Office Closed

September 12-Livestock & Leaders Meeting 6:30 p.m. Ext. Office

4-H Friday Friends

Another 4-H Friday Friends in the books! This year was full of learning, fun, and skill building in different areas for everyone. We were very busy towards the end of the year with community members volunteering their time to share their knowledge with the Friday Friends crew. In May we had Search and Rescue come in and share the Hug a Tree program, Master Gardener Shirley Anderson came one last time to share her knowledge with the crew. We also had Mrs. Debbie come in and teach the kids about the ingredients and what it takes to make tortillas. We also had Mrs. Terri come in for the final story time with the crew and we had the privilege to go to Safeway to have a "behind the scenes" tour. We are very thankful for Safeway taking time to show us around and give the kids a different perspective on how the store works. If you missed out on 4-H Friday Friends this year don't worry, we will be back next school year. We start back up the first week of school! More information can be obtained at the Extension Office in Bonners Ferry. I hope everyone has a wonderful and safe summer. Hope to see y'all in the fall!

ATTENTION ALL 4-H LEADERS—Please mark July 11 & August 1 on your calendar!

Come to the meetings to stay on top of what is going on in 4-H. Livestock committee meets first at 6:30 p.m. followed by Leaders' council starting at 7:00 p.m. at the Extension Office. All parents, members, and community members are welcome to attend meetings.

4-H Fair Entry Forms

All 4-H projects and FFA Market Animal projects must complete a 4-H Fair Entry Form. THIS FORM CAN NOT BE USED FOR OPEN CLASS EXHIBITS!!! The 4-H Entry Form was inserted in the back of each projects' record book, is available on zsuities, or picked up at the Extension Office. Only one form is required per member. Members must list what projects they will be bringing to fair. If you have a market animal project the tag number of the animal you are bringing must be written down. **Entry Forms and COOL Forms must be completed and returned to the Extension Office by Thursday, July 27, 2023.** The Entry Form will be used for the check-in and check-out of projects at Memorial Hall. If you have any questions or need additional information please call the Extension Office at 208-267-3235.

Style Revue

The Style Revue will be held on Wednesday, August 2nd. Practice starts at 5:30 p.m. and judging will start at 6:00 p.m. Come see our 4-H seamstresses put their best foot forward during the Style Revue which will be held at Memorial Hall located at the Fairgrounds.

If you have any questions please call your clothing leader or the Extension Office at 208-267-3235.



Looking for Family Fun Night Royalty!

Applications can be picked up at the Extension Office and need to be turned in by July 20, 2023.

Judging, Interviews and Crowning will take place at the Extension Office July 21, 2023



FAIR WEIGH-IN SCHEDULE

Pigs Check in Sunday August 6th,
4:00-7:00 p.m.

Monday, August 7th

Swine: 7:00a.m.-8:00a.m.
Sheep/Goat: 8:30a.m.-9:30a.m.
Beef: 10:00a.m.-11:00a.m.

C.O.O.L. AFFIDAVIT

Found in your Record Book or picked up at the Extension Office. 4-H and FFA livestock market members must turn this form in along with your fair entry form by July 27 to the Extension Office.

LIVESTOCK RECORD BOOKS

- Must be turned in to Memorial Hall from 2:00p.m.-6:00p.m. on Monday, August 7
- Record books not complete with signatures (member, parent, and project leader) will result in the member not being eligible to sell at the Market Animal Sale.

MINIMUM WEIGHTS & DAYS ON FEED 2023

Market animals not making at least minimum weight may not sell at the Market Animal sale. Minimum weights for the final Fair weigh-in are as follows:

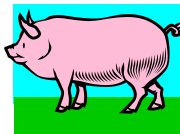
- Steer-** Minimum weight-1,000 lbs.
Days on feed-March 25-August 7 (135)
- Lamb-** Minimum weight-110 lbs.
Days on feed-June 7-August 7 (61)
- Goat** –Minimum weight-65 lbs.
Days on feed-June 7-August 7 (61)
- Swine-**Minimum weight- 220 lbs. –Maximum weight 300 lbs.
Days on feed-May 20-August 7 (80)

Overweight hogs may be sold but will only receive premiums for the maximum weight allowed. For example a 310 lbs. hog will only sell at 300 lbs.

**WHITE RIBBON ANIMALS
AND/OR WHITE RIBBON RECORD BOOKS WILL NOT SELL**

Primary & Alternate Animals

Do you know which animal you are taking to fair? Please declare your tag numbers on your 4-H Entry Form. You must declare what tag number is coming to the Fair before the final weigh-in. Fair Entry and COOL Forms must be turned in to the Extension Office by July 27. If you have any questions please call 208-267-3235.



Do not forget to bring your paperwork to the weigh-ins

- **BEEF**-HAUL SLIP, BILL OF SALE
- **SWINE**-BILL OF SALE, HEALTH CERTIFICATE (IF PURCHASED OUT OF STATE)
- **LAMB/GOAT**-BILL OF SALE, HEALTH CERTIFICATE (IF PURCHASED OUT OF STATE)
- **RABBIT**-PROOF OF OWNERSHIP OF TWO OR MORE DOES, MUST BRING DOE, LITTER MUST HAVE THREE FRYERS, ALLOWED ALTERNATE PEN OF THREE FRYERS

Avian Flu Testing will be held on Wednesday, July 26, 2023 between the hours of 2:00 p.m.-6:00 p.m. at the Boundary County Fairgrounds

Avian Flu Testing is **required** for all 4-H/FFA and Open Class birds in order to display at the fair.

Displaying waterfowl at the fair is not allowed at this time.

Market Animal Sale

Friday, August 11, 2023
Sale Time-7:00p.m.
Indoor Arena

Buyer's Social: 5:00p.m. in front of Memorial Hall. An appreciation dinner is provided and served by families and leaders of 4-H and FFA Market Livestock Members. Buyers numbers can be picked-up at the 4-H Office in the Indoor Arena.

Completion Requirements

For Boundary County 4-H all Organizational clubs have begun their meetings. I would like to remind everyone that members must attend a minimum of 50% of the organizational meetings. A majority of the clubs meet once a month up to fair time. This provides ample time to fulfill the completion requirements. Members must also participate in at least one community service activity, attend 75% of their project meetings, give an oral presentation, and exhibit their completed project. Please remember that members must complete an oral presentation and complete a record book for each project that they take. The easiest way to ensure that you are meeting your project requirements is to simply ask your organizational or project leaders if you are in good standing. It is the member's responsibility to communicate to the leader if you are going to miss meetings etc. Keeping those lines of communication open will help avoid issues later in the year.

If you have additional questions about completion requirements do not hesitate to call the Extension Office at 208-267-3235.

Project Requirements

As planning is underway for the 2022/2023 4-H year, please remember that project requirements and exhibit standards are fully described in project materials. All leaders will receive copies of these requirements. If you take the time to review the project and exhibit requirements at the beginning of a project that helps eliminate a lot of problems when a project is submitted for the Fair.

Remember:

- All projects have a record book
- All record books must include a story-(project focused)
- Photographs are required in Boundary County
- All projects require an oral presentation
- All projects have an exhibit standard

Leaders-If you have questions about the exhibit standards or project requirements please contact Debbie at the Extension Office, 208-267-3235.

Livestock Judges Preferences

Livestock Showmanship Tips

1. Wear the proper show attire for your species.
2. Dress neatly and in clean clothing
3. Spend time working and training your animal.
4. Practice questions pertaining to raising your animal and the industry.
5. Be prepared to show and respect your competitors.
6. Have your animal washed and clean.
7. Properly clip and trim your animal to industry standards
8. Properly Prepare your equipment for the show.
9. Train your animal to perform in the show ring.
10. Have fun and enjoy your hard work.

Terry Nickels

C.O.O.L.

IMPORTANT INFORMATION FOR ALL MARKET ANIMAL MEMBERS AND LEADERS!

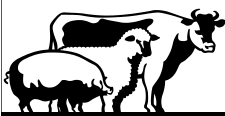
As part of the Farm Bill, effective September 30, 2008; individuals who are selling whole muscle retail cuts of meat are required to identify where that animal was born and raised. This labeling is known as Country of Origin Labeling or C.O.O.L.

So what does this mean to you as a livestock member? As a producer of a meat animal you will be required to keep records regarding the country the animals you sell were born and raised in. If you are purchasing animals for your 4-H project you will need this information at the time of purchase. This information must be kept in your records for 1 year **after** the sale of the animal.

The C.O.O.L. form should be in your record book. The form covers the requirements for our market animal sale, and it is important you can provide the information on your animal(s). It is important that you use a good bill of sale and ask the producer questions when you go to purchase your animals(s). C.O.O.L. forms must be turned in with your Fair Entry form by July 27.

If you have any questions regarding C.O.O.L please contact Debbie at the Extension Office.

Animal Care During Fair



This is a reminder to **all** animal project members (beef, sheep, swine, horse, dairy, goat, rabbit, poultry).

There will be a \$50.00 penalty assessed for each incident of non-compliance of the fair rules regarding feeding and cleaning of stalls.

Feeding and stall cleaning should be completed by 9:00a.m. and 8:00p.m. Fees will be deducted from sale checks if you are in a market animal project. All other animal project members must pay the fee. If fee is not paid, members will be ineligible to take an animal project in the future until debt is paid in full.

Herdsmanship Contests

This is a reminder to our 4-H Herdsman that the **Barn Herdsmanship contest** is held daily! Each of the animal barns (Beef, Sheep, Swine, Horse, Rabbit, Goat, Poultry) are eligible to participate. A traveling banner is awarded to the barn with the highest score in the following categories: Animal Care, Barn and Stall, Tidiness, Decorations/Educational Displays, and Exhibitor Attitude. Judges will also identify 4-H members in each animal category who deserve the **Individual Herdsman Awards**. Last year's barns looked fantastic, and we received a lot of positive comments from the judges. Keep up the great work and good luck contestants! If you are interested in being a Barn Herdsmanship judge please call the Extension Office at 208-267-3235. Individual Herdsmanship nomination forms are available at the 4-H Fair Office & due to the 4-H Fair Office by 3:00 pm, Saturday, August 14.

Judging Criteria

- ❖ Livestock should be well groomed, properly secured, fed, and watered.

- ❖ EXHIBITORS are to feed, water, and care for their animals.

Stalls & Barns

- ❖ Stalls and barns should be clean, dust-controlled, and swept. Manure should be removed and properly disposed of. Fresh bedding should be added to stalls on a regular basis. Stall cards should be complete, neat, and legible.

Decorations & Educational Displays

- ❖ Educational displays should provide information about 4-H and educate the general public about the species. Decorations should incorporate the fair theme and 4-H emblem and colors.

Exhibitor Attitude

- ❖ 4-H exhibitors should be courteous and helpful to the public, 4-H leaders and staff, Fair Board members, and other competitors. They should have a neat appearance and show pride in their projects.



Interview Judging

All interview judging will take place on Tuesday, August 8th in Memorial Hall. The following projects require interview judging:

- Leadership/Teen Leader
- Club Officers (If record book is submitted)
- Speech/Public Speaking
- Vet Science
- KYG



It is the member's responsibility to sign up for an interview when record books are turned in on Monday, August 7th. Please be mindful of showing times etc. to avoid conflicts in scheduling.

Community Pride

There are five Organizational clubs serving Boundary County 4-H. We know that you all put a lot of hard work and time in to your community pride projects. However, we have only seen two or three community pride posters at Fair. Unless folks live in an area, many do not realize the amount of time and hard work 4-H gives back to the community. We are urging all organizational clubs to submit community pride posters at fair. What should be on your poster? Your poster can show the process of doing the activity. Community pride posters are due on Monday, August 7 and can be turned in from 2:00-6:00pm at Memorial Hall. If you have questions call the Extension Office.

Thank You Notes & Blue Sky

Boundary County does a wonderful job supporting our 4-H and FFA programs. It is essential for us to recognize and show appreciation to our award donors and buyers through Thank You cards.



Thank you cards should include:

- Who you are and something about yourself.
- What projects you took to the Fair.
- Why you enjoy the project(s) you took.
- The cards should be addressed to the award donor and/or buyer, have a return address and sufficient postage on the envelope.
- The Blue Sky Form is not judged. Keep it in your Record Book & it should be turned in with your Record Book at Fair.
- **DO NOT mail the thank you cards. Please turn them in with your completed Blue Sky to the Extension Office after the Fair by September 1.** Timeliness is of the utmost importance.

Thank you cards will be available at the 4-H Fair Office and the Boundary County Extension Office. Please call 208-267-3235 if you have questions.



Follow Boundary County 4-H on Facebook:
www.facebook.com/boundarycounty4h

4-H/FFA Livestock Rules and Regulations

1. Weigh-In

- a. 4-H & FFA FAIR ENTRY AND C.O.O.L./QUALITY ASSURANCE FORMS DUE TO THE EXTENSION OFFICE JULY 27, 2023
- b. Animals that are diseased or contaminated with pests will not be weighed in, they will be sent home immediately and not be allowed to sell. Final decision lies with the Veterinarian and the Market Animal Sale Committee.
- c. No wet lambs will be weighed-in.
- d. Minimum weights at Fair weigh-in for this year are:
Rabbit-3-5.5 lbs
Steer-1,000 lbs
Lamb-110 lbs
Goat-65 lbs
Swine-220 lbs min.-300 lbs. max
Overweight hogs may be sold but will only receive premiums for the max. weight allowed (i.e. 310 lb. hog will only sell at 300 lbs.).
- e. If a market swine exceeds 300 pounds it will become ineligible to receive Grand or Reserve Champion Quality and top rate of gain. A Market Swine can not be born before January 1 of the current 4-H year.
- f. Market animals not making at least minimum weight may not sell at the Market Animal Sale or on the Boundary County Fairgrounds Property.
- g. Once an animal is checked-in/weighed-in for Fair it is to remain on display through the duration of the Fair. Any early removal of an exhibit from Fair will result in the inability to enroll in 4-H or exhibit at the Fair the following year. Also all premiums, awards, and auction proceeds resulting from that project will be forfeit. Fair exhibits may only be removed prior to check out time if permission is given by the 4-H Coordinator or 4-H Extension Educator. All underweight and breeding animals must be removed on Saturday night.
- h. Market animals will only be weighed ONE time. First weight is final.

2. Project Completion/Eligibility for Sale

- a. 4-H and FFA Market Animals are eligible for market sale if they meet all Fair General Rules and Livestock Rules.
- b. The Market Animal Sale will be limited to 4-H and FFA members only.
- c. To complete a 4-H Market Animal Project the member and animal must exhibit in both quality and fitting & showing classes. Exceptions will be made only by the Livestock 4-H/FFA Committee.
- d. An exhibitor may sell only one market animal at the Market Animal Sale.
- e. 4-H and FFA members must show a completed project, which includes record book fully completed and signed by the "certified project leader". Record books must be finished by 6:00 p.m., Monday, August 7, 2023 or member will not be eligible to sell their animal in the Market Animal Sale.
- f. White Ribbon Beef, Poultry, Rabbit, Sheep, Goats, and Swine, will not be sold at the Market Animal Sale.

3. Showing Rules

- a. Pens of sheep and swine must be preceded by a breeding project the previous year.
- b. All female cattle shown at the fair will be Bangs tested as per Idaho Dept. of Agriculture Code #25-613A.

- c. All fitting of livestock, in preparation for fitting & showing contests, must be done by the exhibitors with assistance or guidance of a parent or leader as needed, for safety. Failure to comply may be cause for disqualification.
- d. No horns on market animals. Beef may have scurs less than 2 inches. Horns will be allowed on dairy and breeding animals, except dairy goats.
- e. Any goats entered at the Boundary County Fair need to be dehorned or disbudded. The only exception will be Angora Goats, also known as "Fiber Goats".
- f. Proper and timely feeding and care must be given to all animals THROUGHOUT THE ENTIRE FAIR. Members are required to clean their own pens/stalls. If a scheduling conflict arises, it is the member's responsibility to find another member to assist in completing stall cleaning and feeding for their animal (s). Cleaning stalls and feeding animals must be completed before 9:00am and must be completed again no later than 8:00pm. If an animal(s) pen is excessively dirty throughout the day, extra attention may need to be given in order to maintain a healthy living environment for that animal. A written warning will be given for the first incident. A \$50 penalty will be assessed for each additional incident. Market animal projects will have the fee(s) deducted from their Market Animal Sale Check. All other animal projects must pay the fee(s), if assessed, or they will be ineligible to take an animal project in the future, until the debt is paid in full.
- g. Do not arrive to animal barns until 9:00 a.m. on Sunday. Stall cleaning and 4-H project check-out is from 9:00 a.m.-11:00 a.m. unless prior arrangements have been made with barn superintendents. A \$50.00 fee will be assessed if stalls are not cleaned by 11:00 a.m.
- h. All lambs must have liftable tails (determined by utilizing county device). If a lamb prolapses' at home it may not be brought to the Boundary County Fair. If a lamb proleapses' at the Fair it must be taken home immediately and may not sell if market animal.
- i. 4-H & FFA members must be in compliance with industry approved animal care and management practices. 4-H/FFA animals that have been altered in an "unapproved" manner (such as clipping teats to render them reproductively unsound) will result in disqualification from the 4-H/FFA livestock program and the member will be barred from all future participation.

4. Sale

- a. Members will be charged two percent (2%), plus:
Beef-\$19, Swine-\$11, Sheep-\$10, Goat-\$10, Poultry-\$3 and Rabbits-\$3 to pay for printing, auction, hauling, photos, and other expenses. Sale weight will be calculated as follows: final weight minus 1 % for beef, swine, sheep, and goat.
- b. See Livestock Rules and Regulations in the Fairbook for further pertinent information.

Boundary County 4-H/FFA Event Dress Code

This dress code has been developed to ensure that participants and spectators are not offended or uncomfortable during 4-H/FFA events and activities. As the Idaho State 4-H Family Handbook, and the FFA Code of Ethics states, members should be their own best 'exhibit'. This includes their personal manners, attitudes, and courtesy, as well as appropriate dress and physical appearance. If you choose to dress inappropriately, you will be asked to change or leave the event until proper dress is obtained. Please dress responsibly to ensure that you contribute to a pleasant 4-H/FFA atmosphere.

As a rule, a 4-H/FFA member's clothing should be neat, clean, modest, acceptable in repair and appearance, and be in good taste and decency as appropriate for the specific event. The member is a representative of 4-H/FFA programs, and their appearance should reflect professionalism.

Examples of prohibited dress or appearance include but are not limited to:

- Bare midriff shirts
- Exposed undergarments
- Excessively short or tight garments, including spankx, tube tops, and short shorts
- Shirts with less than a 1-inch strap, including strapless and one-shoulder tops
- Shirts that reveal navel, back below the shoulder blades or cleavage
- Attire with messages or illustrations that are vulgar, indecent or advertise any product or services not permitted by law to minors
- Any adornment such as chains or spikes that could be perceived as a weapon
- Any symbols or styles associated with gangs or intimidation

Livestock Exhibitor Dress Guidelines

These guidelines for show dress must be observed whenever exhibitors are in the show ring and during the Market Animal Sale. A shirt or blouse must be worn. It may be sleeveless, short sleeved or long sleeved, but must have a collar. If the shirt has buttons it must be buttoned to the collar bone. Full Length slacks, pants, or jeans are appropriate. "Grubby", holey or tight worn out jeans as well as excessively baggy pants are not acceptable. Hard soled boots or laced tennis shoes must be worn to meet safety standards. NO sandals, flip flops, or heels more than 1½ inches high. Western hats are appropriate unless otherwise noted by the judge. NO baseball caps. All Dairy projects, (goats, cows, etc.) members must wear white pants and white shirts. 4-H club shirts, vests or jackets must have collars and shirttails must be tucked in. Decorating of exhibitors or animals by means of costume, signs, glitter, body paint, etc. WILL NOT be tolerated at any time while competing or during the Market Animal Sale.

Note: *Please take pride in your personal appearance, represent yourself respectfully to support the group you are associated with. *Fair Royalty & Family Fun Night Royalty (4-H & FFA) will NOT wear sashes or tiaras while competing. They may be worn during the Market Animal Sale.

If during any 4-H/FFA event you are asked to change by a Leader or Advisor, please do not argue and comply as asked. If you think you have been asked unfairly, please change for the time being and follow the guidelines for filing a complaint to the Leader's council and Livestock committees to be dealt with in a reasonable manner as the 4-H Code of Conduct states.

4-H Memorial Hall Exhibit Rules

4-H Memorial Hall exhibits must be checked into the Fair between 2 p.m. and 6 p.m. Monday, August 7, 2023

1. **4-H FAIR ENTRY FORMS DUE TO THE EXTENSION OFFICE JULY 27**
2. **PICK UP EXHIBIT CARDS AT THE EXTENSION OFFICE AFTER JULY 27**
3. **POSTER SIZE FOR ALL POSTERS IS 14 X 22** (exception of Community Pride Posters)
4. **Each item within a project must be labeled with an exhibit card**

Clothing

- a. Safety-pinned to garments (waistband for skirts or pants, on hem of sleeves for tops). No straight pins please!
- b. Display commercial pattern guide sheets or copy if shared with record book. Label each page with member's name.
- c. Clothing articles that have been worn or become soiled should be laundered before exhibiting.
- d. Clothing projects modeled at the Style Revue must be displayed at the fair.

Knitting/Crochet

- a. Attach exhibit card to each item (exhibits of more than one item should be attached together and displayed in a clear bag).

Foods

- a. Recipe should be included with food items that are placed inside a zippered storage bag with food (do not include record book in the bag).
- b. Maximum size for cake boards is 13 inches wide by 15 inches long-cakes must be able to fit in glass display case.
- c. Cake (decorated) may substitute Styrofoam for cake.
- d. Cake (non-decorated): 4-inch square piece of cake on 6 inch plate
- e. Cookies: 4 on a 6 inch plate
- f. Breads: 1 loaf on a 6 inch plate
- g. Biscuits/muffins: 4 on a 6 inch plate
- h. Jewelry Display Board: 15"x15"

Posters/Exhibits

- a. Tape exhibit card to the upper right hand corner.

Record Books

- a. Maximum binder size 1".

Display Items

- a. 3 dimensional items etc., must be contained in a 12x16 inch display such as a pop can flat. Loose items will not be accepted.

BOUNDARY COUNTY 4-H PRESENTS



CAMP CLOVER 2023



THURSDAY, JULY 13TH

Camp Clover is an action packed day camp open to ALL youth ages 5-9.
Participants must be pre-registered by July 12th, 2023



AROUND THE BARN

CONTACT BOUNDARY COUNTY EXTENSION OFFICE TO REGISTER 208-267-3235

- **COST: Free!**
- **WHERE: Rotary Park at Snow Creek Pond, on Lions Den Rd.**
- **ARRIVE: 8:45 am**
- **WHAT TO WEAR: Play clothes, since it is outdoors be prepared for inclement or hot weather**
- **SCHEDULE: 8:45 a.m. - 9:00 Sign-in 9:00-9:15 Orientation**
- **Morning stations 9:30-11:45 Lunch 11:45-12:15 Afternoon stations 12:30-2:00**
- **Parents pick up 2:00 p.m. (provided)**



Persons with disabilities have the right to request and receive reasonable accommodations. Please complete the form found at [reasonable-accommodation-for-4-h-parent-complete.pdf \(uidaho.edu\)](https://www.uidaho.edu/extension/4h/parent-complete.pdf), to assist in evaluating the reasonable accommodation request at least two week prior to the event. Accommodation applications cannot be approved without supporting documentation. Submit the request form found in the link above along with supporting documentation to Center for Disability Access and Resources 875 Perimeter Drive Moscow, ID 83844-4257 cdar@uidaho.edu Phone 208-885-6307, Fax 208-885-9404

July Robotics Programs



Cost: FREE Pre-registration is

Required: Call 208-267-3235

All Classes will be held at the
Boundary County Extension Office



AGES 5-8

Dash & Dot: Tue, July 18	10:15am—11:15am
Lego Essential: Thurs, July 20	10:15am—11:15am
Dash & Dot: Thurs, July 20	12:30pm—1:00pm
Lego Essential: Wed, July 26	10:15am—11:15am
Kibo: Wed, July 26	11:30am—12:30pm
Sphero Bolt: Thurs, July 27	10:15am—11:15am

AGES 9-13

Sphero Bolt: Tue, July 18	11:30am—12:30pm
Dash & Dot: Tue, July 18	12:45pm-1:45pm
Lego Spike Prime: Thurs, July 20	12:45pm—1:45pm
Lego Spike Prime: Wed, July 27	9:00am—10:00am
Drones: Thurs, July 27	11:30am-12:30pm
Dash & Dot: Thurs, July 27	12:45pm—1:45pm



6791 B Main Street Bonners Ferry, ID
208-267-3235

August Robotics Programs



Cost: FREE Pre-registration is

Required: Call 208-267-3235

All Classes will be held at the
Boundary County Extension Office



AGES 5-8

Lego Essential: Tue, August 1	10:15am—11:15am
Dash & Dot: Wed, August 2	10:15am—11:15am
Kibo: Mon, August 14	10:15am—11:00am
Robot Mouse: Mon, August 14	11:30am—12:00pm
Sphero Bolt: Wed, August 16	9:00am—10:00am
Dash & Dot: Tue, August 22	11:3am—12:30pm
Lego Essential: Wed, August 23	9:00am—10:00am

AGES 9-13

Lego Spike Prime: Tue, August 1	11:30am—12:45pm
Dash & Dot: Wed, August 2	9:00—10:00am
Dash & Dot: Mon, August 14	9:00am—10:00am
Sphero Bolt: Wed, August 16	10:15am—11:15am
Drones: Wed, August 16	11:30am-12:30pm
Dash & Dot: Tues, August 22	10:15am—11:15am
Lego Spike Prime: Wed, August 23	10:15-am—11:15am



6791 B Main Street Bonners Ferry, ID
208-267-3235



NOTICE

4-H ENROLLMENTS WILL OPEN OCTOBER 10, 2023. THE PARTICIPATION DEADLINE FOR 2023/2024 IS JANUARY 10, 2024 for the 4-H projects to be part of the 2024 Boundary County Fair.

PLEASE STAY TUNED FOR THE SEPT/OCT CLOVERTALK.

There will be special dates for livestock participation. The Awards Ceremony will be held on October 26, 2023 at the Fairgrounds starting at 6:00 p.m. Mark this date on your calendars.

UI EXTENSION BOUNDARY COUNTY
P.O. BOX 267
BONNERS FERRY, ID 83805

RETURN SERVICE REQUESTED

NON-PROFIT
PRSR STD
U.S. POSTAGE
PAID
PERMIT NO. 145
BONNERS FERRY, ID

JULY/AUGUST 2023

KEEPING OUR COMMUNITY CONNECTED

BOUNDARY COUNTY EXTENSION STAFF



Amy Robertson	Extension Educator Family & Consumer Sciences
	Extension Educator Agriculture & Horticulture
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Mindy Summerfield	4-H Friday Friends Program Coordinator
Angela Tucker	Administrative Assistant
Sheila Pruitt	Secretary
Shalonda Miller	4-H Robotics Instructor

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College of Agricultural and Life Sciences

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