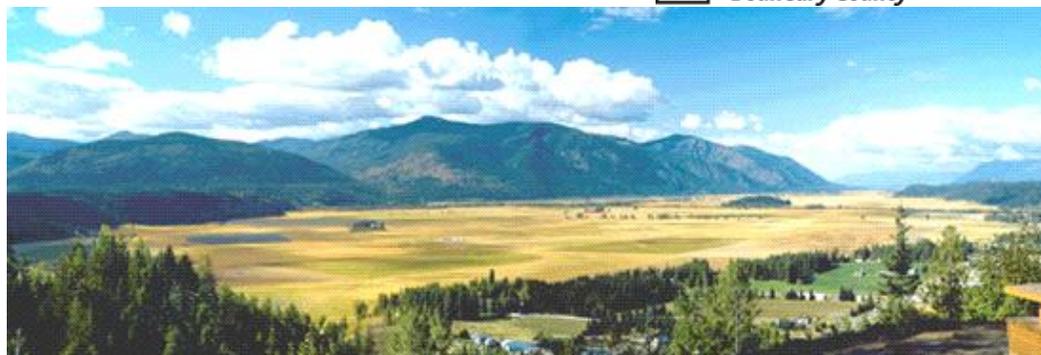


May/June
2023

I University of Idaho
Extension
Boundary County



EXTENSION NEWS ■ FCS ■ MASTER GARDENER ■ 4-H



We've Moved!

You can now find us at our new location in the old NIC building, next to Far North Outfitters, **6791 B Main Street.**



The Extension Office will be closed May 29th in observance of Memorial Day.

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June 19th the Extension Office will be closed in observance of Juneteenth

~ KEEPING OUR COMMUNITY CONNECTED ~

EXTENSION CONNECTIONS

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

Master Gardener Column



Physiological Leaf Curl in Tomatoes

Every year we have calls from gardeners who have tomato plants with leaves that curl up. When tomato plants grow vigorously in mild, spring weather, the top growth often exceeds the root development. When the first few days of warm, dry summer weather hit, the plant "realizes" that it has a problem and needs to increase its root development. The plant tries to reduce its leaf area by rolling leaves. The leaves curl along the length of the leaf (leaflet) in an upward fashion. It is often accompanied by a thickening of the leaf, giving it a leathery texture. Interestingly, leaf roll is worse on some varieties than others.

Though rolling usually occurs during the spring to summer shift period, it may also occur after a heavy cultivating or hoeing, a hard rain, waterlogged soil, or any sudden change in weather. This leaf roll is a temporary condition, that goes away after a week or so when the plant has a chance to acclimate, recover from injury, or the soil has a chance to dry out.

(Ward Upham)

Source: K-State Horticulture Newsletter No. 24, June 16, 2020

ASK AN EXPERT



Q: Can pH test strips be used to test soil acidity?

A: Colorimetric test strips have long been used to gauge soil pH. I suggest purchasing from a local nursery with knowledgeable staff, rather than online. Tests purchased from an online vendor might be old and of questionable quality.

Tips for using pH testing strips

- **pH strips are likely not quite as accurate as a meter.** If you seem to be tracking a trend, such as if the true answer is 5.3 or 5.1, the test is still giving you information you can compare to the last test. I question the validity of any pH test that gives more than 1 decimal place.
- **Measure the soil and water very carefully.** Follow the package directions exactly. pH is a measure of H⁺ concentration in solution, so sloppy measurements will give information that's not meaningful.
- **Proper storage will extend the life of the strips.** The package will have directions about how to store the strips and these should be followed closely.
- **Soil pH fluctuates on an annual cycle.** Because of this, you can't compare readings from samples in the fall with readings from samples collected in the spring.
- **Changing soil pH is a slow process.** To change pH, it is recommended to apply sulfur to lower pH or agricultural lime to raise pH. It is encouraged to apply these materials in the fall, to give the chemical reaction more time to work.

Source: Adapted from Testing strips for soil acidity? @ <https://extension.oregonstate.edu/node/200371>



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

Taco Pie

Serves 8

INGREDIENTS

- 1 (15.5 oz.) can of beans (kidney or pinto) or ½ pound lean ground beef or ground turkey
- 1 Tbsp. oil
- ½ cup chopped onion
- Taco Seasoning Mix (see recipe to the right)
- 1¼ cup skim or 1% milk
- ¾ cup All-Purpose Convenience Mix (see recipe below)
- 3 eggs
- 2 medium tomatoes, washed and sliced
- 1 cup reduced-fat shredded cheddar cheese



Taco Seasoning Mix:

- 1 teaspoon chili powder
- 1 teaspoon cumin
- ½ teaspoon sugar
- ¼ teaspoon salt
- ⅛ teaspoon pepper

DIRECTIONS

1. Heat oven to 400°F.
2. Lightly oil or spray a pie pan.
3. If using canned beans—add 1 Tbsp. oil in a pan or skillet and sauté onion, then add drained and rinsed canned beans.
4. If using ground beef or turkey—add 1 Tbsp. Oil in pan or skillet, cook and stir ground meat and onion over medium heat until meat is brown. Drain excess fat.
5. Stir in taco seasoning mix.
6. Spread meat or bean mixture into pie pan.
7. In mixing bowl, beat milk, Convenience Mix, and eggs until smooth using a wire whisk or fork.
8. Pour into pie plate. Bake for 25 minutes.
9. Top pie with tomato slices and cheese.
10. Bake until knife inserted between center and edge comes out clean, about 8-10 minutes longer.
11. Cool 5 minutes before serving.

Nutrition Facts	
8 servings per container	
Serving size 1/8 of a pie (157g)	
Amount per serving	
Calories	180
% Daily Value*	
Total Fat 6g	8%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 410mg	18%
Total Carbohydrate 19g	7%
Dietary Fiber 3g	11%
Total Sugars 4g	
Includes 0g Added Sugars	0%
Protein 11g	
Vitamin D 1mcg	6%
Calcium 184mg	15%
Iron 1mg	6%
Potassium 284mg	6%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Taco Pie Made with Beans

Nutrition Facts	
8 servings per container	
Serving size 1/8 of a pie (154g)	
Amount per serving	
Calories	180
% Daily Value*	
Total Fat 7g	9%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 90mg	30%
Sodium 370mg	16%
Total Carbohydrate 13g	5%
Dietary Fiber 1g	4%
Total Sugars 4g	
Includes 0g Added Sugars	0%
Protein 14g	
Vitamin D 1mcg	6%
Calcium 170mg	15%
Iron 2mg	10%
Potassium 301mg	6%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Taco Pie Made with Meat

Source: <https://extension.umaine.edu/food-health/recipes/taco-pie>

12-Cup Yield All-Purpose Convenience Mix

- 9 cups flour
- 2 cups nonfat dry milk
- ¼ cup baking powder
- 1 Tablespoon salt
- ¾ cup canola oil

6-Cup Yield All-Purpose Convenience Mix

- 4½ cups flour
- 1 cup nonfat dry milk
- 2 Tablespoons baking powder
- ½ Tablespoon salt
- ½ cup canola oil

Directions for 12-Cup & 6-Cup All Purpose Convenience Mix

1. Combine flour, dry milk, baking powder, and salt in a large bowl and stir together.
2. Mix oil into the dry mixture until smooth.
3. Store in an airtight container.
4. Refrigerate and use within a month, or put into containers suitable for freezing and freeze.

Source: <https://extension.umaine.edu/publications/4029e/recipes-1#2-cup-yield>

There are 5 main steps you can take to reduce the risk of someone suffering a foodborne illness after eating produce from your home garden.

Step 1: Preparing the Garden for Planting

-Locate vegetable gardens away from manure piles, well caps, garbage cans, septic systems and areas where wildlife, farm animals, or the family pets roam.

-Use compost safely. Compost is the natural breakdown product of leaves, stems, manures and other organic materials, and also a source of pathogens. To be safe for gardening, your compost must reach a temperature of at least 130°F. Check the temperature with a compost thermometer.

Step 2: Maintaining the Garden

- Be familiar with the quality and safety of the water source(s) you use in your garden. If you are using a municipal water source you can be sure your water is potable. If you have a well, please make sure to get your water tested annually for contamination.

- Animal waste can be a source of bacteria, parasites, and viruses. During the gardening season, keep cats, dogs, and other pets out of the garden. Also, do not feed wild animals, even birds, near your garden to help keep animal waste out of your garden.

Step 3: Harvesting Garden Produce

-When harvesting the produce from your garden always use clean, food-grade containers. Do not use garbage bags, trash cans, or any containers that originally held chemicals such as household cleaners or pesticides as these are not food-grade.

-Make sure to wear clean gloves (that have not been used to stir compost or pull weeds) or clean, freshly washed hands when picking produce.

-Take extra care to brush, shake or rub off any excess garden soil or debris before bringing produce into the kitchen.

Step 4: Storing Garden Produce

- If you choose to wash fruits and vegetables before storing, be sure to dry them thoroughly with a clean paper towel. (NEVER wash berries until you are ready to eat

them. If storing without washing, shake, rub or brush off any garden dirt with a paper towel or soft brush while still outside. Store unwashed produce in plastic bags or containers.



-Clean fruit and vegetable bins often.

-Fruits and vegetables needing refrigeration can be stored at 40°F or less. Fruits and vegetables stored at room temperature (onions, potatoes, tomatoes) should be in a cool, dry, pest-free, well-ventilated area separate from household chemicals.

Step 5: PREPARING AND SERVING FRESH GARDEN PRODUCE

-It is common for many of us to eat fresh fruit and vegetables raw so we cannot rely on the heat of cooking to destroy pathogens that might be on your produce. Remember to prepare raw produce with food safety in mind.

-Always wash your hands first.

-Rinse fresh fruits and vegetables under cool, running, clean water even if you do not plan to eat the skin or rind.

-Never use soap, detergent, or bleach solution to wash fresh fruits or vegetables. These solutions can affect flavor and may not be safe to ingest.

-Avoid cross-contamination when preparing fruits and vegetables. Cross-contamination occurs when a clean work surface such as a cutting board or utensil (paring knife) or uncontaminated food is contaminated by dirty work surfaces, utensils, hands or food.

-If you have leftover produce that has been cut, sliced, or cooked, store it in clean, air-tight containers in the refrigerator at 40°F or less.

Submitted by Amy Robertson, FCS Extension

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

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.

DIAL PRESSURE GAUGE TESTING



DATES: May 2, June 6, 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 jiggle, it does not need to be tested.

Gardening 101

Thursday, May 11, 2023

1:00 PM-3:00 PM

**Boundary County Extension Office
6791-B Main Street**

Cost: \$5

This class is geared towards those new to gardening or desiring to brush up on the basics. Participants will learn about site selection and preparation, proper soil and plant fertility needs, crop rotation and spacing, and what types of plants grow well in North Idaho.

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



Making Jerky

Thursday, May 18, 2023

11:00 AM-12:00 PM

Via Zoom

Cost: FREE



In this class you will be learning how to safely make your own jerky using an electric food dehydrator. This class will cover how to make jerky from a variety of meats including beef and wild game. You will also learn some techniques for drying other foods at home such as fruits and vegetables.

To **register**; go to <https://bit.ly/jerky2023>.

Workshops, Programs, Bulletins & Classes

Planting for Pollinators

Tuesday, May 23, 2023

1:00 PM-3:00 PM

Boundary County Extension Office

6791-B Main Street

Cost: \$5



The USDA estimates that 65% of this country's pollinators are gone, and with pollinators ensuring our food crops production, we could be in trouble! *Planting for Pollinators*, a class discussing plant varieties that benefit pollinators, and habitat of the pollinator, as well as pollinator preservation will be held Tuesday, May 23 from 1:00 – 3:00 p.m. at the Boundary County Extension Office. Join us to learn what you can do to increase the number of pollinators, because the salvation for pollinators is in your back yard and garden.

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

Smoking & Grilling

Friday, May 26, 2023

10:00 AM-2:00 PM

Boundary County Extension Office

6791 B Main Street

COST: \$20



This hands-on class will feature demonstrations as well as hands-on activities. We will learn how to prepare a variety of foods using either a smoker or grill. We will also share tips and tricks on how to make sure your food is both safe and delicious!

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

Dementia Friends

Thursday, June 8, 2023

3:30 PM-4:30 PM

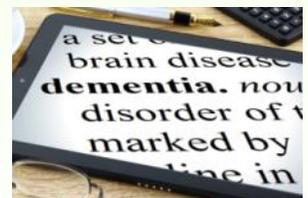
Boundary County Extension Office

6791 B Main Street

FREE

Dementia Friends USA is a part of a global movement that is changing the way people think, act, and talk about dementia. Through interactive activities and information, you will learn what dementia is, how it affects people, and how you can make a difference for people touched by dementia.

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



2023 Noxious Weeds Seminar

Thursday, May 25, 2023

1:00 PM-4:00 PM

Boundary County Extension Office

6791-B Main Street

Cost: \$5



Attendees will be introduced to basic pesticide safety, sprayer calibration, & noxious weed identification and control.

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



Growing in North Idaho Watermelons & Sweet Potatoes Class

Thursday, June 1, 2023

1:00 PM-3:00 PM

Boundary County Extension Office

6791-B Main Street

Cost: \$15

Many of us have been told that it is next to impossible to have successful melon and sweet potato crops in North Idaho. Art Church, a longtime Master Gardener, will be teaching this class to provide you with helpful tips and tricks so you can prove this statement wrong. All class participants will receive melon seeds.

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

Workshops, Programs, Bulletins & Classes

Integrating Fungus in Your Garden

Wednesday, June 14, 2023

1:00 PM-4:00 PM

Boundary County Extension Office

6791-B Main Street

Cost: \$5



Come and learn how Tony Klinkhammer, of Hammer Ridge Homestead, has integrated mushroom production into his garden. This class will focus on planting King Strapharia (Winecap) mushrooms around your fruit trees and vegetable plants. Participants will receive mushroom spawn to start a small bed in their garden. Following the class, there will be an optional and informal Q&A discussion from 4:00 pm – 5:00 pm. **This class is reserved for first-time attendees. If you have taken this class before, please do not sign up.**

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

Turning Dirt into Soil- An Introduction to Soil

Thursday, June 22, 2023

1:00 PM-3:00 PM

Boundary County Extension Office

6791-B Main Street

Cost: \$5



This 2-hour class will introduce you to the basics of soil properties and ways to improve the health of your soil. About the instructor: Alicia Alexander is a Master Gardener, a 2021 graduate of the Master Food Safety Advisor program and a program leader for our local gardening group, 9B Gardeners.

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

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.



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

Thinning & Pruning Field Day

Bonnors Ferry

Saturday, June 17, 2023

9:00 AM-5:00 PM

Boundary County Extension Office

6791 B Main Street



Trees killed by bark beetles or root diseases often make forest owners ask: "What can we **do** about it?" Whether you have problems with insects or disease, concerns about fire, or just want to improve forest health and growth, the response from foresters is nearly universal: **thin your stand**. This is especially true in northern Idaho, where forests commonly become overstocked with an unsustainable species mix.

To ensure an effective learning environment, the program is limited to 40 participants. A **\$20 registration fee** includes a field notebook of publications. For **registration** questions contact the UI Extension Office in Boundary County at 208-267-3235.

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.

Workshops, Programs, Bulletins & Classes

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.

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

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.



Do you want to learn how to safely can, dry or freeze your garden's bounty? University of Idaho Extension invites you to enroll in

Preserve@Home, an online 6-week food preservation class to teach individuals how to safely preserve a variety of foods.

**Enrollment & Payment Deadline
June 5, 2023**

**Online Course Available/Start Date
June 8 at 1:00 p.m. MT**

**Chats Thursday's 1:00 p.m. MT
June 15-July 20**

Each lesson includes online text, online discussions to facilitate participant interaction, a video chat with classmates and instructors, and open book quizzes to assess knowledge gained.

Lessons

1. Causes & Prevention of Foodborne Illness
2. Spoilage and Canning Basics
3. Canning Acid Foods: Boiling Water Canner
4. Canning Low Acid Foods: Pressure Canner-Dial/Weighted
5. Canning Specialty Foods (jams, jellies & preserves; salsas; pickled & fermented foods)
6. Drying & Freezing

Supplemental Materials

7. Nutritional Value & Cost of Preserved Foods
8. Miscellaneous Food Safety & Preservation
9. Preparing for and Coping with Emergencies and Disasters.
10. High Altitude Canning
11. Starting Right-Gardening for Success
12. Root Cellaring: Storing your Garden Harvest

Cost: \$35 registration fee.

Register online at https://marketplace.uidaho.edu/C20272_ustores/web/product_detail.jsp?PRODUCTID=2135.

For More Information Contact:

University of Idaho Extension, Franklin County at 208-852-1097 or franklin@uidaho.edu.

**Visit Us On
The Web @
uidaho.edu/boundary**

Workshops, Programs, Bulletins & Classes

Ten Acres and a Dream

Learn how to thrive in a rural setting and make your land ownership dreams come true.



Sandpoint

Saturday, May 13, 2023

8:30 AM-4:30 PM

**Sandpoint Organic Agriculture Center
10881 N. Boyer Road**

People who move to the country often have many ideas as to what they want from their land, but many may be less aware of how to achieve those goals or the tasks associated with living on and maintaining rural property.

University of Idaho Extension is offering this one-day program to help owners of small rural acreages manage their land to meet their goals.

COST: A \$15 registration fee includes publications and refreshments.

To **Register:** Contact the Bonner County Extension Office @ 208-263-8511.

FORESTRY SHORTCOURSE

Sandpoint

Wednesday mornings (9:00 AM-12:00 PM)

June 14, 21, 28 & July 5, 12, 19, 2023

**UI Sandpoint Organic Agriculture Center
10881 N. Boyer Road
(208)263-8511**



Many Idaho forest landowners desire a better understanding of "what makes their forest tick" and how they can better manage their forest property. The Forestry Shortcourse will help you:

- Understand basic principles of forest ecology and silviculture,
- Apply that knowledge to your forest to meet your goals, and
- Develop a written forest management plan for your property.

To ensure an effective learning environment, each session is limited to 25 people. A \$38 registration fee (\$120 for UI credit) includes a binder, USB flash drive of forest management resource materials and refreshments.

To **register**, contact the Bonner Extension Office @ 208-263-8511.

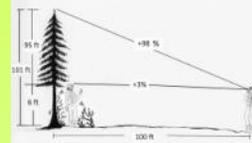
Measuring Your Trees

Sandpoint

Wednesday, June 7, 2023

8:00 AM-5:00 PM

**UI Sandpoint Organic Agriculture Center
10881 N. Boyer Road**



This program is designed to give forest owners a basic understanding of forest measurements. It will help them collect some of their own data and strengthen their interactions

with professional foresters and technicians regarding data-based forest management decisions. The morning will be spent indoors, focusing on principles guiding measurement of trees and forests. The afternoon will be spent outdoors, measuring a variety of forest characteristics using clinometers, diameter tapes, angle gauges, and other forest measurement tools.

The program can accommodate a limited number of people. **A \$20 registration** fee includes a field notebook of publications. For registration questions, contact the UI Extension Office in Bonner County at (208) 263-8511.

Making & Using Biochar

Sandpoint

8:00 AM-5:00 PM, Friday, June 23, 2023

**UI Sandpoint Organic
Agriculture Center
10881 N Boyer Road**



Biochar, is defined as "a solid material obtained from thermo chemical conversion of biomass in an oxygen-limited environment". Biochar can improve soil nutrient and water-holding capacities and contribute to many other benefits on both forest and agricultural lands. Biochar is relatively stable and can persist in the soil for hundreds or even thousands of years—aiding carbon sequestration.

To Register: Contact the Bonner County Extension Office @ 208-263-8511. or register online by going to <https://marketplace.uidaho.edu/>, scrolling to, then clicking on "University of Idaho Extension: Panhandle Forestry"



University of Idaho
Extension
Boundary County

4-H CLOVER TALK MAY/JUNE 2023



Debbie Higgins

4-H Program Coordinator

Spring has sprung! I am loving the warmer weather! Beef weigh-in was a great success, we weighed in 35 steers. We haven't had that many in quite a few years, it is great to have 4-H and FFA members interested in farming and ranching. Swine weigh-in is scheduled for Saturday May 20th at 7:00 AM with set up on Friday the 19th at 8:00 AM. Parents or older members are more than welcome to come help with set up. Lamb weigh-in is June 7th at 5:30 pm. Please have your Scrappies ear tag and bill of sale. All market animals must be fully vaccinated to off load and go through the scales. If your animal isn't already vaccinated, make sure you contact your veterinarian and get that done ASAP! Remember your bill of sale, if you wonder if the breeder vaccinated your animal, look at the bill of sale as it should be listed on there. If your animal was purchased out of state you will need to bring your Vet Check paperwork from that state, dated the day you purchased the animal. You cannot weigh-in your animal unless you have the proper paperwork. Please remember, at county weigh-ins, we have the breeders in the County go first to protect their herds from Biohazards. Please respect this request - there will be no exceptions.

This year the theme for the fair is "Sew it, Grow it, Show it". Now is the time for members and leaders to start thinking about barn decorations to create a very festive atmosphere.

4-H leaders, it is very important you attend the Monthly Leaders Council and Livestock Committee meetings. This is the best way to stay up-to-date on any changes discussed and new ideas being implemented. Attending these meetings is the best way to stay in the loop. We meet at the Extension Office on the second Tuesday of each month starting at 6:30 pm.

Attention all teen members! State Teen Association Convention (STAC) is a fun way to meet other members throughout the State and have some fun. It takes place on the U of I Campus in Moscow. Attendees get to stay in dorms, tour the campus and see all the things the University has to offer. STAC registration started on Monday, April 10th. Early Bird Member Registration: \$295.00, Early Bird Non-Member Registration: \$345.00, Regular Member Registration: \$325.00, Regular Non-Member Registration: \$375.00, Steering Committee & State Officers: \$185.00, Chaperones: \$185.00. STAC will take place June 26th - 29th, 2023.

The Family Fun Night committee has been meeting and planning this fabulous event that takes place on Thursday night at the Boundary County Fair. We are looking for 4-H members to try out for the FFA Royalty. It is a super fun and rewarding opportunity. Stop by the Extension Office and pick up your application - they are due July 20th, 2023. The interviews will be held on Friday, July 21st starting at 2:00 pm.

If you are a 4-H club member and want to walk or have a float in any of the Bonners Ferry Parades and represent 4-H that would be great. Work with your 4-H leader to arrange this. Don't forget to wear green and/or your 4-H branded shirts.

We are starting to plan our Summer Youth Camps, so be looking for the flyers on our Facebook page. Our Summer camps are open to any youth in the County if they fit the age criteria. Mostly they are for 8- to 12-year-olds, but we do offer "Camp Clover" that is specifically for 5- to 9-year-olds.

If you have any questions give me a call 208-267-3235, or deborahh@uidaho.edu.

4-H Calendar

May

May 9-Awards Committee Meeting 5:30 p.m. Ext. Office

May 9-Livestock & Leaders Meeting 6:30 p.m. Ext. Office

May 14-Mother's Day

May 20-Market Swine Weigh-In @ Fairgrounds

May 26-Fair Royalty Applications Due

May 29-Memorial Day Parade-Extension Office Closed



May 29-Ownership/Possession Deadline For ALL MARKET SHEEP (70 Days)

June

June 1-National 4-H Congress Application Closes

June 7-Market Goat & Lamb Weigh-In 5:30 p.m. @ Fairgrounds (61)

June 9-11-Horse Camp @ Fairgrounds

June 13-Livestock & Leaders Meeting 6:30 p.m. Ext. Office

June 18-Father's Day

June 19-Juneteenth Observed Ext. Office Closed

June 26-29-Idaho 4-H State Teen Association Convention



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

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



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.

Oral Presentation Day

Congratulations and thank you to everyone who participated in this year's Oral Presentation Day event! All of the presenters chose great topics. Every day I am impressed with the talent and creativity within our program.

A very special thank you to our guest judges Sarah Carver, Kim Cushman, and Tammy Hedrick.

I had a great time putting the event together this year and I am looking forward to the great new topics and members who will join us next year!

2023 Oral Presentation Day results are as follows:

NAME		RIBBON PLACEMENT
Myia Anderson	Senior	Overall Champion
Cameron Kerttu	Intermediate	Reserve Champion
Myia Anderson		Top Senior
Cameron Kerttu		Top Intermediate
Emma Robertson		Top Junior

CONGRATULATIONS !!!

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.

Oral Presentations

It's that time of year-time to bring out the rulers, rubber cement, pencils, and gummed erasers. Making posters can be fun and a great way to add that visual impact for your projects. Here are some tips to help you design effective posters.



Design Tips for Non-Designers

Creating Coherence

- Constructing a coherent poster means that it's easy for your audience to move from one topic discussed on your poster to another and to see the relationships between them. Create coherence by carefully planning the arrangement of information by relying on what we know about how readers read.
- Since English-speaking readers read text from left to right and top to bottom, use this pattern to form the arrangement of information in your poster. While the poster title is conventionally centered across the top of the poster, it can be placed to the left or to the right, but the area it occupies should command the rest of the space, perhaps by using a colored area behind it.
- Repetition**-helps organize; ties things together. Effective repetitions are alignments, shapes, spacing, bold or light typeface, bullets, and indents.

Posters

- Posters are an avenue of communication and self-expression that relay information to the audience. They are one-stop shopping so the audience knows what is going on in a presentation.
- To select the content for your poster, you must gather the most essential information from the wealth of knowledge you've gained. It's psychologically hard but you can't use EVERYTHING. You want to select the most crucial information for your

subject. You can rank the information into three categories:

- Must know** (to get the point)
- Good to know** (equipment, size, volume, and so on)
- Nice to know** (perhaps historical or social context, cost, unexpected effects)

You should include the **MUST**, add some **Good**, and save "Nice" details for talking with your audience.

A good poster is self explanatory-it speaks for itself and will make people **STOP, READ, and REMEMBER.**

Planning

When you make a poster, it is only as effective as your planning...and this planning doesn't happen the night before you turn in fair books.

Who & What

- ❖ Topic
- ❖ Size requirements
- ❖ Audience
- ❖ Materials

Your first consideration is who and what. You want your poster to say something-what is it? Is it relaying information for an illustrated talk? Is the poster telling a story? Who will be your audience? Do they know the information? What do you want the audience to know?

If the poster is to be in the fair, what are the size requirements? In Boundary County the size requirements are 14x22.

What materials or tools will you use to create your poster? Are you going to produce it via computer or by hand. Some tools you may need are a pencil, gum eraser, and rubber cement. Regardless of how the poster is produced neatness counts! If you don't allow enough time to plan it is reflected in the poster.

Construction

Putting your ideas on paper is one of the biggest challenges of posters. You don't have to be an artist to create your visual masterpiece, it can be fun and easy, but that doesn't mean you get to cut corners. Lettering is very

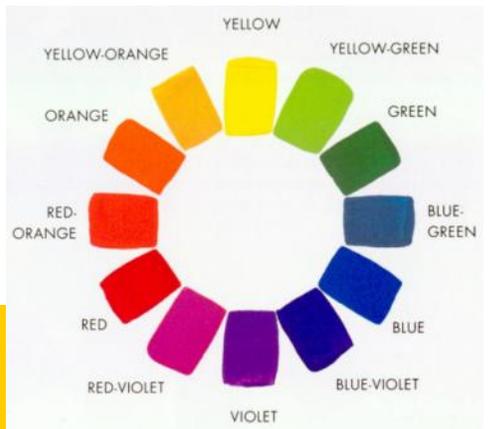
important for your poster.

Readable-Letters should be well drawn and all words spelled correctly. Lower case letters are easier to read than capitals. Fancy or script lettering is harder to read. Avoid too many fonts if you construct using a computer. Posters for 14x22 should have letters from $\frac{3}{4}$ to $1\frac{3}{4}$ inches high.

Simple-each poster should contain only one idea in as few words as possible and **Well designed.**

Color

Don't be afraid to use color. Color can be utilized effectively to impact the message you are trying to send and affects how easily the message is read. The basis of most color combinations is the color wheel. There are many ways to combine the colors on the color wheel, and come up with a usable scheme.



Put it all together

Judges look for Neatness first and foremost in posters. They also are checking to see if you got your measurements correct and accurately conveyed project information. Practice makes perfect, when you are working with posters make sure you have taken the time to plan and create your posters; readable, simple, well designed, and NEAT! It is as easy as 1-2-3.

Source: Adapted from Cain Project @ www.owl.net.rice.edu and Designing Effective Posters by Erika Thiel

SUMMER DAY CAMPS FOR KIDS

OPEN TO ANY CHILD 8-12

PRE-REGISTRATION REQUIRED

PLEASE CALL 208-267-3235 TO REGISTER

JUNE 15th: Seeds to Bees @ Fairgrounds

JUNE 21st: Youth Farm Tour @ Fairgrounds*(9-4)

JUNE 27th: Entomology @ Fairgrounds

JULY 19th: Cooking @ Extension Office

JULY 25th: Wildlife @ Kootenai Wildlife Refuge

ALL CAMPS 9 AM—3 PM*



SPACE IS LIMITED



ALL CAMPS \$15 PER CHILD

2 SNACKS WILL BE PROVIDED

PARTICIPANTS NEED TO BRING A LUNCH



These day camps are being put on by Boundary County 4-H. If you have any questions or want more information, please contact Debbie Higgins or Amy Robertson at the Boundary County Extension Office: 208-267-3235 or deborahh@uidaho.edu.

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BONNERS FERRY, ID 83805

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MAY/JUNE 2023

KEEPING OUR COMMUNITY CONNECTED



BOUNDARY COUNTY EXTENSION STAFF

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

*Where trade names used, no discrimination is intended and no endorsement by the University of Idaho Extension System is implied.

College of Agricultural and Life Sciences

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