

EXTENSION NEWS ■ ENP ■ MASTER GARDENER ■ 4-H



~ KEEPING OUR COMMUNITY CONNECTED ~

EXTENSION CONNECTIONS

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'Tis The Season— To Celebrate Safely!



This isn't just the time of year that we eat more than usual, it's also the time when we have the most household accidents and fires.

To help make sure your holidays don't go from merry to scary, remember these Twelve Holiday Safety Tips.

1. Keep decorations at least three feet away from heat sources—especially those with an open flame, like fireplaces and candles. And remember to blow out your candles when you leave the room or go to sleep.
2. The best decorations are safe decorations, so when you are decorating, make sure not to run cords under rugs or furniture, out of windows, or across walkways and sidewalks.
3. If you have a natural Christmas tree, water it to keep it fresh and safe. Real trees can dry up and turn into kindling in no time at all. Get rid of the tree after Christmas. Dried-out trees are a fire hazard and should not be left in the home or garage.
4. Always turn off your decorations when you leave your home and when you're sleeping. Most deadly fires happen while people are asleep.
5. Be mindful of how you are using electrical outlets. If you're using extension cords or adapters that add receptacles, consider having a qualified electrician add more outlets to your home. Extension cords are a common cause of home fires.
6. Only use electronics in dry areas. As tempting as it is, you just can't decorate your aquarium with icicle lights.
7. Remember that phones and tablets should stay on your nightstand. We all love falling asleep to muffled, soothing music, but overheated electronics under pillows and blankets are dangerous.

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**The Extension Office
will be closed
Nov. 24 & 25 &
Dec. 26 through
January 2 for the
Holidays.**



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Master Gardener Column



Snow Molds

Winter can be a beautiful time of the year. The gracefully falling snow, or frost on the plants in the morning sun, can be an attractive sight to some. To others, it just means more work outside. Regardless of how you feel about these winter conditions, there are some steps that you can take now to ensure a beautiful looking lawn come spring.

Snow on turf can be both a blessing and a curse. A blanket of snow across the turf can help to protect it from the harsh winter winds and help to insulate it from the freezing temperatures. Snow can also cause damage to lawns. If the melting water refreezes around the roots of the plant it can kill the crowns of the turfgrass. When shoveling, avoid making large piles of snow on the turf that will be slow melting.

Snow can also lead to issues with snow mold fungus. Gray Snow Mold is a common winter disease that affects a number of cool-season grasses. It is caused by the fungi *Typhula incarnata* and occurs during the winter, usually under snow cover. Diseased turf appears as irregular bleached areas soon after the snow melts. The size of spots ranges from 1 inch to 2-3 feet. The fungus often forms white to gray mycelium which is visible (disappears after desiccation).

There is also a Pink Snow Mold that attacks turf in the winter. It is caused by fungi in the *Microdochium* genera. One of the main, visible differences between Pink Snow Mold and Grey Snow Mold is that Gray has sclerotia. These are small, hard, reddish-colored fruiting structures seen on the grass; the sclerotia are the fungal survival structures. Pink Snow Mold does not have sclerotia. The Pink Snow Mold pathogen may be active over a broad temperature range (30°F to 60°F), so infection may occur in fall and spring as well as winter. Unlike Gray Snow Mold, snow cover

is not necessary for extensive Pink Snow Mold infection. However the insulating effect of the snow as well as long, matted turf, extend the duration of temperatures that are favorable for disease development. The phase of the disease that occurs without snow cover is often called Microdochium patch.

Fungicide applications for snow mold control are not recommended for home lawns. From a distance, Pink Snow Mold symptoms on residential lawns are very similar to Gray Snow Mold symptoms. Cultural control options remain the same for both snow mold diseases on lawns, and are intended to limit the duration of environmental conditions that favor snow mold infection and/or encourage turf recovery in the spring.

RECOMENDATIONS

- Avoid heavy nitrogen fertilizer in the fall, to avoid fast growth of grass before snowfall. Fertilizer should be applied a few weeks prior to dormancy to stimulate root growth.
- Rake and mow lawns through the fall to prevent the insulating effects of matted grass and accumulated leaves.
- Avoid compaction of snow by skis, etc., and large snow drifts.
- Rake affected areas in the spring to help aerate the grass and hasten turf recovery as the temperatures increase.

Sources
Adapted from:
<https://huskerhort.com/2021/01/19/say-it-isnt-snow/#more-1148>

Purdue University Publication BP-102-W; Pink Snow Mold & Microdochium Patch

<https://www.extension.iastate.edu/turfgrass/blog/nick-christians-and-adam-thoms/gray-snow-mold-turf>

<https://extension.psu.edu/turfgrass-diseases-gray-snow-mold-causal-fungus-typhula-incarnata>

Slime Molds

Slime molds are primitive organisms that are common on turf and mulch. Slime molds are not fungi and are no longer classified as such. They belong to the kingdom Protista rather than Kingdom Fungi. On turf, you might often see large numbers of small gray, white, or purple fruiting structures, called sporangia on leaf blades during cool and humid weather throughout spring, summer, and fall. Affected areas are often several inches to 1 foot in diameter. During wet weather, the fruiting structures may appear slimy. As the structures dry out in hot weather, they become ash gray and break up easily when touched. Homeowners often are concerned that this is a disease organism that will kill the grass, but slime mold feeds on bacteria, other fungi, and dead organic matter. It simply uses the turf as a structure on which to grow. However, slime mold can

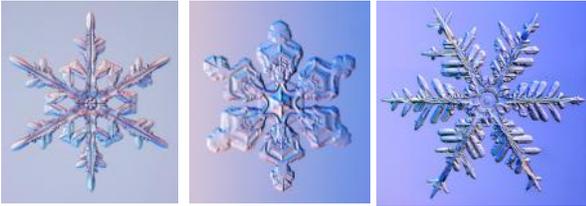
damage turf by completely covering leaf blades and interfering with photosynthesis. Chemical control of slime molds is not necessary. Use a broom or a heavy spray of water to dislodge the mold.

Slime molds on mulch, often attract attention because of their bright colors and disgusting appearance. Common names are often quite descriptive. For example, the "dog vomit" slime mold is a bright, whitish color that resembles its namesake. It eventually turns brown and then into a hard, white mass. There is also the "scrambled egg" slime mold, the "yellow blob" slime mold, and the "regurgitated cat breakfast" slime mold. Slime molds do not hurt anything, but most people do not find them attractive and want to get rid of them. Simply use a shovel to discard the offensive organism and then stir up the mulch for aeration. (Ward Upham)

Continued from page 1

8. Need a perfect gift idea? How about a smoke alarm? Every home needs a working smoke alarm in each bedroom, outside sleeping areas, and on every level, including the basement. And remember to test your own to make sure they're working.
9. If you're using a space heater, switch it off before leaving the room. It only takes seconds for a fire to start if a space heater tips over or comes in contact with something combustible, like a blanket or curtains.
10. Inspect your decorations and discard any that are damaged or worn out.
11. Keep batteries stored safely in their packaging and out of reach of anything that might try to eat them, like small children and pets. Eating a battery can be deadly.
12. The best gift for your family is to upgrade to Arc-Fault Circuit Interrupter breakers or outlets. It is estimated that half of the electrical fires that occur every year could be prevented by AFCIs. All upgrades should be completed by a qualified electrician.

Source: <https://www.esfi.org/12-winter-holiday-safety-tips/>



No Two Snowflakes...

They say that no two snowflakes are the same. That may be true, but snowflakes share some striking similarities. All snowflakes are symmetrical in a similar kind of way. The fancy way to say this is that they all have "six-fold radial symmetry". In other words, if you draw six evenly spaced lines out from the center of the flake, you will notice that the shape on that line is repeated on the five other lines.

Why do they have such a pattern? And if they all have such a similar pattern, why is it so inconceivable that two snowflakes be identical? To answer both questions, you have to know how a snowflake forms.

The birth of a snowflake

Snow is not simply a frozen droplet of water falling from a cloud. What makes a snowflake different is that it forms slowly, and that it grows in the cloud.

A snowflake is born when water vapor travels through the air and condenses (changes from a gas to a solid) on a particle. There it forms a slowly growing crystal. There are two basic ways that the vapor can condense. Each way plays a big role in the shape that the snowflake will eventually take.

The first way is to form what are called 'facets'. A facet is essentially a flat face on a 3D shape, like a prism. They

form naturally when a crystal grows. In ice crystals the shape they take mirrors the shape of the molecules forming the crystal. The crystal structure of frozen ice is a six-sided shape. Therefore an icy facet is six-sided as well. That is where the symmetry in a snowflake comes from.

The second way to grow a snowflake is to form branches. Not surprisingly, this is what creates those beautiful tree-like structures. Branches form because water vapor will condense on the first thing it touches. If there is a small bump on a flake's surface, the vapor will condense there instead of traveling any further. Now the bump is bigger and even more likely to 'catch' water vapor at that point. The process repeats itself and a branch is formed!

Chaos ensues...

While the snowflake generally starts as a prism with six facets, its growth can switch back and forth between creating facets and forming branches. And both processes can occur at the same time. Nearly imperceptible changes in temperature and the amount of water in the air change how the molecules act and how they condense.

Imagine a growing snowflake in a cloud. As it blows back and forth, it experiences all sorts of changing conditions. There are different temperatures and moisture levels in different parts of the cloud. There are also different conditions at the microscopic level. The order in which it experiences those changes, and how long each set of conditions lasts, determines the shape it makes.

How likely would it be for two snowflakes to experience the same exact conditions all the way down to the microscopic level? Astronomically unlikely! That's why you will never find two truly identical flakes!

Source: <https://scijinks.gov/snowflakes>

Visit Us On The Web @ uidaho.edu/boundary



Holiday Turkey Safety Tips

Thawing your turkey in the refrigerator is the preferred method for safety reasons, but you can also thaw it in cold water. The thing to remember about both methods is that they keep your turkey *cold* while thawing—the key to preventing excessive bacterial growth.

Thawing in the Refrigerator

Simply place the turkey in its original wrap on a tray or in a pan to catch moisture that accumulates as it thaws. A thawed turkey may remain in the refrigerator for 1-2 days.

Approximately 24 hours per 5 pounds (whole turkey)	
4-12 pounds	1-3 days
12-16 pounds	3-4 days
16-20 pounds	4-5 days
20-24 pounds	5-6 days

Thawing in the Microwave

Follow the microwave oven manufacturer's instruction when defrosting a turkey. Plan to cook it immediately after thawing because some areas of the food may become warm and begin to cook during microwaving. Holding partially cooked food is not recommended because any bacteria present wouldn't have been destroyed.

Roasting Your Turkey

Set your oven to no lower than 325°F. Place the turkey on a rack in a shallow roasting pan. For more even cooking, cook your stuffing outside the bird in a casserole and use a food thermometer to insure stuffing reaches an internal temperature of 165°F.

If you stuff your turkey, ingredients can be prepared ahead of time; keep wet and dry ingredients separate. Keep the wet ingredients chilled (butter/cooked celery/ onions, broth etc.) Mix the wet and dry ingredients just before filling turkey. Fill cavity loosely. Cook the turkey immediately. Use a food thermometer to insure the center of the stuffing has reached an internal temperature of 165°F.

A whole turkey is safe when cooked to a minimum internal temperature of 165°F. Check the internal temperature in the innermost part of the thigh and wing and thickest part of the breast. If the turkey has a "pop-up" temperature indicator, also check the internal temperature with a food thermometer.

Let the turkey stand for 20 minutes before carving to allow juices to set. The turkey will carve easier. Finally remove all of the dressing from the turkey cavity.

Oven Bag Roasting (Easy)

If you want to cook your turkey the easy way, but a little faster, use an oven bag. The oven bag will save cooking and cleanup time. Follow the cooking directions on the box; add 30 minutes to the recommended cooking time if you choose to stuff your turkey. Your turkey is safe to eat when the thermometer registers 165°F in the innermost part of the thigh, the innermost part of the wing, the thickest part of the breast and the center of the stuffing.

Thawing in Cold Water

Check the wrapping to make sure there are no tears, and place the bird in its unopened bag in the sink or in a large container and cover it with cold water. If the wrapping is torn, place the turkey in another plastic bag, close securely, and then place in water. You will need to change the water every ½ hour as a rule of thumb. Cook the turkey immediately after it is thawed.

Approximately 30 minutes per pound (whole turkey) Change water every ½ hour	
4-12 pounds	2-6 hours
12-16 pounds	6-8 hours
16-20 pounds	8-10 hours
20-24 pounds	10-12 hours

Remember! Always wash hands, utensils, sink and anything else that comes in contact with raw turkey and it's juices with soap & water.

Stuffed	
8-12 pounds	3-3½ hours
12-14 pounds	3½-4 hours
14-18 pounds	4-4¼ hours
18-20 pounds	4¼-4¾ hours
20-24 pounds	4¾-5¼ hours

Stuffed	
8-12 pounds	3-3½ hours
12-14 pounds	3½-4 hours
14-18 pounds	4-4¼ hours
18-20 pounds	4¼-4¾ hours
20-24 pounds	4¾-5¼ hours

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Times table for Roasting Chicken Parts-(325°F)	
2-3 pounds Breast, half	50 to 60 minutes
4-6 pounds Breast, whole	1½-2¼ hours
6-8 pounds Breast, whole	2¼-3¼ hours
Drumsticks-¾-1 pound	2-2¼ hours
Thighs-¾-1 pound	1¾-2 hours
Wings, wing drumettes 6-8 ounces each	1¾-2¼ hours

For more information about food safety call:

USDA Meat and Poultry Hotline, 1-888-674-6854 or TTY: 1-800-256-7072, Monday-Friday, 10:00am-4:00pm, Eastern Time
E-mail: mphotline.fsis@usda.gov



The hotline is open on Thanksgiving Day from 8:00am-2:00pm, Eastern Time.



Foods that are Not Safe to Can

Some foods are not suitable for home canning because the product itself prevents the destruction of harmful microorganisms during the canning process. Other foods interfere with the transfer of heat during processing allowing bacteria to survive. The quality of delicate low acid vegetables may not be suitable after the intense heat of pressure canning.

Directions for canning some of these products are found on the internet, but do not can them unless there is a research tested recipe from a reliable source. Reliable sources include the USDA Complete Guide to Home Canning, the National Center for Home Food Preservation, Penn State Extension’s Let’s Preserve fact sheets, Cooperative Extension Websites from other states.

Dairy Products

- Processing in a pressure canner, water bath, or atmospheric steam is not suitable for dairy products. Instead freeze dairy products.
- Dairy foods are low acid and support the growth of *Clostridium botulinum* spores at room temperature.
- Avoid using dairy products in canned recipes such as creamed soups, meat gravy, pasta and cheese, custard pie filling mixes. Instead prepare these foods fresh or frozen.

Beware of Butter, Cheese, or Milk

- Methods found on the internet that put these products in jars are not really canning.
- Pouring melted butter into a jar, applying a lid, and refrigerating until solid does not involve any heat processing. It is not safe for storage at room temperature.
- Some directions call for heating the butter or cheese in a dry oven. There is no research-based documentation that shows canning any food in an oven has sufficient heat to destroy dangerous bacteria or to produce a proper seal. In addition there is the risk of the jars

- breaking and injuring you.
- Placing cheese cubes in jars, melting it in the oven set at a low temperature, closing the jars with lids and processing for X number of minutes in a boiling water bath is not safe. The canning process may add available water, allowing spores to grow, making even canned hard cheese unsafe. Many hard cheeses are sufficiently dry to prevent the growth of bacteria allowing them to be waxed and stored for aging for years on the shelf without safety problems.
- Soft cheeses have a high-water content and can support the growth of botulism causing bacteria and cannot be stored at room temperature.
- Avoid using dairy products in canning recipes. Do not add to soups intended for canning.

Eggs

- There are no research tested recipes for home canning of plain or pickled eggs for shelf storage.
- Commercial production of pickled eggs must meet USDA requirements for acidity throughout the product.
- Play it safe—make pickled (https://nchfp.uga.edu/how/can_06/pickled_eggs.html) eggs and refrigerate them.

Oil

- Oil coats any herb or food placed in it creating an ideal environment for *Clostridium botulinum* to grow. Avoid putting any fresh herb, fruit or vegetable in oil and sealing it in a tightly closed jar or bottle to store at room temperature.
- Do not can pesto or any similar product. Pesto may be frozen.
- Do not add oil to research tested recipes such as tomato sauces.
- Exception is one research tested recipe (<https://www.extension.uidaho.edu/publishing/pdf/PNW664.pdf>) from University of Idaho, Oregon State University and Washington State University Extensions for herbal oil that acidifies the herb before it is stored in oil. Follow the recipe exactly.

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Starch

- Starch interferes with heat transfer during processing. Do not use unless specified in a scientifically tested recipe.
- Do not thicken soups, relishes, or pie fillings with flour, cornstarch, Clear Jel®, tapioca or other starches unless it is included in a scientifically tested recipe (of which there are only a few).
- Thicken canned products after the jar is opened for heating and serving if desired.

Pasta and Rice

- Pasta, rice, or noodles should not be added to canned products. The starch interferes with heat transfer to the center of the jar.
- Instead can a product such as spaghetti sauce or chicken broth and add the pasta or noodles when you are ready to serve the food.

Very Dense Purees

These food should not be canned because the density of the product prevents heat from reaching the cold spot in the jar.

- Pureed or mashed pumpkin or winter squash. Instead can as pumpkin or squash cubes (https://nchfp.uga.edu/how/can_04/pumpkin_winter_squash.html).
- Pureed cooked dried beans (refried beans). Instead can as rehydrated dried beans (https://nchfp.uga.edu/how/can_04/beans_peas_shelled.html).
- Mashed potatoes. Instead can small potatoes (https://nchfp.uga.edu/how/can_04/potato_white.html).
- You can drain the canned food and mash or puree it when you are ready to use it.
- You can freeze these pureed products safely.

Bread and Cakes in a Jar

- Breads and cakes baked in glass jars and sealed with canning lids upon removal from the oven are not safe.
- They are low acid and can support the growth of *Clostridium botulinum*. There is the potential for botulism poisoning.
- They are not processed and are not really “canned”.
- Canning jar manufacturers do not recommend baking in their canning jars; dry heat may cause the jars to shatter in the oven.

Tender products

Where processing would affect the quality of the product.

- Broccoli
- Cauliflower (except pickled)
- Egg Plant
- Summer Squash

These are low acid foods that would require a pressure process to reach temperatures adequate to destroy *C. botulinum*. The high temperatures required to control botulinum spores would cause the product to become soft and mushy. No research tested recipe has been developed.

Pickled cauliflower (https://nchfp.uga.edu/how/can_06/pickled_cauliflower_brussel.html) and pickled zucchini (https://nchfp.uga.edu/how/can_06/bread_butter-zucchini.html) or summer squash (https://nchfp.uga.edu/how/can_06/summer_squash_relish.html) contain adequate vinegar to control the acidity, and sugar firms the product making them safe to can using a water bath or atmospheric steam process.

These vegetables can be safely frozen.

Source: <https://extension.psu.edu/foods-that-are-not-safe-to-can>



Harvesting, Storing, and Preserving Asparagus

Harvesting Asparagus: Harvest asparagus in the third year of planting. Cut the asparagus below ground level or by snapping the spear when it is 5-8 inches in length. To snap a spear, bend it toward the ground. The spear will break at the point it is free of fiber. If you cut the spear below ground level, you still need to break the spear to remove the fibrous end. You can save these ends for soup or stock.



When purchasing asparagus, choose firm, bright colored stalks with tightly closed tips that are not wilted or have dry ends.

To store asparagus, pack the ends in moist paper towels or resting the ends in a little water to maintain freshness, in the refrigerator, standing upright, and cover with a plastic bag. The average storage life of asparagus is 1-3 weeks. The sooner you use the fresh asparagus the more nutrients it has.

Asparagus can be used fresh, frozen or canned. Fresh asparagus can be steamed, sautéed, grilled and roasted or eaten fresh and raw in a salad. Prepare the asparagus by running under cool water and cutting to desired length.

To steam asparagus: put water in the bottom of a large kettle and add the steamer basket and steam for 4-5 minutes. You are looking for a bright green color in the asparagus. Do not overcook the fresh asparagus, as the longer it cooks the more nutrients are lost.

To sauté asparagus: heat three tablespoons of butter or olive oil in a large skillet over medium high heat. Add one pound of asparagus spears, cover and cook for 5 to 10 minutes. Serve with your choice of herbs and spices.

To grill asparagus: toss the asparagus with one tablespoon of oil. Lay across the grill and grill for 5-9 minutes depending on the thickness of the spears. Serve with fresh squeezed lemon juice and or lemon pepper.

To roast asparagus: heat the oven to 425°F. Toss together one pound of asparagus and 1 tablespoon of oil. Spread asparagus on the baking sheet and sprinkle with a small amount of salt or pepper or herbs of choice. Roast for 12 minutes, or until desired tenderness, stirring at 6 minutes.

Frozen asparagus retains color and flavor better than canned asparagus.

To freeze asparagus: Select young, tender stalks with compact tips. Wash gently under cool water and sort according to thickness of stalk. Cut off or break off the fibrous end and discard any tough portions of stalks or use for soups or stalk. Trim spears in lengths to fit the package or cut into 2-inch lengths. Blanch in boiling water, 2 minutes for small spears and 2-inch asparagus lengths, 3 minutes for medium spears and 4 minutes for large spears. Cool promptly in ice water for the same length of time you blanched the asparagus. Change water as it becomes discolored or begins to warm up. Drain and pat dry on

paper towels. Freeze individual spears on a cookie sheet or tray. When frozen, pack spears in freezer bags and remove as much air as possible. Seal, label, date, and freeze the product.

To can asparagus:

Pressure canning is the only safe method for canning asparagus due to its low acid content.

Select young, tender, tight-tipped spears, 4 to 6 inches long. Wash asparagus and trim off tough scales. Break off tough stems and wash again. Leave asparagus in spears or cut into 1-inch pieces.

- **Raw pack method:** Pack raw asparagus into jars, leaving 1-inch headspace. If desired, add ½ teaspoon salt per pint, 1 teaspoon salt per quart. Fill jars to within 1 inch of the top with boiling water. Remove air bubbles. Adjust lids and process. Process in a dial-gauge pressure canner at 11 pounds pressure or in a weighted-gauge pressure canner at 10 pounds pressure (see chart for process time).
- **Hot pack method:** Cover asparagus with boiling water. Boil 2 to 3 minutes. Pack hot asparagus into hot jars, leaving 1-inch headspace. Add ½ teaspoon salt to pints, 1 teaspoon to quarts, if desired. Fill jar to 1 inch from top with boiling hot cooking liquid or water. Remove air bubbles. Wipe jar rims. Adjust lids. Process in a dial-gauge pressure canner at 11 pounds pressure or in a weighted-gauge pressure canner at 10 pounds pressure (see chart for process time).



Recommended process time for asparagus in a dial-gauge pressure canner:

Canner Pressure (PSI) at Altitudes of

Style of pack	Jar size	Process time	0-2,000 ft.	2,001-4,00 ft.	4,001-6,00 ft.	6,001-8,00 ft.
Hot and raw	Pints	30 min.	11 lb.	12 lb.	13 lb.	14 lb.
	Quarts	40	11	12	13	14

Recommended process time for asparagus in a weighted-gauge pressure canner:

Canner Pressure (PSI) at Altitudes of

Style of pack	Jar size	Process time	0-1,000 ft.	Above 1,00 ft.
Hot and raw	Pints	30 min.	10 lb.	15 lb.
	Quarts	40	10	15

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.

Dial Pressure Gauge Testing

- ❖ Please plan on bringing your canner lid in to the office the day before and leaving for 24 hours.
- ❖ A \$2.00 fee is charged for testing.
- ❖ Dial gauges need tested every year.



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

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.



Pesticide Math Online Training for Pesticide Applicators

The UI Extension Pesticide Safety Education Program has produced three educational **ONLINE TRAINING** courses. Get **FREE** access now!

Simply, create your account at the National eXtension website by using this address: <https://campus.extension.org/course/view.php?id=1588>. Each user must have their own identification name and password. Once you confirm your free account, you will have **UNLIMITED** access to these online educational materials.

The Calculate Pesticides series includes real-world pesticide calculations in the following courses:

- General Math—you will review basic math concepts needed for calculating pesticides.
- Using Sprayers—you will develop math skills for calibrating yourself to application equipment.
- Application Rates—you will identify the math formulas necessary to calculate pesticide application rates.

For More Information:

Pesticide Safety Education Program
CALs-IPM@uidaho.edu
www.uidaho.edu/extension/ipm



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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.

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

Workshops, Programs, Bulletins & Classes

Basic Dehydration & Making Jerky

Wednesday, November 9, 2022
1:00 PM-3:00 PM
Boundary County Extension Office
6447 Kootenai Street
Cost: \$10



In this class we will be sampling different dehydrated foods, and learning how to making fruit leather and jerky. This class will cover how to make jerky from a variety of meats including beef and wild game. You will also learn specific techniques for using your home oven or dehydrator to dry fruits, vegetables, herbs and meats. Your family will love these healthy snacks!

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

Pressure Canning Basics

Thursday, November 17
1:00 PM-4:00 PM
Boundary County Extension Office,
6447 Kootenai Street
Cost: \$10



Learn how to safely make and preserve low-acid foods at home such as vegetables, meats, dried beans, and mixed foods. This hands-on class will also teach participants the basics of pressure canning and proper care for your canner. Each participant will make their own jar of product which they can pick up the day after the class. **Class size is limited to 12 people.**

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

Safe Gifts from the Kitchen

Online via Zoom
Thursday, December 8, 2022
11:00 AM-12:00 PM
FREE

Come learn fun and easy ways that you can prepare safe gifts from your kitchen this year. This program will include recommendations on what are NOT some safe options to give away.



Register at <https://bit.ly/safegift22>

Holiday Food Hacks

Online via Zoom
Thursday, November 10, 2022
11:00 AM-12:00 PM
FREE



Join us to learn tips and tricks that you can use to plan out those holiday meal pieces! This program will teach participants the basics of planning ahead so you will be ready to go when the holiday is here!

Register at <https://bit.ly/holidayfoodhacks22>

Wreath Making Workshop

Tuesday, December 6, 2022
1:00-3:00 PM
Boundary County Extension Office
6447 Kootenai Street
Cost:\$15

Learn how to make a fresh wreath while learning about the native evergreen species that grow in our region.



To **register** contact the Boundary County Extension Office at 208-267-3235. Class size is limited.

Bring your own pruners, wire cutters, scissors and any wreath embellishments you would like to use.



Gifts in a Jar

Friday, December 9, 2022
1:00-2:30 PM
Boundary County Extension Office
6447 Kootenai St.
Cost:\$10

In this class you will learn many different ways to create a unique gift in a jar. You'll go home with some of your Christmas gifts already made, and recipes for creating more at home.

Class size is limited to 10 people. Contact the Extension office to **register**, 208-267-3235.

Workshops, Programs, Bulletins & Classes

QPR Suicide Prevention Class

Thursday, December 15, 2022

2:00 PM-3:00 PM

Boundary County Extension Office

6447 Kootenai Street

FREE

We invite you to attend the next QPR suicide prevention gatekeeper training course offered by Amy Robertson, U of I Extension. To **join the in-person training** please register by emailing amrobertson@uidaho.edu or calling the Boundary County Extension office at 208-267-3235.

The need for suicide prevention efforts is increasing given the challenges of the last few months. Make a difference and help prevent suicide by becoming a trained suicide prevention gatekeeper.

For more information on QPR, visit qprinstitute.com. QPR training is brought to you by the Idaho FORM Project (IdahoFORMProject.com), funded by the Idaho Community Foundation North Idaho Action Fund.

Mental Health First Aid

Wednesday, January 18 & Friday, January 20, 2023

8:30 AM-12:30 PM

Boundary County Extension Office

6447 Kootenai Street

FREE



Mental Health First Aid is a course that teaches you how to help someone who may be experiencing a mental health or substance use challenge. The training helps you identify, understand and respond to signs of addictions and mental illnesses.

To join the in-person training please **register** by emailing amrobertson@uidaho.edu or calling the Boundary County Extension Office at 208-267-3235.

Water Bath Canning

Thursday, January 26, 2023

1:00 PM-4:00 PM

Boundary County Extension Office, 6447 Kootenai Street

COST: \$10



Learn how to safely make and preserve your own high-acid foods including jams, jellies, tomato products, pickled vegetables, and fruits. This hands-on class will also teach participants about canning basics as well as proper storage and handling of home canned foods. Each participant will make their own jar of product which they can pick up the day after the class.

Class size is limited to 9 people. Contact the Boundary County Extension Office to **register**; 208-267-3235.

FORESTRY SHORTCOURSE

Post Falls

Tuesday evenings (6:30 PM-9:30 PM)

November 1, 8, 15, 29 & December 6, 13, 2022

UI Extension-Kootenai County Office

University of Idaho Research Park

958 S. Lochsa Street, Room 302

(208)292-2525

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 Extension office of the session you wish to attend.

Workshops, Programs, Bulletins & Classes



**Winter Session starts
January 19, 2023
Registration Deadline: January 17**

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 in-depth online food preservation class to teach individuals how to safely preserve a variety of foods. Participants learn how to produce high-quality, preserved foods and the science behind food preservation and food safety.

The registration deadline is **Tuesday, January 17, 2023**. The first lesson of the 6-week course opens online on **Thursday, January 19 at 1 pm MT**. Each lesson includes online text that can be downloaded and printed, online bulletin board to facilitate participant discussion, and a real-time weekly chat to interact with classmates and instructors. The weekly online chat session for the first lesson will be on **Thursday, January 25 from 1:00 to 1:45 pm MT**. Topics to be covered include: Foodborne Illness—causes and prevention, Spoilage and Canning Basics, Canning High Acid Foods, Canning Specialty High Acid Foods—pickles, salsa, jams, jellies, Etc., Canning Low Acid Foods, and preservation, cold storage and root cellaring.

The cost is \$35 plus the cost of supplemental materials. Many of the supplemental materials are available free, online.

For More Information Contact:
Laura Sant, MS RD, UI Extension Educator Franklin County:
lsant@uidaho.edu or call the Franklin County Extension Office, 208-852-1097.



STRONG WOMEN PROGRAM

**Please join us for new strength training sessions
Jan.10— Mar. 16, 2023**

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, 6447 Kootenai St.
(208)267-3235**



Need Pesticide Credits?

Enroll in the 2022 UI Extension Pesticide Recertification Fall Webinar Series via Zoom (no account/camera needed). Each webinar is \$10 per applicator. Completed webinars receive 1 -pesticide Credit*

*For pesticide credit: Pesticide applicators must answer questions throughout the webinar session. This requires individual computer and internet access for each user. Answers will be collected to confirm attendance was maintained for the entire webinar.

Steps to enroll for webinar(s):

1. Visit our website: <https://www.uidaho.edu/extension/ipm>.
2. Register with your name, email, and applicator license number. (Add another attendee or webinar by clicking "Add another attendee/webinar" prior to checkout).

3. Look for an email, from cals-imp@uidaho.edu, with the Zoom link and instructions on how to address Zoom.

Note: Registration closes at 8 AM (MST) on the day of the webinar.

Scheduled Dates, Times, & Topics:

- Nov. 1 from 10-11 a.m. (MT) — Control of Commensal Rodents on Farms and Ranches in Idaho
- Nov. 8 from 10-11 a.m. (MT) — Pesticide Labels: What to know for successful pesticide applications
- Nov. 15 from 10-11 a.m. (MT) — Russian Olive Management
- Nov. 29 from 10-11 a.m. (MT) — Using UI Extension Tools for Pest Management
- Dec. 6 from 10-11 a.m. (MT) — Herbicide Resistant Weeds in Idaho
- Dec. 13 from 10-11 a.m. (MT) — Recent Invasive Insects in Idaho



University of Idaho
Extension
Boundary County

4-H CLOVER TALK NOVEMBER/DECEMBER 2022



Debbie Higgins
4-H Program Coordinator

It has been a gorgeous fall - I really love where we live. 4-H enrollment is open, and members are starting to sign up. You can get a list of projects at the Extension Office or visit our Boundary County 4-H Facebook page at www.facebook.com/boundarycounty4h to see the project list. To enroll in 4-H go to 4h.zsuite.org. Once you have completed the online enrollment, fees can be paid at the Extension Office located at 6447 Kootenai St., cash, or check, we do not take cards. The cost to enroll is \$25.00 per member, up to 3 projects, each project after is \$3.00 per project extra. Dirt Bike & Horse are \$27.00 per member. Some projects also have additional fees attached for materials. Please note all 4-H fees collected are nonrefundable. Enrollment deadline to exhibit at fair is **January 10, 2023!** Once you have enrolled and chosen your projects you can get a head start on your Record Book. Now is a great time to write your goals and start recording any expenses you already have for your project(s). If you have any questions give me a call 208.267.3235 or email deborahh@uidaho.edu.

October was busy with a very fun Leader's Banquet. We had a good turnout, and everyone went home with some 4-H swag. I really appreciate all the hard work and dedication the volunteer leaders put in to make the 4-H program so successful. We also had the Awards Ceremony on October 20th at the Boundary County Fairgrounds. Our donors were very generous this year in

supporting the 4-H awards and members who won awards were appreciative. If you received a 4-H award, make sure to write your thank you note and get it in the mail as soon as possible.

Boundary County 4-H has a few openings for leaders. This is a great opportunity to share your skills with our youth. If you are interested in becoming a leader or have more questions, please reach out to me. 4-H is the largest youth organization in the world with lots of opportunities. Please join us on the second Tuesday of each month at 6:30 pm at the Extension Office for our leader meetings where we discuss plans, ideas, and implement changes.

Happy Holidays to everyone and stay warm in the coming months.



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

4-H Calendar

November

November 6-Daylight Saving Time Ends

November 8-Livestock & Leaders Meeting 6:30 p.m. Ext. Office

November 11-Veteran's Day Ext. Office Closed



November 24-25- Thanksgiving Ext. Office Closed

December

December 1-KYG Registration Opens Up At <https://4h.zsuites.org>

December TBA-Executive Livestock & Leaders Meeting

December 15-College Scholarships Deadline

December 15-National 4-H Conference Application Deadline

December 24-Christmas Eve

December 25-Cristmas Day

December 26-January 2-Christmas Holiday Ext. Office Closed

December 31-New Year's Eve

January

January 1-New Year's Day

January 6-KYG Registration Closes

January 10-Signup Deadline For Fair Participation

January 10-Livestock & Leaders Meeting 6:30 p.m. Ext. Office

January 28-Super Saturday 8:45 @ The Sandpoint Organic Agriculture Center

★ **ATTENTION ALL 4-H LEADERS**—Please mark **November 8** on your calendar! December's meetings are Executive Sessions. 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.





BOUNDARY COUNTY 4-H

Welcome New and Returning 4-H Families

4-H enrollment period is October 10, 2022-January 10, 2023.

All of us with Boundary County 4-H are excited for the beginning of a new 4-H year. We look forward to seeing all of our returning members and meeting our new members.

All enrollments for new and returning members and leaders need to be done online @ <https://4h.zsuite.org>. This is also the platform that is used for record books with the exception of Cloverbuds. Returning families will log-in and new families will create a log-in when enrollment opens after October 10, 2022. After that date, when you log in there will now be an enrollment tab on the left hand side of the screen. Zsuites is accessible by Smartphone, or if using a computer, you must use Firefox or Google Chrome, as Internet Explorer is not compatible. For any families without internet access we will have a computer available at the Extension Office for enrollment use.

The program costs are listed to the right.

All program fees still need to be paid in cash or check at the Boundary County Extension Office, 6447 Kootenai Street or mailed to PO Box 267, Bonners Ferry. Unpaid enrollments will remain in pending status until program fees have been paid.

The Participation Deadline for 2022/2023 is January 10, 2023 for 4-H projects to be part of the 2023 Boundary County Fair. There is a special date for beef projects of November 1, 2022.

If you have any questions, comments or concerns, please feel free to contact Debbie Higgins or Amy Robertson at the Boundary County Extension Office: 208-267-3235.

CLOVERBUD \$25
MEMBER \$25
HORSE \$27
Dirt Bike \$27
Jewelry Extra \$5 to cover cost of materials
Dutch Oven Extra \$5 to cover cost of materials
4 or More Projects add \$3.00 per project

"Empowering youth to be well-informed citizens who are actively engaged in their communities and the world."

Go the Extra Mile

KNOW YOUR GOVERNMENT
Save the Date
FEBRUARY 18-20, 2023
BOISE, IDAHO

Know Your Government Conference
University of Idaho Extension

ADVERTISE YOUR CLUB & PROJECT MEETINGS IN THE CLOVERTALK!!!



Bill of Sale vs. Receipt

When we sell items which can range from livestock to a piece of farm equipment it is important that the sale of those items is recorded properly. In 4-H we refer to a **bill of sale** in a livestock project. It is extremely important that you have a bill of sale to show ownership of an animal. A bill of sale is a legal document made by a "seller" to a purchaser, reporting that on a specific date, at a specific locality, and for a particular sum of money or other "value received", the seller sold to the purchaser a specific item of personal, or parcel of real, property of which he had lawful possession.

Is a bill of sale a legal document for a livestock transaction? Yes, if the bill of sale is valid and current.

Note: A brand inspection must be done within 10 days after the date of the sale. A bill of sale does not replace a brand inspection for Cattle & Horses **only**.

A valid bill of sale must include:

- Date of the sale.
- Complete description of livestock sold.
- Name of the purchaser.

- Signature of the seller.

A **receipt** is a written acknowledgement that a specified article or sum of money has been received as an exchange. An example, a receipt from a grocery store lists the items that were purchased and has the date, store information, and amount of money paid. A receipt is not sufficient documentation to establish livestock ownership.



So what do I need in 4-H?

You need to make sure you obtain a bill of sale, this information must be brought with you to initial weigh-ins and needs to be kept in your record book. Given the C.O.O.L. regulations (Country of Origin Labeling) it is really important that you are getting adequate information from the producers. On page 18 is an example of the information that needs to be captured. If you have questions regarding Bill of Sale please do not hesitate to contact the Extension Office at 208-267-3235.

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 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 projects 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.

We will utilize the same Quality Assurance form from last year. The form covers the C.O.O.L. requirements for our market animal sale. However, it is important that you can provide the information on your animal (s). It is important you use a good bill of sale and ask the producer questions when you go to purchase your animal(s). If you have any questions regarding C.O.O.L. please contact Debbie at the Extension Office.

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 a demonstration
- 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.

Don't forget! November 1st is the 4-H/FFA Beef Market & Breeding Project Sign-up deadline for the 2023 Fair. Call the Extension Office @208-267-3235 to register.



Applications Open!

Washington D.C.
NATIONAL 4-H CONFERENCE
 April 14-19, 2023

At the National 4-H Conference delegates network with teens from almost every state and US territory. 4-H members will learn about civic engagement, practice leadership skills, experience teamwork, and learn more about US history and government processes. Teen delegates will share their perspectives, creative thinking, and "voices" during presentations to federal agencies.

APPLY BY DECEMBER 15

Apply in ZSuite. You must be enrolled in 4-H for 2022-23 prior to applying

Contact: State 4-H Office
 208-885-6321
 fourh@uidaho.edu
 www.uidaho.edu/extention/4h

Trip Cost: \$1800/youth

Partial funding is available. Expected out of pocket costs is \$850-\$1,000 per youth

University of Idaho Extension



Leader's Recognition Banquet

The annual 4-H Leader's Recognition Banquet was held on Tuesday, October 4th at the Chic n' Chop Restaurant to recognize all the efforts of the 4-H Volunteer Leaders. The evening included a delicious buffet dinner, awards presentation, and election of the Leader's Council Vice President and Treasurer. Congratulations to Liz Wood who agreed to stay on as Vice President and was duly re-elected and Sarah Carver accepted to stay in the Treasurers position and also was elected into office. A very special thank-you to all the volunteers who helped make this program year a huge success through their support and dedication to Boundary County 4-H.




Did you miss the opportunity to advertise in this year's Fair Book? Do you know someone who has a business or is new to town that would benefit by advertising in the Fair Book?

Please call Boundary County Extension Office to get advertising information for the 2023 Fair Book. If you have questions, would like to sell ads, or advertise please contact the Extension Office at 208-267-3235 and ask for Debbie.

4-H Friday Friends

4-H Friday Friends is in full swing! You can find us at the Middle School every Friday during the school calendar year. At \$12 per child, or a sliding fee scale is available, we are a great option for childcare or just to give your kiddos an extra day of exciting hands-on educational activities. We have open enrollment so you can join us for every Friday or any Friday during the school year. 4-H Friday Friends is for kindergarten through 5th grade. You may drop off your child starting as early as 7:30 am and pick up any time before or at 5:30 pm. We spend our days making season themed crafts, fun science experiments, physical activities in the gym or out on a hike, TMC (Think, Make, Create) projects, and learning from guest speakers. So far this year we have had a wonderful story time by Mrs. Terri and a great time learning about Robotics from the 4-H Robotics Instructor. We are working with Dr. Willis and the Sherriff's department to set up some fun learning opportunities coming up. We will also be taking virtual and in person field trips. We have enjoyed a virtual tour of a dairy farm in Pennsylvania and will be doing another tour in November. These are just a few of the fun learning activities coming up as we have lots in store for the 2022/2023 school year. Please phone the Boundary Extension Office at (208) 267-3235 for more information, to sign up for upcoming Friday's, or registration packets if you haven't registered yet. We hope to see you kiddos there!

<u>Dates: First Semester</u>	<u>Dates: Second Semester</u>
September: 9, 16, 23, 30	February: 3, 10, 17, 24
October: 7, 14, 21, 28	March: 3, 10, 17, 24
November: 4, 11, 18	April: 7, 14, 21, 28
December: 2, 9, 16, 23	May: 5, 12, 19, 26
January: 13, 20, 27	June: 2, 9

Scholarships

The FAFSA application opened on October 1, 2022.

Those who are interested in attending a college or university and would like to apply for a 4-H college scholarship will need to complete their online FAFSA and submit an application through the University of Idaho. All applications must be received by the **Dec. 15, 2022 deadline**. This means, students will need to submit an application and all applicable documents (e.g. unofficial transcripts) to UI prior to the December 15th deadline as well. Applications and materials received after December 15th will not make it in the application selection pool. Applying for a 4-H College Scholarship **does not** mean that you have to accept the University of Idaho as your institution for higher education to receive the 4-H scholarship, unless specified with the scholarship requirements.

You can find useful information in the APPLYING FOR 4-H COLLEGE SCHOLARSHIPS, *A Guide for Idaho 4-H Scholarship Applicants* manual located at www.uidaho.edu/extension/4h/programs/scholarships.

Visit https://uidaho.co1.qualtrics.com/jfe/form/SV_06v7u6WLFs4x1WZ to access the application.

Please be prepared and apply EARLY! Contact the University of Idaho Extension, 4-H Youth Development Office if you are unsure or have any questions: fourh@uidaho.edu or 208-885-6321.



O.M. Plummer Memorial Scholarship

The Oregon Community Foundation offers an annual scholarship to an Idaho 4-H member who has participated in livestock showing or judging beyond the county level. Applicants must be a senior in high school, a member of a 4-H livestock club and have taken livestock projects for at least three years. The amount of the scholarship has varied from \$300-\$570 in recent years. Completed applications must include an achievement story, a transcript and a photo. Applicants must apply through the 4-H College Scholarship application process by the **December 15** deadline. For instructions on how to apply, please follow *the Applying to the University of Idaho Guide* (PDF) instructions

Idaho Friends of 4-H College Scholarship

The Idaho Friends of 4-H offers \$1,000 college scholarships to Idaho 4-H members attending post-secondary schools in Idaho. Scholarships will be offered for first year students at Idaho universities, colleges, technology or trade schools. Applicants must be between the ages of 16 to 20 and have been a 4-H member for four years, with at least two of those years during high school. Applicants must apply through the 4-H College Scholarship application process by the **December 15** deadline. For instructions on how to apply, please follow *the Applying to the University of Idaho Guide* (PDF) instructions.

Roy and Mamie Jones

A \$1000 college scholarship is available to graduating 4-H members from the Northern District (Benewah, Bonner, Boundary, Clearwater, Idaho, Kootenai/Shoshone, Latah, Lewis, and Nez Perce Counties), who have been in 4-H at least 5 years. Leadership and 4-H achievement in projects other than livestock shall be the primary consideration.

Community involvement and academic achievement are secondary considerations. The award is not based on financial need. Applicants must apply through the 4-H College Scholarship application process by the **December 15** deadline. For instructions on how to apply, please follow *the Applying to the University of Idaho Guide* (PDF) instructions.

Johannesen Leadership Scholarship

A \$1,000 college scholarship is available to graduating Idaho 4-H members who have been in 4-H at least four years and are currently enrolled in 4-H. Overall leadership and 4-H achievement shall be the primary considerations. Community involvement, academic achievement and financial need are secondary considerations Applicants must have a high school GPA of 2.8 or higher. Preference will be given to students attending the University of Idaho. Applicants must apply through the 4-H College Scholarship application process by the **December 15** deadline. For instructions on how to apply, please follow *the Applying to the University of Idaho Guide* (PDF) instructions.

Ruth Shane Memorial Scholarship

A \$1000 scholarship is available to any Idaho graduating high school senior, who has been in 4-H at least 4 years and is currently enrolled in 4-H. Applicant must attend the University of Idaho and have a minimum cumulative GPA of 2.5 Primary consideration will be given to applicants based on their Family and Consumer Sciences project achievement and leadership experience in 4-H and their community. Applicants must apply through the 4-H College Scholarship application process by the **December 15** deadline. For instructions on how to apply, please follow *the Applying to the University of Idaho Guide* (PDF) instructions.

Scholarships Continued

Scholarships Cont. From Page 19

Lillian Jeanette Craig Memorial Scholarship

A \$1000 college scholarship is available to a graduating high school senior, or someone currently enrolled in an institution of higher education, who has been involved in 4-H in Idaho and is a childhood cancer survivor or the sibling of someone who has had childhood cancer. If a sibling, the applicant must have lived in the same household and been between the ages of 4 and 18 when his/her sibling was diagnosed and treated. The scholarship may be used at any college, university or vocational institution. Preference will be given to applicants attending academic institutions in Idaho. Applicants must apply through the 4-H College Scholarship application process by **December 15**. For instructions on how to apply, please follow *the Applying to the University of Idaho Guide* (PDF) instructions.

Murdoch Ranch and Home Supply 4-H Scholarship

The Murdoch's Ranch & Home Supply Scholarship offers \$1,000 college scholarships to Idaho 4-H members attending post-secondary schools. This is not limited to Idaho only. Scholarships will be offered for first year students at any university, college, technology or trade school. Applicants must be between the ages of 16-20 and have been a 4-H member for four years, with at least two of those years during high school. Applicants must apply through the 4-H College Scholarship application process by the **December 15** deadline. For instructions on how to apply, please follow *the Applying to the University of Idaho Guide* (PDF) instructions.

Avista North Idaho 4-H Scholarship

There are nine \$500 Scholarships to be awarded each year. The scholarship shall be available to students who are enrolled full-time at the University of Idaho with preference to first-year students. Recipients must be former members of a 4-H club from one of the North Idaho counties (Kootenai, Benewah, Bonner, Boundary, Clearwater, Idaho, Latah, Lewis and Nez Perce). Demonstrating leadership and

civic engagement is a key consideration. Applicants must apply through the 4-H College Scholarship application process by the **December 15** deadline. For instructions on how to apply, please follow *the Applying to the University of Idaho Guide* (PDF) instructions.

Quinn Family 4-H Food Preservation Scholarship

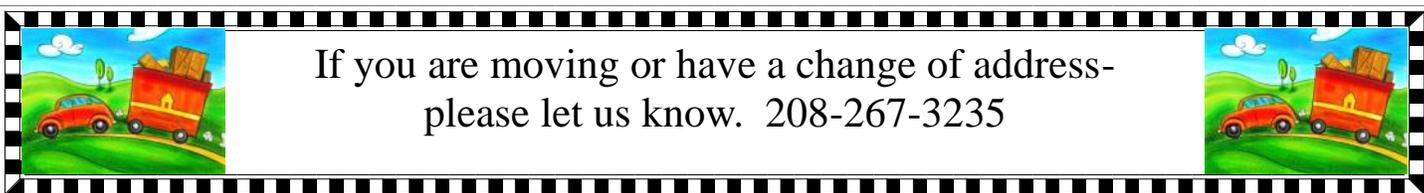
The Quinn Family 4-H Food Preservation Scholarship shall provide eligible Idaho 4-H students who have participated in food preservation projects with scholarships to support their post-secondary education. Applicants must provide 250-words detailing their participation in food preservation projects during their 4-H Career. This scholarship is available to students planning to attend a two-year associates degree program, or a four-year college or university of the student's choice. Applicants must apply through the 4-H College Scholarship application process by **December 15**. For instructions on how to apply, please follow *the Applying to the University of Idaho Guide* (PDF) instructions.

Bonner County Cattlewomen and Cattlemen Agricultural Scholarship

Any college Junior or Senior entering the field of Agriculture or pursuing a degree in Education or any other major, where the student could show an impact on Agriculture (preferably beef). The student must have received their High School diploma while residing in Bonner or boundary County and be entering their Junior or Senior year attending as accredited college in the State of Idaho. Applications are available at Bonner and Boundary County Extension Offices and are due on or before **April 15, 2023**.

Rotary Scholarship

The Rotary Scholarship is offered to any deserving citizen of Boundary County who is graduating or has graduated from Bonners Ferry High School or Home School Program, and wishes to pursue higher education at any accredited college in the State of Idaho. **Applications and deadline will be available early 2023.**



LIVESTOCK BILL OF SALE

Livestock Bill of Sale

****This must be completely filled out in order to be accepted****

Seller Name:	Buyer Name:
Address:	Address:
City, State & Zip:	City, State & Zip:
Phone:	Phone:

Animal #1	Animal #2
Species:	Species:
Breed:	Breed:
Sex:	Sex:
Color:	Color:
Birth date:	Birth date:
State of Origin:	State of Origin:
Tag or ID #:	Tag or ID #:
Out of State permit #:	Out of State permit #:
Parasite Treatment:	Parasite Treatment:
Vaccines given:	Vaccines given:
Purchase Price:	Purchase Price:
Breeding Information:	Breeding Information:
As an affidavit is deemed by the USDA as an official record of Country of origin, I attest through first hand knowledge, normal business records, or producer affidavit (s) that all livestock referenced by this "bill of sale" are of _____ (list country) origin.	As an affidavit is deemed by the USDA as an official record of Country of origin, I attest through first hand knowledge, normal business records, or producer affidavit (s) that all livestock referenced by this "bill of sale" are of _____ (list country) origin.

Signature of Seller	Signature of Buyer
Date:	Date:



Robotics Programs



Cost: FREE Pre-Registration is Required: Call 208-267-3235

All Classes will be held at the Boundary County Extension Office

November Classes

Ages 5-8

Dash and Dot	Nov 18th	2:15 pm—3:15 pm
Kibo	Nov 21st	1:00 pm—2:00 pm
Lego Essentials	Nov 21st	2:15 pm—3:15 pm

Ages 9-13

Lego Spike Prime	Nov 11th	3:00 pm—4:30 pm
Dash and Dot	Nov 18th	1:00 pm—2:00 pm

December Classes

Ages 5-8

Lego Essentials	Dec 2nd	1:00 pm—2:00 pm
Dash and Dot	Dec 16th	2:15 pm—3:15 pm
Robot Mouse	Dec 16th	3:30 pm—4:00 pm

Ages 9-13

Lego Spike Prime	Dec 2nd	2:15 pm—3:45 pm
Dash and Dot	Dec 16th	1:00 pm—2:00 pm



6447 Kootenai Street Bonners Ferry, ID

208-267-3235

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

RETURN SERVICE REQUESTED

NON-PROFIT
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PAID
PERMIT NO. 145
BONNERS FERRY, ID

NOVEMBER/DECEMBER 2022

KEEPING OUR COMMUNITY CONNECTED

HAPPY HOLIDAYS!



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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