

EXTENSION NEWS ■ ENP ■ MASTER GARDENER ■ 4-H



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The Extension Office will be closed September 5th in observation of Labor Day.

EXTENSION CONNECTIONS

~ KEEPING OUR COMMUNITY CONNECTED ~

Rose Hips

Genus: Rosa

Rose hips are the “fruits” of the rose plant and become ripe after the first frost of the year. Each rose hip holds a number of small seeds and hairs, which must be removed before consumption. Rose plants can produce dozens of hips ranging from pea-sized to crabapple-sized.



Uses:

Fresh rose hips are semi-sweet in taste, depending on the variety. They can be eaten raw or added to salads once stem, blossom end, the seeds and hairs are removed. Rose hips can be boiled down into a sweet syrup or thickened and made into jam.

Rose hip tea is the most common means of consumption. The rose hips are dried, ground into a powder and steeped in hot water.

Medicine

Rose hips have been used for thousands of years to treat a wide variety of ailments. The therapeutic properties of rose hips are likely due to their high levels of vitamin C. Many American Indian tribes used rose tea or syrup to treat respiratory infections. The Santa Clara Pueblo also used a rose hip salves to directly treat sore mouths.

Over the last few years, medicinal interest in rose hips has increased for its potential application as a treatment for several diseases including skin disorders, hepatotoxicity, renal disturbances, diarrhea, inflammatory disorders, arthritis, diabetes, hyperlipidaemia, obesity and cancer.

To Clean Rose Hips

Rose hips should be cleaned soon after collection. Remove the stem and blossom ends, rinse the hips with cold water than shake or pat dry. They may be stored covered in the refrigerator for one week.

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University of Idaho
Boundary County
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Master Gardener Column



FALL IS FOR PLANTING

Here are 6 reasons why you should fit time in the fall to plant trees, shrubs, bulbs, and perennials.



1. Warm soil + cool air = happy plants. Just about every plant hardy in Idaho prefers moderate temperatures to summer's scorching heat. At the same time, plants like to sink their toes in warm soil. Fall is the only time of year you get those conditions—soil is still warm from the summer sun, but daily average temperatures are more comfortable for plants.
2. Less insect pest and disease pressure. Leaf spotters and leaf chewers are more active in spring and summer months than fall, making for less-stressed plants that root in better.
3. Less water stress. Even if the fall brings only moderate rains, it's still easier to keep newly-planted plants watered when it's 70°F. (Pay special attention to the water needs of evergreens planted in fall as it's often being too dry rather than too cold that causes problems like leaf scorch or needle drop.)
4. Planting is more pleasant. As much as digging a hole is ever pleasant, it's a nicer job when the temperatures are moderate, and the soil is not soggy from spring rains.
5. Plants have a head start for next spring. After spending the fall and winter rooting into the soil, plants are ready to get growing faster in spring, instead of having to devote energy to rooting. Flowering is often better the first spring/summer also.
6. Better drought tolerance. Plants get an extra 6-8 months of root growth before they have to withstand dry conditions the following summer compared to planting in spring. Deeper, better established roots are a large factor in determining how well a plant tolerates drought.

FALL ACTIVITIES IN THE GREENHOUSE

With all the harvest activities of the fall, don't forget about your green house. This time of year is vital to getting everything closed up and prepared for the long, cold winters we can be subject to here in the northwest. Here are a few things to consider:

If you haven't already done so, clean and sanitize your greenhouse. This may consist of pressure washing, and cleaning tools, and pots for storage.

- Closely watch the weather and start bringing in your sensitive plants prior to the frost. Conduct a health check by closely looking for free-rider pests that may wreak havoc in your greenhouse.
- Finish harvesting your beds, clean them up and prepare them for either winter crops or cover crops. In case you didn't know, many of these plants release nitrogen into the soil and can help build the soil back up for your spring plantings. Remember: Crop rotation is still important.
- Winterize any water sources outside such as hoses and facets. Covers for faucets are inexpensive and worth the trouble of avoiding a break if they freeze. Disconnect any hoses and tuck them away in storage until next year.



Fall can be tricky to anticipate the quick weather change, so pay attention to the leaves and your senses to prepare yourself to be able to enjoy this time of year, but still have adequate preparation.

Source: Adapted from July/August Taproot 2021, www.inlagrow.org

Source: Adapted from WSU Extension Clark County Master Gardener Program, The Garden News

Continued from page 1

To Freeze Rose Hips

Arrange fresh rose hips in one layer on a cookie sheet. Place the sheet in the freezer. When frozen transfer the hips to freezer bags or containers. Properly frozen rose hips will last up to two years.

To Dry Rose Hips

Slit the fresh rose hips down the side and remove the seeds with the point of a sharp knife. This is easiest with slightly under-ripe hips. If the hips are too "green" they will be hard to pierce and not yield any pulp. If over-ripe, the pulp will be mushy and difficult to separate from the seeds. (If the hips are overripe, make a puree according to the following instructions. Spread this puree to dry as for fruit leather and then break into chips or powder).

When seeds have been removed from the hips, spread the

hips on a dehydrator screen and dehydrate following directions for drying other fruits. The dried hops can be powdered or grated and stored in a clean, dry, sealed container.

To Prepare Puree

Combine 4 cups cleaned, soft, ripe rose hips with 2 cups water. Bring to a boil and simmer for 15 minutes. Press through a sieve to remove the seeds and skins. What does not go through the sieve can be simmered again. Repeat this process until most of the fruit has gone through the sieve. Discard the seeds and skins. For long-term storage, the puree should be frozen. Canning is not a safe method of preserving puree.

Source: Adapted from

<https://aihd.ku/foods/rosehips.html> University of Alaska

Fairbanks Extension Bulletin, FNH-00114

2 <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC5485961>

Pear Bread

Servings per Recipe:20

Ingredients

3 cups all-purpose flour
¼ tsp. baking powder
1 tsp. baking soda
1 tsp. salt
1 Tbs. ground cinnamon
¾ cup vegetable oil
3 eggs
2 cups white sugar
2 cups peeled shredded pears
1 cup chopped pecans
2 tsp. vanilla extract



Directions

1. In a large mixing bowl combine flour, baking powder, baking soda, salt, and cinnamon. Make a well in the center of the bowl.
2. In a separate bowl combine the oil, eggs, sugar, grated pears, pecans, and vanilla. Blend well. Add to well of dry ingredients. Stir until just moistened. Spoon batter into 2 greased and floured 8x5x3 inch loaf pans.
3. Bake in a preheated 325°F oven for one hour and 15 minutes. Cool on wire rack before removing from the loaf pans.

Nutrition Facts

Calories: 278.7; Protein: 3.5g; Carbohydrates: 38g;
Dietary Fiber: 1.7g; Sugars: 22g; Fat: 13.1g; Saturated
Fat: 1.7g; Cholesterol: 27.9mg; Vitamin A: 44.4IU; Niacin
Equivalents: 1.9mg; Vitamin C: 0.8mg; Folate: 40.2mcg;
Calcium: 19.2mg; Iron: 1.2mg

Source: <https://www.allrecipes.com/recipe/7214/pear-bread>

Q: How do I freeze pears?

A: We don't recommend freezing fresh pears that have not been processed. The juice and fibers will separate in the thawing process, and the results are not at all desired. However, freezing a cooked or processed pear (such as pear sauce) to which sugar has been added will work. Pear pie fillings can also be pre-baked and frozen. Make sure the pears are in a tightly sealed container prior to freezing to help reduce freezer burn.

Q: What are some uses for overripe pears so that I don't waste them?

A: Overripe pears are still delicious, just not ideal for serving whole or sliced. Use them in smoothies, sauces or as a tasty thickening agent for soups, stocks, or stews.

Source: USApears.org

Pick a Pear



September's an apple bonanza. But October belongs to pears. Barlett, Anjou, Bosc, Comice, Seckel, Forelle, Concorde, Starkrimson—take your pick.

Pears are harvested unripe because most become gritty if left to ripen on the tree. So let them hang out on the countertop or—if you want to move things along—in a paper bag. (That traps the ethylene gas they emit, which speeds ripening. Adding a banana helps.)

Then “check the neck,” as pear mavens like to say. Pears are ripe when the flesh around the stem yields to gentle pressure from your thumb. By the time the bottom half is soft, the inside may be overripe.

Bosc pears “give” less than others when ripe. Their crispness makes them perfect for cooking or salads.

Fun fact: A typical medium pear with its skin has 6 grams of fiber. That beats an apple or a cup of blueberries (4 grams) or an orange or banana (3 grams).

Two lesser-known pears:

- **Seckel.** The smallest pears—a few bites, max—are the sweetest. Talk about a pear-fect snack.
- **Asian.** With their round shape, firm and crisp flesh, and sweet tartness, they could pass for a juicy, crunchy apple. Unlike other pears, they're picked ripe, so you can eat them right away. Try one sliced in a leafy green salad or slaw.

Sweet and Savory Pear Salad

Whisk together 2 tsp. rice vinegar, 1 Tbs. reduced-sodium soy sauce, 1 tsp. grated ginger, 1 tsp. grated ginger, 1 tsp. toasted sesame oil, and ¼ tsp. honey. Spoon over 8 cups salad greens and 1 sliced pear. Serves 4.

Source: Nutrition Action, October 2021



Food Safety with Fruits and Vegetables



This year we have seen a tremendous increase in the cost of living, and food costs are no exception. So how do we choose the best quality fresh fruits and vegetables and maintain that quality

safely? Here are some suggestions for buying fresh produce and maintaining that freshness once you get it home.

-Purchase fresh produce that is not bruised or damaged.

-When selecting fresh-cut produce, such as half of a watermelon or diced fruit, choose only those items that are refrigerated or surrounded by ice. Once you return home keep them in a clean refrigerator at a temperature of 32-40 degrees F. Also, if you remove them from the refrigerator limit the time out of refrigeration to just two hours. If you are on a picnic or traveling and this time extends beyond two hours, you need to discard these items.

-**Fresh produce such as**, whole tomatoes, bananas, potatoes and onions should not be refrigerated, but left at cool room temperature, once cut they need to be placed in an appropriate container and refrigerated.

-**Produce should not be washed** prior to storage as excess water will encourage the growth of spoilage bacteria.

-**Always begin with clean hands.** Wash your hands for 20 seconds with warm water and soap before and after, preparing fresh produce.

-**Rinse** fresh fruits and vegetables with clean, running water prior to eating. There is no need to use soap or a produce wash.

-**Gently rub produce** while holding under running water. **Delicate fruits** such as berries should be placed in a colander and rinsed with clean running water and gently drained.

-**Before peeling or cutting** rinse produce to prevent dirt and germs from being transferred onto the flesh of the fruit or vegetable.

-**Firm fruits and vegetables** such as melons and cucumbers should be scrubbed with a clean vegetable brush

-**Dry produce** with a clean cloth or paper towel to further reduce any bacteria that may be present.

-**Compost the outer leaves** of a head of lettuce or cabbage as the leaves can trap dirt and harmful bacteria.

-**Prewashed produce:** even though the bags or hard-shell containers state they have been pre-washed U of I Extension recommends that **all** produce items be washed before eating or preparing.

-**Separate** all fresh produce from raw meat, poultry, and seafood, not only when bagging your groceries in the market, but also in the refrigerator.

-**Prepping your produce:** Make sure that everything used in preparing your produce is scrupulously clean. Wash dishes, utensils, cutting boards, countertops with warm soapy water and rinse well. Have separate cutting boards for fresh produce, meat, poultry and seafood. Also do not use the same knife to switch from cutting meat or poultry and then to produce as you can transfer harmful bacteria to your produce and if you are making a salad with said produce you could be setting your family up for a foodborne illness.

We all know that periodically there are reports of contaminated produce such as: sprouted seeds, spinach, lettuce, tomatoes, peppers, cucumbers, and green onions. Despite these threats, it is easy to help protect yourself and your family from illness by following the steps listed above for choosing and preparing fresh produce.

Another tip: if you take your own cloth bags to the market, make sure to launder them often enough to keep them clean and prevent the transfer of germs onto your fresh produce.

Also, in summer when it is so hot, I always carry several large ice chests with me to place all my perishables in. This helps keep them cool and as we all know bacteria love warm, moist places. After paying such high prices these days we should do all we can to protect the health-giving benefits of fresh produce and prevent any foodborne illnesses.

Submitted by Judy Sharman, Master Food Safety Advisor

What To Do With All Those Eggs



Having your own flock of backyard chickens has become increasingly popular these last few years. Consequently, I have noticed an increase in the number of questions people ask in regards of what to do when you have more eggs than you can eat. The good news is you can store fresh eggs in the refrigerator for up to 4-5 weeks. However, if you still find yourself with an abundance of eggs that can't be used within that time frame this article will give you some ideas on what to do with those extra eggs.

Option 1: Freezing Eggs-Thoroughly mix yolks and whites. Do not whip in air. To prevent graininess of the yolks, add 1-½ tablespoons sugar, 1-½ tablespoons corn syrup OR ½ teaspoon salt per cup whole eggs, depending on intended use. Strain through a sieve or colander to improve uniformity. Package, allowing ½-inch headspace. Seal and freeze. Another method of freezing a whole-egg mixture is to use ice trays. Measure 3 tablespoons of egg mixture into each compartment of an ice tray. Freeze until solid. Remove frozen cubes, and package in moisture-vapor resistant containers. Seal and freeze. Three tablespoons of the egg mixture (one cube) equal one whole egg.

Option 2: Pickling-Pickled eggs are peeled, hard-cooked eggs in a solution consisting basically of vinegar, salt, spices, and perhaps other seasonings. Pickling solutions are heated to boiling, simmered for 5 minutes, and poured over the peeled eggs. Pickled eggs can be stored in the refrigerator for up to 4 months. Great recipes for making pickled Eggs can be found at this website: https://nchfp.uga.edu/how/can_06/pickled_eggs.html.

Option 3: Freeze Drying-Crack your eggs into a blender and blend them up (or whisk well until the yolks and whites are completely combined). Pour them onto your freeze dryer trays. Carefully place the trays into the freezer and freeze overnight. Once the trays are completely frozen (this step can be done in the freeze dryer itself but will use up more electricity and time than pre-freezing yourself), place them into the freeze dryer. Follow the machine prompts to begin the freeze-drying process. Eggs take approximately 22 hours to be fully dry, but this time can vary. When checking your eggs, the eggs should crumble with ease when broken up. If your eggs are not fully dried, place them back into the freeze dryer until completely dried through. To reconstitute these eggs add 2 Tbsp egg powder to a bowl and mix with 2 Tbsp water.

Unfortunately, I have seen information on other ways to preserve eggs, but they are not recommended due to food safety concerns. These unsafe methods include:

Dehydrating-Dehydrating eggs is not recommended for home drying. Salmonella and Staphylococcus bacteria, which thrive on eggs, can survive and grow at low temperatures used in home dehydrating. These bacteria grow very rapidly in eggs because all the nutrient needs of these pathogenic or disease-producing bacteria are supplied by eggs.

Water Glassing-The FDA does not recommend water glassing as a safe method for storing eggs. Calcium Hydroxide (slacked lime) is known to contain botulism in the powdered lime itself. Hydrated lime does not protect against botulism in long-term storage without acid and heat to kill it. Botulism is invisible and lives in the soil where chickens trod with their feed that often gets in contact with eggs. So not washing the eggs before water glassing raises the risk of food poisoning from environmental contamination and from using the lime itself. Another concern is about using lime water and the fact that it could seep through the eggshell. The risk of storing eggs for long periods of time include loss of nutrients, several oxidative reactions, changes in protein functionality, and a strong bitter taste from the lime.

If you have any questions on safely preserving eggs or any other food item, please contact me at 208-267-3235 or amrobertson@uidaho.edu.

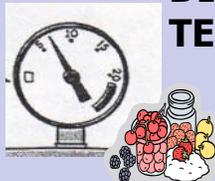
Submitted by Amy Robertson, Extension Educator

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



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

DATES: September 6

- * 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.

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.

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



University of Idaho
Extension
Pesticide Safety Education

Workshops, Programs, Bulletins & Classes

Growing Small Fruits and Berries in North Idaho

Wednesday, September 7, 2022
Two Sessions: 12:30 PM-2:30 PM
or 3:00 PM-5:00 PM
Boundary County Extension Office
6447 Kootenai Street
COST: \$5



Growing small fruits and berries in North Idaho can be challenging with our short growing season, soil conditions, and weather. Master Gardener and local expert Art Church will share a list of varieties that grow well in our area as well as tips and tricks to getting the most from your harvest.

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

Fruit Tree Basics

Tuesday, September 20, 2022
Two Sessions: 12:30 PM-2:30 PM
or 3:00 PM-5:00 PM
Boundary County Extension Office
6447 Kootenai Street
COST: \$5



In this class you will learn some of the basic tips and tricks to take care of your fruit trees successfully.

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

* Includes guides to varieties that work well in Boundary County.

Dutch Oven Cooking

Thursday, September 8, 2022
10:00 AM-2:00 PM
Boundary County Fairgrounds
Indoor Arena
Cost: \$15



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

Space is limited to 15 people so call the Boundary County Extension Office @ 208-267-3235 to reserve your spot.

Smoking & Grilling

Wednesday, September 21, 2022
10:00 AM-2:00 PM
Memorial Hall @ Boundary County Fairgrounds
6571 Recreation Road
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 a grill. We will also share tips and tricks on how to make sure your food is both safe and delicious!

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



Growing Garlic in North Idaho

Thursday, September 22
1:00 PM-3:00 PM
Boundary County Extension Office
6447 Kootenai Street
COST: \$5

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

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

Workshops, Programs, Bulletins & Classes

Virtual Fermentation

Thursday, September 29, 2022
11:00 AM-Noon

FREE

Via Zoom



Learn the basics of fermenting foods for preserving the harvest and enhancing the nutritional value, healthfulness, and digestibility of foods. This online class will also cover safe storage of fermented foods. Email amrobertson@uidaho.edu to get the registration link.

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

Wednesday, October 12, 2022

1:00 PM-3:00 PM

Boundary County Extension Office

6447 Kootenai Street

FREE



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

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

Just Freeze It

Thursday, October 13, 2022

11:00 AM-Noon

Via Zoom

FREE



Learn the best ways to preserve your harvest using a freezer. This class will cover how to properly freeze and store your foods for the best quality product you can enjoy later. Email amrobertson@uidaho.edu to get the registration link.

Rehabilitating Old Fruit Trees

Wednesday, October 19, 2022

1:00 PM-3:00 PM

Boundary County Extension Office

6447 Kootenai Street

FREE



Do you have an old fruit tree on your property that you want to rehabilitate and reinvigorate? We will discuss techniques for pruning, pest management, life cycle of fruit trees, and methods for resurrecting aging fruit trees to optimize fruit production.

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

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.

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



FREE

Workshops, Programs, Bulletins & Classes

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.

Bonner County Classes

Bonner County Extension Office

4205 North Boyer Rd., Sandpoint

Fall Garden Crops

September 9, 2022

Noon – 1:00 PM

Free

Bring your sack lunch and join us to learn about planting and harvesting fall garden crops.



Please call the Bonner County Extension Office to **register**, 208-263-8511.

Small Farm Crop Production Workshops

\$5 each or \$25 for all

A series of hands-on crop production workshops will be held September 26-30, 2022, 9 am to noon. Classes will include the following topics: Can You Handle the Harvest?; Irrigation Systems for Success; Getting Ahead of Your Pests; Vital Signs: Is Your Soil Dead or Alive?; Season Extension for Maximum Crop Production. Sign up for one workshop or all of them.

For more information or to register visit <https://www.cultivatinguccess.org/crop-workshops> or contact UI Extension, Bonner County at bonner@uidaho.edu or 208-263-8511.

LIFTING WOMEN TO BETTER HEALTH



STRONGWOMEN

STRONG WOMEN PROGRAM

Please join us for new strength training sessions
Sept. 13— Nov. 17, 2022

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



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4-H CLOVER TALK
SEPTEMBER/OCTOBER 2022



Debbie Higgins
4-H Program Coordinator

4-H Calendar

September

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

September 5- Labor Day Observed Ext. Office Closed

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

October

October 4-10-National 4-H Week

October 4-Leader's Appreciation Banquet 6:00 p.m. @ Chic N Chop

October 10-Columbus Day Ext. Office Closed

October 10-4-H Registration Open On <https://4h.zsuite.org>

October 20-Awards Ceremony 6:00 p.m. @ Exhibit Hall

October 31-

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

That was an epic fair! It was so much fun and so great to see everyone. Sometimes that's the only time I see old friends. I really appreciate all the hard work it takes to put large events like this together. Thank you to all the 4-H participants, every parent, volunteer, and to our community we call home. Your support is incredible.

Remember, if you sold a 4-H/FFA market animal, please bring in your Blue Sky form and your stamped Thank You card. Your check will not be released until this is presented at the Extension Office. If you entered books or static projects at the fair and did not pick them up on Sunday, August 14th, please stop by the Extension Office and pick up your items. Also, if your child attended Camp Clover in July, they have items to pick up at the Extension Office.

We will be holding the 4-H Awards Ceremony on Thursday, October 20th, 2022, at 6:00 pm in the Exhibit Hall at the Fairgrounds. The Leader's Appreciation Banquet will be Tuesday, October 4th, 2022, at 6:00 pm at Chic-N-Chop, please RSVP to Debbie at 208.267.3235.

The State 4-H Office is revamping the Projects Requirements pages for the upcoming year, stay tuned for updates. We will use the same Zsuite platform to enroll in 4-H for the coming year at 4h.zsuite.org. Enrollment for the 2022-2023 4-H year is October 10th, 2022, to

January 10th, 2023, to be fair eligible. If you are planning to take a beef project, you need to sign-up by November 1st. The cost is still \$25.00 for up to 3 projects. If you take more than 3 projects, there is an additional fee of \$3.00 per project. Horse & Dirt Bike are an extra \$2.00 per project above the \$25.00 to cover insurance costs.

4-H is always in need of volunteer leaders. We currently need a leader for the Kooteneers Organizational Club, and several project leaders. If you are interested in being a leader, call Debbie at 208.267.3235 – being a volunteer 4-H leader can be very fun and rewarding. Also, if you have a passion for something and would like to share your skills let me know and we will investigate if that topic can be offered as a 4-H project here in our county.

If you are going into your senior year of high school, 4-H has several scholarships that can be applied for. Now is the time to put that involvement report to good use and apply. Information on these scholarships can be found on the following website: <https://www.uidaho.edu/extension/4h/programs/scholarships>.

Enjoy Fall and see you at awards night!



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

★ **ATTENTION ALL 4-H LEADERS**—Please mark **September 13**
★ **(Extension Office) & October 4 (Leader's Appreciation**
★ **Banquet 6:00 p.m. @ Chic 'n Chop)** on your calendar! Come to
★ the meetings to stay on top of what is going on in 4-H. Livestock
★ committee meets first at 6:30 p.m. followed by Leaders' council starting
★ at 7:00 p.m. at the Extension Office. All parents, members, and commu-
★ nity 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

The following have projects and/or record books to pick up @ the Extension Office:

- Faraday Bryant
- Merceya & Lienna Eldridge
- Slider Reichart
- Evelyhn Stuber



Did you forget to pick up your involvement report? Please stop by and pick it up!

Did your child attend CLOVERBUDS &/OR CAMP CLOVER? If you didn't pick up their display after fair we have it here at the Extension Office.





Thank You Notes & Blue Sky

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



Thank you cards should include:

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

If you need a Thank-you card they are available at the Boundary County Extension Office. Please call 208-267-3235 if you have questions.

Herdsmanship Contests

- BEEF**-Dillon Mai
- LAMB**-Clara Zills
- DAIRY CATTLE**-Katie Vader
- GOAT**-Asja Millier
- RABBIT**-Mary Hegge
- POULTRY**-Josiah Miller
- HORSE**-Katie Vader



- SWINE**-
- * **PORTHILL PORKERS**-Laura Fuentes
- * **WILD HOGS**-Rylan Leach
- * **PIGS IN PARADISE**-Hannah Frago
- * **BACON BUSTERS**-Wyatt Sanders



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.

Congratulations

Dillon Mai

2022 4-H & FFA
Large Animal
Showman



Morgan Tye

2022 4-H
Small Animal
Showman



Barns Herdsman Award

- Day 1—Sheep
- Day 2—Sheep
- Day 3—Beef
- Day 4—Poultry
- Day 5—Swine



Congratulations!

Top Salesmanship Award:



**Congratulations
Morgan Tye!**

REMINDERS:

- ~ THANK YOU NOTES AND BLUE SKY MUST BE DONE & TURNED IN TO EXTENSION OFFICE BY SEPT. 1
- ~ FAIR PROJECTS NOT PICKED UP BY OCT. 1 WILL BE DISCARDED



2022 Market Animal Sale



THANK YOU TO THE FOLLOWING INDIVIDUALS & BUSINESSES WHO SUPPORTED THE
4-H / FFA MARKET ANIMAL SALE:

CHAMPIONS			
Alexis Davy	4-H	GC Lamb	South Hill Lockers
Olivia Magee	4-H	RC Lamb	IBEX
Dillon Mai	4-H	GC Beef	Boundary Tractor/Yamaha
Brody Rice	4-H	RC Beef	Foust Inc.
Stryder Liermann	4-H	GC Swine	South Hill Lockers
Gabriel Warren	4-H	RC Swine	Pluid Law
LAMBS			
Treven Vader	4-H	Blue	Caribou Creek Log Homes
Vienna Stanch	4-H	Blue	Bennett Brothers
Julie Magee	4-H	Blue	Bonnors Ferry Vet Clinic
Logan Hymas	4-H	Blue	Cushman Family Farm
Emma Robertson	4-H	Blue	Wood's Meat Processing
Abegail Jones	4-H	Blue	HMH Engineering
Kayden Jones	4-H	Blue	HMH Engineering
Mason Zills	FFA	Blue	Horizon Landscape
Adisyn Davy	4-H	Blue	Houck Farms
Sydney Stanch	4-H	Blue	Carter Country Farm & Feed
Clara Zills	4-H	Blue	South Hill Lockers
BEEF			
Tyson Brimhall	4-H	Blue	CO-OP Gas and Supply
Riley Petesch	4-H	Blue	Carquest
Blake Rice	4-H	Blue	Forked Tree Ranch
Marcus Regehr	4-H	Blue	Regehr Logging Inc.
Brooke Petesch	4-H	Blue	EL Internet Northwest
Katie Vader	4-H	Blue	Alta Forest Products
Andrew Sandelin	FFA	Blue	State Farm
Quinn Folwell	4-H	Blue	Carquest
Madison Regehr	4-H	Blue	Badger Building Center
Rhia Magee	4-H	Blue	CO-OP Gas and Supply
Katie Smith	FFA	Blue	North Idaho Welding & Supply
Peyton Cushman	4-H	Blue	Carquest
Avery Cushman	4-H	Blue	Pro - X Home Center
Judah Fedorko	4-H	Blue	Dr. Troy Geyman
Markynn Pluid	4-H	Blue	Carquest
Erin Gunter	4-H	Blue	Bennett Brothers
Zain Vader	4-H	Blue	KG&T Septic
Katie Cushman	4-H	Blue	Dr. Troy Geyman
Adelaide Heigel	4-H	Blue	Idaho Forest Group
Keenan Maas	4-H	Blue	KG&T Septic
Cade Jelinek	FFA	Blue	Bonnors Ferry Vet Clinic
Cardon Pluid	4-H	Blue	Pluid & Sons
Jaxon McGowan	4-H	Blue	Bremer's Nursery
Kamen Nelson	FFA	Red	HMH Engineering
Randi Hibbard	4-H	Red	Oxford Inc.
Grady Atkins	4-H	Red	EL Internet Northwest
Sulay Abubakari	4-H	Red	JB's Tire (Les Schwab)
SWINE			
Josiah Dodd	4-H	Blue	AAMODT
Maddox Mertzweiler	4-H	Blue	Kootenai Valley Motel
Trenton Myers	4-H	Blue	Accurate Collision
Hannah Frago	4-H	Blue	BF Redi-Mix
Alex Stolley	4-H	Blue	Idaho Forest Group

SWINE (cont)			
Tyson Tadlock	FFA	Blue	Columbia Bank
Piper Mertzweiler	4-H	Blue	Kootenai Valley Motel
Reece Liermann	4-H	Blue	Simple Simons Pizza
Leila Christensen	4-H	Blue	Bennett Brothers
William Hollabaugh	FFA	Blue	Super 1 Foods
Jacob Bliss	FFA	Blue	Clifty View Nursery Inc.
Adelaide Frago	4-H	Blue	Martin Wood Products
Bristol Hill	4-H	Blue	Sugar Plum Floral
Kristian Dye	4-H	Blue	Stolley Homes
Laura Fuentes	4-H	Blue	Carquest
Benjamin Hollabaugh	4-H	Blue	AAMODT
Nora Young	4-H	Blue	Bonnors Ferry Vet Clinic
Miles Oxford	4-H	Blue	Oxford Inc.
Hailey Ross	4-H	Blue	Houck Farms
Lillian Bremer	FFA	Blue	Farm Bureau
Rylann Lewis	4-H	Blue	Alta Forest Products
Liam Dye	4-H	Blue	Kay Chafin
Christian Blevins	FFA	Blue	Naples General Store
Rylan Leach	4-H	Blue	Circle D Farm Sales, Inc.
Taylor Dodd	4-H	Blue	HMH Engineering
Delilah Christensen	4-H	Blue	Regehr Logging Inc.
Kassidy Durette	FFA	Blue	Bonnors Ferry Vet Clinic
Logan DesMarias	4-H	Blue	Idaho Forest Group
Cooper Higgins	4-H	Blue	KG&T Septic
Slider Reichart	4-H	Blue	Laura Kimball Real Estate
Meah Eckberg	4-H	Blue	Idaho Forest Group
Rowdy Hull	4-H	Blue	Bonnors Ferry Vet Clinic
Brody Swift	4-H	Blue	Martin Wood Products
Cody Russell	4-H	Blue	Idaho Forest Group
Aaron Tadlock	4-H	Blue	JB's Tire (Les Schwab)
Curtis Blevins	FFA	Blue	Bones Inc.
Dalton Regehr	4-H	Blue	Thick 'n' Thin Beams & Lumber
Kelsey Noble	4-H	Blue	Ed & Teresa Atkins
Kaylee Stolley	4-H	Blue	Idaho Forest Group
Dillon McLeish	FFA	Blue	Bones Inc.
Wyatt Hanner	4-H	Blue	HMH Engineering
Benson Leach	4-H	Blue	Alliance Title & Escrow
Jeremiah Ross	4-H	Blue	Elk Mountain Farms
Oakley Pluid	4-H	Blue	Dr. Burt Veterinary Care
Libby Smith	4-H	Blue	Super 1 Foods
Zachariah Dodd	4-H	Blue	Avista Corp.
Macey Noble	4-H	Blue	Super 1 Foods
Nevaeh Elliston	FFA	Blue	Idaho Forest Group
Tanner Brimhall	4-H	Blue	Christopher Roy
Maddux Bolton	4-H	Red	Idaho Forest Group
Madison DesMarais	4-H	Red	Idaho Forest Group
Neriah LoPorto	4-H	Red	KG&T Septic
Kayla Smith	4-H	Red	Super 1 Foods
Myles McCulla	4-H	Red	Idaho Forest Group
Nathan Stolley	4-H	Red	Idaho Forest Group
Isaac McBride	4-H	Red	General Feed & Grain
Trystan Bolton	4-H	Red	Idaho Forest Group



Thank you to Auctioneer Luke Womochil, P1FCU Credit Union for clerking the sale,
EL Internet NW for providing internet & Chuck Newhouse for a live broadcast via
boundarycountyline.com, our ring men, and all of our volunteers who helped make this sale
possible!



Awards

LAMB

Champion Lamb-Market Quality	Alexis Davy
Reserve Ch Lamb-Market Quality	Olivia Magee
Top Rate of Gain-Lamb	Kayden Jones
Champion Lamb Showman	Logan Hymas
Reserve Ch Lamb Showman	Abigail Jones
Top Record Book-Market Lamb	Emma Robertson
Res. Ch Record Book-Market Lamb	Alexis Davy
Herdsmen-Lamb	Clara Zills

BEEF

Champion Quality-Market Beef	Dillon Mai
Res. Champion Quality-Market Beef	Brody Rice
Top Rate of Gain-Beef	Rhia Magee
Champion Beef Showman	Dillon Mai
Reserve Ch Beef Showman	Katie Vader
Superior Beef Award	Dillon Mai
Champion Quality-Beef Breeding	Randi Hibbard
Top Record Book-Market Beef	Dillon Mai
Res Ch Record Book-Market Beef	Katie Cushman
Top Record Book-Beef Breeding	Randi Hibbard
Ch Registered Simmental-Breeding Beef	Randi Hibbard
Top Simmental Steer	Dillon Mai
Top Angus Market Steer	Brody Rice
Herdsmen-Beef	Dillon Mai

DAIRY CATTLE

Champion Showman-Dairy Cow	Rebekah McBride
Res. Champion Showman-Dairy Cow	Katie Vader
Champion Quality-Dairy Cow	Katie Vader
Res Champion Quality-Dairy Cow	Rebekah McBride
Top Record Book-Dairy Cow	Katie Vader
Res Champion Record Book-Dairy Cow	Wyatt Sanders
Herdsmen-Dairy Cattle	Katie Vader

SWINE

Champion Quality-Breeding Swine	N/A
Champion Quality-Market Swine	Stryder Liermann
Reserve Ch Quality-Market Swine	Gabriel Warren
Champion Showman Swine	Gaige Johnson
Res Ch Showman-Swine	Reece Liermann
Top Record Book-Market Swine	Maddox Mertzweiller
Res. Ch Record Book-Market Swine	Hannah Frago
Top Rate of Gain Swine	Maddux Bolton
Herdsmen-Swine (Wild Hogs)	Rylan Leach
Herdsmen-Swine (Porthill Porkers)	Laura Fuentes
Herdsmen-Swine (Pigs in Paradise)	Hannah Frago
Herdsmen-Swine (Bacon Busters)	Wyatt Sanders

RABBIT

Champion Quality-Pet Rabbit	Emma Ross
Res Champion Quality- Pet Rabbit	Hailey Ross
Champion Showman-Rabbit	Sam Hegge
Reserve Ch Showman-Rabbit	Mary Hegge
Top Record Book-Pet Rabbit	Marry Hegge
Reserve Ch Record Book-Pet Rabbit	Hailey Ross
Herdsmen-Rabbit	Mary Hegge

Leaders Needed

Join the 4-H Community as a member or volunteer leader today!

The start of a new 4-H year is just around
the corner and leaders are needed in
many different areas.

If you are interested in joining as a leader or
Volunteer contact the
Extension Office at 208-267-3235.

Awards

GOAT

Champion Showman-Goat	Asja Miller
Res. Champion-Pet Goat	Amy Carver
Champion Quality-Pet Goat	Amy Carver
Res. Champion Quality-Pet Goat	Asja Miller
Top Record Book-Pet Goat	Amy Carver
Res Ch Record Book-Pet Goat	Asja Miller
Herdsmen-Goat	Asja Miller

DAIRY GOAT

Champion Showman-Dairy Goat	Sierra Rode
Res Champion Showman-Dairy Goat	Rebekah McBride
Champion Quality-Dairy Goat	Asja Miller
Res Champion Quality-Dairy Goat	Violet Hyer
Top Record Book-Dairy Goat	Sierra Rode
Res Ch Record Book-Dairy Goat	Violet Hyer

ROUND ROBIN

Large Animal Champion Showman	Dillon Mai
Small Animal Champion Showman	Morgan Tye

SALESMANSHIP CONTEST

Champion-Salesmanship Contest	Morgan Tye
Res Champion-Salesman Contest	Sam Hegge

LIVESTOCK JUDGING CONTEST

Top Overall Champion	Katie Vader
Res Top Overall Champion	Rebekah McBride
Top Jr Champion	Kayden Jones
Top Int Champion	Rebekah McBride
Top Sr Champion	Katie Vader

POULTRY

Champion Showman-Poultry	Morgan Tye
Res Champion Showman-Poultry	Sydney Beckle
Champion Quality-Poultry	Morgan Tye
Reserve Champion Quality-Poultry	Wren Tye
Top Record Book-Poultry	Cameron Kerttu
Res Ch Record Book- Poultry	Morgan Tye
Herdsmen-Poultry	Josiah Miller

HORSE

Champion Showman-Horse	Adelaide Heigel
Reserve Ch Showman-Horse	Myia Anderson
Top Record Book-Horse	Myia Anderson
Res. Ch Record Book-Horse	Katie Vader
Champion High Point Senior	Myia Anderson
Res. Ch High Point Senior	Katie Vader
Jack Hooten Memorial	Myia Anderson
Herdsmen-Horse	Katie Vader

Involvement Report

Now that the fair is over, we want to give you some advice to help you for future experiences and life skills that you gained during your 4-H career. When you get ready to fill out your first college scholarship or job application you will be referring back to what you have learned and accomplished during your time in 4-H, so lets be organized and make this task easy! Here are the steps that can save you a great deal of time in the future:

1. Put your 4-H record books in a box. This will include your involvement report as well. You will need to refer back to these.
2. Write in your 4-H book the ribbon you received and any top awards.
3. Purchase a small spiral notebook to add additional activities and to list any 4-H awards not contained on the involvement report.
4. This will be a valuable tool that you will use time and time again.



**LEADER OF THE YEAR:
Brandy Warren**

Congratulations!

Awards

Champion Animal Sciences	Mary Anne Moseley
Reserve Ch Animal Sciences	Piper Mertzweiller
Champion Beginning Foods	Emma Robertson
Res. Champion Beginning Foods	Chad Kerttu
Champion Advanced Foods	Cameron Kerttu
Reserve Ch. Advanced Foods	Jacob Genys
Champion Cake Decorating	Isabella Aos
Reserve Ch Cake Decorating	Abigail Michel
Champion Crochet	Jennelle Harmon
Reserve Champion Crochet	Adisyn Davy
Champion Knitting	Mary Anne Moseley
Champion Photography	Amy Carter
Champion Quilting	Alexis Davy
Reserve Champion Quilting	Adisyn Davy
Champion Jewelry Making	Adisyn Davy
Res. Champion Jewelry Making	Neriah Lo Porto
Champion Beginning Sewing	Alexis Davy
Res Champion Beginning Sewing	Adisyn Davy
Champion Style Revue	Alexis Davy
Reserve Champion Style Revue	Kenzie Arthur
Champion Drawing	Riley Stanch
Reserve Champion Drawing	Kenzie Arthur
Champion Herb Gardening	Adisyn Davy
Reserve Champion Herb Gardening	Kaylee Traynor
Champion Dutch Oven	Nevaeh Murphy
Res. Champion Dutch Oven	Parker Hanson
Champion Food Preservation	Kaylee Traynor
Champion Community Pride	Trailblazers
Res. Champion Community Pride	Catacootas

Champion Civic KYG Record Book	Morgan Tye
Champion Teen Leader Record Book	Hudson Feuerstein
Champion Pistol	Vienna Stanch
Reserve Champion Pistol	Cooper Higgins
Champion Rifle	Charlotte Holman
Reserve Champion Rifle	Linus Holman
Champion Advanced Archery	Aulana Russell
Res. Champion Advanced Archery	Cody Russell
Champion Dirt Bike Record Book	Frankie Johnson
Res. Champion Dirt Bike Record Book	Kylie Calderone
Champion Wildlife Science	Chad Kerttu
Res. Champion Wildlife Science	Emma Robertson
Champion Hiking/Backpacking	Aslynn Robbins
Res. Champion Hiking/Backpacking	Dakyn Robbins
Champion Dog Fitting & Showing	Annabeth Comer
Res Champion Dog Fitting & Showing	Mary Anne Moseley
Champion Dog Record Book	Mary Anne Moseley
Res. Champion Dog Record Book	Kaelan Rode
Champion Cat Record Book	Wren Tye
Res. Champion Cat Record Book	Delilah Christensen
Champion Public Speaking	Katie Vader
Res. Champion Public Speaking	Cameron Kerttu
Wallace Irving Memorial Award	Katie Vader
Warren Carle Award	Dillon Mai

Style Revue

The Style Revue was held on
Wednesday, August 3rd in Memorial Hall.

Good job to all the Boundary County
4-H seamstresses who participated!



CONGRATULATIONS!

Champion: Alexis Davy
Reserve Champion: Kenzie Arthur



**The 4-H Awards Ceremony will be
October 20, 2022,
6:00pm @ the
Boundary County Fairgrounds**

4-H Friday



Another school year is about to start which means that another year of 4-H Friday Friends is about to start as well. We are

located at the Middle School every Friday during the school year, except during holidays. We are there from 7:30 am to 5:30 pm. We have open enrollment so you can participate every Friday or any Friday you choose; however, you must give us at least one day's notice for each Friday your child plans to attend. Our program is for students in kindergarten through fifth grade. The cost is only \$12 per child per day, and there is a sliding fee scale based on income available. 4-H Friday Friends provides two healthy snacks every Friday and students bring their own lunch. We have a broad spectrum of activities, crafts, and experiments that incorporate hands-on learning in science, math, history, technology, engineering, the arts, culture, and healthy living. We have guest visitors each month that share new experiences and learning. We take field trips and Teri Neumeyer, from the Boundary County Library, comes every other week to read to the students and play a game or two. For more information and registration packets, contact the Boundary County Extension Office at (208)267-3235, or email amrobertson@uidaho.edu We can't wait to see you there!

Dates: First Semester

September: 9, 16, 23, 30

October: 7, 14, 21, 28

November: 4, 11, 18

December: 2, 9, 16, 23

January: 13, 20, 27

Dates: Second Semester

February: 3, 10, 17, 24

March: 3, 10, 17, 24

April: 7, 14, 21, 28

May: 5, 12, 19, 26

June: 2, 9

If you are moving or have a change of address-please let us know.

208-267-3235



Around the World in 5 Days Boundary County Fair CONGRATULATIONS 2022 FAIR ROYALTY!

KING: William Hollabaugh
QUEEN: Trew Lammers
PRINCE: Jacob Bliss



Around the World in 5 Days 2022 FAMILY FUN NIGHT ROYALTY

Queen: Rylann Lewis
King: Hudson Feuerstein
Princess: Frankie Johnson
Prince: Logan Feuerstein

Congratulations!

Thank-You!



We here at the Boundary County Extension Office would like to give a big thanks to ALL the volunteers and the Fairground Staff that devote hours upon hours all year long, working hard to ensure the Fair goes off without a hitch. Without them there would be no Fair!

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

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SEPTEMBER/OCTOBER 2022

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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