

EXTENSION NEWS ■ ENP ■ MASTER GARDENER ■ 4-H

Food Safety for Summer Grilling



The risk of foodborne illness increases during the summer months because disease-causing bacteria grow faster on raw meat and poultry products in warmer weather. Bacteria also need moisture to flourish and summer

weather, often hot and humid, provides the perfect conditions.

Please follow these recommendations to ensure nobody gets sick from a foodborne illness after enjoying a fun outdoor BBQ:

Wash well - Be safe by thoroughly washing hands with soap and warm water for 20 seconds. If soap and water are not available at the picnic site then bring disposable tow-elettes or an alcohol-based hand sanitizer. Hand-washing is one of the simplest ways to help reduce the threat of food-borne illness.

Go ahead, make more marinade - Sauces and mari-nades used on raw meat or poultry should never be reused on cooked foods. Reused marinade could potentially harbor bacteria that can make people sick. Always allow meat and poultry to marinate in the refrigerator. At room temperature bacteria on raw meat and poultry can double in number every 20 minutes. Likewise, thaw meat and poultry in the refrigerator, never on the counter.

Safe at the plate - One of the most common mistakes people make is serving cooked food on the same plate that was used to transport the raw meat or poultry from the kitchen to the grill. Cross-contamination can also occur when vegetables or other uncooked foods come into contact with cutting boards, plates, and utensils that were used for raw meat and poultry products.

Tools of the trade - You can never have enough tools and two of something is better than one - and safer. It is impor-tant to have more than one spatula, fork, and other utensils on hand when grilling. Backyard chefs often use a spatula or kitchen tongs to place raw food on the grill and later use the same utensil to remove the food after it's been fully cooked. Because the utensil came into contact with raw food, it could harbor bacteria and transfer them to the cooked food.

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The Extension Office will be closed Monday, July 5th, 2021, for Independence Day Observation



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Master Gardener Column



Insect and Disease Problems

Insects and diseases can threaten tree health. As soon as you notice any abnormality in your tree's appearance, you should begin a careful examination of the problem. By identifying the specific symptoms of damage and understanding their causes, you may be able to diagnose the problem and select an appropriate treatment.

Stress

Plant health requires sufficient water and light and a proper balance of nutrients. Too much or too little of any of these environmental elements may cause plant stress.

Trees deal with environmental stresses, such as shading and competition for water and nutrients, by adjusting their growth and development patterns to reflect the availability of the resources. Although trees are adapted to living in stressful conditions in nature, many times the stresses they experience in the landscape are more severe than they can handle and may make them more susceptible to certain insects and diseases.

Diagnosis

Correct diagnosis of plant health problems requires a careful examination of the situation.

1. Accurately identify the plant. Many insects and diseases are plant-specific. This helps limit the list of suspected diseases and disorders.
2. Look for a pattern of abnormality. Compare the affected plant with other plants on the site, especially those of the same species. Non-uniform damage patterns may indicate insects or diseases. Uniform damage over a large area (perhaps across several plant species) usually indicates disorders caused by such factors as physical injury, poor drainage, chemical damage, or weather.
3. Carefully examine the landscape. The history of the property and adjacent land may reveal many problems. Most living pathogens take a relatively long time to spread throughout an area, so if a large percentage of plants becomes affected virtually overnight, a pathogen or insect is probably not involved.
4. Examine the roots. Brown or black-colored roots may signal problems. Brown roots often indicate dry soil conditions or the presence of toxic chemicals. Black roots usually reflect overly wet soil or the presence of root-rotting organisms.
5. Check the trunk and branches. Wounds caused by weather, fire, mechanical damage, or animals can provide entrances for pathogens and wood-rotting organisms. Large defects may indicate a potentially hazardous tree.
6. Note the position and appearance of affected leaves. Dead leaves at the top of the tree are often the result of environmental or mechanical root distress.
7. Twisted or curled leaves may indicate viral infection, insect feeding, or exposure to herbicides. The size and color of the foliage may tell a great deal about the plant's condition.

Diseases

Three things are required for a disease to develop: a pathogen (the disease-causing agent), a plant susceptibility to that particular pathogen, and an environment suitable for disease development.

Plants vary in susceptibility to pathogens. Many disease-prevention programs focus on the use of pathogen-resistant plant varieties. Diseases can be classified into two broad categories: Infectious: transmittable diseases caused by microscopic living agents or Non-infectious: non-transmittable diseases that are inherited or the result of non-living agents. Examples of infectious agents include fungi, protozoa, viruses, and bacteria. Non-infectious diseases, which account for the majority of plant problems in urban areas, can be caused by such factors as compacted soil, nutrient deficiencies, temperature extremes, vandalism, pollutants, and fluctuations in moisture. Non-infectious disorders often produce symptoms similar to those caused by infectious diseases, therefore, it is essential to distinguish between the two to determine proper treatment options.

Insects

Some insects can cause injury and damage to trees and shrubs. In many cases, however, the insect problem is secondary to a problem brought on by a stress disorder or pathogen.

It is important to remember that most insects are beneficial rather than destructive. They help with pollination or act as predators of more harmful species. Therefore, killing all insects without regard to their kind and function can actually be detrimental to tree health. Insects may be divided into three categories according to their method of feeding: chewing, sucking, and boring. Insects from each group have characteristic patterns of damage that help with diagnosis.

Chewing insects eat plant tissue such as leaves, flowers, buds, roots, and twigs. Damage by these insects is often defined by uneven or broken margins on the leaves, skeletonization of the leaves, and leaf mining, which often looks like yellow or white squiggly lines on the leaves. Chewing insects include beetle adults or larvae, moth larvae (caterpillars), and many other groups of insects. The damage they cause (leaf notching, leaf mining, leaf skeletonizing, etc.) will help in identifying the pest insect.

Sucking insects insert their beak (proboscis) into the tissues of leaves, twigs, branches, flowers, or fruit and then feed on the plant's juices. Some examples of sucking insects are aphids, mealy bugs, thrips, and leafhoppers. Damage caused by these pests is often indicated by discoloration, drooping, wilting, leaf spots (stippling), honeydew, or general lack of vitality in the affected plant.

Boring insects spend time feeding beneath the bark of a tree as larvae. Some borers kill twigs and leaders when adults feed or when eggs hatch into larvae that bore into the stem and subsequently develop into adults. Other borers, such as bark beetles, mate at or near the bark surface, and adults lay eggs in tunnels beneath the bark.

Treatment

The treatment method used for a particular insect or disease problem will depend on the species involved, the extent of the problem, and a variety of other factors specific to the situation and local regulations.

Source: www.treesaregood.org

Avocado Corn Salad

This Avocado Corn Salad is a bright and feel good summer salad that's loaded with grilled corn, creamy avocado, cherry tomatoes and the dressing gives it amazing fresh flavor.

Number of servings: 6 as a side salad

INGREDIENTS

- 1 lb. cherry tomatoes, halved or quartered
- 3 ears of corn cooked, and cut off the cob*
- 2 avocados peeled, pitted and sliced
- ½ red onion (medium) thinly sliced
- ¼ cup cilantro chopped (½ small bunch)
- 2 Tbsp extra virgin olive oil
- 2 to 3 Tbsp lime juice from 1 to 2 limes
- 2 garlic cloves pressed or finely minced
- ¾ tsp salt
- ⅛ tsp black pepper



INSTRUCTIONS:

1. In a large salad bowl, combine sliced tomatoes, corn kernels, sliced avocado, thinly sliced red onion, ¼ cup chopped cilantro and press in garlic cloves.
2. Drizzle the top with 2 Tbsp extra virgin olive oil, 2-3 Tbsp lime juice (adding it to taste). Add ¾ tsp salt and ⅛ tsp black pepper, or season to taste. Toss the salad gently just until combined and serve.

Source: <https://natashaskitchen.com>

- Frozen or canned corn may be substituted.

Nutritional information N/A.

Cutting corn from the cob: Minimize waste and mess when cutting corn from the cob by mounting the cob in the hollow center of a Bundt cake pan, where it will be secure. When you run a knife down the cob, kernels will collect in the pan.

Source: Utah State University, Quick Kitchen Tips

Corn Facts

- There is one silk for every kernel that grows in an ear of corn.
- The number of kernels per ear can vary from 500 to about 1,200, but a typical ear would have 800 kernels in 16 rows.
- Corn is in more than 4,000 grocery store items. A few examples include: shampoo, toothpaste, chewing gum, marshmallows, crayons and paper.

Source: <https://www.iowacorn.org>

Q Some dietary advice treats corn as a starch, but some say it's a vegetable. Which is correct?



A Helen Rasmussen, PhD, RD, FADA, LDN, answers: "There is a lot of confusion about where corn should fit in your dietary pattern, and for good reason. In the *Dietary Guidelines for Americans*, corn is classified as both a vegetable and grain. Botanically, it's actually a fruit! All grains (and many other foods we call vegetables) are the "fruiting" part of a plant—the part that's derived from the flower or ovary.

"The real question, I think, when we discuss the identity of this versatile food, is a question of healthfulness. We tend to think of 'vegetables' as healthy foods, and 'starches' as less desirable carbohydrate-rich choices that will spike blood glucose levels or cause weight gain. So-called starchy vegetables (like corn, peas, potatoes, and winter squash such as butternut and acorn) have been demonized by the low-carb diet movement, but they are packed with health-promoting fiber, vitamins, minerals, and phytochemicals.

"Corn, like other whole grains, is rich in fiber. Fiber slows digestion, improves bowel regularity, helps keep you feeling satisfied, decreases the risk of blood sugar spikes, and helps to feed the good bacteria in your gut. Whole grain corn provides a good source (greater than or equal to 10 percent of the recommended Daily Value) of fiber, magnesium, phosphorus, manganese, selenium and thiamine. Yellow corn also contains more than 10 times the amount of vitamin A of other grains, along with antioxidants and carotenoids such as lutein and zeaxanthin, which are associated with eye health.

"Whole corn (on the cob, or frozen or canned 'niblets'), popcorn (minus the butter and salt), whole grain corn flour, and some forms of masa are the good choices that can fit well into a healthy dietary pattern. Processed corn products (like corn chips and corn syrup), on the other hand, are not good choices.

"For those concerned about genetically modified (GM) foods, it's interesting to note that, while the vast majority of corn crops in the U.S. are GM, the one percent grown for human consumption (sweet corn), is almost never grown from GM seeds".

Source: Tufts University January 2021 Health & Nutrition Letter, Vol. 38, No. 11



Recipe for a Blue Ribbon

It's almost time for the Boundary County Fair!

What a thrill it is to walk into the Memorial Hall at the Boundary County Fair to discover that your home preserved product has been awarded a ribbon by the knowledgeable Food Preservation judges!

It is a tradition in this area to enter something in the County Fair. Some of the winners are seasoned competitors who are savvy to the rules and know what the judges are looking for when they award the ribbons. Food Preservation is a popular category with entries from all ages and skill levels.

It is not as daunting as you think to enter the competition. Like canning food, entering the fair is an exercise in following the recipe for success. Here are some tips for preparing your entry for the competition so that your home canning products can be recognized and appreciated by everyone in the community, and you will get bragging rights too!

Be sure to read and follow the rules precisely. Entry rules are published each year in the Boundary County Fair Book. Rules may change and requirements for each class and lot may be different. New classes and lots may be added due to community interest or request. You can pick up a fair book at many locations around town including the Fair Office and the Extension Office.

Food Preservation classes are judged for:

- Correct processing times
- Appearance of product
- Uniformity of size and shape
- Color
- Clearness of liquid
- Arrangement
- Selection of product
- Correct container

Priority for the judges is food safety. The way food is packed in the jar is an indication of safety of the product that is easily assessed by the judge—packed tight enough for efficient use of space but not too tight so that heat circulation during processing is difficult. Other clues to the amount of cooking and potential safety are:

- Head space is correct for the product
- Liquid in the jar should be free of bubbles or material
- Product should appear cooked without being too firm or mushy
- Color should be characteristic of cooked product
- Product pieces should be uniform of size and shape

When you are canning or dehydrating at home, consider setting aside some of your jars exclusively for your fair entries. These few jars should be prepared as perfectly as possible with ripe produce cut and packed as precisely as possible into standard clear glass jars with appropriate head space. Be sure to put them in a special location so that family members won't eat these beautiful masterpieces before the fair! Be sure to mark the product and date of preservation on the lid.

Now it's time to get your entries ready for the fair. Be sure to follow the rules for your label. In Boundary County you will need to list the product, hot or raw pack, method of preservation, and a list of ingredients including amounts. Some classes require a recipe reference to an approved source from a USDA or PNW Extension resource.

Clean your jar and wipe off any sticky residue. Rings should be removed when storing home canned jars; however, when exhibiting at the fair, canned goods will be displayed with the rings. A seasoned competitor suggests using a brand-new ring for your fair entry. Attach your label with a string or rubber band.

Check the Fair Book for the correct day and time to enter Open Class Exhibits. Be sure to pack your jars carefully for the journey. A canning jar box fits nicely in a flat bottom reusable grocery bag to transport to the fair. Be ready to complete the entry form including the Division (Age group), Department (Food Preservation), and Class/Lot (Type of Food Product). Bringing a list with you corresponding to your entries is a time saver when you are filling in the forms. Also, it is an option to pick up your entry forms at the fair office the week before fair and fill them out in advance.

Many folks in our area eagerly look forward to this annual event to enjoy the friendly competition in the various exhibits and compare the entries in each category to see why the judges awarded the ribbons. With a resurgence of interest in home food preservation, this fair competition will showcase the expertise and knowledge of our community members. Who will take home the ribbons and have the bragging rights at the 2021 Boundary County Fair? Maybe it will be you!

Submitted By: Lauren Kuczka, Master Food Safety Advisor



Continued from page 1

Watch the temperature rise - Studies show that the color of cooked poultry and hamburgers is not a reliable way to determine if foods have been cooked to a temperature high enough to kill bacteria like *E. coli* O157:H7 and *Salmonella*. The only way to be sure food is safely cooked is to use a food thermometer to measure the internal temperature. All poultry products should reach a safe minimum internal temperature of 165°F. Ground beef and pork should be cooked to 160°F and steaks, roasts and fish should be cooked to 145°F.

An ice chest isn't just for drinks - An ice chest is a valuable tool at summer outings. Not only does it serve as a vehicle for transporting food, but it also plays a critical role in reducing the chances of foodborne illness. Drinks aren't the only food products that should be chilled. Popular picnic items like hot dogs, raw hamburgers, and salads should be packed in a cooler with enough ice or freezer packs to keep the temperature inside at 40°F or

below.

Keep the flame alive - For many grilling enthusiasts, there is only one way to cook - with fire! However, realize that foods left out in temperatures higher than 90°F will become unsafe in just one hour. Because summer picnics and barbecues often last for more than a few hours, food that has been cooked and left sitting on the table for several hours should not be eaten. Hot foods need to be kept hot (140°F or higher). Use the grill and warming trays to maintain these temperatures.

Chill out - Play it safe by putting leftovers and perishables back on ice after eating. Don't send leftovers home with the guests unless this food is transported in a cooler with ice and immediately chilled. These foods can reach the "Danger Zone" (40°F to 140°F), where bacteria can grow and multiply if not properly chilled. Also, cold foods need to be kept cold (40°F or lower). Use coolers and ice to maintain these temperatures.

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.

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.

2021 Pesticide Applicator Exams

Due to COVID-19, ISDA has temporarily waived limitations on the number of online recertification credit. You may complete all your needed credits for 2021 online.

In person Pesticide Applicator Exams:
Labor Department, 600 N. Thornton , Post Falls, ID
9:00 AM-12:00 PM, July 7, July 28

Check out applicatorlicensing.isda.idaho.gov for a list of all upcoming seminars and a complete list of Pesticide Applicators Licensing exam sessions.

ISDA is now requiring online exam registrations. Anyone needing to take exams must register online at least 24 hours prior to the exam and pay all exam-related fees prior to the exam.

To register for pesticide applicator exams, please visit:
applicatorlicensing.isda.idaho.gov

DIAL PRESSURE GAUGE TESTING

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

DATES: July 6, August 3, September 7



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



Boundary County has a new online marketplace called b-LOCAL.net. It is free to list your information and sell your produce or handmade items. A weekly pickup for prepaid orders is held Wednesdays from 8:30 to 10:30 am at the UI Extension Office. For more information, go to b-LOCAL.net or contact our office.

Workshops, Programs, Bulletins & Classes

Automatic Watering Systems for Your Garden

Wednesday, July 14, 2021
10:00 AM-Noon
Boundary County Extension Office
6447 Kootenai Street
Cost: \$5



Learn how to save time and money by automating the watering system for your garden, including perennial and annual plants, whether they are in rows, stand-alone plantings, or containers. Your plants will be happier, especially when you're on vacation!

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

2021 BIO CONTROL WORKSHOP & FIELD DAY

July 21, 2021
9:00 AM-1:00 PM
Boundary County Extension Office
6447 Kootenai Street



This workshop is very informal and includes PowerPoint presentations and field site demonstrations.

Herbicide Re-certification Credits will be requested.

This is a FREE workshop.

Space is limited to 30 participants.
Call the Boundary County Extension Office to reserve your spot, 208-267-3235.

Air Frying Fun!

Monday, July 19, 2021
11:00 AM-12:00 PM
Via Zoom
Cost: FREE



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

Register @ <http://bit.ly/AirFry21>.

2021 NATIVE PLANT TOURS-

Hosted By Emma Fields & Scot Anderson



***Friday, July 23, 2021**

Meet at Boundary County Extension Office
 6447 Kootenai St.

Class Time 8:00-9:00 AM

9:00 AM-3:00 PM—Field Trip to the Yaak River area

August, 2021 TBA (Dependent on weather & smoke)

COST: \$5.00 each

Tour size is limited. Please **pre-register** and reserve your place by calling the Boundary County Extension Office @ 208-267-3235.

Bring a sack lunch and dress for inclement weather.
We will be carpooling only, no single occupant vehicles are allowed on these tours.

Scot Anderson is an expert on the identification of native trees and plants in North Idaho.

Emma Fields is highly experienced in the field of edible, medicinal plants and herbs.

Forest Insects & Disease Field Day

Bonniers Ferry

8:00 AM-5:00 PM, Friday, July 23, 2021

Meet at the Boundary County Fairgrounds

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

To ensure an effective learning environment, registration for this session is limited. **A \$15 registration fee** covers handouts and refreshments.

For **registration** questions, contact the UI Extension Office in Boundary County at 208-267-3235.



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



Workshops, Programs, Bulletins & Classes

Roses in Idaho: Choosing and Caring for Your Plants



Tuesday, July 27, 2021

1:00PM-3:00PM

Boundary County Extension Office

6447 Kootenai Street

Cost: \$5

Love roses but live in a cold, short-season Idaho location? Don't worry. You can still grow many beautiful kinds of the national flower. UI's Stephen L. Love studied dozens of rose varieties for their ability to survive Idaho's harsh cold climates and discovered which roses do best—from hybrid tea roses, climbers, miniatures, and modern shrub roses to fine-smelling antique garden varieties. We will look at photographs from his rose test garden in Idaho, and you will receive a copy of his lushly photographed bulletin. Dr. Love plans to zoom in to answer your questions (he's also awaiting a heart transplant, so that takes priority!).

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

Measuring Your Trees

Sandpoint

Thurs., September 2, 2021

8:00 AM-5:00 PM

**UI Sandpoint Organic
Agriculture Center**

10881 N. Boyer Road



This program is designed to give forest owners a basic understanding of forest measurements. It will help them collect some of their own data and strengthen their interactions with professional foresters and technicians regarding data-based forest management decisions. The morning will be spent indoors, focusing on principles guiding measurement of trees and forests. The afternoon will be spent outdoors, measuring a variety of forest characteristics using clinometers, diameter tapes, angle gauges, and other forest measurement tools.

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

Freeze Drying

August 25, 2021

11:00 PM-Noon

Via Zoom

FREE



Want to learn about freeze dryers designed for home use? This is the online class for you! During this class you will learn about the various freeze dryer models, purchasing and maintenance costs, how to operate a freeze dryer, and proper storage of freeze-dried goods. We will also show you how to prep food and begin the freeze-drying process. Email amrobertson@uidaho.edu to get the registration link.

DUTCH OVEN COOKING CLASS

Thursday, September 9, 2021

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.**

**IF YOU ARE MOVING OR HAVE A CHANGE
OF ADDRESS- PLEASE CALL US AT
208-267-3235 OR EMAIL
boundary@uidaho.edu**



Workshops, Programs, Bulletins & Classes

Fermentation

September 21, 2021
11:00 PM-Noon
Via Zoom
FREE



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.

Smoking & Grilling

Wednesday, September 22, 2021
10:00 AM-2:00 PM
Memorial Hall @ Boundary County
Fairgrounds
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!

Space is limited to 12 people so call the Boundary County Extension Office @ 208-267-3235 to reserve your spot.

UI Extension Sheep and Goat Weekly Webinar:



UI Extension offers weekly webinars on sheep and goat topics on **Thursdays at 11:30 AM**. Follow them on Facebook @UISheepandGoats for the current schedule of topics.

UI Extension Beef Cattle Webinar:

Every other Wednesday, 11:00 AM



UI Extension offers webinars on Beef Cattle topics on every other **Wednesdays at 11:00 AM**. Follow them on Facebook.com/UIBeef for the current schedule of topics.

LIFTING WOMEN TO BETTER HEALTH



STRONG WOMEN PROGRAM

Please join us for new strength training sessions Sept. 14— Nov. 18, 2021

STRONGWOMEN

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

All Equipment Provided

Location: UI Extension Conference Room

Time Choices:

8:30 a.m. Tuesday, Thursday

Strong Women Stay Young — 2X/wk

10:30 a.m. Tuesday, Thursday

Strong Women Strong Bones — 2X/wk

Cost: \$30 * for 10 week session

Your place is reserved when payment is received

*Scholarships available contact Angela at 208-267-3235

Register @ UI Extension Office
6447 Kootenai St.
(208)267-3235



Do you want to keep track of all our local extension classes, and have reminders sent to your electronic calendar?

Simply go to our website,

www.uidaho.edu/boundary, go

to the MENU bar on the left side of the page, and select News and Events. Click on the event you wish to attend, then use the links on the bottom of the page to add the event to your electronic calendar, or use the link More Event Actions to receive an email or text.

Workshops, Programs, Bulletins & Classes

2021 USDA Grasshopper/ Mormon Cricket Program

Farmers and ranchers with infestations will have the option of receiving Carbaryl bait. The landowner will take full responsibility for labor costs, proper application, and storage of the bait. In order for a landowner to receive bait, the land to be treated must be used for agricultural purposes (i.e. grazing, haying, or other types of crop production) and be 5 acres or more in size. All private landowners wishing to receive bait must submit a completed "Grasshopper Mormon Cricket Complaint Form". This fillable form is found at the ISDA website: <http://invasivespecies.idaho.gov/grasshopper-mormon-cricket-control-program/> (scroll to the bottom and click on the black box that says "ISDA Grasshopper and Mormon Cricket Complaint Form") It will be used for all initial calls regarding infestations on private, state, or federal lands. Upon receipt of a Grasshopper Mormon Cricket Complaint Form, ISDA will inspect the private landowner's property for the extent of infestation. ISDA field scouts will inspect the land in question to determine if bait is to be distributed to a particular landowner. Upon receipt of any bait, the landowner will be required to sign an ISDA Bait Distribution Record, taking full responsibility for the use and storage of the bait they receive.

For additional information, visit the ISDA Grasshopper/Mormon Cricket Program website: <http://invasivespecies.idaho.gov/grasshopper-mormon-cricket-control-program/>



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

GROW! Community Garden Demonstration Day

6634 Buchanan St.
Wednesday, Aug. 4, 2021
10:00 AM– Noon
FREE



Our Demonstration Day at our GROW! Community Garden will feature a large Pollinator Garden and a soil-building cover crop demonstration. The Master Gardener perennial herb garden and Little Free Garden will have plant starts and herb bundles for you to take home. Please join us, or come by and see it for yourself anytime!

Boundary County Fair August 11-14, 2021



Barn in the USA



University of Idaho
Extension
Boundary County

4-H CLOVER TALK JULY/AUGUST 2021

Debbie Higgins
4-H Program Coordinator



**All Dates are
Tentative & Subject
to Change**

Fair is getting closer and closer. There are some important dates to keep in mind including Camp Clover July 15th at Snow Creek Pond, Rotary Park off Lions Den Rd. You must pre-register for this event. The Midsummer Horse Show and Sheep Camp are on July 17th at the Fairgrounds. Avian Flu testing is July 21st from 2:00 pm to 6:00 pm in the back parking lot of the Extension Office. If you want to take a bird to the fair it needs to be tested and must have an identification band on its leg. Again, this year, there are no waterfowl allowed to be exhibited at the fair.

Babysitting 101 and Cooking Camp were both a blast. We had a great group of kids participate and there were lots of laughs and learning.

We want to thank all the 4-H parents and members that helped at the Carter Country Customer Appreciation Day BBQ on June 5th. It was a high-volume and fast paced day.

Fair Entry and C.O.O.L./Quality Assurance forms are due by July 29th to the Extension Office. You must turn in both forms declaring what projects you intend to exhibit at fair and which animal you will be exhibiting. These forms are in your project folder. If you have misplaced them, they can be found on the

Dashboard of Zsuite to download and print.

Record Books can be printed at the Extension Office until July 29th. If you want it to be printed by the Extension Office, it will need to be submitted through Zsuite. After the 29th, you will be responsible to print your own book to enter in the fair. Do not forget to include your Involvement Report as this is required for project completion.

Any 4-H member between the ages of 8 and 18 is encouraged to try out for Family Fun Night Royalty. It is fairly easy to do and is a super fun experience. Stop by the Extension Office and pick up an application. Applications are due by July 26th and interviews will be on July 28th. Call Debbie at 208.267.3235 if you have any questions.

There are some pre-fair events coming up you won't want to miss! August 4th is the Style Revue at 6:00 pm in Memorial Hall. August 5th is the Dirt Bike Skills Show at 5:30 pm in the Outdoor Arena. The Dog Show is on August 6th starting at 9:00 am on the lawn by the gazebo. These 4-H events are all open to the public at no charge.

We look forward to seeing everyone at the fair. Good luck to all exhibitors!

July

July 4-Independence Day
Observed

July 5- Extension Office Closed

July 5-Trailblazers Org. Club meeting-family BBQ & Games At The Park

July 9-Port Hill Porkers Swine Meeting 9:00 a.m. @ Fairgrounds

July 10-Poultry Project Meeting 1:00 p.m. @ Fairgrounds (Small Pavilion)

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

July 15-Camp Clover 8:30 a.m.-2:00 p.m. @ Snow Creek Pond

July 17-Horse Midsummer Show

July 17-Sheep Camp 9:00 a.m.

July 20-Bacon Busters Swine Meeting 6:00 p.m. @ Ext. Office

July 21-Avian Flu Testing 2:00 p.m.-6:00 p.m. Ext. Office Back Parking Lot

July 24-Poultry Project Meeting 1:00 p.m. @ Fairgrounds (Small Pavilion)

July 26-Family Fun Night Royalty Applications Due @ Extension Office

July 28-Family Fun Night Royalty Interviews

July 29-C.O.O.L./Quality Assurance & Fair Entry Forms Due

July 29-Deadline To Have 4-H Record books Printed @ Extension Office

July 31-Sheep Shearing 8:00 a.m.

August

August 3-Livestock & Leaders Meeting 6:30 p.m. Ext. Office

August 4-Style Revue 6:00 p.m. @ Fairgrounds

REMINDER:

THE 4-H OFFICE DURING THE FAIR IS LOCATED
IN THE INDOOR ARENA

★ **ATTENTION ALL 4-H LEADERS**—Please mark **July 13 & August 3** on your calendar! Come to the meetings to stay on top of what is going on in 4-H. Livestock committee meets first at 6:30 p.m. followed by Leaders' council starting at 7:00 p.m. at the Extension Office. All parents, members, and community members are welcome to attend meetings.
★





All Dates are Tentative & Subject to Change

August Continued

August 5– Idaho 4-H Key Award App. Due @ Ext. Office

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

August 6–4-H Dog Show 9:00 a.m. @ Fairgrounds

August 6–Port Hill Porkers Swine Meeting 6:00 p.m. @ Pig Barn

August 7–Poultry Project Meeting 1:00 p.m. @ Fairgrounds (Poultry Barn)

August 9–4-H Horse Show Part I 8:00 a.m. Fairgrounds

August 10–Final Weigh-ins-All Animals

August 11-14–Boundary County Fair

August 12–Livestock Judging 4:30 p.m. @ The Fair

August 12–Family Fun Night 6:30 p.m. Outdoor Arena

August 13–Buyers Social 5:00 p.m.

August 13–Market Animal Sale 7:00 p.m. Indoor Arena

September

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

September 6– Labor Day Observed Ext. Office Closed

September 14–Livestock & Leaders Meeting 6:30 p.m. Ext. Office



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

Livestock Judges Preferences

General:

1. All animals should be clean, that means washed with hair coats well managed. This happens at home before the show!!
2. Modern show supplies are recommended, see specie specific below.
3. Exhibitors should be well presented themselves, and show in a confident and deliberate manner.
4. Work at home to train your animal and it's hair/skin is paramount. They should be show ready before the show.
5. Know your animal so you know the best way to exhibit them. How can you best display their strengths, while minimizing weaknesses? Do this work at home.

Cattle:

1. Hair coats are healthy and well managed. Rinse, wash, and work hair forward regularly.
2. Cattle should be clipped in a manner that makes them look as show right as possible (smooth, straight topline, accentuate muscle, etc). This includes: Heads and sheaths clipped tight, necks topline and trailheads clipped down and blended to make a straight and smooth transition, legs to proper shape (smooth joints), and body hairs tipped.
3. If adhesives and oils are not allowed, proper clipping along with clean and washed animals with healthy hair coats in a blow and go type show is highly important.
4. Leather show halters, as well as a show stick and a comb should be used in the show ring.
5. Show sticks are primarily used for scratching while the animal is set up, and should be used on legs for setting at a minimum-animals should be trained to walk into a profile stance at home.
6. Cattle should always be set up in a profile (off show side rear leg slightly forward with front legs square), with heads up. Once set, try to keep them from moving by using your show stick in a slow and calming manner. Loin the animal as needed.

7. While on the move, heads should be up, the lead chain in your right hand and your show stick in your left. Move at a controlled pace while keeping in mind spacing and your fellow show people.

Swine:

1. Skin/hair is healthy and well managed. Rinse and wash regularly.
2. Heads and ears should be clipped, heads tighter and ears a little longer ($\frac{3}{4}$ "). Body hairs should be tipped and blended.
3. Exhibitors should use a whip to guide the animal to walk with the head up. Don't hit with the whip, but guide the direction and head up.
4. Exhibitors should be able to drive the animal, rather than go where the animal goes. This happens at home.
5. Keeping your hog on the move, while being controlled and deliberate in front of the judge is preferable.

Sheep:

1. Skin/hair is healthy and well managed. Leg shag should be rinsed and worked regularly.
2. Heads and bodies should be clipped tight shortly before the show.
3. Leg shag should be left long, but blended to the proper shapes.
4. Animals should be exhibited without halters. Heads held up with the neck at a 90 degree angle from the shoulder and chin level to the ground, while legs are set square and the lamb stretched the proper amount, and the lamb being braced/pushing while set up.
5. While on the move one hand under the lambs chin, while using the other to help keep it moving as needed, is the preferred method.

Livestock Judge, Andy Williams

Organizational Clubs & Project Meetings

Horse Project Meetings

July 17-Midsummer Show
August 11-14-Fair

Port Hill Porkers Meetings

All meetings will be held at 9:00 a.m. on Fridays at the Fairgrounds unless otherwise noted. You are required to come to **5** of the meetings to be eligible to sell your pig at the fair

July 9
August 6-Meeting will be held at the pig barn, 6:00 p.m.

Poultry Project Meetings

July 10
1:00 p.m.
Fairgrounds
(small pavilion)
Bring chickens
Practice showing birds, walking & questions
Presentations (2)
Record Book Review

July 24
1:00 p.m.
Fairgrounds
(small pavilion)
Bring chickens
Practice showing birds, walking & questions
Presentations (2)
Record Book Review

August 7
1:00 p.m.
Fairgrounds
(Poultry Barn)
Bring chickens
Chicken race (will need a couple adults to help with this)
All record books due-final signing & review

August 9
5:00 p.m.
Fairgrounds
(Poultry Barn)
Bring supplies & décor down to the chicken barn for final setup before Fair.
Farm Bureau Insurance offers FREE Hot Dogs & chips to all fair families this evening: be sure to thank them while you are there!

Trailblazers Org. Club

Monthly meetings are held at 6:00 p.m. at the Paradise Valley Grange Hall.

July 5-meeting-family BBQ and games at the park

Bacon Busters Meetings

All meetings will be held at 6:00 p.m. at the Extension Office unless otherwise noted.

July 20
August TBA

Must Attend 6 Swine Meetings

4-H Club Reports

4-H Trailblazers Club Meeting Report May 3, 2021

The Trailblazers club met on May 3rd for our monthly club meeting. The club picked the day on which we are going to clean the Paradise Valley Cemetery. The meeting was adjourned and afterwards the group accomplished an ice breaker. There were also some yummy snacks and drinks.

On Friday the 21st the Trailblazers club cleaned the Paradise Valley Cemetery. There was a lot of work completed and it looks much better.

Submitted by: Eleanor Fedorko, Reporter

4-H Trailblazers Club Meeting Report June 7, 2021

On June 7th the Trailblazers club assembled for our monthly club meeting. The club Treasurer read the treasurer report, our club has not spent any money this year. Our Secretary read the minutes from the May meeting. The Magee family volunteered to assemble the Community Pride poster, it is to be entered into the fair. There was also a sign up for the club's July BBQ. After the meeting was adjourned people made cards about their community service to be part of the fair poster. There were also some delicious snacks afterwards.

Submitted by: Eleanor Fedorko, Reporter

4-H Memorial Hall Exhibit Rules

4-H Memorial Hall exhibits must be checked into the Fair between 2 p.m. and 6 p.m. Tuesday, August 10, 2021

- 1. 4-H FAIR ENTRY FORMS DUE TO THE EXTENSION OFFICE JULY 29**
- 2. PICK UP EXHIBIT CARDS AT THE EXTENSION OFFICE AFTER AUGUST 1**
- 3. POSTER SIZE FOR ALL POSTERS IS 14 X 22**
(Community Pride Posters)
- 4. Each item within a project must be labeled with an exhibit card**



Clothing

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

Knitting/Crochet

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

Foods

- a. Recipe should be included with food items that are placed inside a zippered storage bag with

food (do not include record book in the bag).

- b. Maximum size for cake boards is 13 inches wide by 15 inches long-cakes must be able to fit in glass display case.
- c. Cake (decorated) may substitute Styrofoam for cake.
- d. Cake (non-decorated): 4-inch square piece of cake on 6 inch plate
- e. Cookies: 4 on a 6 inch plate
- f. Breads: 1 loaf on a 6 inch plate
- g. Biscuits/muffins: 4 on a 6 inch plate

Posters/Exhibits

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

Record Books

- a. **Must be hole punched** on the upper right hand corner for hanging and securely attached to project items displayed.
- b. Maximum binder size 1/2".

Display Items

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



SUMMER DAY CAMPS FOR KIDS

**PRE-REGISTRATION IS REQUIRED
PAYMENT DUE TWO DAYS BEFORE CAMP
SPACE IS LIMITED**



Kids are required to bring their own lunch. These day camps are being put on by Boundary County 4-H. If you have any questions or want more information, please contact Debbie Higgins or Amy Robertson at the Boundary County Extension Office, 208-267-3235. PLEASE CALL 208-267-3235

Babysitting Camp (\$30)

Ages 11-14
June 15th & 16th @
9 am-3 pm
Boundary County Extension
Office

Farm Tour (FREE)

Ages 8-12
June 30th @ 9am-4 pm
Boundary County Fairgrounds

Beginning Macramé (\$10)

Ages 8-12
July 13th @ 2pm-4pm
Boundary County Extension
Office

Summer Scientist Camp

(\$15)
Ages 8-12
July 22nd @ 9am-3pm
Boundary County Fairgrounds

Cooking Camp (\$15)

Ages 8-12
June 21st @ 9 am-3 pm
Boundary County Extension
Office

Nature Camp (\$15)

Ages 8-12
July 8th @ 9am-3pm
Kootenai National Wildlife
Refuge

Tie Dye Fun (\$10)

Ages 8-12
July 20th @ 1pm-4pm
Paradise Valley Grange

Creative Arts Camp (\$25)

Ages 8-12
July 27th @ 9am-3pm
Boundary County Fairgrounds



Livestock News



FAIR WEIGH-IN SCHEDULE

Pigs Check in Monday August 9th,
5:00-9:00 p.m.

Tuesday, August 10

Swine: 7:00a.m.-8:00a.m.

Sheep/Goat: 8:30a.m.-9:30a.m.

Beef: 10:00a.m.-11:00a.m.

C.O.O.L. AFFIDAVIT/QUALITY ASSURANCE

Found in your Record Book and also on page 25 is the C.O.O.L. Affidavit. 4-H and FFA members must turn this form in along with your fair entry form by July 29 to the Extension Office.

LIVESTOCK RECORD BOOKS

- Must be turned in to Memorial Hall from 2:00p.m.-6:00p.m. on Tuesday, August 10
- Bill of sale must be in record book-if your animal is home-bred please include a slip indicating that.
- Record books not complete with signatures (member, parent, and project leader) will result in the member not being eligible to sell at the Market Animal Sale.

MINIMUM WEIGHTS & DAYS ON FEED 2021

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

Steer- Minimum weight-1,000 lbs.

Days on feed-March 27-August 10 (136)

Lamb- Minimum weight-110 lbs.

Days on feed-June 3-August 10 (67)

Goat -MinimumWeight-65 lbs.

Days on feed-June 3-August 10 (67)

Swine-Minimum weight- 220 lbs. -Maximum weight 300 lbs.

Days on feed-May 15-August 10 (87)

Rabbit 3-5.5 lbs.

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

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

Avian Flu Testing will be held on Wednesday, July 21, 2021 between the hours of 2:00 p.m.-6:00 p.m. in the back parking lot of the Extension Office.

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

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

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

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

Market Animal Sale

**Friday, August 13, 2021—
Sale Time-7:00p.m.**

Indoor Arena

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

Animal Care During Fair

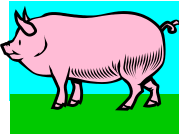
This is a reminder to **all** animal project members (beef, sheep, swine, horse, llama, dairy, goat, rabbit, poultry).



There will be a \$50.00 penalty assessed for each incident of non-compliance of the fair rules regarding feeding and cleaning of stalls. Feeding and stall cleaning should be completed by 9:00a.m. and 8:00p.m. Fees will be deducted from sale checks if you are in a market animal project. All other animal project members must pay the fee. If fee is not paid, members will be ineligible to take an animal project in the future until debt is paid in full.

Primary & Alternate Animals

Do you know which animal you are taking to fair? Please declare your tag numbers on your 4-H Entry Form. You must declare what tag number is coming to the Fair before the final weigh-in. Fair Entry and COOL Forms must be turned in to the Extension Office by July 29. If you have any questions please call 208-267-3235.



Herdsmanship Contests

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



Judging Criteria

- ❖ Livestock should be well groomed, properly secured, fed, and watered.
- ❖ EXHIBITORS are to feed, water, and care for their animals.

Stalls & Barns

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

Decorations & Educational Displays

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

Exhibitor Attitude

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

C.O.O.L.

IMPORTANT INFORMATION FOR ALL MARKET ANIMAL MEMBERS AND LEADERS!

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

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

The C.O.O.L. form should be in your record book. The form covers the requirements for our market animal sale, and it is important you can provide the information on your animal(s). It is important that you use a good bill of sale and ask the producer questions when you go to purchase your animals(s). C.O.O.L. forms must be turned in with your Fair Entry form by July 29.

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

4-H Fair Entry Forms

All 4-H projects and FFA Market Animal projects must complete a 4-H Fair Entry Form. **THIS FORM CAN NOT BE USED FOR OPEN CLASS EXHIBITS!!!** The 4-H Entry Form was inserted in the back of each projects' record book, can be found in this newsletter on pages 23-24, or is available at the Extension Office. Only one form is required per member. Members must list what projects they will be bringing to fair. If you have a market animal project the tag number of the animal you are bringing must be written down. **Entry Forms and COOL Forms must be completed and returned to the Extension Office by Thursday, July 29, 2021.** The Entry Form will be used for the check-in and check-out of projects at Memorial Hall. If you have any questions or need additional information please call the Extension Office at 208-267-3235.

If you are moving or have a change of address-
please let us know. 208-267-3235



Thank You Notes & Blue Sky

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



Thank you cards should include:

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

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

Community Pride

There are five Organizational clubs serving Boundary County 4-H. We know that you all put a lot of hard work and time in to your community pride projects. However, we have only seen two or three community pride posters at Fair. Unless folks live in an area, many do not realize the amount of time and hard work 4-H gives back to the community. We are urging all organizational clubs to submit community pride posters at fair. What should be on your poster? Your poster can show the process of doing the activity. Community pride posters are due on Tuesday, August 10 and can be turned in from 2:00-6:00pm at Memorial Hall. If you have questions call the Extension Office.

Interview Judging

All interview judging will take place on Wednesday, August 11th in Memorial Hall. The following projects require interview judging:



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

It is the member's responsibility to sign up for an interview when record books are turned in on Tuesday, August 10th. Please be mindful of showing times etc. to avoid conflicts in scheduling.

Style Revue

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



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



NOTICE

4-H ENROLLMENTS WILL OPEN OCTOBER 10, 2021. THE PARTICIPATION DEADLINE FOR 2021/2022 IS JANUARY 10, 2022 for the 4-H projects to be part of the 2022 Boundary County Fair. PLEASE STAY TUNED FOR THE SEPT/OCT CLOVERTALK.

There will be special dates for some livestock participation. The Awards Ceremony & Kick-Off Carnival night will be held on October 21, 2021 at the Fairgrounds starting at 6:00 p.m. Mark this date on your calendars.



Boundary County Fair
August 11-14, 2021
Barn in the USA



BOUNDARY COUNTY 4-H PRESENTS



CAMP CLOVER 2021

THURSDAY, JULY 15TH

Camp Clover is an action packed day camp open to ALL youth ages 5-9.

Participants must be pre-registered by July 14th, 2021



GROWING GREEN

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

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

University of Idaho
Extension

The University of Idaho provides equal opportunity in education and employment on the basis of race, color, religion, national origin, gender, age, disability, or status as a Vietnam-era veteran, as required by state and federal laws. Anyone attending programs highlighted in this document that requires auxiliary aids or services should contact Boundary County Extension Office at P.O. Box 267, Bonners Ferry, ID 83805, or by calling 208.267.3235, or via email at boundary@uidaho.edu at least two weeks prior to the event.

4-H/FFA Livestock Rules and Regulations

1. Weigh-In

- a. 4-H/FFA FAIR ENTRY AND C.O.O.L. FORMS DUE TO THE EXTENSION OFFICE JULY 29
- b. Animals that are diseased or contaminated with pests will not be weighed in, they will be sent home immediately and not be allowed to sell. Final decision lies with the Veterinarian and the Market Animal Sale Committee.
- c. No wet lambs will be weighed-in.
- d. Minimum weights at Fair weigh-in for this year are: Rabbit-3-5.5 lbs
Steer-1,000 lbs
Lamb-110 lbs
Goat-65 lbs
Swine-220 lbs min.-300 lbs. max
Overweight hogs may be sold but will only receive premiums for the max. weight allowed (i.e. 310 lb. hog will only sell at 300 lbs.).
- e. **If a market swine exceeds 300 pounds it will become ineligible to receive Grand or Reserve Champion Quality and top rate of gain. A Market Swine can not be born before January 1 of the current 4-H year.**
- f. **Market animals not making at least minimum weight may not sell at the Market Animal Sale or on the Boundary County Fairgrounds Property.**
- g. **Once an animal is checked-in/weighed-in for Fair it is to remain on display through the duration of the Fair. All underweight and breeding animals must be removed on Saturday night.**

2. Project Completion/Eligibility for Sale

- a. 4-H and FFA Market Animals are eligible for market sale if they meet all Fair General Rules and Livestock Rules.
- b. The Market Animal Sale will be limited to 4-H and FFA members only. They may sell animals of only one project in the Market Animal Sale.
- c. To complete a 4-H Market Animal Project the member and animal must exhibit in both quality and fitting & showing classes. Exceptions will be made only by the Livestock Committee.
- d. An exhibitor may sell only one market animal at the Market Animal Sale.
- e. 4-H and FFA members must show a completed project, which includes record book fully completed and signed by the "certified project leader". Record books must be finished by 6:00 p.m., Tuesday, August 10, 2021 or member will not be eligible to sell their animal in the Market Animal Sale.
- f. White Ribbon Beef, Poultry, Rabbit, Sheep, Goats, and Swine, will not be sold at the Market Animal Sale.

3. Animal Health & Welfare

- a. Pens of sheep and swine must be preceded by a breeding project the previous year.
- b. All female cattle shown at the fair will be Bangs tested as per Idaho Dept. of Agriculture Code #25-613A.
- c. All fitting of livestock, in preparation for fitting & showing contests, must be done by the exhibitors

with assistance or guidance of a parent or leader as needed, for safety. Failure to comply may be cause for disqualification.

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

4. Sale

- a. Members will be charged two percent (2%), plus: Beef-\$19, Swine-\$11, Sheep-\$10, Goat-\$10, Poultry-\$3 and Rabbits-\$3 to pay for printing, auction, hauling, photos, and other expenses. Sale weight will be calculated as follows: final weight minus 1 % for beef, swine, sheep, and goat.
- b. **See Livestock Rules and Regulations (pages 28-29) in the Fairbook for further fair information.**

Boundary County 4-H/FFA Event Dress Code

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

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

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

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

Livestock Exhibitor Dress Guidelines

These guidelines for dress must be observed whenever exhibitors are in the show ring and during the Market Animal Sale.

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

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

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

The Official Word

4-H Policies and Procedures

is the official publication for Idaho 4-H policies and procedures.

The publication provides information on the vision and mission of Idaho 4-H and a variety of topics of interest to volunteer leaders such as membership/age, 4-H code of conduct, use of the 4-H name and emblem and grievance procedures. A copy of the publication is available at the Extension Office and on the Idaho 4-H website; www.uidaho.edu/extension/4h/documents-records.



THURSDAY

AUGUST 12th, 2021

6:30 PM

NEW DAY DURING FAIR WEEK—SAME OLD FASHIONED FUN!

Sign-up is Thursday, August 12th, 2021 at the middle Ticket Booth of the Outdoor Arena between 3:00 pm & 6:00 pm if you are participating in the Greased Pig(\$3 entry fee) or Mutton Busting. All other events are open to any child in the age appropriate bracket and no prior sign-up is necessary.

GATES OPEN AT 5:30 PM



ADMISSION: ADULTS \$2
KIDS \$1

EVENTS: Duck & Chicken Pickin' Mutton Busting
Greased Pig 3-Legged Race And More!!!



Family Fun Night (FFN) Royalty Application

Applications due to extension office July 26, 2021

Name _____ **Age (as of 1/1/2021)** _____

Address _____

Phone _____ **Cell Phone** _____

Please answer the following questions (you may attach an additional page)

1. Please list activities (school, church, 4-H, sports) you are involved in.

2. Write a short essay (90 words or less) explaining why you want to be selected as FFN Royalty, what the honor would mean to you, and how you would promote 4-H and Family Fun Night.

PARENT/GUARDIAN SIGNATURE

DATE

APPLICANT SIGNATURE

DATE

2021 Family Fun Night (FFN) Royalty Application

REQUIREMENTS: Applicants must provide the following information.

1. Applicants must be a current member of Boundary County 4-H.
2. Completely fill out and return application to the Boundary County Extension Office by **July 26, 2021. No late applications will be accepted.** Parent or guardian must sign the application.
3. Applicants must be reasonably available during fair week.
4. Family Fun Night Royalty represent the Boundary County 4-H program and serve as a positive youth role model, upholding expectations outlined in the Code of Conduct, Policies and Procedures 2020-2022 and all other applicable 4-H rules.
5. Applicants for consideration will be notified and must be present for final interviewing and crowning. The leader's panel will narrow the applicants to the top 6 for interviews.
6. Judging, interviews, and crowning will take place at the extension office **July 28, 2021 directly following the interviews.**
7. Several things will be considered: activities, attendance, participation, appearance, and overall performance and involvement.
8. Organizational Leader: Name: _____ Phone: _____
9. Project Leader: Name: _____ Phone: _____
10. 2020/2021- 4-H Projects: 1. _____ 2. _____
3. _____ 4. _____ 5. _____
11. Past 4-H Projects: 1. _____ 2. _____ 3. _____
4. _____ 5. _____ 6. _____
12. Have you ever been crowned FFN Royalty? YES NO
13. If chosen for FFN Royalty, **you** will receive a list of things you will need to assist with during fair week and at Family Fun Night. Good luck to all who apply.



Boundary County Fair 4-H Entry Form (1 FORM PER MEMBER)

Last Name _____ First Name _____ 4-H Club/FFA _____

Circle One: Cloverbud (5-7) Jr. (8-10) Int. (11-13) Sr. (14-18*) Phone _____ Cell Phone _____

*still in HS

Office Use Only*		Project	Level/Unit	Description	***Office Use Only****		
Check-In	Check-Out				Project Placing (B/R/W)	Grand/Res Champion (GC/RC)	Best of Class (BC)
		SAMPLE- Ready Set Sew	I	Pink Shorts & Record Book			
		SAMPLE - Vet Science	I	Poster & Record Book			
		Office Use Only*					
		LIVESTOCK & ANIMAL ENTRIES (HORSE MEMBERS SEE NEXT PAGE)					
Check-In	Check-Out	Project	Market Animal Ear Tag # or Pet Name	Record Book Placing (B/R/W)	Fit & Show Placing (B/R/W)	Quality Class Placing (B/R/W)	Grand/Res Ch (GC/RC) Best of Class (BC)
		SAMPLE - Swine	125				
				GRAND TOTAL PREMIUMS:			

Animal projects paid premiums on showmanship classes
All other projects paid premiums on record books

Blue \$3/Red \$2/White \$1

Entry Form & COOL Form Due to Extension Office no later than July 29, 2021 at the Boundary County Extension Office
PO Box 267, Bonners Ferry, ID 83805

Office Use Only			***Office Use Only***				
Check-In	Check-Out	Description	Horse Name	Record Book Placing (B/R/W)	Fit & Show Placing (B/R/W)	Class Placing (B/R/W)	Grand/Res Ch (GC/RC) Best of Class (BC)
		Horse Project					
		Drill Team Project					
		Stock Seat Equitation					
		Hunt Seat Equitation					
		Bareback Equitation					
		Trail					
		Barrels					
		Poles					
		Figure 8					
		Keyhole					
		Flag Race					
		Junior Green Horse					
		Colt Training					
		Hunt Seat Eq. Over Fences					

Animal projects paid premiums on showmanship classes
All other projects paid premiums on record books

Blue \$3/Red \$2/White \$1

Panhandle 4-H Market Animal Quality Assurance Program

The Panhandle 4-H program is committed to teaching youth proper management skills that help ensure the production of a safe, wholesome food product. The following checklist has been developed to assist youth in managing their animal(s) properly. While this checklist cannot cover every situation, it highlights some of the more common mistakes young producers might make.

You are responsible to ensure that: (place a check mark in front of each item you have done)

- ____ All medicated feeds or feed additives were discontinued the required number of days prior to slaughter, as stated on the label.
- ____ No feed containing mammalian meat and/or bone meal was fed at any time.
- ____ Withdrawal times for any medications, wormers, etc. were followed.
- ____ No product was utilized in raising or exhibiting this animal that was not specifically labeled for use with this species; approved products were only used according to the manufacturer's label directions.

Quality Assurance / Country of Origin Labeling (COOL) Affidavit

As a producer of a market animal ultimately intended for human consumption, I understand that I am responsible to ensure the animal(s) I raise are managed in a safe and wholesome manner. By offering this animal for sale, I guarantee that all applicable laws have been followed to ensure a wholesome product for human use.

Member's Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Telephone: _____

Species (circle one): Beef Goat Sheep Swine

Animal's Ear Tag/Identification Number: _____

I certify that as the owner of this animal, it was not fed any "prohibited" mammalian meat and/or bone meal (per FDA regulation CFR Title 21), and this animal is free from drug and chemical residues.

COOL: As an affidavit is deemed by USDA as an official record of Country of Origin, I attest through first-hand knowledge, normal business records, or producer affidavit(s) that this animal was born in (list country) _____ and raised in (list country) _____.

Member's Signature: _____ Date: _____

Parent's Signature: _____ Date: _____

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

RETURN SERVICE REQUESTED

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

JULY/AUGUST 2021

KEEPING OUR COMMUNITY CONNECTED

BOUNDARY COUNTY EXTENSION STAFF



SUMMER TIME!

Amy Robertson	Extension Educator Family & Consumer Sciences
Kate Painter	Extension Educator Agriculture & Horticulture
Debbie Higgins	4-H Program Coordinator 4-H Friday Friends Program Coordinator
Angela Tucker	Administrative Assistant
Sheila Pruitt	Secretary

*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

The University of Idaho provides equal opportunity in education and employment on the basis of race, color, religion, national origin, gender, age, disability, or status as a Vietnam-era veteran, as required by state and federal laws. Anyone attending programs highlighted in this document that requires auxiliary aids or services should contact the Boundary County Extension Office at P.O. Box 267, Bonners Ferry, ID 83805, or by calling 208.267.3235, or via email at boundary@uidaho.edu at least two weeks prior to the event.