

EXTENSION NEWS ■ ENP ■ MASTER GARDENER ■ 4-H

History of Pansy Flowers

The history of the modern pansy begins with a small European wildflower, *Viola tricolor*, commonly known as Johnny-jump-up.



Like the modern hybrids we grow today, *V. tricolor* has five rounded petals arranged somewhat like a butterfly, but the blooms are smaller, usually less than an inch wide. Their color is either deep purple or some combination of purple, yellow, and white. Another old name, "herb of trinity," was inspired by the tricolored types.

Wild pansies have a strong tendency (common among violet family members) to form natural hybrids. Their appearance is also greatly affected by growing conditions resulting in a lot of variation among the species. Taking advantage of these traits, a group of aristocratic flower-fanciers began experimenting with *V. tricolor* in the early 1800's, cross-breeding it with wild relatives like the yellow violet (*V. lutea*) and alpine violet (*V. altaica*).

The first pansy hybrids with dark central blotches (as opposed to just lines) appeared in 1814, and by 1835 there were 400 named varieties on the market—"beautiful, flat, symmetrical, velvet-like flowers, more than two inches in diameter, magnificently and variously coloured." These are the words of Charles Darwin, who took a keen interest in the cross-fertilization of plants. He was working on his theory of natural selection at the time, and conducting his own experiments with pansies and other flowers, keeping detailed records of the various traits that arose through many generations.

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Master Gardener Column

Why You Should Think About Sequence of Bloom

By Andrew Holsinger, Extension Educator-Horticulture

Planning for the sequence of bloom, which is when a plant is expected to bloom, is a great way to keep your garden attractive all year round. Flowering is only one aspect of a garden, but the amount of bloom can boost your garden's appeal substantially. While the influences of nature vary from year to year, the sequence of bloom remains the same.

Encouraging successive blooms throughout the year has many benefits beyond visual appeal. Continual bloom adds a source of food for pollinators and provides a level of interest each season. It increases the spread of fruit availability when thinking about edible landscaping. A forecast of what's in bloom draws interest plus a garden feels more dynamic when there is constant, evolving change.

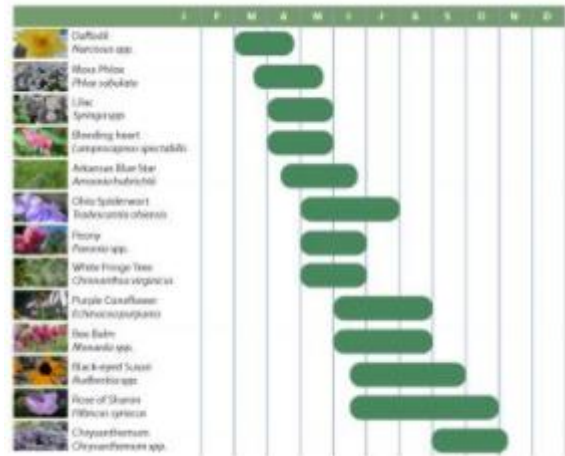
Plant selections based on sequence of bloom can be maximized for impact. Distribute blooming plants uniformly around the garden to elevate the level of bloom overall. Keep in mind, proper site selection is critical in providing the best environment for successful flowering.

Planning a garden with sequence of bloom in mind doesn't have to be complicated. Focusing on the timing of what's in bloom at an approximate time of the year can help you develop a strategy for planting. But there are other strategies to consider when selecting new plants for your garden.

- Compile a list of what you already have blooming.
- Evaluate your hardiness zone for what will thrive.
- Reference each plant's approximate time of bloom.
- Match layers of bloom with the landscape's visual height.
- Develop a color scheme that enhances your selections.
- Think about purpose and how your design choices are

influenced by it. For example, do you want plants that will provide a pollinator food source?

- Consider how long your plant selection blooms. Period of bloom can also influence your choices.
- Select new plants that will complement the existing elements and timing of your garden.



Sample Gantt Chart for managing your bloom sequence

If you are a visual thinker, there are a few ways to organize the sequence of bloom for different plant combinations on paper. A Gantt chart helps create a view of scheduled tasks or events over a designated period of time. This type of chart would be great for visualizing the blooming sequence. Color-coding can also present an easy, quick reference for what plants might work to optimize your space. The next time you visit a garden, pay close attention to what's in bloom and how it contributes to the overall impact of the garden. Considering the sequence of blooms in your planting strategy will help you to create a more robust garden full of visual beauty throughout the year.

Source: <https://extension.illinois.edu/newsletters/gardeners-corner/gardeners-corner-spring-2020#anchor-1>

Continued from page 1



Large, exotically patterned pansies became all the rage in Europe, where they were displayed at floral exhibitions and painted by the leading artists of the day. But many of these Victorian hothouse oddities proved too temperamental for the average gardener, and it wasn't long before breeders began working on hardiness as well as color and form. Pansies today, although equally beautiful and variable, are much better suited to the home garden.

Source: Adapted from burpee.com/gardenadvicecenter/annuals/pansies/all-about-pansies

Pantry pests: Insects found in stored food



Quick facts

One of the most common household insect problems is insects infesting stored foods, such as flour, cereal and other dried goods. The many different kinds of insects that infest dried foods are often called "pantry pests."

- You can find pantry pests when they leave infested foods to crawl or fly around the house.
- They often gather in pots, pans or dishes or on window sills.
- They do not bite or sting people or pets and they do not feed on or damage buildings.
- Pantry pests contaminate more food than they eat.
- Throwing away contaminated food and thoroughly cleaning cupboards and surfaces where the food was stored are the best ways to get rid of these insects.

Most dried food products can be infested by insects

- Cereal products (flour, cake mix, cornmeal, rice, spaghetti, crackers, and cookies)
- Seeds such as dried beans and popcorn
- Nuts
- Chocolate
- Raisins and other dried fruits
- Spices
- Powdered milk
- Tea
- Cured meats



Other items that may be infested include birdseed, dry pet food, ornamental corn, dried flowers and plants, garden seeds, potpourri and rodent baits.

Pantry pests are most likely to infest products that have been opened but they also can get into unopened paper, thin cardboard, and plastic, foil or cellophane-wrapped packages. They may chew their way into packages or crawl in through folds and seams.

Insects inside an infested package multiply and can spread to other stored foods not only in the same area but in other rooms in a home.

All insect stages (egg, larva, pupa, and adult) may be present at the same time in infested products.

Where do they come from?

A stored food product can become infested at any point from production until it arrives in your home. Stored food is most likely to become infested in the grocery store or in homes. Most pantry pests also infest stored grain and may be found outdoors.

Food products that are left in storage for a long time are prone to infestation, but foods of any age can become infested.

Control and prevent pantry pests

How to keep insects from getting into your food

- Buy dried foods in quantities small enough to be used up in a short period of time (two to four months).
- Use older products before newer ones, and opened packages before unopened ones.
- Inspect packages or bulk products before buying.
- Packages should be sealed and unbroken.
- Check the freshness packaging date.
- Look for evidence of insects, including holes in the packaging or wrapping.
- Store insect-free foods in tightly closed glass, metal or heavy plastic containers. You can also store foods in the refrigerator or freezer.
- Keep food storage areas clean. Clean up crumbs or spilled food immediately.
- Throw away old, unused products.
- Thoroughly clean cracks and corners of cupboards with a vacuum cleaner.
- Check and clean areas where pet food and birdseed are stored.

Washing areas with detergents, ammonia, or bleach will not prevent insect infestation. There is no evidence that placing bay leaves or sticks of spearmint gum in a cupboard will prevent or get rid of stored food insect pests.

How to be sure you have a pantry pest infestation

Signs you may have a problem:

- Small beetles in dried food products.
- Beetles on counters and in cupboards.
- Beetles found around windows.
- Indianmeal moths flying around kitchens and other rooms.
- Caterpillars on walls and ceilings in rooms next to infestations.
- Caterpillars and silk webbing inside infested food packages.

Not all small beetles or moths found indoors are pantry pests. If there is not a direct association with food, be sure the insects are identified correctly by an expert to determine whether they are a stored product food insect.

When you know a stored product problem is present, be sure to examine all susceptible food as there could be more than one infested source. When inspecting, look at the top surface of products with a flashlight or pour the package contents onto a cookie sheet.

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How to get rid of pantry pests

When you find food that is infested, throw it away.

Use a vacuum cleaner to thoroughly clean cabinets and shelves, especially in cracks and corners. This will pick up crawling insects and spilled or infested material. Empty the vacuum cleaner or discard the vacuum cleaner bag after use to prevent re-infestation.

Washing shelves with detergent, bleach, ammonia, or disinfectants will not keep pantry pests from returning and could be dangerous if the chemicals come in contact with food.

To prevent re-infestation, store foods in sealable glass, metal, or heavy plastic containers or in the freezer or refrigerator until you are sure the infestation is gone.

It is not unusual to see an Indianmeal moth flying for up to three weeks after the infested food has been thrown out. However, if you continue to see Indianmeal moths after three weeks, that means there is an infested food source that you haven't found yet.

If you have older food products and you are not sure if they are infested, you can put them in the freezer at 0 degrees for at least four days or in shallow cookie sheets or pans in an oven at 130 degrees for at least 30 minutes. These temperatures will kill any eggs or insects.

If insects are infesting ornaments or decorations made with plant products or seeds, place the items in a freezer for at least four days.

Insecticides

- Insecticides are not recommended for controlling insects in stored food cupboards.
- Household insecticides have no effect on insects inside food packages.
- Any control of insects outside of packaging is temporary unless you find and get rid of the source of the infestation.
- Any food that comes in contact with insecticide must be thrown away and cupboards, containers and dishes must be thoroughly washed and dried before being used again.

Source: <https://extension.umn.edu/product-and-houseplant-pests/pantry-pests-insects-found-stored-food>

Drugs in your Supplements?

Some "brain enhancement," "memory," or "mental clarity" supplements may contain unapproved drugs.



Researchers analyzed 10 supplements whose labels listed omberacetam (Noopept), aniracetam, oxiracetam, or phenylpiracetam. All are unapproved drugs, and are similar to piracetam, which is prescribed for dementia or memory loss in some countries but is not approved for use in the United States. The supplements contained just two of the four drugs, in one case at four times a typical dose. And more than half of the doses listed on the labels didn't match what was in the pills.

What to do: Watch out. Many supplements make claims without good evidence, and some may contain unapproved drugs, sometimes at doses that could be risky.

Source: December 2020 Nutrition Action Healthletter

Your Guide to Fabric Care Symbols

MACHINE WASH	BLEACH	TUMBLE DRY	DRY	IRON	DRY CLEAN
TEMPERATURE		HEAT SETTING		TEMPERATURE	
Cool/Cold	Any Bleach (when needed)	No Heat	Line Dry/Hang to Dry	Low	Dry Clean
Warm	Only Non-chlorine Bleach (when needed)	Low	Drip Dry	Medium	Do Not Dry Clean
Hot	Do Not Bleach	Medium	Dry Flat	High	
CYCLE		CYCLE		OTHER	
Normal		Any Heat	Dry in the Shade	No Steam	
Permanent Press		Normal	Do Not Dry	Do Not Iron	
Delicate/Gentle		Permanent Press	Do Not Wring		
OTHER		OTHER			
Do Not Wash		Delicate/Gentle			
Hand Wash		Do Not Tumble Dry			

Courtesy of: American Cleaning InstituteSM

Developed in cooperation with the Federal Trade Commission.

Visit our web site! <http://www.cleaninginstitute.org>
info@cleaninginstitute.org



Buffalo Deviled Eggs in Celery

Number of servings: 6

INGREDIENTS

8 hard-boiled eggs peeled & chopped
 3 Tablespoons low-sodium mayo
 2 Tablespoons chives finely chopped (divided in half)
 1 Tablespoon lemon juice
 1 Tablespoon Buffalo-style hot sauce (your favorite wing sauce)
 1 teaspoon paprika divided in half
 ¼ teaspoon black pepper
 3 stalks celery cut into 4-inch pieces

Garnish

1 Tablespoon chives finely chopped
 ½ teaspoon paprika

INSTRUCTIONS:

1. Combine eggs, mayo, 1 Tablespoon each of the chives, lemon juice, hot sauce, ½ teaspoon paprika, and pepper.
2. Spoon onto each celery stalk.
3. Top each celery stalk with paprika and chives.

Per serving: 122 calories; Carbohydrates: 2g; Protein: 9g; Fat: 9g; Saturated Fat: 2g; Cholesterol: 250mg; Sodium: 213mg; Potassium: 84mg; Sugar: 1g; Vitamin A: 460IU; Vitamin C: 3mg; Calcium: 33mg; Iron: 1mg

Source:

<https://eatSMARTidahoinkitchen.com/2019/04/14/an-egg-citing-week-ahead/>

5 Egg-spert Questions About Easter Eggs



1. **How can I *safely* color and decorate hard-cooked eggs?** Wash your hands between all the steps of cooking, cooling, dyeing and decorating.
2. **Can I use anything to decorate the eggs, such as pens and paints?** No. Use only food-safe dye and decorations. Follow the manufacturer's directions for best color results.
3. **How long are hard-cooked eggs safe to eat?** Hard-cooked eggs (refrigerated within two hours of cooking) should be used within one week.
4. **Why do hard-cooked eggs spoil faster than fresh eggs?** Fresh shell eggs have a protective coating that is washed away when they are hard-cooked. This leaves the pores in the shell open for bacteria to enter. Keep the eggs refrigerated as much as possible. (Below 40°F)
5. **Can I hide the colored eggs ahead of time?** If you plan to eat your Easter eggs after the hunt, follow these rules:
 - Put them where they won't have contact with animals or lawn chemicals.
 - After you've found all the hidden eggs, throw out any that are cracked.
 - Easter egg hunts should not exceed two hours. Hard-boiled eggs have a short window for consumption when not refrigerated. Consider coloring one set of eggs for the hunt **and** another set for eating.

Source: <https://eatSMARTidahoinkitchen.com/2019/04/14/an-egg-citing-week-ahead/>

Health Benefits of Celery

Long a top choice for low-calorie snacking, celery is a popular vegetable that can be found on nearly any veggie tray or alongside any dip. Most people are aware that celery is low in calories, but few realize just how much this antioxidant-filled vegetable can boost both short and long-term health.

Celery is a wonderful source of fiber. Its fiber content is especially impressive given the vegetable's low calorie count. This makes it a great option for those concerned with losing weight or maintaining healthy digestion.

Other key benefits of celery include:

Cancer Prevention

Celery is loaded with antioxidants. These include well-known varieties such as flavonoids and vitamin C, as well as lunularin and bergapten. These and other antioxidants help to prevent the oxidative stress that contributes to cancer.

Blood Pressure Management

Celery is rich in a phytochemical known as phthalides. This compound is thought to relax artery wall tissues to promote healthy blood flow. This increased blood flow may lead to lower blood pressure. Participants in a notable study involving celery seed extract experienced reductions in both systolic and diastolic blood pressure.

Alzheimer's Disease Prevention and Treatment

Research suggests that a celery seed extract known as L-3-n-butylphthalide improves both cognition and memory. This extract could play a valuable role in both treating Alzheimer's and preventing it from developing in the first place.

Celery is best stored in your refrigerator's crisper drawer. Wrap it in foil or place in a plastic bag. If stored properly, it can keep for up to two weeks in the fridge. Otherwise, it can also be frozen for long-term storage.

Source: <https://www.webmd.com/diet/health-benefits-celery?print=true>

Freezing Celery

Celery loses its crispness when frozen. The frozen product is suitable only for cooked dishes.

Preparation-Select crisp, tender stalks, free from coarse strings. Wash thoroughly, trim and cut stalks into 1-inch lengths.

Water blanch (scalding vegetables in boiling water or steam for a short time) for 3 minutes. Cool promptly, drain and package leaving no headspace. Seal and freeze.

Source: <https://nchfp.uga.edu/how/freeze/celery.html>

4 Steps to Food Safety

Staying healthy has always been important, however, our awareness seems to be heightened over this past year. When it comes to food safety, there are four easy steps you can take to make sure that you keep yourself and your family from unnecessary poisoning or illnesses, some of which can be quite serious. These steps are clean, separate, cook and chill.

Clean:

- Hands—skip the antibacterial soap. Use regular soap and sing Happy Birthday twice while scrubbing under nails, backs and fronts of hands, between fingers thoroughly. Wash when cross contamination could happen (which is often).
- Surfaces—Wash with hot, soapy water, especially after raw meat, poultry, seafood or eggs.
- Utensils and cutting boards.
- Fruits and vegetables.

Separate: (Don't cross contaminate)

- Use different cutting boards and plates for produce, meat, poultry, seafood and eggs.
- Having color coded cutting boards can be helpful (red for meats, green for produce).
- Use separate plates and utensils for raw and for cooked foods.
- Thoroughly wash plates, utensils and boards that touch raw meats. Sanitize with bleach water.
- Keep foods separate in your shopping cart and refrigerator. Avoid meat juices dripping on produce or dairy. Keep raw meats in leakproof containers.

Cook: (Cook foods at a high enough temperature and long enough time to kill germs that can make you sick).

- Use a thermometer to make sure your food has reached the internal temperature recommended. Insert in the thickest part of the food. Do not touch bone, fat or gristle. Make sure you know the difference between digital and dial thermometers and how to use them.
- Keep food hot (140° F or above) after cooking. Avoid the danger zone (between 40°—140° F). Germs grow rapidly in the danger zone. Use warming trays, chafing dishes or a slow cooker to keep warm temps warm. Use ice to keep foods cool that need to be cool (things like potato salad).



Chill: (Refrigerate perishable foods within 2 hours).

- Check the internal temperatures of your refrigerator and freezer using an appliance thermometer. The refrigerator should be set to 40° F or below and your freezer to 0° F or below.
- Cool leftovers in shallow containers so they can cool quickly.
- Do not thaw or marinate foods on the counter. Do so in the refrigerator.
- Freezing only keeps foods safe until you can cook them. It doesn't destroy the harmful germs but puts them in a dormant state. So, cook them using food safety guidelines.
- Throw out old food! Leftovers should be kept no longer than 3-4 days.

Submitted by Nancy Genys, MFSA



Say No to Raw Cookie Dough

It's very tempting to take a few bites of the dough when baking cookies at home. However, it is not recommended as you can get sick from eating dough before it has been fully baked.

Raw dough can contain a variety of germs that can make you sick. Many people don't realize flour is a raw food. This means it has not been heat treated to kill germs such as *Escherichia*

coli (*E. coli*), which can cause foodborne illness. Harmful bacteria can contaminate grain while in the field or at any step during the flour production process. In recent years, two outbreaks of *E. coli* infections linked to raw flour made more than 80 people sick.

Raw eggs are another ingredient in uncooked batter and dough that can make you sick. Raw or lightly cooked eggs can contain *Salmonella*, another germ that commonly causes food poisoning. Eggs are only safe to eat when cooked and handled properly.

Some companies and stores offer edible cookie dough that uses heat-treated flour and pasteurized eggs or no eggs. Read the label carefully to make sure the dough is meant to be eaten without baking or cooking.

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.

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
March 10

March 24

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



- ~ Please plan on bringing your canner lid in to the office and leaving for 24 hours.
- ~ A \$2.00 fee is charged for 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

Indoor Seed Starting: It's Time!

Wednesday, March 3

1:00 PM-3:00 PM

Boundary County Extension Office

6447 Kootenai Street

Cost: \$10

Zoom option: Pick up your kits before class!



In our short-season climate, indoor seed starting is an economical method of maximizing your garden's productivity. Please join us for this hands-on course in which you will start some peppers and tomato varieties that thrive in North Idaho and learn how to care for your seedlings over the next several months.

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

Fruit Tree Pruning

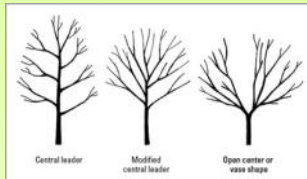
Wednesday, March 10, 2021

1:00 PM-4:00 PM

Boundary County Extension Office

6447 Kootenai Street

Cost: \$5



Pruning your fruit trees is best when trees are dormant, before the buds break. In this class we will discuss essential winter pruning to promote healthy, productive, and easier harvests for both young and mature fruit trees. You will also learn about dormant sprays (these are safe, oil-based protectant sprays) to protect your trees from pests during the growing months. We will start in the classroom, then do hands-on instruction at the Community Garden located on the grounds of Trinity Lutheran Church.

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



Healthy Diabetes Plate Series

Fridays, March 5, 12, 19, 26, 2021

10:00 AM-11:30 AM

Boundary County Extension Office

6447 Kootenai Street

FREE

This 4-session class is designed for individuals with type 2 diabetes and the people who plan their meals. This class will use various methods to teach the types and amounts of foods that should be consumed using the diabetes meal plan. Although this class is geared primarily for individuals with type 2 diabetes, it's a healthy way for all family members to eat. You don't have to be a certain age or be diagnosed with diabetes to benefit from the Healthy Diabetes Plate approach to meal planning.

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

Build Your Own Hoophouse for Season Extension



Wednesday, March 24, 2021

1:00-3:00 PM

Boundary County Extension Office

6447 Kootenai St.

COST: \$5

In this class, you'll learn how to build a simple hoophouse using cattle panels and greenhouse plastic for around \$300. Proper ventilation and air flow will also be covered. Simple plans will be provided. Participants will have the option to visit two hoophouses at the GROW Community Garden, located on the grounds of Trinity Lutheran Church.

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

Agricultural program presentations and resources, such as our Cereal School, can be found on our ag blog at www.boundaryagblog.wordpress.com. Gardening presentations and topics can be found at www.boundarygardenblog.wordpress.com.

Workshops, Programs, Bulletins & Classes

Plan the Garden, Preserve the Harvest

Via Zoom

March 24, 2021

3:30 PM-5:00 PM

FREE

Learn how to plan out your garden, so you are prepared when it's time to plant! This class will also cover harvesting and safely preserving your garden. Research-based recommendations will be shared for preparing a great garden and also consuming it! There will be opportunities to ask questions, so you are ready to plant, grow, harvest, and store your garden's bounty! To **register**, email amrobertson@uidaho.edu or jenjensen@uidaho.edu.



Water Bath Canning Basics

Monday, March 29, 2021

1:00-4:00 PM

Boundary County Extension Office

6447 Kootenai Street, Bonners Ferry

COST: \$10

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

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



Making Safe Drinking Water in Emergency Situations

Wednesday, March 31, 2021

1:00 PM-2:30 PM

Boundary County Extension Office

6447 Kootenai Street

COST: \$5

In this class we will cover various methods of producing safe drinking water from potentially contaminated sources. These methods (topics) will include heat treatment, chemical treatment, and filtration. We will also have a discussion on emergency water storage options. Class size is limited to 12 people.

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



QPR Suicide Prevention Class

Friday, April 2, 2021

12:00 PM-1:00 PM

Boundary County Extension Office

6447 Kootenai Street

FREE

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

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

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.



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

Workshops, Programs, Bulletins & Classes

Organic Pest Control Methods for Orchards and Gardens

Wednesday, April 7, 2021

1:00-3:00 PM

**Boundary County Extension Office
6447 Kootenai St.**

COST: \$5



There are an increasing number of safe, effective products for controlling pests and disease in your garden and in your orchard. In this class, we will learn about both standard organic choices and new products, such as *Bacillus thuringiensis* (**Bt**), a natural occurring, soil-borne bacteria that has been used since the 1950s for natural **insect control**.

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

Fermentation: Sauerkraut and Other Veggies

1:00 PM-3:00 PM, Monday, April 19, 2021

Boundary County Extension Office

6447 Kootenai Street

Cost: \$10

Learn the basics of fermenting foods for preserving the harvest and enhancing the nutritional value, healthfulness, and digestibility of foods. As part of this hands-on class, you'll take home a jar on its way to fermented goodness!

Class size is limited. To **register**, contact the Extension Office @ 208-267-3235.



Integrating Fungus in Your Garden

Friday, May 7, 2021

1:00-4:00 PM

**Boundary County Extension Office
6447 Kootenai Street**

Cost: \$5

Come and learn how Boundary County resident Tony Klinkhammer has integrated mushroom production into his garden. This class will focus on planting King Straphoria mushrooms around your fruit trees and vegetable plants. Students will receive mushroom spawn to start a small bed in their garden.

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



Freeze Drying Class

Thursday, May 13, 2021

3:00 PM-4:30 PM

**Boundary County Extension Office
6447 Kootenai Street**

COST: \$10

Want to learn about freeze dryers designed for home use? This is the 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. You will be given the opportunity to see how to prep food and begin the freeze drying process. We will also be sampling a variety of freeze-dried foods.

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



Workshops, Programs, Bulletins & Classes

Food Handlers Course

Mondays, May 17 & 24, 2021

9:00 AM-2:00 PM

Boundary County Extension Office

6447 Kootenai Street

FREE

Do you work in the food industry or have a job that involves cooking for others? Take our class and receive your Idaho Food Handlers Card. This 2-day class will be held at the Boundary County Extension Office on Mondays, May 17th & 24th from 9:00 AM to 2:00 PM. This class is offered free of charge and pre-registration is mandatory. Snacks and beverages will be provided but participants are asked to bring a sack lunch.

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



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

Ten Acres and a Dream

Online only

Fridays, March 12, 19 & 26, 2021

9:00 AM-Noon

FREE

In this 3-part virtual course, you will learn how to realize your homesteading dreams with plenty of resources on topics including forestry fundamentals, permaculture, land evaluation, crop production, fruit production, and raising livestock. A panel of producers will share their experiences and answer your questions. **Sign up** at CultivatingSuccess.org/land-stewardship.



Backyard Forests

Online Via Zoom

Offered twice:

Saturday, March 20, 2021

9:00 AM-12:00 PM

Saturday, April 17, 2021

9:00 AM-12:00 PM



Backyard Forests will help homeowners with small acreages of forested land apply basic concepts of forest ecology to their trees. Participants will learn about:

- Tree species native to northern Idaho and their growth habits;
- How forests grow and change over time;
- Common forest insects and diseases;
- Methods to improve forest tree health and reduce potential insect, diseases, and fire problems; and
- Enhancing forest wildlife habitat.

Because we are doing this online, there will be no registration fee, but you do need to register online by Friday, March 12, 2021. **To Register:**

1. Go to www.uidaho.edu/BackyardForests
2. In the drop-down menu, select which workshop date(s) you plan to attend.
3. Be sure to click "Checkout" on the last page to submit your registration.
4. Once submitted, you will be sent a confirmation email with Zoom meeting details included.

Workshops, Programs, Bulletins & Classes



STRONG WOMEN PROGRAM

Please join us for new strength training sessions
March 23— May 27, 2021

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.

FORESTRY SHORTCOURSE

Sandpoint

Wednesday mornings

9:00 AM-12:00 PM

June 16, 23, 30 & July 7, 14, 21, 2021

UI Sandpoint Organic Agriculture Center

10881 North Boyer Road

(208) 263-8511

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

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

To ensure an effective learning environment, the program is limited to 25 people.

A **\$38 registration fee** (\$120 for UI credit) includes a binder and flash drive of forest management resource materials and refreshments.

For **registration** questions, contact the Bonner County University of Idaho Extension office: 208-263-8511.



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





4-H CLOVER TALK

MAR./APR. 2021

Hello 4-H-ers! The fun is starting to begin! Most animal projects have had at least one meeting already, and many static projects are getting started soon if they haven't already begun.

There has been a change to the Market Lamb/Market Goat Weigh-In date. It will now be held on THURSDAY, JUNE 3RD AT 5:30 PM, at the Boundary County Fair Grounds. Please make this change to your calendar if you are enrolled in these projects.

Bonner and Boundary County held a virtual Super Saturday 4-H Leader Training on January 30th and it was very successful. We missed seeing everyone, but look forward to an in-person training next year. If you are a volunteer leader and missed this opportunity, there are some other ways to complete the required training hours for leaders. Please call or email me, and I will get you the information needed to complete your training. I encourage all 4-H Leaders to attend the monthly meetings held at the Extension Office, the second Tuesday of each month. The Livestock Committee meets at 6:30 pm and the Leaders' Council is at 7:00 pm. It is a great way to stay connected with the program and learn of new items pertaining to 4-H as they arise.

Livestock Quality Assurance Training for Market Animal Projects has started. We held the first training on February 19th and it was a great experience for all 4-H and FFA members who participated. If you are taking a market animal for the first time, or your last name begins with the letters P-Z, you are required to attend one of these training sessions. If you do not attend a Livestock Quality Assurance Training, you will not be able to sell your market animal at the 2021 Boundary County Fair. We still have two trainings available to choose from: March 5th at 3:00 pm and March 16th at 5:30 pm. Call the Boundary County Extension Office at 208.267.3235 to sign up. Registration is required as we have a limited number of spots available. Parents are not required to attend but we greatly encourage they do so.

To exhibit and compete at the Boundary County Fair, all 4-H members must attend 75% of their project meetings offered and 50% of their Organizational Club meetings offered. Please let your leaders know before

a meeting if you are not able to attend. Make sure to sign in at each meeting you attend or there will be no record of your attendance.

Now is the time to start your Record Books at zsuite.org - you don't have to wait until your first project meeting. I encourage you to visit the website and set up your books. You can start working on your goals and list any 4-H activities you have participated in to date. If you have questions or concerns, there is a tutorial video to watch at www.uidaho.edu. Type zsuite into the search bar to easily find the video. Also, if you are in the zsuite program and have a problem, you can use the small orange box at the right bottom of the screen. It is a chat box in real time, and you usually get answers quickly.

The following are some important dates to put on your calendar: March 9th is the Leaders & Livestock meetings. March 27th is Market Beef weigh-in @ 9:00 am. April 26th @ 4:30 pm is the Boundary County Oral Presentation Contest, this is open to all active 4-H members in Boundary County. Any interested 4-H members can call to schedule a time slot. May 15th is the Market Swine weigh-in at 7:00 am. Remember to bring your Bill of Sale to the initial weigh-in or your animal will NOT be weighed until that document is in hand. This document is needed to prove ownership and supply birthdate of your animal. If you have any questions give me a call or send an email to deborahh@uidaho.edu

We will soon be scheduling our Summer 4-H Day Camps. These camps are available to ALL Boundary County youth that fit the age criteria. Most of the camps are for youth between the ages of 8 and 12; however, we will be hosting Camp Clover at Snow Creek Pond for youth who are 5 to 9 years old. Details about these camps will be in the next newsletter. We will also be distributing flyers to be sent home with students at the elementary schools. For the latest updates and announcements please visit our Face Book page, Boundary County 4-H.



All Dates are Tentative & Subject to Change

March

March 1-Trailblazers Org. Club
6:00 p.m. @ P.V. Grange Hall

March 4-Horse Project Meeting
6:00 p.m. @ Ext. Office

March 5-- Mandatory Quality Assurance Training For All New Market Animal Members & Returning Market Animal Members Last Names Starting With P-Z
3:00 p.m. Ext. Office


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

March 12-Port Hill Porkers Swine Meeting
9:00 a.m. @ Fairgrounds

March 14-- Daylight Savings Begins


March 15-Deadline To Add 4-H Projects Call Office To Do So

March 16- Mandatory Quality Assurance Training For All New Market Animal Members & Returning Market Animal Members Last Names Starting With P-Z
3:00 p.m. Ext. Office

March 17-- St. Patrick's Day 

March 18-Horse Project Meeting
6:00 p.m. @ Ext. Office

March 19-Poultry Project Meeting
1:00 p.m. @ Ext. Office

March 20-First Day Of Spring 

March 23-Bacon Busters Swine Meeting
6:00 p.m. @ Ext. Office

March 27-Market Beef Weigh In
9:00 a.m. @ Fairgrounds





All Dates are Tentative & Subject to Change

April

April 1-STAC/Camp Registration Opens

April 1-National 4-H Congress Applications Opens

April 1-Horse Project Meeting 6:00 p.m. @ Ext. Office

April 2-Port Hill Porkers Swine Meeting 9:00 a.m. @ Fairgrounds

April 4-Easter



April 5-Trailblazers Org. Club 6:00 p.m. @ P.V. Grange Hall

April 13-Awards Committee Meeting 5:00 p.m. @ Ext. Office

April 13-Mandatory Swine Leaders Meeting 5:30 Ext. Office

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

April 15-Horse Project Meeting 6:00 p.m. @ Ext. Office


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

April 26-Demonstration Day 4:30 p.m. @ Ext. Office

April 29-Ownership/possession Deadline For ALL MARKET SWINE 100 Days

April 29-Horse Project Meeting 6:00 p.m. @ Ext. Office

April 30-Poultry Project Meeting 1:00 p.m. @ Ext. Office

 **ATTENTION ALL 4-H LEADERS**—Please mark **March 9 & April 13** 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.



We are now over halfway through the year with **4-H Friday Friends!** In January, we had Ms. Shelby from the Vet Clinic come in and talk to the kids about pets. On February 19th we had Dr. Hank Willis come in and talk to the kids about taking care of their teeth. We also took a virtual trip to a dairy farm in Indiana and as a class we adopted a dairy cow named Pearl and are learning about her as she grows. As always Ms. Teri from the library comes in every other Friday to read books to the kids, and Ms. Ashley comes to do STEAM activities on the other Fridays.

4-H Friday Friends is open enrollment and our hours are 7:30 a.m. to 5:30 p.m. on Fridays. We are located in the library of the Boundary County Middle School. Our age group is still K-6th grade. We are still limiting our numbers to 20 per day, so please call the Extension Office by noon the Thursday before to reserve your child's spot. Cost is \$12 per day with a sliding fee scale available. For more information and registration packets, contact the Boundary County Extension office at (208) 267-3235, or email kwood@uidaho.edu. We look forward to seeing you there!

Dates: Second Semester
March: 5, 12, 19, 26
April: 2, 16, 23, 30
May: 7, 14, 21, 28
June: 4, 11



All Dates are Tentative & Subject to Change

May

May 3-Trailblazers Org. Club 6:00 p.m. @ P.V. Grange Hall

May TBA-Trailblazers Community Service

May 7-Port Hill Porkers Swine Meeting 9:00 a.m. @ Fairgrounds

May 10-Fair Royalty Applications Due

May 11-Awards Committee Meeting 5:30 p.m. @ Ext. Office

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

May 15-Market Swine Weigh-in 7:00 a.m. @ Fairgrounds

May 18-Bacon Busters Swine Meeting 6:00 p.m. @ Ext. Office

May 28-Poultry Project Meeting 1:00 p.m. @ Ext. Office

May 31-Memorial Day Observed Ext. Office Closed 

May 31-Memorial Day Parade Starts @ Fairgrounds



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

Organizational Clubs & Project Meetings

Horse Meetings

March 4
6:00
Extension Office

- *Turn in sponsors with thank you cards fill out
- *Demonstrations
- *Discuss vaccinations/deworming, and hoof care
- *Go over attire and tack requirements, who needs what?

March 18
6:00
Extension Office

- *Are Sponsors with thank you cards done?
- *Demonstrations
- *Work on barn decorations
- *Kids discuss their goals for the year and make an action plan for how to reach those goals.
- *Bring your checklist for next meeting

April 1
6:00
Extension Office

- *Clock is ticking for sponsorships and thank you cards
- *Demonstrations
- *What is the "checklist", how is it tracked, and why?
- *Discuss horse camp and mid summer show
- *Bring your helmets to next meeting

April 15
6:00
Extension Office

- *Go over sponsors
- *Demonstrations
- *Horse safety
- *Helmet check
- *Work on Barn Decorations

April 29
6:00
Extension Office

- *Wrap up Demonstrations
- *Has everybody been able to login to work on record books?
- *What to expect the first riding meeting
- *Discuss various disciplines of riding
- *Discuss sportsmanship award
- *Arena etiquette

Key dates:

June 11-12 Horse Camp
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

March 12

April 2

May 7

May 15-Pig weigh-in. Time to be announced.

June 4

July 9

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

Trailblazers Org. Club

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

March 1-board member nominations

April 5-elections

May 3-meeting

May date TBA-Community Service (clean Paradise Valley Cemetery)

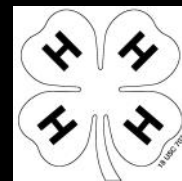
May 31-Memorial Day Parade

June 7-meeting

June date TBA-Community Service

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

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



Organizational Clubs & Project Meetings

Poultry Project Meetings

March 19 1:00 p.m. Boundary County Extension of- fice	Record Book Goals due Presentations (3) Complete Presentation sign-ups Game
April 30 1:00 p.m. Boundary County Extension of- fice	Video/games Presentations (3)
May 28 1:00 p.m. Boundary County Extension of- fice	Barn Decorations: bring all gathered supplies for assembly/crafting Presentations (2)
June 5 1-2 hours	Customer Appreciation Day...sign up for a time that works best for you.
June 26 1:00 p.m. Fairgrounds (small pavilion)	Bring chickens Practice showing birds, walking & questions Presentations (2) Record Book Review
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 eve- ning: be sure to thank them while you are there!



4-H Trailblazers Club Meeting Report February 1, 2021

On February 1st, the Trailblazers 4-H club assembled for our first monthly meeting of the year. As an introduction, everyone was asked to say their name, age and which 4-H projects they are doing. Afterwards the nominations were held for the board members for 2021. It was an active nomination session with multiple contestants on the docket for each board position. The Vice President had an icebreaker that the group accomplished. There was an attendance drawing then the meeting was adjourned. There were tasty snacks, juice and craft afterwards.

Submitted by: Eleanor Fedorko, Reporter

ZSuite Record Books

Once again we will be creating all record books on a web-based platform called ZSuite Books. The record books are based off of the paper/digital versions we were using in the past. This platform allows for members to work on records on a laptop, tablet or smart phone and are IOS and android compatible. Parents will have access at the family level and can review or help all family members. Project volunteer leaders will also be able to view the books of members in their project(s) to make sure things are staying up to date. Other records that can be created and managed through ZSuite are Secretary and Treasurer records and all Involvement Reports.

The major advantages of this platform are not having it lost in that "safe" place, you will always know where to look for it and you can update any time and anywhere!



Livestock News



2021 WEIGH-IN DATES

Please be sure to mark these dates on your calendar!



Rabbit-Thursday, July 8, 2021 5:30 p.m.

BEEF-Saturday, March 27, 2021

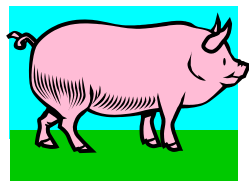
9:00 a.m.

SWINE-Saturday, May 15, 2021

7:00 a.m.

LAMB & GOAT-Thursday, June 3, 2021, 5:30 p.m.

Members, it is your responsibility to be at weigh-in and to arrive promptly. You will need to make sure you have the appropriate paperwork with you such as bill of sale and health certificate (required if your animal is obtained out of state).



Swine Leaders and Parents now is the time to be looking for your market hog projects! You will want to make sure you have contacted a producer about obtaining an animal. Don't procrastinate!

2021 Mandatory 4-H/FFA Market Animal Quality Assurance Training

All trainings will be held at the Boundary County Extension Office meeting room, 6447 Kootenai St. Training is mandatory for first time 4-H and FFA Market Animal members and returning members with last names starting with P-Z. There are three dates to choose from:

3:00 PM-4:30 PM, Friday, February 19

3:00 PM-4:30 PM, Friday, March 5

5:30 PM-7:00 PM, Tuesday, March 16

It is requested that parents accompany their child(ren) and also plan on attending the training.

Trainings are limited to 25 persons. Registration is mandatory.
Please call 208-267-3235 or email, boundary@uidaho.edu to register.

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

Days on Feed 2021

WEIGH-IN DATES

Beef March 27-August 10

Swine May 15-August 10

Lamb/Goat June 3-August 10

DAYS ON FEED

(136)

(87)

(67)



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.

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 spanks, 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 1 ½ 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.

Scholarships

Bonner County Cattlewomen and Cattlemen Agricultural Scholarship

Any college Junior or Senior entering the field of Agriculture or pursuing a degree in Education or any other major, where the student could show an impact on Agriculture (preferably beef). The student must have received their High School diploma while residing in Bonner or boundary County and be entering their Junior or Senior year attending as accredited college in the State of Idaho. Applications are available at Bonner and Boundary County Extension Offices and are due on or before **April 15, 2021**.



Boundary County Livestock Committee Meeting Minutes

November 10, 2020

The meeting was called to order at 6:33 p.m. by Livestock Chair Liz Wood. There were 13 members present.

Officer Reports:

- The August and September minutes were read and approved as read.
- Treasurer's report stated that some market animal checks still need to be picked up from the Extension Office. Account balances were given.

Committee Reports:

- The horse group reported that they are having their awards night on Friday, the 13th.

Old Business:

- A. The members that still need to pick up their market animal checks must have their Thank You and Blue Sky

form with them.

New Business:

- A. Swine leaders will be meeting on January 12th at 5:30 p.m.
- B. Tammy motioned to remove Kelly Spangler from the livestock accounts at each bank and add Jaycee Atkins as a signer on the accounts.

Brenda motioned to adjourn the meeting. Maureen seconded the motion and the meeting was adjourned at 6:47 p.m.

Next meeting: January 12th, 6:30 p.m., Extension Office

Submitted by: Brenda Kerttu, Secretary

Members Present:

- Brenda Kerttu
- Kate Wood
- Liz Wood
- Shyann Hoover
- Debbie Higgins
- Jaycee Atkins
- Tammy Hedrick
- Maureen Mai
- Amy Robertson
- Leah Sandelin
- Justin Pluid
- Sarah Carver
- Brandy Warren

Boundary County Leaders Council Meeting Minutes

November 10, 2021

The meeting was called to order at 6:47 p.m. by President Maureen Mai. There were 12 members present.

Officer Reports:

- The August, September, and October minutes were read and approved as read.
- The Treasurer's Report was given, some money will be transferred in order to best maintain the account balances.

Committee Reports:

- Awards committee reported that they are done and went well despite the new challenges.
- Report from the fairboard stated that a new person has been hired and planning for the 2021 fair has begun.
- By-Law committee discussed recommended changes which will be voted on in the January meeting.

Old Business:

- A. The leaders' banquet went well, it was voted on that the Awards committee purchase a Distinguished Service Plaque for the 2020 recipient.
- B. Remember to enroll and pay the enrollment fees by January 10th in order to exhibit at the 2021 Fair.
- C. KYG registration is Nov. 2nd-Jan. 6th for 8th and 9th graders.
- D. Some premium checks still need to be picked up at the Extension Office.

New Business:

- A. Reminder that all new leaders need 3 hours of training and returning leaders need 2 hours.
- B. Super Saturday is set for January 30th.
- C. Books are online at ZSuite, use same log in

information.

- D. 2021 Calendar was reviewed.
- E. Leaders are needed for photography, archery, and 3 organizational clubs.
- F. Some 4-H awards still need to be picked up.
- G. Fair is the week of August 9-14th.
- H. The new 4-H Policies and Procedures is out and online if you have questions.
- I. Family Fun Night is being moved to the Thursday of fair week. A committee will need to be formed to help tackle changes and come up with some new, fresh ideas.
- J. The Northern District Ambassadors Retreat Registration opened November 9th. It will be held January 16th-18th and the cost is \$60.

Other Business:

- A. Kate Wood is now the Friday Friends Coordinator, the assistant position is open.

Liz motioned to adjourn the meeting. Tammy seconded the motion and the motion passed. Meeting was adjourned at 7:31 p.m.

Next meeting: January 12th, 6:30 p.m., Extension Office.

Submitted by: Brenda Kerttu, Secretary

Members Present:

- Brenda Kerttu
- Kate Wood
- Liz Wood
- Shyann Hoover
- Debbie Higgins
- Jaycee Atkins
- Tammy Hedrick
- Maureen Mai
- Amy Robertson
- Leah Sandelin
- Sarah Carver
- Brandy Warren

Boundary County Livestock Committee Meeting Minutes

January 12, 2021

The meeting was called to order at 6:30 p.m. by Livestock Chair Liz Wood. There were 17 members present.

Officer Reports:

- The November minutes were read and approved as read.
- Treasurer's report stated account balances and the status of market animal checks that have not been cashed yet.

Committee Reports:

- The horse group reported that they are starting to meet and it looks like it will be an exciting year.

Old Business:

- A. Remind members that piglets for market projects need to be owned by the 4-H member by April 29th and in their possession. If you don't have a hog lined up, you need to get it as soon as possible.

New Business:

- A. A motion was made to approve the updated fine policy on the proper feeding and care of animals as written. The motion was seconded and passed.
- B. Handouts with details of the North 40 Junior Livestock Program were passed out and discussed. Most local livestock feed stores have some sort of an incentive or reward program. Be sure to ask about it.
- C. Repairs to the misting system will be happening in the

next couple of months.

- D. The indoor arena will be unavailable until May 1st.
- E. The quality assurance mandatory training dates are coming up for new market animal project members and returning members with the last name P-Z. Call the Extension Office to get signed up ASAP, as space is limited.
 - February 19th, 3:00-4:30 p.m.
 - March 5th, 3:00-4:30 p.m.
 - March 16th, 5:30-7:00 p.m.
- F. 4-H Calendar is finalized. Be sure to make note of important dates.

Members Present:

- Debbie Higgins
- Amy Robertson
- Teresa Smith
- Leah Sandelin
- Kody Hanner
- Shyann Hoover
- Julie Smith
- Jaycee Atkins
- Kassy Skeen
- Monique Russell
- Brandy Warren
- Ingalisa Younger
- Amy Tye
- Tammy Hedrick
- Liz Wood
- Jodi Stoddard
- Brenda Kerttu

Brenda motioned to adjourn the meeting. Tammy Seconded the motion and the meeting was adjourned at 6:50 p.m.

Next meeting: February 9th, 6:30 p.m., Extension Office.

Submitted by: Brenda Kerttu, Secretary

Calling all 4-H'ers!!!

Boundary County Demonstration Day will be held on Monday, April 26, 2021 at the Boundary County Extension Office starting at 4:30 p.m.

All members are encouraged to take the opportunity to participate in this event. It helps polish your presentation techniques and prepares you for giving oral presentations at your project meetings.

When preparing your presentation, remember there are different presentations that you can do such as an Illustrated Talk, Demonstration and Speech. An Illustrated Talk is not a Demonstration! Contact Debbie or Amy if you need assistance.

This contest is judged and winners will be chosen from each age group. Awards will be presented at the 4-H Awards Ceremony in the fall.

Age divisions:	Time allowances for presentations are as follows:
Juniors 8-10	Juniors 5-7 minutes
Intermediates 11-13	Intermediates 7-10 minutes
Seniors 14-18	Seniors 8-12 minutes



**PLEASE CALL THE
EXTENSION OFFICE AT
208-267-3235 BY
FRIDAY, APRIL 23
TO PRE-REGISTER!**

Boundary County Leaders Council Meeting Minutes

January 12, 2021

The meeting was called to order at 6:52 p.m. by Vice President Liz Wood There were 19 members present.

Officer Reports:

- Minutes were dispensed with.
- Treasurer's Report was given with account balances and a financial report for 2020. It was moved and seconded that the report be approved and filed. The motion passed.

Committee Reports:

- Jodi from the fairboard reported that the new theme is "Barn in the USA". A competition is being held for community members to submit T-shirt and Fairbook cover designs. Submissions must be in by March 16th. Jodi also updated the group on some changes and repairs.

Old Business:

- A. Make sure you have enrolled in 4-H Online if you are a leader.

New Business:

- A. KYG is Feb. 13th-15th and will be all online this year.
- B. A discussion about paying someone a commission to sell and gather Fairbook ads took place. We are out of time this year, but will be thinking about it for next year. A list was divided among the members there.
- C. A motion was made to update the leader training policy. There are no changes to what we have been doing, it is just now in writing. The motion was seconded and passed.
- D. Record books are online again with Zsuite.

- E. Super Saturday is Jan. 30th. Sign up online and you will be sent the Zoom links.
- F. New leader training is Feb. 24th, 5:30 p.m., at the Extension Office. Call to sign up.
- G. The demonstration contest is April 26th at 4:30 p.m. Get members thinking about it.
- H. Call Debbie a week before you need supplemental forms and folders.
- I. The By-Laws state that no fewer than 3 people can serve on a committee, so an official Family Fun Night Committee was formed. Members are Leah, Kody, Tammy, and Amy Tye. However, other help and new ideas are appreciated and welcomed.

- J. Leaders are needed for cat and drawing projects.

There was no other business to discuss.

Tammy motioned to adjourn the meeting at 8:10 p.m. Jaycee seconded the motion and the motion passed.

Next meeting: February 9th, 7:00 p.m., Extension Office

Submitted by Brenda Kerttu

Members Present:

- Debbie Higgins
- Amy Robertson
- Teresa Smith
- Leah Sandelin
- Kody Hanner
- Shyann Hoover
- Jaycee Atkins
- Kassy Skeen
- Monique Russell
- Brandy Warren
- Ingalisa Younger
- Amy Tye
- Tammy Hedrick
- Liz Wood
- Jodi Stoddard
- Brenda Kerttu
- Adam Isaac
- April Isaac
- Steven Seeright



Barn in the USA

2021 Boundary County Fair Royalty

Royalty application packets can be picked up at the Fair Office or Extension Office. **Applications must be complete with all**

requested information with a wallet size photo and submitted to the Fair Office or Extension Office no later than May 10th, 2021 or your application will be eliminated from consideration. Applicants must be 15-18 years of age by January 1st, 2021.

Applicants must complete all reports in the application packet, being specific with all lists to include dates and all pertinent information for:

- 4-H/FFA Project Involvement Report
- Leadership/Honors/Awards
- Community Service

To complete your royalty application:

- Include your form with photo
- The above lists
- Two sealed letters of recommendation
- Your essay/personal statement of 200 words minimum and 1,000 maximum of how 4-H/FFA has impacted your life and your reason for applying for Fair Royalty
- Certified (official) transcripts from your high school
- All requirements must be submitted as a single packet
- Present completed packets to either the Fair Office or Extension Office no later than May 10th, 2021.

The Boundary County Fair Board will sponsor (2) two \$500 awards-one \$500 award to the individual named as Fair Queen and one \$500 award to the individual named as Fair King. Winners will be determined by scoring of application, interview with fair board and fulfillment of duties as outlined in packet.

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

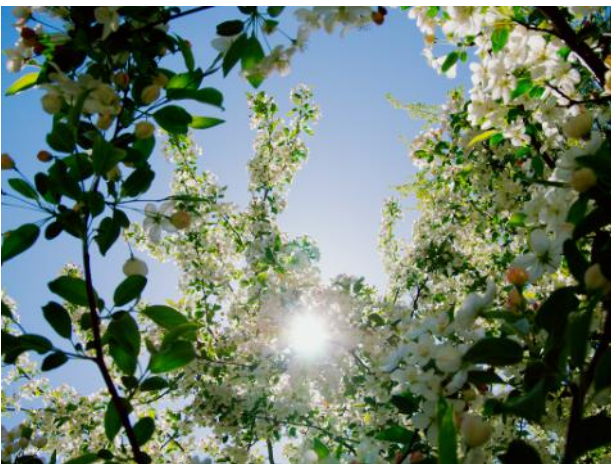
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MARCH/APRIL 2021

KEEPING OUR COMMUNITY CONNECTED

BOUNDARY COUNTY EXTENSION STAFF



Amy Robertson	Extension Educator Family & Consumer Sciences
Kate Painter	Extension Educator Agriculture & Horticulture
Debbie Higgins	4-H Program Coordinator
Kate Wood	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

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