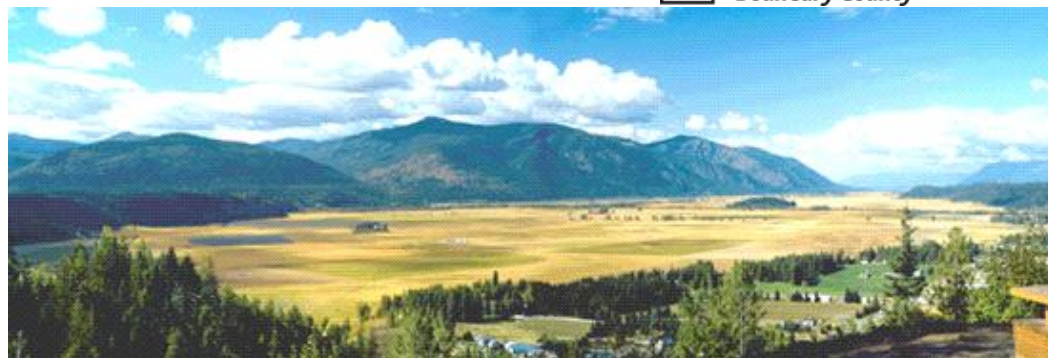


University of Idaho  
Boundary County  
Extension Service  
PO Box 267  
Bonners Ferry ID 83805  
208.267.3235 Phone  
208.267.3056 Fax  
[boundary@uidaho.edu](mailto:boundary@uidaho.edu)



EXTENSION NEWS ■ ENP ■ MASTER GARDENER ■ 4-H

## American Robin (*Turdus migratorius*)



American robins are a favorite harbinger of spring and are found all over the country.

Robins eat worms, snails, slugs and insects. They also love fruit. One study found that robins seem to choose fruit with bugs on it! Robins hunt by sight. They watch carefully as they hop across the ground. When they see something, they stop and tip their head from side to side to get a better view. Then, they quickly grab their prey in their beak. A robin's beak is long and slender but not sharply pointed. This is an adaptation for eating soft food.

Robins are one of the first birds to start singing in the spring. The males sing from the treetops and sound like they are saying "cheerily, cheer, cheer-up, cheer-up". This tells the other male robins to stay away. The singing also attracts female robins. Nest building is done by the female. She often chooses a spot on a horizontal branch near thick leaves. The six to eight inch cup nest is formed out of grasses, twigs, paper, feathers and moss. Once the cup is finished, the female adds mud to the outside of the nest to make it sturdy. Robins lay three to five beautiful blue eggs. Most robins raise two broods of babies each summer.

If you'd like to attract robins at bird feeders, feed them chopped apples, berries and mealworms. They don't eat birdseed. They prefer to forage for their food in lawns and open areas. Providing water is important for robins because they like to drink and bathe regularly. A shallow pond with a muddy area is ideal since robins use mud for nest building. Birdbaths with misters and drippers will also appeal to these birds. Happy bird watching!

Source: Adapted from Wildlife Express! Vol. 28/Issue 9 found on [idfg.idaho.gov](http://idfg.idaho.gov) and [today.oregonstate.edu/news/offer-robins-what-they-need-and-they'll-stick-around](http://today.oregonstate.edu/news/offer-robins-what-they-need-and-they'll-stick-around)

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**HAPPY SPRING!**

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# Master Gardener Column

## Fundamentals of Using Soaps as Insecticides

Insecticidal soaps are classified as biorational or “reduced risk” insecticides and are used in certain situations because they leave minimal residues, are less toxic to humans, and are short-lived in the environment because they degrade rapidly. A soap is a substance derived from the activity of an alkali such as sodium (hard soap) or potassium (soft soap) hydroxide on a fat. In general, fats are a blend of particular fatty acid chain lengths. Soap is a general term for the salts of fatty acids. Soaps may be combined with fish, whale, vegetable, coconut, corn, linseed, or soybean oil. For example, “Green Soap” is a potassium/coconut oil soap that was used widely as a liquid hand soap in public restrooms. It is now available as a hand soap or shampoo, and has been shown to be effective, as an unlabeled insecticide, in controlling soft-bodied insects.

Commercially available insecticidal soaps containing the active ingredient potassium salts of fatty acids, are used against a variety of soft-bodied insect and mite pests including aphids, scales, mealybugs, thrips, whiteflies, and the twospotted spider mite, *Tetranychus urticae*. The young life stages (nymphs, larvae, or crawlers) are most susceptible to soap applications. Soaps have minimal activity on beetles and other hard-bodied insects, although this is not always the case as certain soaps have been shown to kill hard-bodied insects, such as cockroaches. Soaps are effective only when insects or mites come into direct contact with wet spray residues. Dried residues on plant surfaces have minimal insect or mite activity as soap residues degrade rapidly, especially under sunlight (ultraviolet light).

The mode of action of soaps is still not well-documented; however, soaps may kill insect and mite pests in one of three ways. First, soaps may work when fatty acids penetrate through the insect’s outer covering (cuticle) and dissolve or disrupt cell membranes. This interferes with cell integrity causing cells to leak and collapse, destroys respiratory functions, and results in dehydration and death of an insect or mite. Second, soaps may act as insect growth regulators, interfering with cellular metabolism and the production of growth hormones during metamorphosis. Third, soaps may block the spiracles (breathing pores), which disrupts normal respiration.

Only certain fatty acids have insecticidal properties, which is associated with the length of the carbon-based fatty acid chains. Most soaps with insect and mite activity are composed of long chain fatty acids (10 or 18-carbon chains), whereas shorter chain fatty acids (9-carbon chains or less) have herbicidal properties, so using materials that have short chain fatty acids can kill plants. For example, oleic acid, an 18-chain carbon fatty acid, present in olive oil and other vegetable oils, is very effective as an insecticidal soap.

Insecticidal soaps may directly and indirectly harm beneficial insects and mites. For example, one study showed that

insecticidal soap was directly harmful to the predatory mite *Phytoseiulus persimilis*. Another study reported that applying an insecticidal soap at 4% application rate resulted in 40% to 99% mortality of the predatory mite *Neoseiulus* (= *Amblyseius*) *cucumeris*.



There is a general misconception that any soap or laundry detergent can be used as an insecticide. This is not true. As already mentioned, only a few select soaps have insecticidal properties, but many common household soaps, laundry detergents, and dishwashing liquids including Palmolive®, Dawn®, Ivory®, and Joy® (which are unlabeled insecticides), may have some activity on soft-bodied insects when applied at a 1% or 2% aqueous solution. However, their reliability is less predictable than soaps (potassium salts or fatty acids) that are formulated and registered as insecticides.

Dishwashing liquids and laundry detergents are not labeled as insecticides. They are primarily designed to dissolve grease from dishes and clean clothes, not kill insects and mites. The type of fatty acid, length of the carbon-based fatty acid chain, and concentration in many laundry and dish soaps is not known. In addition, the insecticidal effectiveness of these products may be compromised by the presence of coloring agents or perfumes, which often leads to inconsistent results. Certain laundry and dish soaps will precipitate or solidify in “hard” water, thus reducing their effectiveness. Furthermore, these materials may cause plant injury by dissolving the waxy cuticle on the leaf surface. Registered, commercially available insecticidal soaps are less likely to dissolve plant waxes than household cleaning products. Also, plants with pubescent (hairy) leaves may be more susceptible to injury from dishwashing liquids and detergents.

Dishwashing liquids and laundry detergents, like insecticidal soaps, lack any residual activity and thus more frequent applications are required. However, too many applications will harm certain plant types. Moreover, detergents are chemically different from soaps and may cause phytotoxicity (plant injury). In fact, many hand soaps are not necessarily pure fatty acids. Most importantly, these solutions are not registered insecticides. Soap companies do not intend for their products to be used as insecticides as they have not gone through the Environmental Protection Agency (EPA) registration process.

Although some dishwashing liquids and laundry soaps are active on insect and mite pests, they should not be used because they are not registered insecticides. Even more important is that a pest control company will generally stand behind a product when there is a problem. However, if a dish or laundry soap is used and plants are injured—there is no recourse. (Raymond Cloyd)

# One-Pan Chicken & Asparagus Bake

One serving of asparagus is low in calories and very low in sodium. Asparagus is an excellent source of folic acid and is a fairly significant source of Vitamin C, Thiamin, and Vitamin B6. Asparagus contains no cholesterol of dietary significance. It is an important source of potassium and many micronutrients.



**This chicken and asparagus recipe, uses one baking sheet to whip up dinner quickly, veggies included. Pounding the chicken thin helps it cook quickly alongside the carrots and potatoes, with asparagus rounding out the meal. This is one quick dinner recipe you'll be returning to again and again.**

**Number of servings:** 4

## INGREDIENTS

2 (8 ounce) boneless, skinless chicken breasts, cut in half crosswise  
12 ounces baby Yukon Gold potatoes, halved lengthwise  
8 ounces carrots, diagonally sliced into 1-inch pieces  
3 tablespoons extra-virgin olive oil, divided  
2 teaspoons ground coriander, divided  
¾ teaspoon salt, divided  
½ teaspoon ground pepper, divided  
2 tablespoons lemon juice  
2 tablespoons chopped shallot  
1 tablespoon whole-grain Dijon mustard  
2 teaspoons honey  
1 pound fresh asparagus, trimmed  
2 tablespoons chopped fresh flat-leaf parsley  
1 tablespoon chopped fresh dill  
Lemon wedges

## Storage

- Keep fresh asparagus moist until you intend to use it.
- Keep frozen asparagus in the freezer until you are ready.
- Do not defrost before cooking. If the asparagus defrosts, cook it immediately.
- Do not refreeze! Make sure you use the asparagus within eight months.
- Keep canned asparagus in a cool, dry place.

Source:  
[www.frontierdistrict.kstate.edu/health-nutrition/docs/asparagus-tips.pdf](http://www.frontierdistrict.kstate.edu/health-nutrition/docs/asparagus-tips.pdf)

## INSTRUCTIONS:

### Step 1

Preheat oven to 375°F. Place chicken on a clean work surface and cover with plastic wrap. Using a meat mallet, pound the chicken pieces to an even ½-inch thickness. Arrange on one half of a large rimmed baking sheet. Arrange potatoes and carrots in a single layer on the other half of the pan. Drizzle the chicken and vegetables with 1 tablespoon oil; sprinkle with 1 teaspoon coriander, ½ teaspoon salt and ¼ teaspoon pepper. Bake for 15 minutes.

### Step 2

Meanwhile, whisk lemon juice, shallot, mustard, honey and the remaining 2 tablespoons oil, 1 teaspoon coriander, ¼ teaspoon salt and ¼ teaspoon pepper in a small bowl.

### Step 3

Remove the pan from the oven; switch the oven to broil. Stir the potato-carrot mixture; arrange asparagus in the center of the pan. Spoon the lemon juice-shallot mixture evenly over the chicken and vegetables. Broil until the chicken and vegetables are lightly browned, asparagus is tender-crisp and the thermometer inserted in the thickest portion of the chicken registers 165°F, about 10 minutes. Remove from oven; sprinkle evenly with parsley and dill. Serve with lemon wedges.

**Serving Size:** 1 Piece Chicken, ¾ Cup Potato-Carrot Mixture & 6 Asparagus Spears Each **Per serving:** 352 calories; Protein: 27.6g; Carbohydrates: 30.7g; Dietary Fiber 5.7g; Sugar: 8g; Fat: 13.8g; Saturated Fat: 2.3g; Cholesterol: 62.7mg; Vitamin A: 10780.7IU; Vitamin C: 23.4mg; Folate: 184.4mcg; Calcium: 72.5mg; Iron: 2.4mg; Magnesium 62mg; Potassium: 910.3mg; Sodium: 599.4mg; Thiamin 0.3mg; added Sugar 3g

Source: <https://www.eatingwell.com>



## Size



### Jumbo:

Not less than 13/16 of an inch in diameter.



### Extra Large:

Not less than 10/16 of an inch in diameter.



### Large:

Not less than 7/16 of an inch in diameter.



### Standard:

Not less than 5/16 of an inch in diameter.



### Safely Handling Leftovers

Not too long ago, I stayed a few nights at a friend's home. For an evening meal, they served a delicious Italian dish. I had not been feeling well so I retired early. I got up the next morning and to my horror, there sat the dish on the stove. I tried to ask (without causing offense) if they had left it out overnight. She replied, "Yes. I didn't have room in my fridge, and my house is kind of cool, so it's going to be okay." I realized then and there that many people do not understand the risks of not storing leftovers correctly and the need for educating them is important. Thus, this article.

Foodborne illness can be a deadly proposition. Often, people get sick with lesser food borne illnesses (that "only" cause diarrhea, vomiting and cramps). However, much more serious illnesses can occur. In reality, not adhering to food safety rules is like playing Russian Roulette. You never know when the bullet will get you. Those most at risk are seniors (aged 65+) and children under 7. To keep you and your family safe it's important to understand these safety rules for food.

- Leftovers have a short shelf life. They should be consumed with 3-4 days from when they were made.
- After hot food is cooked properly (with an internal temp of 140 degrees or warmer) the food needs to be cooled quickly prior to storage. It should be cooled within 2 hours of the meal to prevent bacterial growth.
- Food in large containers takes longer to cool. Place food in shallow, sealed dishes (2 inches or less), to cool quicker.
- Label our leftovers so you know the date you put them in the fridge.
- Throw away perishable foods, such as meat, poultry, eggs and casseroles left at room temperature longer than two hours. This would include cold foods as well as hot.
- All leftovers should be covered, wrapped or placed into storage containers prior to placing them in the refrigerator

or freezer.

- If you want to freeze leftovers package them correctly. Try to eliminate as much air as possible. Frozen food is actually safe indefinitely, but the quality and flavor will diminish over time.

There are definite recommendations on freezing timelines for maximum quality. Frozen casseroles, soups, stews, gravy, and cooked meat should be used within 3 months for the best quality. Cooked poultry can be frozen for 4 months when held at 0°F.

Sometimes there are leftover leftovers. It's safe to refreeze any food using the same technique and rules as previously noted.

Storage of food is only one component to keep in mind.

There is the eating of it later. That is the best part, right? To do so safely requires just a few things:

- When ready to consume your leftovers, if it needs to be heated, make sure the internal temperature of the food is at least 165 degrees.
- When thawing frozen leftovers, do not thaw them on the counter. Place it in the refrigerator, under cold running water or in the microwave.
- Again, don't leave them out longer than 2 hours. Remember, you can refreeze leftovers that have been previously frozen.

There are just a few things to remember: How long your food has been out, how to store it and how to use it. This would include doing so in a timely manner. By keeping these things in mind, you can serve food with confidence to your family and friends.

Submitted by Nancy Genys, MFSA

### Unsafe Canning Practices to Avoid



There is a wide array of unsafe canning practices that can be found on the internet or in older books and publications. Please make sure to avoid any canning recipes that recommend the following canning processes:

**Oven Canning:** It is not safe to process jars in the oven. This can be dangerous because the temperature will vary according to the accuracy of oven regulators and circulation of heat. The transfer of heat into the jars is much slower through air in an oven than in a water bath or a pressurized steam canner. This can make it difficult for the heat to thoroughly penetrate the contents of the jar and creates a heightened risk of spoilage, or worse, survival of *Clostridium botulinum* spores, the source of deadly botulism poisoning.

Also, glass canning jars are not designed to withstand the intense dry heat and may shatter in the oven.

**Open Kettle Canning:** The open-kettle method involves placing hot food in jars and sealing them without processing them in a boiling water canner. The temperatures obtained in open kettle canning are not high enough to destroy all spoilage and food poisoning organisms that may be in the food. Also, microorganisms can enter the food when it is transferred from the kettle to jar and cause spoilage.

Always follow an approved, research-based recipe from sources such as USDA, Ball Blue Book (37<sup>th</sup> edition), University of Idaho Extension, or other universities that are part of the Cooperative Extension Service. If you need help finding an approved recipe for a specific type of food, please contact the Boundary County Extension Office, 208-267-3235.

Submitted by Amy Robertson, FCS 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](http://www.dreambuilder.org/uidaho)  
**REGISTER TODAY!**

Contact Paul Lewin with questions at  
[dreambuilder@uidaho.edu](mailto: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, June 2**

Check out [applicatorlicensing.isda.idaho.gov](http://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](http://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:** May 4, June 1, 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

## How to Optimize Your Garden Using a Commercial Soil Test

Tuesday, May 4, 2021

1:00 PM-4:00 PM

Boundary County Extension Office

6447 Kootenai Street

COST: \$5

Retired soil scientist and avid gardener Dr. Gray Henderson will teach you how to grow a great garden this year by optimizing the nutrients your plants need to thrive. You will learn how to take a representative soil test in your garden and interpret the results. We will provide mailers for conducting a soil test using the Midwest Laboratory's Garden Soil Test, which costs \$15 per sample plus shipping. If you need additional help interpreting results, he is happy to provide additional assistance.

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



## Hunting for Wild Mushrooms in Boundary County

Monday, May 10, 2021

9:00 AM-3:00 PM

Boundary County Extension Office

6447 Kootenai St.

COST: \$5

This popular class will cover precautions as well as advice from a local expert, Art Church. Lecture will be followed by a field trip.

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



**Bring a sack lunch and dress for inclement weather.**

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



## Integrating Fungus in Your Garden

Friday, May 7, 2021

1:00-4:00 PM

Valley Event Center

6567 Recreation Park Road, Suite 2

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.

## Making Jerky

Friday, May 14, 2021

11:00 AM-12:00 PM

Via Zoom

COST: FREE



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

To **register,** email [amrobertson@uidaho.edu](mailto:amrobertson@uidaho.edu) to receive the registration link.

# 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.



## Successful Tomato Production in Boundary County

**Tuesday, May 18, 2021**

**1:00 PM-3:00 PM**

**Boundary County Extension Office**

**6447 Kootenai Street**

**Cost: \$10**



Tomatoes like it hot, which can be a challenge in our county with its cool growing season temperatures. In this class, you will get to choose six tomato plants that do well in this climate, including Early Girl, Bush Beefsteak and Sun Gold cherry and more. You will also learn production techniques including pruning, disease management, staking, ripening, and storing. Sign up early for best tomato selection! Class size is limited.

To **Register:** Contact the Extension Office at 208-267-3235.

## 2021 NATIVE PLANT TOURS-

**Hosted By Emma Fields & Scot Anderson**

**\*Friday, May 21, 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 Brush Lake & Robinson Lake

**\*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.



## 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.





# Workshops, Programs, Bulletins & Classes

## Mental Health First Aid

Thursday, June 17 & Friday, June 18, 2021

9:00 AM-2:00 PM

Boundary County Extension Office

6447 Kootenai Street

FREE



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

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

## Getting Started with Quickbooks for Farmers

Tuesday, June 29, 2021

1:00 PM-3:00 PM

Boundary County Extension Office

6447 Kootenai Street

Zoom option: FREE

In-person with handouts: \$10



Sidnee Hill teaches producers to use Quickbooks as well as other software packages for their operations as part of a multi-year USDA grant program. In this class, she explains how to set up your accounts and get started in this powerful accounting program. Taught via Zoom but our classroom will be used for teaching the course and a detailed manual is provided for in-person attendees.

To **Register:** Contact the Extension Office at 208-267-3235.

## 2021 Crop Tour Field Day

University of Idaho  
Extension  
Boundary County



**When:** 10:00 am-3:00 pm, Thursday, June 24 2021

**Where:** Houck Farm  
5285 Farm to Market Road  
(From Hwy 1, turn left on to Copeland Rd.; turn right on to Farm to Market Rd.; where pavement ends, turn left on to field road going past machinery)

**What:** Topics will include yield performance by variety for barley, wheat, and canola cultivars; updates on herbicide and pesticide management strategies; management strategies for reducing herbicide resistance; economic trade-offs for canola management choices, and the role of soil arthropods on soil health. **Pesticide credits will be offered.**

**Lunch is provided. Please call the Boundary County Extension office to reserve your spot: 208-267-3235.**

## Regenerative Ranching in the Idaho Panhandle: Intensive Management of Dryland Pastures

June 4 & 5, 2021

8:00 AM-8:00 PM

University of Idaho Post Falls Research Park & Lazy JM Ranch, Hauser, ID

COST: \$100



This two-day workshop includes classroom instruction in the morning followed by field portions with hands-on activities in the afternoon and evenings. You will learn management-intensive grazing techniques that will improve soil health, forage and livestock productivity, and profitability. Topics include pasture evaluation and renovation, power fencing options, grazing cell design, grass finishing techniques, economics, and direct to consumer marketing. Course fee includes all meals and resource materials. To register, go to <http://bit.ly/regenerativeranching> or call 208-267-3235. Limited to 30 participants.



# Workshops, Programs, Bulletins & Classes

## 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>.

## 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](http://www.uidaho.edu/extension/ipm)



**University of Idaho**  
 Extension  
*Pesticide Safety Education*

## Water Bath Canning Basics

**Tuesday, June 8, 2021**

**1:00-4:00 PM**

**Bonner County Extension Office**

**4205 N. Boyer Rd., Sandpoint**

**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**; 208-263-8511.



## 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.



# Workshops, Programs, Bulletins & Classes



Do you want to learn how to safely can, dry or freeze your garden's bounty? University of Idaho Extension invites you to enroll in Preserve@Home, an online 6-

week food preservation class to teach individuals how to safely preserve a variety of foods. Participants learn how to safely preserve a variety of foods.

The first lesson of the 6-week course opens online on Thursday, June 10 at 1:00 p.m. MST. Each lesson includes online text (that can be downloaded and printed), online discussion boards, a real-time weekly chat to interact with classmates and instructors, and open book quizzes. The weekly online chat session for the first lesson will be on Thursday, June 17 at 1:00 MST.

**Summer Session starts June 10, 2021**  
**Registration Deadline: June 7**

## Lessons

1. Causes & Prevention of Foodborne Illness
  2. Spoilage and Canning Basics
  3. Canning Acid Foods: Boiling Water Canner
  4. Canning Low Acid Foods: Pressure Canner-Dial/Weighted
  5. Canning Specialty Foods (jams, jellies & preserves; salsas; pickled & fermented foods)
  6. Drying & Freezing
- Supplemental materials will include materials on planting varieties for food preservation, cold storage and root cellaring.

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

## For More Information Contact:

Laura Sant, MS, RDN UI Extension Educator Franklin County: [lsant@uidaho.edu](mailto:lsant@uidaho.edu) or call the Franklin County Extension Office, 208-852-1097.



**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](http://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.**

## Thinning & Pruning Field Day

### St. Maries

**Friday, June 18, 2021**

**9:00 AM-5:00 PM**

**Elks Lodge, 628 Main Avenue**



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

To ensure an effective learning environment, the program is limited to 45 participants. A **\$20 registration fee** includes a field notebook of publications, and refreshments.

For **registration** questions contact the UI Extension Office in Benewah County at 208-245-2422.

## 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.





University of Idaho  
Extension  
Boundary County

## 4-H CLOVER TALK MAY/JUNE 2021



Spring has sprung! We are so happy to see the sun. Our initial Beef weigh-in was March 27<sup>th</sup>, and our beef numbers have increased this year. Super exciting.

Swine weigh-in is May 15<sup>th</sup> starting at 7:00 am. Make sure you have all your paperwork to be eligible to weigh. For swine this includes a Bill of Sale that lists animal birth date, seller's name & address, purchaser's name & address, any vaccinations/medications/treatments given prior to purchase, date of purchase, and animal description. If you purchased an animal without prior vaccinations, your market swine must be vaccinated and free of parasites internal and external before initial weigh-in. If one of these requirements isn't met, you will not be able to participate and will be turned away. Thank you for following these precautionary rules, our goal is to maintain a high standard of quality market animals.

Market Lamb weigh-in is scheduled for June 3<sup>rd</sup>, 2021 at 5:30 pm. Please have your Bill of Sale with the previously mentioned information filled out, your Health Certificate if needed for out of state purchase, a scrappies ear tag and any vaccinations/medications/treatment administered.

STAC State Teen Association Convention opens for registration on April 19<sup>th</sup>, 2021 and goes through May 14<sup>th</sup>, 2021. Scholarships are available if you apply for them by May 7<sup>th</sup>, 2021. This is a fun opportunity for grades 8 through 12. It will be on the University of Idaho Campus in Moscow June 21-24. Members will stay in dorms and experience a small version of campus life. A virtual version will be offered if you are unable to travel. On campus registration is \$275.00 & the virtual is \$75.00. If you need a local scholarship to attend, give Debbie a call at 208.267.3235.

If you are interested in being Family Fun Night Royalty, applications are being accepted now until July 26<sup>th</sup>, 2021. There is an application at the end of this Newsletter, or pick one up at the Extension Office located at 6447 Kootenai St. Any 4-H member 8 to 18 years of age can apply.

Memorial Day is May 31<sup>st</sup> and 4-H Clubs are encouraged to participate in the Parade. Even if your Club does not organize a float you can participate.

If you are a first year 4-H-er, remember to set up an account in zsuite for your Record Book. If you would like the Extension Office to print your book it has to be submitted through zsuite. Your book can be typed or handwritten or any combination of the two. The Extension Office will print books until July 29<sup>th</sup>, 2021. After that date you are responsible to print your book so you can enter it at the fair. All books and static project need to be signed and entered on Tuesday August 10<sup>th</sup>, 2021 between the hours of 2:00 pm & 6:00 pm in Memorial Hall. If you have questions, ask your leader.

We are setting up several youth summer camps for the season. Make sure you check our Facebook page for flyers and important dates. We are offering another Babysitting training, a Tie Dye day, a Creative Arts day and many more. These camps are listed on page 14. Space is limited, if you want to be a part of these call and get on the list.



**Follow Boundary County 4-H  
on Facebook:  
[www.facebook.com/  
boundarycounty4h](https://www.facebook.com/boundarycounty4h)**



## 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 Applica-  
tions 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

### June

**June 1**-National 4-H Congress  
Application Closes

**June 3**-Market Goat & Lamb  
Weigh-In 5:30 p.m. @  
Fairgrounds

**June 4**-Port Hill Porkers Swine  
Meeting 9:00 a.m. @ Fairgrounds

**June 7**-Trailblazers Org. Club  
6:00 p.m. @ P.V. Grange Hall

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

**June 11-12**-Horse Camp

**June 15**-Bacon Busters Swine  
Meeting 6:00 p.m. @ Ext. Office

**June 21-24**-Idaho 4-H State  
Teen Association Convention

**June 26**-Poultry Project Meeting  
1:00 p.m. @ Fairgrounds (Small  
Pavilion)





## All Dates are Tentative & Subject to Change

### July

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

**July 8**-Market Rabbit Weigh-in  
5:30 p.m. @ Ext. Office

**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 28**-Family Fun Night  
Royalty Interviews

**July 29**-C.O.O.L./Quality Assur-  
ance & Fair Entry Forms Due


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

\*\*\*\*\*  
★  **ATTENTION ALL 4-H LEADERS**—Please mark **May 11 & June 8** 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 WANT YOU!

Memorial Day is on Monday, May 31, 2021. Every year the Boundary County 4-H program participates in the Memorial Day Parade. Benjamin Apo, with the American Legion, encourages everyone to participate! Your signage should say thank you to the vets for their service to our country. Wear your red, white, and blue! Due to the popularity of the parade, anyone participating needs to be at the Boundary County Fairgrounds at 9:00 a.m. for staging. The parade starts promptly at 10:00 a.m., route will go from the Fairgrounds to downtown.

\*\*\*\*\*  
★  We are now getting into our last few months for Friday Friends this year! As always, we have Ms. Teri from the library come in every other Friday to read books to the kids, and Ms. Ashley comes to do STEAM activities on the other Fridays. In March, we had Ms. Amy come in and teach the kids about healthy drinks. Shirley and Valerie from the Master Gardeners program came and talked to the kids about insects. Also in March we had Ms. Debbie come and do a marshmallow structure building activity with the kids. So far in April we have had Tony come and teach the kids about mushrooms and their positive impact on the environment. We have more fun activities and guests scheduled for our last few months of the 2020-2021 school year! 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-6<sup>th</sup> 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](mailto:kwood@uidaho.edu). We look forward to seeing you there!  
★ **Dates: Second Semester**  
★ **May: 7, 14, 21, 28**  
★ **June: 4, 11**  
★ \*\*\*\*\*



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



# Organizational Clubs & Project Meetings

## Horse Project Meetings

### Key dates:

<b>June 11-12</b>	Horse Camp
<b>July 17</b>	Midsummer Show
<b>August 11-14</b>	Fair

## Poultry Project Meetings

<b>May 28</b> 1:00 p.m. Boundary County Extension of- fice	Barn Decorations: bring all gathered supplies for assembly/crafting Presentations (2)
<b>June 5</b> 1-2 hours	Customer Appreciation Day...sign up for a time that works best for you.
<b>June 26</b> 1:00 p.m. Fairgrounds (small pavilion)	Bring chickens Practice showing birds, walking & questions Presentations (2) Record Book Review
<b>July 10</b> 1:00 p.m. Fairgrounds (small pavilion)	Bring chickens Practice showing birds, walking & questions Presentations (2) Record Book Review
<b>July 24</b> 1:00 p.m. Fairgrounds (small pavilion)	Bring chickens Practice showing birds, walking & questions Presentations (2) Record Book Review
<b>August 7</b> 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
<b>August 9</b> 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!

## 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

**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.**

**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

## Bacon Busters Meetings

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

**May 15**-Swine Weigh-in Time TBA

**May 18**

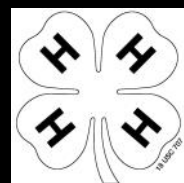
**June 15**-Eating Meeting

**July 20**

**August TBA**

**Must Attend 6 Swine Meetings**

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



## 4-H Trailblazers Club Meeting Report March 1, 2021

On March 1st the Trailblazers club held the 2021 board member elections. The people who will be acting on our new board are Addy heigel the President, Treven Vader as Vice President, Morgan Tye as Treasurer, Sydney Beckle as Secretary, Eleanor Fedorko as Reporter and Micah Fedorko as the Sergeant of Arms. The competition was hot for a few of the board positions. After the elections were over we completed several new ice breaker games and enjoyed some tasty snacks and drinks.

Submitted by: Eleanor Fedorko, Reporter

## 4-H Trailblazers Club Meeting Report April 5, 2021

The Trailblazers monthly club meeting was held on April 5th. The club discussed this year's community service projects and it was decided that we would pick up roadside garbage on Saturday the 17th in addition to the annual Paradise Valley Cemetery clean up. After the meeting was adjourned, there was a group craft of assembling May-Day door hangers for the residents at the Restorium. There was a frenzy of creativity as kids crafted heaps of paper flowers and arranged them into little bouquets in 31 little paper baskets, one for each resident at the Restorium.

On Saturday the 17th our club met for a community service project to pick up garbage on Roosevelt Rd. in Moyie Springs. There was a large turnout of club members in Bright T-shirts and work gloves. There was a great team spirit as small groups donned safety vests, took up garbage bags and divided up to tackle portions of the road and worked together to clean the whole stretch of road from the connection at Hwy 2 up to the Energy Log plant as well as several side roads off of Roosevelt Rd. A big thank you to the Sheriff's Department for sending a patrol car to monitor the road while we were working to help keep the work zone safe. The roadside is much cleaner and it was fun to see our club accomplish a lot as a team.

Submitted by: Eleanor Fedorko, Reporter

## Boundary County Fair August 11-14, 2021



Barn in the USA

## SUMMER DAY CAMPS FOR KIDS

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



**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 15<sup>th</sup> & 16<sup>th</sup> @  
9 am-3 pm  
Boundary County Extension  
Office

### Farm Tour (\$15)

Ages 8-12  
June 30<sup>th</sup> @ 9am-4 pm  
Boundary County Fairgrounds

### Beginning Macramé (\$10)

Ages 8-12  
July 13<sup>th</sup> @ 2pm-4pm  
Boundary County Extension  
Office

### Summer Scientist Camp (\$15)

Ages 8-12  
July 22<sup>nd</sup> @ 9am-3pm  
Boundary County Fairgrounds

### Cooking Camp (\$15)

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

### Nature Camp (\$15)

Ages 8-12  
July 8<sup>th</sup> @ 9am-3pm  
Kootenai National Wildlife  
Refuge

### Tie Dye Fun (\$10)

Ages 8-12  
July 20<sup>th</sup> @ 1pm-4pm  
Paradise Valley Grange

### Creative Arts Camp (\$25)

Ages 8-12  
July 27<sup>th</sup> @ 9am-3pm  
Boundary County Fairgrounds





## Livestock News



### 2021 WEIGH-IN DATES

Please be sure to mark these dates on your calendar!

**SWINE**-Saturday, May 15, 2021

7:00 a.m.

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



**Rabbit**-Thursday, July 8, 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).

### 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.

**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

### Completion Requirements

For Boundary County 4-H many of the Organizational clubs have begun their meetings. I would like to remind everyone that members must attend a minimum of 50% of the organizational meetings. A majority of the clubs meet once a month up to fair time. This provides ample time to fulfill the completion requirements. Members must also participate in at least one community service activity, attend 75% of their project meetings, give a demonstration, and exhibit their completed project. Please remember that members must complete a demonstration and complete a record book for each project that they take. The easiest way to ensure that you are meeting your project requirements is to simply ask your organizational or project leaders if you are in good standing. It is the member's responsibility to communicate to the leader if you are going to miss meetings etc. Keeping those lines of communication open will help avoid issues later in the year.

If you have additional questions about completion requirements do not hesitate to call the Extension Office at 208-267-3235.

### Project Requirements

As planning is underway for the 2020/2021 4-H year, please remember that project requirements and exhibit standards are fully described in project materials. All leaders will receive copies of these requirements. If you take the time to review the project and exhibit requirements at the beginning of a project that helps eliminate a lot of problems when a project is submitted for the Fair.

#### Remember:

- All projects have a record book
- All record books must include a story-(project focused)
- Photographs are required in Boundary County
- All projects require a demonstration
- All projects have an exhibit standard

Leaders if you have questions about the exhibit standards or project requirements please contact Debbie at the Extension Office, 208-267-3235.

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



## Design Tips for Non-Designers

### Creating Coherence

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

### Posters

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

subject. You can rank the information into three categories:

**Must know** (to get the point)

**Good to know** (equipment, size, volume, and so on)

**Nice to know** (perhaps historical or social context, cost, unexpected effects)

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

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

### Planning

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

#### **Who & What**

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

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

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

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

### Construction

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

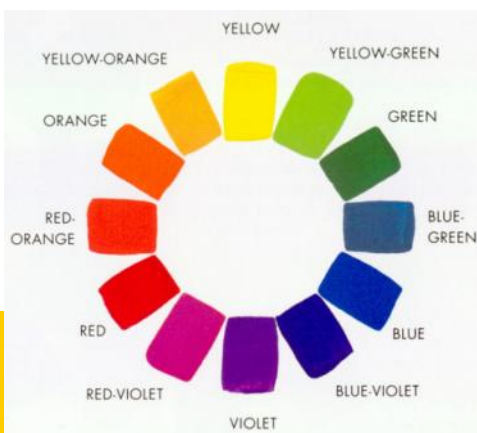
important for your poster.

**Readable**-Letters should be well drawn and all words spelled correctly. Lower case letters are easier to read than capitals. Fancy or script lettering is harder to read. Avoid too many fonts if you construct using a computer. Posters for 14x22 should have letters from ¾ to 1¾ inches high.

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

### Color

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



### Put it all together

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

Source: Adapted from Cain Project @ [www.owl.net.rice.edu](http://www.owl.net.rice.edu) and Designing Effective Posters by Erika Thiel



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](mailto:boundary@uidaho.edu) at least two weeks prior to the event.





# 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 Livestock Committee Meeting Minutes

**February 9, 2021**

The meeting was called to order at 6:38 p.m. by Livestock Co-Chair Jaycee Atkins. There were 10 members present.

### Officer Reports:

- The January minutes were approved as read.
- Treasurer's report included account balances.

### Committee Reports:

The horse group reported that they are meeting and working on dates for the summer program.  
The fairboard reported that the fairbook is being worked on.

### Old Business:

- A. Livestock Quality Assurance Training is happening soon. All new market animal project members and returning members with the last name P-Z will need to attend. Pre-registration is mandatory as space is limited. The dates are 2/19, 3/5, and 3/16.
- B. The fair theme is "Barn in the USA".
- C. Repairs to the misting system in the swine/sheep barn is complete, an invoice will be submitted.

### New Business:

- A. A motion was made to hire Luke again as the auctioneer, the motion passed, a contract will be signed.
- B. The Extension office is in the process of scheduling a date for Avian Flu and Salmonella Pullorum Testing.
- C. The Beef weigh-in is March 27th at 9:00 a.m.
- D. Swine weigh-in is May 15th. Swine leaders are meeting April 13th at 5:30 p.m. to plan for the weigh-in.
- E. Sheep weigh-in will be moving to June 3rd.
- F. Beef and sheep have larger numbers this year, Swine is about the same in 4-H, however there will be more in FFA.
- G. Andy Williams will be the livestock judge for the fair.
- H. Fair Royalty Applications are due May 10th, please encourage older members to apply.

Shelby motioned to adjourn the meeting. Brenda seconded the motion and the meeting was adjourned at 7:00 p.m.

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

### Members Present:

- Debbie Higgins
- Kassandra Skeen
- Leah Sandelin
- Shelby Cowley
- Kody Hanner
- Tammy Hedrick
- Jaycee Atkins
- Maureen Mai
- Shyann Hoover
- Brenda Kerttu

## Boundary County Leaders Council Meeting Minutes

**February 9, 2021**

The meeting was called to order at 7:00p.m. by President Maureen Mai. There were 11 members present.

### Officer Reports:

- The November and January minutes were read and approved as read.
- Treasurer's Report was given with account balances. Some premium checks have come in.

### Committee Reports:

- The awards committee will be meeting on April 13th at 5:00 p.m.
- Family Fun Night committee will be meeting to take a look at the Fair book and make a decision regarding changes after the meeting.

### Old Business:

- A. Remember to fill out the paperwork for fair book ad sales completely and send ads digitally. The deadline is February 28th.
- B. Sessions are available to view from Super Saturday if you still need leader training.
- C. Be sure to sign up in 4-H online if you have not already. Not all leaders have signed up yet.
- D. The Roadrunners Organizational club has a new

organization leader, Catherine Abrego.

### New Business:

- A. New Leader Training will be on February 24th @ 5:30 p.m. at the Extension Office.
- B. STAC (State Teen Association Convention) is June 21-24. Registration opens in March, Scholarships are available. More details to follow.
- C. Demonstration Day is April 26th at 4:30 p.m.
- D. April shooting sports training is to be determined.
- E. April 10th is Youth Shooting Day at the gun range. It's open to everybody in the community.
- F. We are continuing to look for locations to hold meetings with large groups of people.
- G. A leader is still needed for the drawing project.

There was no other business to discuss.

A motion was made to adjourn the meeting at 7:35 p.m. It was seconded and the motion passed.

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

### Members Present:

- Debbie Higgins
- Kassandra Skeen
- Leah Sandelin
- Sarah Carver
- Shelby Cowley
- Shyann Hoover
- Kody Hanner
- Tammy Hedrick
- Jaycee Atkins
- Brenda Kerttu
- Maureen Mai

# Boundary County Livestock Committee Meeting Minutes

**March 9, 2021**

The meeting was called to order at 6:35 p.m. by Leaders Council President Maureen Mai. There were 7 members present.

**Officer Reports:**

- *Minutes*-officer not in attendance to provide reports, decided that Kody Hanner would take minutes for the meeting.
- *Treasurer*-Officer not in attendance to provide reports.

**Committee Reports:**

- *Horse Report*-Read by Deborah Higgins.

**Old Business:**

- A. Quality assurance required for 4-H/FFA new market animal exhibitors and all P-Z.
  - \* Pre-registration is required: 208-267-3235.
  - \* March 26, 3:00 p.m. last chance, March 16 is full.
  - \* Discussed being unable to reach Baisden's, Vaders, and Batemans (Shyann and Sarah offered to contact these families).

- B. Swine weigh-in planning meeting April 13, 5:30 p.m. all leaders of swing must attend.
- C. Virtual Youth Livestock Field Days, if a member is missing a meeting, this is a great way to make-up.
  - \* Beef -3/20/21
  - \* Swine-3/27/21
  - \* Lamb-4/3/21
  - \* Goat-4/10/21

**Members Present:**

- Debbie Higgins
- Leah Sandelin
- Julie Smith
- Shyann Hoover
- Sarah Carver
- Kody Hanner
- Maureen Mai

**New Business:**

- A. Luke Womochil has signed the contract to be our Auctioneer.
- B. Swine barn superintendent to be Kody Hanner.
- C. When purchasing your market animal, make sure the seller provides a detailed Bill of Sale.
- D. Market swine animals should have:
  - \* Needleteeth clipped
  - \* Required vaccinations and iron shots

Motion to adjourn Shyann, 2nd Julie.

Meeting adjourned at 6:46 p.m.

# THANK YOU!

**THE NRA FOUNDATION**  
TEACH FREEDOM

FRIENDS OF  
**NRA**

The NRA Foundation is America's leading charitable organization in support of the shooting sports.  
For more information, visit [www.nrafoundation.org](http://www.nrafoundation.org) and [www.friendsofnra.org](http://www.friendsofnra.org)

The NRA Foundation and the Friends of the NRA have been super supportive of Boundary County 4-H over the past 2 years. We have received 2 different Grants supplying our Shooting Sports Program with everything they need to be safe and learn the ins and outs of the trade. It is with great privilege we accept these grants. Our community is better served through their donations. The amount of donations made to Boundary County 4-H Shooting Sports totals almost \$10,000.00, the equipment and tools with proper care will last for generations to come.

**Thank you again for your support!**

# Boundary County Leaders Council Meeting Minutes

**March 9, 2021**

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

## Officer Reports:

- *Minutes*-Officer not in attendance to provide reports, decided that Kody Hanner would take minutes for the meeting.
- *Treasurer*-Officer not in attendance to provide reports.

## Committee Reports:

- *Awards Meeting*-Debbie Higgins stated that dates are still being locked in.
- *Family Fun Night*
  - \* Flyer approved.

## Old Business:

- A. Fairbook ads-discussed who was missing and stated that they could still be turned in.
- B. Leader sign up-make sure that you sign up on 4honline.
- C. Demonstration Day-be sure to sign up in advance (at least the day before)
- D. April Shooting sports training is happening.
- E. Remind teens to apply for fair royalty, applications are due by May 10.
- F. Remind all members to create a zsuite account (mandatory)
  - \* Can by typed or written.

- \* Extension Office will only print one per year, July 29 cut off to have printed.
- \* Market books will have some written parts.

- F. March 15 is the cut off to add additional projects

## New Business:

- A. Distinguished Service Award (Outstanding Leader)- Discussed nominations.
- B. Scheduling meetings @ the fairgrounds & Armory.
  - \* Meetings can be scheduled 2 days a week at the fairgrounds with meeting stacking.
  - \* The Armory has been offered up as will (Email April Isaac).
- A. Request to purchase bullets for shooting sports.
  - \* Price is \$160 per case of .22 from federal program (case contains 3200 rounds).
  - \* Group agreed that they were in favor and allow officers to make executive decision.

Next meeting: April 13th, 7:00 p.m., Extension Office.

Motion to adjourn Leah, 2nd Shyann

Meeting adjourned at 7:15 p.m.

## Members Present:

- Debbie Higgins
- Leah Sandelin
- Shyann Hoover
- Kody Hanner
- Sarah Carver
- Maureen Mai

## Demonstration Day

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

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

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

### ***2021 Demonstration Day results are as follows:***

NAME	DIVISION	RIBBON PLACEMENT
Annabeth Comer		Overall Champion
Annabeth Comer	Senior	Top Senior
Adyson Davy	Intermediate	Top Intermediate
Emma Robertson	Junior	Top Junior

**CONGRATULATIONS !!!**

**JUNE**

Participate in-person, on campus or virtually!  
Scholarships available

**SAVE THE DATE**

**21-24**

Pre-registration opens  
**APRIL 19**





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**MAY/JUNE 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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