

EXTENSION NEWS ■ ENP ■ MASTER GARDENER ■ 4-H



## The Most Popular Holiday Parasite

Mistletoe is a holiday staple—  
and vicious parasite



### What is Mistletoe?

Botanically, mistletoe is a semi-parasitic flowering plant found in the woodlands of temperate regions throughout the world. Mistletoe parasitizes trees and shrubs, drawing water and mineral nutrients from the host plant using highly modified root structures called haustorium. Unlike other parasitic plants such as dodder (*Cuscuta* spp.), mistletoe creates its own energy through photosynthesis.

Mistletoe is often considered a pest species, particularly in agricultural settings, as it weakens host trees, stunting or killing them. Despite this, mistletoe is very important ecologically. Its fruit is a key food source for frugivorous songbirds, and some birds use it directly as a nesting site. Birds are also responsible for mistletoe dispersal. The pulp of mistletoe fruit is very sticky and the seeds will cling to a bird's beak until they are wiped off onto tree branches. The seeds can also pass unharmed through a bird's digestive tract and be spread in that manner.

Two species of mistletoe are commonly associated with Christmas, European mistletoe (*Viscum album*) and its North American relative, American mistletoe (*phoradendron leucoparum*). American mistletoe can be found growing in the branches of deciduous trees from New Jersey to Florida and west to Texas and Illinois. In the Inland Northwest, it is possible to find Western Dwarf mistletoe (*Areceuthobium americanum*) and other similar species, which causes unusual growths called witches brooms on spruces, pines and tamaracks.

*Continued on page 4*

### Inside This Issue

Extension Office Hours 8:00 a.m.-5:00 p.m.

Holiday Turkey Safety Tips	2-3
How To Make Perfect Giblet Gravy	3
How Thanksgiving Became A National Holiday	3
Master Food Safety Advisor Column—The 5 Second Rule	4
The History Of A Christmas Tradition Continued	4
Raw, Refrigerated (Meat, Poultry, Fish) & Frozen Items Chart	5
Citrus & Winter Greens Salad	5
Master Gardener Column	6
Workshops, Programs, Bulletins, and Classes	7-11

### 4-H Clover Talk

#### Nov./Dec.

4-H Calendar	12
Livestock News	13
C.O.O.L.	13
Project Requirements	13
4-H Enrollment	14
Leader's Recognition Banquet	14
Scholarships	15-16
N District Ambassador Retreat	16
Livestock Bill Of Sale	17
Livestock & Leaders Meeting	18-19
Minutes	
4-H Friday Friends	19

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



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)



# Holiday Turkey Safety Tips

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

## Thawing in the Refrigerator

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

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

## Thawing in the Microwave

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

## Roasting Your Turkey

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

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

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

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

## Thawing in Cold Water

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

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

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

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

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

Continued on page 3



Continued from page 4

### Times table for Roasting Chicken Parts-(325°F)

2-3 pounds Breast, half	50 to 60 minutes
4-6 pounds Breast, whole	1 ½-2¼ hours
6-8 pounds Breast, whole	2¼-3¼ hours
Drumsticks-¾-1 pound	2-2¼ hours
Thighs-¾-1 pound	1¾-2 hours
Wings, wing drumettes 6-8 ounces each	1¾-2¼ hours

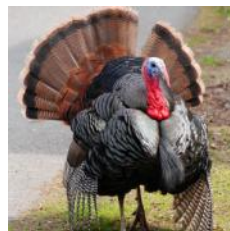
### Oven Bag Roasting (Easy)

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

#### **For more information about food safety call:**

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

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



Source: <https://www.ccdc.edu/?p=2413>

Benjamin Franklin wanted the turkey to be the national bird of the United States. But it was Thomas Jefferson who opposed him. It is believed that Franklin then named the male turkey as "tom" to spite Jefferson.

### My giblet gravy is always thick, white, and lumpy. What am I doing wrong?



First, find a reliable recipe, read it through, and then follow it to the letter. Giblet gravy is generally thickened with flour by making a roux (flour browned in oil). There are three classic roux—white, blond, and brown. The color of the finished roux will determine the color of the gravy. Cook the flour in oil, butter or pan drippings. Cook the roux long enough for the color to deepen a little darker than the desired color of the gravy. Darker roux produces deeper, richer flavor. Gravy also continues to thicken as it cools, so make it a little on the thin side (by adding a bit more broth or water) and it should cool to correct consistency.

As for the lumps, the roux must be stirred constantly during browning. If the ratio of flour to oil is too great, lumps may develop. If this happens, add a little more oil and stir, stir, stir. Don't rush the browning of the roux; it may take 15 to 20 minutes to come to the color you want to achieve. Practice during the off-season so your holiday giblet gravy will be perfect. You can always strain the gravy through a sieve to get rid of the lumps too.

Source: [http://extension.illinois.edu/turkey/turkey\\_faqs.cfm](http://extension.illinois.edu/turkey/turkey_faqs.cfm)

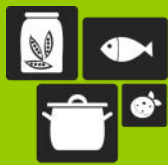
### How Thanksgiving Became a National Holiday

Most of the credit for the establishment of an annual Thanksgiving holiday may be given to Sarah Josepha Hale. Editor of Ladies Magazine and Godey's Lady's Book, she began to agitate for such a day in 1827 by printing articles in the magazines. She also published stories and recipes, and wrote scores of letters to governors, senators, and presidents. After 36 years of crusading, she won her battle. On October 3, 1863, buoyed by the Union victory at Gettysburg, President Lincoln proclaimed that November 26, would be a national Thanksgiving Day, to be observed every year on the fourth Thursday of November.

Only twice has a president changed the day of observation. President Franklin D. Roosevelt, in order to give depression-era merchants more selling days before Christmas, assigned the third Thursday to be Thanksgiving Day in 1939 and 1940. But he was met with popular resistance, largely because the change required rescheduling Thanksgiving Day events such as football games and parades. In 1941, a Congressional Joint Resolution officially set the fourth Thursday of November as a national holiday for Thanksgiving.

For more information on the history of Thanksgiving, read *Thanksgiving in North America: From Local Harvests to National Holiday* @ <https://www.si.edu/spotlight/thanksgiving/history>.





## The 5 Second Rule

Almost everyone has heard of the 5-second rule. The so-called rule that claims food dropped on the floor (or any surface) is okay to eat if you pick it up in five seconds or less. True? The short answer is no. Mostly.

The hedging lies in the fact that some surfaces are safer than others. Also, there are some foods that may be safer than others to eat after being dropped.

That is not to say that there is no risk at all. A *Rutgers* study found three contributing factors to the degree of cross-contamination: the amount of moisture in the food item; the type of surface the food lands on; and contact time with the surface. Some key findings of their study were:

- The moisture content of a food item has a direct correlation with contamination. For example, researchers tested watermelon, which has high levels of moisture, and found it had more contamination than any other food item tested after being dropped.
- When it comes to surfaces, they found that carpet has a very low transfer rate, while tile, stainless steel, and wood have much higher transfer rates.
- In some instances, the transfer of bacteria can begin in less than 1 second.

If you choose to take a chance with the 5-second rule, you may be okay in certain situations, especially if you're a healthy adult. However, if you are a young child, a senior,

a pregnant woman, or someone with a compromised immune system, you are at higher risk and should always discard dropped food in the trash instead of eating it.



Here's the risk. According to the CDC, food-borne diseases cause approximately 76 million illnesses, 352,000 hospitalizations, and 5,000 deaths in the United States each year. They also point out that at-risk populations are much more likely to develop a food-borne illness.

Some of the nasty bacteria and viruses that most often cause food-borne illnesses include: norovirus, *Salmonella*, *Clostridium perfringens* (*C. perfringens*), *Campylobacter*, and *Staphylococcus aureus* (staph).

The most common symptoms of food poisoning include: nausea, abdominal pain and cramps, diarrhea, vomiting, chills, fever, and headache. While most symptoms will likely subside on their own, there are times when a food-borne illness could become life threatening.

The bottom line is most experts agree that the safest thing to do is: if you drop-it toss-it!

Submitted by, Les Bevan, MFSA

## *The Most popular Holiday Parasite Continued from page 1*



### The History of a Christmas Tradition

Long viewed as a symbol of fertility and love, mistletoe's evergreen nature makes it a beacon of vitality in the winter months. When all the leaves have dropped from the trees, mistletoe stands in sharp contrast. The ancient Romans and Greeks used it medicinally to cure everything from epilepsy to ulcers. In Norse mythology, mistletoe represented love and peace.

The Celtic Druids correlated mistletoe with love and fertility based on the sexual connotation of the fruit's sticky white pulp. These associations continued through the Middle Ages, and by the 18th century it was included in Christmas celebrations, at which time men were allowed to "steal" a kiss from any woman standing under the mistletoe. In America in the mid-1800s, a berry was plucked off the mistletoe with each kiss. After all the berries were gone, the mistletoe lost its smooching power.

Today, you can find mistletoe in floral shops around the holidays. Both European and American mistletoe are wildly harvested and sold at Christmas. Remember that mistletoe is incredibly **toxic to humans and pets** and should always be displayed well out of the reach of children.

## Raw, refrigerated (meat, poultry, fish), and frozen items

The “smell test” doesn’t tell you if food is safe to eat. Use this chart to know how long foods really last! We recommend you follow these guidelines for storing food in the refrigerator and freezer. The short time limits for home-refrigerated foods will help keep them from spoiling or becoming dangerous to eat. The guidelines for freezer storage are for quality only—frozen foods stored continuously at 0°F or below can be kept indefinitely.



More great information can be found at: [foodsafety.gov](https://www.foodsafety.gov) Facebook page: <https://www.facebook.com/FoodSafety.gov>

Item	Refrigerator Storage Time	Freezer Storage Time
Whole cuts of meat (beef, veal, lamb, and pork)	3–5 days	4–12 months
All poultry (whole and ground)	1–2 days	9 months (whole) 3–4 months (ground)
Ground meat	1–2 days	3–4 months
Fish	1–2 days	4–8 months (lean) 2–3 months (fatty)
Milk (regular, almond, soy, etc)	7–10 days open	3 months
Eggs	3–5 weeks	Not recommended
Cream cheese	2 weeks	Not recommended
Soft cheese (brie, bel paese)	1–2 weeks	6 months
Butter	1–2 months	6–9 months
Hard cheese (cheddar, Swiss, parmesan)	6 months unopened 3–4 weeks opened	6 months
String cheese	5 months	Not recommended
Shredded cheese	1 month	3–4 months
Yogurt	1–2 weeks from “use-by” date	1–2 months
French fries (frozen)	3–4 days (after cooked)	6–12 months
Pizza (frozen)	3–4 days (after cooked)	12 months
Chicken nuggets (frozen)	3–4 days (after cooked)	1–3 months

**Planning a holiday meal? This bright, crunchy salad can hang out in the fridge while you’re putting the finishing touches on the other dishes.**

## Citrus & Winter Greens Salad

2 clementines or 1 orange  
1 lemon  
1 small shallot, minced  
1 tsp. Dijon mustard  
2 Tbs. mayonnaise  
2 Tbs. extra-virgin olive oil  
¼ tsp. kosher salt



Freshly ground black pepper, to taste  
10 cups winter greens (a mix of chopped kales and shredded cabbages)

1. Into a large bowl, grate enough clementine or orange rind to get 1 Tbs. zest. Peel the fruit, then cut into slices.
2. Into the same bowl, grate enough lemon rind to get 1 tsp. zest. Juice enough lemon to get 1½ Tbs. juice. Add the juice to the bowl along with the shallot, mustard, mayo, oil, salt, and pepper. Whisk until smooth and creamy.
3. Toss the greens in the dressing until coated.
4. Transfer the greens to a serving bowl and add the clementine or orange slices. Refrigerate until ready to serve.

PER SERVING (1 cup) calories: 80; Total Fat: 6g; Saturated Fat: 1g; Carbohydrates: 7g; Fiber: 2g; Total Sugar: 4g; Added Sugar: 0g; Protein: 1g; Sodium: 110mg

Source: November 2020 Nutrition Action Health Letter

# Master Gardener Column



## Quick Facts

- Select plants with uniformly green foliage and no lower leaves missing.
- Poinsettias need moderately moist soil; water thoroughly whenever the soil feels dry to the touch.
- Ideal temperatures are 60°F to 70°F.
- Poinsettia plant parts are not edible, but they are not poisonous when eaten.
- Those whom are sensitive to latex, may develop a rash when handling poinsettias.



## History and Description

The Aztecs cultivated the poinsettia (*Euphorbia pulcherrima*) in Mexico long before Europeans came to the Western Hemisphere. The Aztecs used the bracts for a reddish-

purple dye and the latex to counteract fever. The plant also played a part in midwinter celebrations representing purity and blood sacrifices. It was widely planted in gardens.

Franciscan priests during the 17th century near Taxco observed the plant blooming during the Christmas season. They incorporated the plant into the Fiesta of Santa Pesebre nativity procession. They used the concept of blood sacrifices from the Aztec tradition to have the poinsettia represent the blood of Christ to Catholics and Christians. Poinsettias bloom naturally in October signaling the coming of Christmas.

Joel R. Poinsett, a botanist and the first U.S. minister to Mexico under President James Monroe in 1825, sent some plants to his home in South Carolina. He shared his finds with other plant enthusiasts. December 12 is National Poinsettia Day and recognizes Poinsett's contribution to the holiday season.

Many people have been instrumental in establishing poinsettias as a house plant and holiday tradition. Paul Ecke Sr, originally grew poinsettias as a cut flower in the Hollywood and Beverly Hills area in the 1920s. After moving to Encinitas, CA, the Ecke family focused on field grown poinsettia mother plants, which were shipped throughout the country via railroad box cars. Paul Ecke Jr., took poinsettias to the next level in the 1960s through media promotions, specifically the Tonight Show and the Bob Hope Christmas Specials. This constant effort ensured that poinsettias were as much a part of the holiday season as evergreen trees, Christmas cards, and caroling. It was at this time that the Ecke family moved from field production to greenhouse production, which created the need for improved cultivars.

Active breeding of the poinsettia began in the 1950s in an effort to develop cultivars that would retain their leaves and bracts for a longer period. These breeding programs focused on stronger stems, leaf and bract retention, multiple branching, earlier blooming, and color variation.

Modern cultivars are now bred to last longer in the home, bloom earlier, and require fewer resources for production. This translates into more color selections and

better quality plants for consumers. Poinsettias are available in a vast array of colors from red to white, pink to burgundy, and with many variations in between including flecks of color on contrasting backgrounds.

## Selection

Poinsettias do well in the home and keep their color until mid-March. The showy red, pink, white, yellow, bicolor or speckled modified "leaves" are called bracts. With proper light and temperature, they accumulate the anthocyanin pigments that give them their color. The flowers (cyathia) of the poinsettia are in the center of the bracts. Male and female parts are present, along with a yellow-edged nectary with sweet, fragrant nectar.

Poinsettias come in many colors and forms. New selections appear every year. Choose a plant with uniformly dark green foliage. However, cultivars with lighter colored or mottled bracts typically have lighter green foliage.

Plants with pale green, yellow or fallen leaves generally have a root disease problem, have been overwatered, had an excessive dry period, or received limited fertilization. Bracts should be well developed with little pollen showing on the flowers.

When outside temperatures approach 35°F, be sure the plant is well wrapped or sleeved before transporting. Low temperatures, even for short periods, can damage leaves and bracts. Remove sleeves promptly to prevent epinasty, a downward bending of the petioles, which are the slender stalks that attach the bracts to the stem.

## Cultural Requirements

Poinsettias thrive on indirect, natural daylight—at least six hours a day. Avoid direct sunlight, as this may fade the bract color. If direct sun cannot be avoided, diffuse the light with a shade or sheer curtain. To prolong color, keep plants out of traffic areas and protect from cold drafts and excessive heat. Ideal temperatures are 67°F to 70°F during the day and 60°F to 62°F at night. Remove damaged or diseased leaves.

Poinsettias require moderately moist soil. Check plants daily and water thoroughly whenever the soil feels dry to the touch. Plants in clay pots require more water, while those in plastic pots are easily overwatered. Apply water until it runs out the drainage hole. However, do not allow poinsettias to sit in standing water. If the container is wrapped with foil, remove it when watering or make a hole in it for drainage. Discard any collected water in the drainage receptacle.

A poinsettia does not require fertilization while it is in bloom. However, to maintain green foliage and promote new growth indoors after the holidays, apply a balanced all-purpose house plant fertilizer once per month. Always follow the directions on the fertilizer label.

Source: Adapted from  
<https://extension.colostate.edu/topic-areas/yard-garden/poinsettias-7-412/>.

# 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).



Help us strengthen our own local economy by shopping from local farms, crafters, and businesses in Boundary County! Check out the new, updated website at [www.b-local.net](http://www.b-local.net). Interested in getting on the map? Applications for local producers and business owners are available on the website.

## 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.

## 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, November 3, December 1**

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)



# Workshops, Programs, Bulletins & Classes

## FORESTRY SHORTCOURSE

### Post Falls

Tuesday Evenings

6:30 PM-9:30 PM

November 2, 9, 16, 30 &

December 7, 14, 2021

Room 302, UI Research Park

958 S. Lochsa Street, Post Falls

(208) 292-2525



Many Idaho forest landowners desire a better understanding of how forests grow and how they can better manage their forest property to meet their goals. Furthermore, forest landowners are often required to demonstrate planned, active forest management activities such as thinning.

This fall, a 6-session program, titled the *Forestry Shortcourse*, will help enrich forest landowners' understanding of forest ecology, silviculture, forest health, wildlife habitat, and other forestry topics. In the process, participants are coached by natural resource professionals on how to develop a management plan for their forest.

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

A **\$38 registration fee** (\$120 for UI credit) includes a binder of forest stewardship resource materials, including a wooden USB flash drive with over 120 extension publications.

For **registration** questions, contact the Kootenai County University of Idaho Extension office: 208-292-2525..



## Gifts in a Jar

Friday, December 3, 2021

2:00-3:30 PM

Boundary County Extension Office

6447 Kootenai St.

Cost:\$10

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

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

## Holiday Food Hacks

Online via Zoom

November 9, 2021

11:00 AM-12:00 PM

FREE



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

**Register** at <https://bit.ly/3FtW83q>.

## QPR Suicide Prevention Class

Wednesday, December 1, 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](mailto:amrobertson@uidaho.edu) or calling the Boundary County Extension office at 208-267-3235.

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

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

## Safe Gifts from the Kitchen

Online via Zoom

Wednesday, December 8, 2021

11:00 AM-12:00 PM

FREE



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

**Register** at <https://bit.ly/safegiftskitchen>.



# Workshops, Programs, Bulletins & Classes

## Pesticide Recertification Class

**1:00-4:00 PM, Wednesday, December 15, 2021**

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

**Cost: \$5**



This class gives you the opportunity to obtain pesticide recertification credits before the end of the year! We anticipate having 3 credits available. The course will cover sprayer calibration and herbicide resistance among other topics. Registration is required as space is limited.

**To Register:** Contact the Boundary County 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](mailto:CALS-IPM@uidaho.edu)  
[www.uidaho.edu/extension/ipm](http://www.uidaho.edu/extension/ipm)



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



## DROUGHT RESOURCES FOR LIVESTOCK PRODUCERS

**These videos are provided to help livestock producers address challenges in times of drought.**

**The video collection can be found and accessed by following the link provided.**

**<https://bit.ly/UIDrought>**

- **Possibilities of Grazing CRP in Times of Drought**  
Joel Packham—Extension Educator, Cassia County

- **Drought Resources for Livestock Producers**  
Ashlee Westerhold—Extension Area Economist, AERS Department

- **Early Weaning; A Drought Management Strategy**  
Dr. John Hall—Extension Beef Specialist, AVFS Department

- **Feeding Straw During Drought**  
Shannon William—Extension Educator, Lemhi County

- **Ammoniating Straw for Beef Cows**  
Jim Church—Extension Educator, Idaho County

- **Strategic Supplementation for Drought and Dormant Season Grazing**  
Dr. Jim Sprinkle—Extension Beef Specialist, AVFS Department

- **Utilization of Drought Damaged Feeds**  
Carmen Willmore—Extension Educator, Lincoln County

- **Culling and Marketing Strategies for Drought**  
Dr. Hernan Tejeda—Extension Specialist, AERS Department  
Dr. Jim Sprinkle—Extension Beef Specialist, AVFS Department

It is U of I policy to prohibit and eliminate discrimination on the basis of race, national origin, religion, sex, sexual orientation and gender identity/expression, age, disability, or status as a Vietnam-era veteran. This policy applies to all programs, services, and facilities, and includes, but is not limited to, applications, admissions, access to programs and services, and employment.



**University of Idaho**  
Extension

# Workshops, Programs, Bulletins & Classes



## 2021-22 Heritage Orchard Conference

The Heritage Orchard Conference was established in 2019 with an in-person conference held at the University of Idaho's Sandpoint Organic Agriculture Center. The conference attracted a diverse group of heritage tree fruit enthusiasts for a day of presentations ranging from heritage fruit exploration to apple identification.

This year's conference will be a **free** monthly webinar series. The series will begin in October 2021 and continue through March 2022, with topics ranging from conservation to preventing disease of varieties. Tune into the Zoom webinars by **registering today**. You will be able to submit questions through our moderator to be directed to the speaker during the Q & A session at the end of the presentation. *All webinars will be recorded and available for viewing following the live presentations.*

**Wednesdays, 10-11:30 AM Pacific Time (U.S. & Canada)**

### Oct. 20-Identifying Apples: A Multifaceted Approach

**Speaker:** John Bunker, Maine Heritage Orchard

**Moderator:** David Benschoter, The Lost Apple Project

### Nov. 17-History of the Pear: Ancestor Cultivars, Native Centers of Diversity & Modern Conservation Efforts

**Speaker:** Joseph Postman, USDA National Clonal Germplasm Repository, retired

**Moderator:** Richard Uhlmann, The Lost Apple Project

### Dec. 15-American Heirloom Cultivars in Fermented Cider Production

**Panelists:** Dan Pucci, co-author *American Cider: A Modern Guide to a Historic Beverage*; Eleanor Leger, president of the Board of the American Cider Association; and Ryan Burk, head cidemaker at Angry Orchard

**Moderator:** Darlene Hayes, author *Cider Cocktails-Another Bite of the Apple*

### Jan. 19-NCPN Tree Fruit-Preventing Disease Spread in the U.S. Fruit Tree Industry

**Speakers:** Tanner Hall, National Clean Plant Network and Scott Harper, Washington State University & Clean Plant Center Northwest

**Moderator:** Kyle Nagy, University of Idaho, Sandpoint Organic Agriculture Center

### Feb. 16-Preserving Historic Orchards in the National Parks: History and Methods

**Speakers:** Susan Doan, National Park Service and Fritz Maslan, Capitol Reef National Park

**Moderator:** Katrina Mendrey, Montana State University, Western Agricultural Research Center

### March 16-Fruit RegisTREE and Cultivar Databases: Mapping and Cataloging Heirloom Cultivars

**Speakers:** Jude Schuenemeyer, Montezuma Orchard Restoration Project and Cameron Peace, Washington State University

**Moderator:** Richard Uhlmann, The Lost Apple Project

**Register @** <https://www.uidaho.edu/cals/sandpoint-organic-agriculture-center/conference>



**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.**



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

**208-267-3235**



# Workshops, Programs, Bulletins & Classes

## NEED RECERTIFICATION CREDITS?

### Webinar Series

The 2021 UI Extension Pesticide Recertification Fall Webinar Series via Zoom: Each webinar is \$10. Completed webinars receive 1-pesticide credit\*. Registration closes at 8 AM (MST) day of webinar.

\*For pesticide credit: Pesticide applicators must answer questions throughout the webinar session. This requires individual computer and internet access for each user. Answers will be collected to confirm attendance was maintained for the entire webinar. (To request a group setting, contact Kimberly, via email, at least 24-hours prior to the webinar for instructions.)

### How to enroll for the webinar(s):

1. Visit our website: <https://www.uidaho.edu/extension/ipm> or use your camera on the QR code.
2. Register with your email and applicator license number.
3. Receive an email, from [cals-ipm@uidaho.edu](mailto:cals-ipm@uidaho.edu), with the Zoom link and instructions on how to access Zoom.

View more details on webinar topics by visiting our website.

### Scheduled Dates, Times, and Topics:

**Nov. 2 at 10 AM-11:15 AM (MST)**-New ISDA Pesticide and Chemigation rules

**Nov. 9 at 10 AM-11:15 AM (MST)**-Using Wildlife for Pest Management

**Nov. 16 at 10 AM-11:15 AM (MST)**-Herbicide Resistance Management and Mitigation

**Nov. 30 at 10 AM-11:15 AM (MST)**-Spiders Mites & Scale Have You Down?

**Dec. 7 at 10 AM-11:15 AM (MST)**-Weeds of Some Concern: Identification at Early Emergence

**Dec. 14 at 10 AM-11:15 AM (MST)**-Managing and Avoiding Pesticide Drift

### UNIVERSITY OF IDAHO EXTENSION

Pesticide Safety Education Program

**Ronda Hirnyck**

[rhirnyck@uidaho.edu](mailto:rhirnyck@uidaho.edu)

**Kimberly Tate**

[ktate@uidaho.edu](mailto:ktate@uidaho.edu)



LIFTING WOMEN TO BETTER HEALTH



STRONGWOMEN

## STRONG WOMEN PROGRAM

Please join us for new strength training sessions  
Jan. 11 — Mar. 17, 2022

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

### All Equipment Provided

**Location:** UI Extension Conference Room

### Time Choices:

**8:30 a.m.** Tuesday, Thursday

*Strong Women Stay Young — 2X/wk*

**10:30 a.m.** Tuesday, Thursday

*Strong Women Strong Bones — 2X/wk*

**Cost:** \$30 \* for 10 week session

Your place is reserved when payment is received

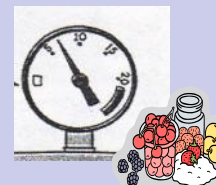
\*Scholarships available contact Angela at 208-267-3235

**Register @ UI Extension Office**

**6447 Kootenai St.**

**(208)267-3235**

## Dial Pressure Gauge Testing



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

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



University of Idaho  
Extension  
Boundary County

## 4-H CLOVER TALK NOVEMBER/DECEMBER 2021



Debbie Higgins  
4-H Program Coordinator



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

The smell of Autumn is in the air! We recently held the Leader's Appreciation Banquet on October 5<sup>th</sup>. There was a great turn out with delicious food and good conversation. We also recently held the Awards Ceremony on October 21<sup>st</sup> in the Exhibit Hall at the Boundary County Fairgrounds. If you were unable to attend, please come by the Extension Office and pick up your award.

October 1<sup>st</sup> marked the beginning of a new 4-H year. Please go to [4h.zsuite.org](https://4h.zsuite.org) to enroll in 4-H and sign up for projects. You can use your same log in that you used last year for your record books. Once you have submitted your enrollment, come to the Extension Office and pay your membership fees. The cost to enroll is \$25.00 for up to 3 projects, with \$3.00 for each additional project. Members participating in Horse or Dirt Bike need to pay \$27.00 to cover the extra insurance. Also a few projects have added fees to cover materials, such as Dutch Oven and Jewelry Making. Please note all 4-H fees are nonrefundable.

If you want to be eligible to exhibit and compete at the 2022 Boundary County Fair, the deadline to sign up and pay membership fees is January 10<sup>th</sup>, 2022. The deadline to take a breeding or market beef is November 1<sup>st</sup>, 2021. Remember you need to have your membership fees paid to attend any 4-H meetings. Some of our projects have a limited number of

participants, so make sure you sign up early to ensure you can participate in your preferred projects.

4-H is always in need of project volunteers! We are in need of volunteers for photography, hiking, archery, drawing, rocketry, and organizational club leaders. Being a 4-H volunteer is fun and can be a great way to give back to the community. Give Debbie a call at 208.267.3235 if you want to volunteer.

We have made an agreement with the Fair Board and have 2 set days a month for 4-H to use 1 of the 3 indoor facilities during the inclement months. The days are the 1<sup>st</sup> Friday of each month and the 3<sup>rd</sup> Monday of each month. If you need the use of one of these spaces, just give us a call and we will arrange the scheduling. All scheduling of the fairgrounds must go through Debbie.

If you would like to join in the discussion, the 4-H Leaders meet every month on the second Tuesday. It starts at 6:30 pm in the meeting room of the Extension Office. At these meetings, we plan 4-H events and make decisions for the coming 4-H year. If you have input to share this is a great opportunity.

We hope you stay warm in the coming winter months and enjoy the Holiday Season!

### November

**November 1**-Market Beef & Beef Breeding Sign-up Deadline

**November 7**-Daylight Savings Time Ends

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

**November 11**- Veteran's Day  
Ext. Office Closed

**November 25 & 26**- Thanksgiving  
Ext. Office Closed

### December

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

**December TBA**-Executive Livestock & Leaders Meeting

**December 15**-College Scholarships Deadline


**December 24-January 2**  
Christmas Holiday Ext. Office Closed

**December 31**-New Year's Eve

### January

**January 1**-New Year's Day

**January 10**- Signup Deadline For Fair Participation

\*\*\*\*\*  
★  **ATTENTION ALL 4-H LEADERS**—Please mark **Nov. 9** on your calendar! Decembers meetings are Executive Sessions. Come to the meetings to stay on top of what is going on in 4-H. Livestock committee meets first at 6:30 p.m. followed by Leaders' council starting at 7:00 p.m. at the Extension Office. All parents, members, and community members are welcome to attend meetings.  
★  
\*\*\*\*\*



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





## Bill of Sale vs. Receipt

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

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

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

**A valid bill of sale must include:**

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

- Signature of the seller.



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

### So what do I need in 4-H?

You need to make sure you obtain a bill of sale, this information must be brought with you to initial weigh-ins and needs to be kept in your record book. Given the C.O.O.L. regulations (Country of Origin Labeling) it is really important that you are getting adequate information from the producers. On page 17 is an example of the information that needs to be captured. If you have questions regarding Bill of Sale please do not hesitate to contact the Extension Office at 208-267-3235.

## C.O.O.L.

### Important Information for all Market Animal Members and Leaders!

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

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

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

## Project Requirements

As planning is underway for the 2021/2022 4-H year, please remember that project requirements and exhibit standards are fully described in project materials. All leaders will receive copies of these requirements. If you take the time to review the project and exhibit requirements at the beginning of a project that helps eliminate a lot of problems when a project is submitted for the Fair.

### Remember:

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

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

**Don't forget! November 1st is the 4-H/FFA Beef Market & Breeding Project Sign-up deadline for the 2022 Fair. Call the Extension Office @208-267-3235 to register.**





# BOUNDARY COUNTY 4-H

## Welcome New and Returning 4-H Families

**4-H enrollment period is October 10, 2021-January 10, 2022.**

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

As in prior years, 4-H year, all enrollments for new and returning members and leaders need to be done online. <https://4h.zsuite.org> is the platform that is used for record books with the exception of cloverbuds. Returning families will log-in and new families will create a log-in when enrollment opens after October 10, 2021. After that date, when you log in there will now be an enrollment tab on the left hand side of the screen. Zsuites is accessible by Smartphone, or if using a computer, you must use Firefox or Google Chrome, as Internet Explorer is not compatible. For any families without internet access we will have a computer available at the Extension Office for enrollment use.

### The program costs are listed to the right.

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

To enter the online enrollment, go to <https://4h.zsuite.org>. The Participation Deadline for 2021/2022 is January 10, 2022 for 4-H projects to be part of the 2022 Boundary County Fair.

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

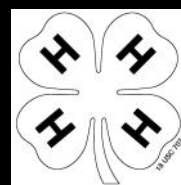
<b>CLOVERBUD</b> <b>\$25</b>
<b>MEMBER</b> <b>\$25</b>
<b>HORSE</b> <b>\$27</b>
<b>Dirt Bike</b> <b>\$27</b>
<b>Jewelry</b> <b>Extra \$5 to cover cost of materials</b>
<b>Dutch Oven</b> <b>Extra \$5 to cover cost of materials</b>
<b>4 or More Projects add</b> <b>\$3.00 per project</b>

## Leader's Recognition Banquet

The annual 4-H Leader's Recognition Banquet was held on Tuesday, October 5th at the Chic n' Chop Restaurant to recognize all the efforts of the 4-H Volunteer Leaders. The evening included a delicious buffet dinner, awards presentation, and election of the Leaders Council President and Secretary. Congratulations to Maureen Mai who agreed to stay on as President and was duly re-elected and Amy Tye accepted the Secretary position and also was elected into office. A very special thank-you to all the volunteers who helped make this program year a huge success through their support and dedication to Boundary County 4-H.



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



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

# Scholarships

## The FAFSA application opened on October 1, 2021.

Those who are interested in attending a college or university and would like to apply for a 4-H college scholarship will need to complete their online FAFSA and submit an application through the University of Idaho. All applications must be received by the **Dec. 15, 2021 deadline**. This means, students will need to submit an application and all applicable documents (e.g. unofficial transcripts) to UI prior to the December 15th deadline as well. Applications and materials received after December 15th will not make it in the application selection pool. Applying for a 4-H College Scholarship **does not** mean that you have to accept the University of Idaho as your institution for higher education to receive the 4-H scholarship, unless specified with the scholarship requirements.

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

Visit [https://uidaho.co1.qualtrics.com/jfe/form/SV\\_06v7u6WLFs4x1WZ](https://uidaho.co1.qualtrics.com/jfe/form/SV_06v7u6WLFs4x1WZ) to access the application.

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

### **O.M. Plummer Memorial Scholarship**

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

### **Idaho Friends of 4-H College Scholarship**

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

### **Roy and Mamie Jones**

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

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

### **Johannesen Leadership Scholarship**

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

### **Ruth Shane Memorial Scholarship**

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



## Scholarships Continued

*Scholarships Cont. From Page 19*

### **Lillian Jeanette Craig Memorial Scholarship**

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

### **Murdoch Ranch and Home Supply 4-H Scholarship**

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

### **Avista North Idaho 4-H Scholarship**

There are nine \$500 Scholarships to be awarded each year. The scholarship shall be available to students who are enrolled full-time at the University of Idaho with preference to first-year students. Recipients must be former members of a 4-H club from one of the North Idaho counties (Kootenai, Benewah, Bonner, Boundary, Clearwater, Idaho, Latah, Lewis and Nez Perce). Demonstrating leadership and civic engagement is a key consideration. Applicants must apply through the 4-H College Scholarship application process by the **December 15** deadline. For instructions on how to apply, please follow *the Applying to the University of Idaho Guide* (PDF) instructions.

### **Bonner County Cattlegirls 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, 2022**.

### **Rotary Scholarship**

The Rotary Scholarship is offered to any deserving citizen of Boundary County who is graduating or has graduated from Bonners Ferry High School or Home School Program, and wishes to pursue higher education at any accredited college in the State of Idaho. **Applications and deadline will be available early 2022.**



## **IDAHO 4-H AMBASSADOR RETREAT—NORTHERN DISTRICT**

**January 15-16, 2022**

**LOCATION: TBD**

Idaho 4-H Ambassadors are youth leaders who promote 4-H using their skills, knowledge and leadership abilities. 4-H Ambassador strengthens 4-H through education, recruitment and public relations.

- The District 4-H Ambassador retreats are open to any active, enrolled Idaho 4-H youth who are 13 years old (as of January 1, 2022) or have completed the 6th grade. Workshops focus on life skills with a yearly theme (Head, Heart, Hands or Health).

We recognize knowledgeable and prepared older 4-H members as the best spokespersons for 4-H. The public and key people see, hear and appreciate the success of youth members doing excellent work. Nothing supports 4-H youth development better than this visibility.

Look for more information go to <https://www.uidaho.edu/extension/4h/programs/ambassadors>.



# LIVESTOCK BILL OF SALE

## Livestock Bill of Sale

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

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

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

Signature of Seller	Signature of Buyer
Date:	Date:

# Boundary County Livestock Committee Meeting Minutes

**July 13, 2021**

The meeting was called to order at 6:34 p.m. by Livestock Chair Liz Wood. There were 12 members present. Introductions were made.

## Officer Reports:

- The May and June minutes were approved as read.
- Treasurer's report included account balances and updates.

## Committee Reports:

- Horse Report—Several past and upcoming events were reported upon. (Roping clinic, 4th of July parade, midsummer show, horse barn wash)

## Old Business:

- A. Market Animal Sale items updated and confirmed:
  - Ring Stewards (Pat Murphy, Ben Robertson, Bert Wood, Will Hedrick, 2 more need to be found/confirmed)
  - Photographer—Stacy Merritt
  - Weigh Master—Pat Murphy
  - Sitting in the ring—Amy, Jaycee, Paula
  - Training for bank staff—Tammy and Sarah
  - Buyer's social—Cassie Olson
  - Haulers—Need a list of confirmed names and phone numbers. Pushers as well (parents only)
- B. No waterfowl at the fair
- C. Avian Flu Testing is July 21st, 2-6 p.m. Extension Office parking lot. All birds attending the fair need to be tested.
- D. An update on wash stall replacement stated that there

is a plan, but a general contractor is still needed—will follow up after fair and continue search.

- E. Sales Talk will be on Friday at the fair. Make sure you have your winners ready to go.

## New Business:

- A. Chuck Newhouse will broadcast the sale live. We will not be projecting the sale due to logistics, however, Kody and Brenda will be sure to have QR codes posted so it can be easily accessed on mobile devices.
- B. EL Northwest will provide Wi-Fi for broadcasting in the arena.
- C. Please sign up on the fair duty sheet that is coming around during the meeting.
- D. Vet checks will be on Monday night starting at 7:30 p.m. by Lauren @ Bonners Ferry Vet.
- E. A motion was made and seconded to purchase 5 thermometers for the swine barn from BF Vet Clinic. The motion was discussed and then passed.
- F. Parts for the swine barn misters will be reimbursed.
- G. There was a question about whether or not the poultry judge has been provided the judging rubric that is used here. It was reminded that all contact with the judges should come from the Extension Office.

There was a motion to adjourn the meeting at 7:10 p.m. The motion was seconded and the meeting adjourned.

Next meeting: August 3rd, 6:30 p.m., @ Extension Office

## Members Present:

- Tammy Hedrick
- Shyann Hoover
- Amy Tye
- Leah Sandelin
- Julie Smith
- Amy Robertson
- Debbie Higgins
- Jaycee Atkins
- Brenda Kerttu
- Liz Wood
- Maureen Mai
- Kody Hanner

## Leaders Needed

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

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

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

**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)**



# Boundary County Leaders Council Meeting Minutes

**July 13 2021**

The meeting was called to order at 7:10 p.m. by President Maureen Mai. There were 11 members present.

## Officer Reports:

- The May and June minutes were read and approved as read with minor corrections.
- Treasurer's report included balances.

## Committee Reports:

- The Family Fun Night Committee reported that ducks are needed. Some of the details of the schedule were worked out. Lots of changes, but it will still be great. The registration paperwork was looked over as well.
- The awards committee reported quite a bit of support has come in and things are looking great.

## Old Business:

- Some help is needed to distribute fair books. A list is going around, please help out where you can.
- FFN royalty applications are due by July 26th, interviews will be from 1-4 on the 28th, and crowning of the royalty will follow.
- Teen and adult volunteers are needed for Camp Clover July 15th from 8:30 a.m.-2:00 p.m.

## New Business:

- A motion was made and seconded to purchase the bolts of 4-H fabric and have Tammy make tablecloths.

The motion passed.

- All hands on deck for Family Fun Night Thursday of fair. Stands must be cleaned after it's over, the more people the better!
- Fair Entry and COOL Forms are due July 29th.
- July 29th is the last day to have your record book submitted for printing. They must be in by 4:30 p.m.
- Make sure all of your members have met the requirements to exhibit at the fair. If there are problems or if someone has missed too many meetings, contact Debbie.
- The 4-H Friday Friends Coordinator and Assistant positions are open.
- All use of the fair facilities for 4-H events need to be scheduled through Debbie.
- Poultry Palace tent needs fixed or replaced. Measurements will be taken at the fair and a plan presented at the September meeting.

There was no other business.

A motion was made to adjourn the meeting at 7:50 p.m. It was seconded and the motion passed.

Next meeting: August 3rd, 2021, 7:00 p.m., Extension Office.

## Members Present:

- Tammy Hedrick
- Shyann Hoover
- Amy Tye
- Leah Sandelin
- Amy Robertson
- Debbie Higgins
- Jaycee Atkins
- Brenda Kerttu
- Liz Wood
- Maureen Mai
- Kody Hanner



4-H Friday Friends is in full swing! You can find us at the Middle School every Friday during the school calendar year. At \$12 per child and a sliding fee scale available, we are a great option for childcare or just to give your kiddos an extra day of exciting hands-on educational activities. We also have open enrollment so join us for every Friday or any Friday during the school calendar year. 4-H Friday Friends is for kindergarten through 6<sup>th</sup> grade. Drop off is any time after 7:30am and pick up is by 5:30pm. We spend the day doing science experiments, seasonal crafts, playtime, and learning from our guest speakers. Thus far we have learned about harvest with Jordan Dyke from Homestead Produce, how to make apple sauce with Amy Robertson, from UI Extension and coming up we have Dr. Hank Willis to talk with us about dental hygiene and Sheriff Kramer to go over Halloween safety. There is lots in store for the 2021/2022 school year, we hope to see your kiddos there! Please phone the Boundary Extension Office at (208)267-3235 for more information, to sign up for an upcoming Friday, or registration packets if you haven't registered yet.

<u>Dates: First Semester</u>	<u>Dates: Second Semester</u>
<b>September: 10, 17, 24</b>	<b>February: 4, 11, 18, 25</b>
<b>October: 1, 8, 15, 22, 29</b>	<b>March: 4, 11, 18, 25</b> for
<b>November: 5, 12, 19</b>	<b>April: 1, 15, 22, 29</b>
<b>December: 3, 10, 17</b>	<b>May: 6, 13, 20, 27</b>
<b>January: 7, 14, 21, 28</b>	<b>June: 3, 10</b>

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

RETURN SERVICE REQUESTED

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

# NOVEMBER/DECEMBER 2021

## *KEEPING OUR COMMUNITY CONNECTED*



### BOUNDARY COUNTY EXTENSION STAFF

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

\*Where trade names used, no discrimination is intended and no endorsement by the University of Idaho Extension System is implied.

#### *College of Agricultural and Life Sciences*

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