

EXTENSION NEWS ■ ENP ■ MASTER GARDENER ■ 4-H

Kate Painter Retires from UI Extension

As I leave this job for retirement at the end of August, I would like to express my heartfelt gratitude for this opportunity to work here as your Ag Extension Educator. Boundary County is such a special place! Above all, I treasure the friendships I've made with so many of you during this period. I really appreciate how supportive this community has been at every level, from my work at our beautiful little community garden on the grounds of Trinity Lutheran Church to the large farms nestled in the Kootenai Valley.

This is kind of a love story, as I came to Bonners Ferry as an empty-nester, looking for a welcome change from working on budget spreadsheets in an office in Moscow. Art Church, whom many of you know, took me under his wing and offered to help me with courses he'd taught on mushroom hunting, tree fruit pruning, and more. He had a friend in Sandpoint that he felt would make a good match for me, a retired soil scientist, who teaches for the Master Gardener series. Gray and I have been married for 3 years now, and we intend to stay in this lovely community.

I wish to extend a special thank you to my Advisory Committee members: Tom Daniel, Tim Dillin, Georgia Earley, Julie Newcombe, Marsha Semar, Marqui Ronniger, Dennis Weed, Liz Wood, Deanna Lauber, Lee Pinkerton, Lynn Bush, and Mimi Feuling. Tim and Julie Dillin have been so supportive, hosting the annual UI Extension Variety Trials and Field Days at their farm every year. Cal Russell at Boundary Tractor has supported every farm program we've had as well.

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The Extension Office will be closed September 6th in observation of Labor Day.

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Master Gardener Column

Fall Shrub Pruning

What is it about fall that makes folks think about pruning? Does it just seem like the time of year to prune? Are you cleaning up sticks and broken tree limbs and figure "Why not?" Is it the nice weather?

Sometimes the best time to prune is when you're ready to do it. Otherwise it gets put on the backburner and pretty soon you can't see out the windows of your house because the shrubs figuratively ate them.

Having said that, if you care about whether or not your flowering shrubs will bloom in the next season (and the health of the plants), then there are a few other things to think about. Namely, what type of wood does your shrub bloom on? There are two answers to that query: new wood or old wood.

Plants that bloom on new wood can be pruned anytime. Their floral buds are set on fresh growth so pruning may help manage the size of the plant, but won't greatly inhibit the flower display. A great example of this is purple beautyberry (*Callicarpa dichotoma*). Left to its own devices, it will easily grow 8 to 10 feet tall. But with regular pruning (maybe even twice a year), it will stay less than 3 feet tall and still have a beautiful flower and berry display in the fall. Examples of plants that bloom on new wood include shrub roses, butterfly bush, and rose-of-Sharon.

The other option is plants that grow on old wood. I learned this lesson the hard way after planting dwarf oakleaf hydrangeas (*Hydrangea quercifolia* 'Munchkin') and Judd viburnums (*Viburnum x juddii*) in my landscape a few years ago...before I knew much about critters, specifically rabbits, and their destructive habits. I was enjoying my newly planted beds from the kitchen window, when I noticed that ALL of my plants had been pruned off, leaving only sharp stubs of branches. Fortunately, all but one viburnum survived. However, they only put on vegetative growth that year, not a single flower.

My point is that to preserve the harvest (so to speak), you've got to know your plants and how they grow. If it's on old wood, wait until after the floral display to prune and then let them grow and set new floral buds the rest of the year. Other plants in this category: lilac, forsythia, flowering quince, mock orange, and spirea.

If you're not too worried about getting a floral show within the next year, go ahead and prune when you've got time. Especially if they are overgrown. A good rejuvenation pruning for shrubs can often do wonders in the landscape.

All of this advice applies to deciduous shrubs. Evergreen shrubs and trees are a whole different ballgame.

It's worth noting that, if we have a nice long fall, pruning might not be the best time for many shrubs. Newly pruned shrubs may put on a flush of growth that won't have time to harden off before winter strikes. The best way to avoid this kind of damage is to wait until late winter or early spring to do your pruning. Ahh! —a good reason to procrastinate. (Cheryl Boyer)

Source: Adapted from K-State Horticulture Newsletter No. 40, October 7, 2014



Why Do Houseplants Lose Leaves After Being Brought Inside?

Newly bought houseplants or those brought in from outside often lose at least a portion of their leaves. In order to understand why this occurs, we need to look at how these plants are grown and what the plant needs to do to adapt to its new environment. Houseplants are normally produced either under shade outdoors in southern states or in greenhouses. Also, many homeowners move their houseplants outside during the summer. Regardless, the plants receive much more sunlight than they do in an indoor environment. Research done in Florida in the late 1970s revealed that tropical plants grown under high light conditions produce "sun leaves" while those grown under low light conditions have "shade leaves. These leaf types differ structurally in that sun leaves have less chlorophyll (the substance that plants use to convert sunlight to energy) and the chlorophyll that is present is located deeper inside the leaf. Sun leaves also tend to be thick, small and numerous while shade leaves are more thin, larger, and fewer in number. When plants are moved from one light condition to another they need time to adjust. This process is known as acclimatization. If they are forced to acclimatize too quickly, they will drop their sun leaves and produce a new set of shade leaves. If the acclimatization process is slower and less drastic, the plant can convert their sun leaves to the shade leaves that do better under low light. If going from shade to sun, this process is reversed.

Some houseplants are acclimatized before they are sold but many are not. So how do we help our new houseplants or those moved inside acclimatize to their new home environment? Houseplants should start out in an area of the home that receives plenty of light and then gradually moved to their permanent, darker location. This process should take 4 to 8 weeks depending on the degree of difference in light levels between the initial and final location of the plant. Remember, plants need to be acclimatized whether they are moved from a sunny location to one that receives less light or from shade to sun. Understanding plant processes allows us to anticipate potential problems. Acclimatization gives our houseplants a greater chance of retaining leaves and avoiding the stress of completely replacing them. (Ward Upham)

Source: K-State Horticulture Newsletter No. 46 November 19, 2019



TOFU MUSHROOM TACOS

Soy foods—like edamame, tofu, soy milk and tempeh—are nutrient-rich, easy to use, and an excellent source of sustainable plant-based protein.

INGREDIENTS

8 oz extra firm tofu, drained and pressed for best results
1 tsp extra virgin olive oil
1½ cups finely chopped mushrooms (any kind)
2 green onions (scallions), diced
1 medium garlic clove, minced
2 Tbsp low sodium salsa, plus ½ cup for serving
1 tsp taco seasoning
1 tsp reduced sodium soy sauce

1 (15-oz) can black beans, rinsed and drained (or 1¾ cups cooked dried beans)
2 cups packed leafy greens
1½ cups diced fresh tomatoes (2 medium)
1 medium avocado, peeled, pitted, and sliced into 8 pieces
8 (6-inch) whole wheat or corn tortillas
1 cup shredded plant-based or regular cheese
½ cup plant-based or regular sour cream or plain yogurt

INSTRUCTIONS:

1. Shred the tofu with a grater or in a food processor (with shredding attachment).
2. Heat the olive oil in a large skillet over medium heat and add the shredded tofu, mushrooms, green onions, and garlic. Sauté for 2 minutes.
3. Add the 2 Tbsp salsa, taco seasoning, and soy sauce. Sauté for an additional 5 to 7 minutes, until the mushrooms are tender.
4. Meanwhile, heat the black beans in the microwave or on the stovetop over medium heat until warm.
5. Warm the tortillas in the microwave or in a hot skillet for 30 seconds.
6. To assemble the tacos: Fill each tortilla with about ¼ cup greens, 3 Tbsp chopped tomato, and 1 slice avocado. Top with 1 Tbsp salsa and 2 Tbsp of cheese and a dollop of sour cream or yogurt (if desired).



Serving Size: 2 tacos

Per serving: Calories:422; Total Fat: 12 g; Saturated Fat: 4 g; Total Carbohydrate: 62 g; Total Sugars: 6 g (Added, 0); Dietary Fiber: 18 g; Protein: 22 g; Sodium: 346 mg; Potassium: 1506 mg; Calcium: 256 mg; Vitamin D: 346 mcg; Iron: 8 mg

SOY FOOD	WHAT IS IT?	HOW TO ENJOY IT
Edamame	Whole, immature soybeans (sold frozen or fresh, in the inedible pod or shelled)	<ul style="list-style-type: none"> •Boil or steam pods, season if desired, and pull the pod through your front teeth to remove beans from the shell •Add shelled beans to stir-fries, sides, or salads
Soybeans	Mature soybeans, available dried or canned	<ul style="list-style-type: none"> •Use like any dried or canned bean, in chili, soups, stews, sides, or salads
Soy milk (soya milk)	Made from soaked and ground soybeans and filtered water, commonly fortified with calcium and vitamin D	<ul style="list-style-type: none"> •Use just like cow's milk in cereals, smoothies, coffee and tea, baked goods, and creamy soups
Soy nuts	Soybeans that are soaked in water and baked or roasted	<ul style="list-style-type: none"> •Enjoy like any nut: in sides, on salads, or ground into nut butter
Tempeh	Fermented, cooked soybeans that are formed into a block	<ul style="list-style-type: none"> •Use as a meat substitute: grilled, scrambled, or in stir-fries, soups, and sandwiches
Tofu (bean curd)	Curdled soy milk that has been pressed into blocks of varying firmness	<ul style="list-style-type: none"> •Cube firm or extra-firm tofu and enjoy in stir-fries and curries; marinate and bake to add to grain bowls, burritos, wraps, tacos, and salads; or scramble with veggies for breakfast •Purée silken tofu into smoothies and desserts

News Release:

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Feeding Straw to Beef Cows

This year has been terrible in terms of hay and forage production. I have heard many reports of drastically reduced forage yields. Some of the best reports were hay crops that were 50% of normal, but most of the producers I have spoken to indicate that the yield is a quarter to a third of what is produced on a normal year.

Why did this happen?

A couple of major events caused this to happen. First, we have been extremely dry since April. Rainfall amounts have been way below normal. In addition, there were many nights that had low temperatures around the freezing mark in late April and May. Add these factors together and we have very limited grass and forage growth which has resulted in a tremendous shortage of forage in Northern Idaho.

Many cattle producers are trying to locate hay to buy, but there just isn't any available locally. I have already heard of hay prices out of the area hitting \$300 a ton and more. At these prices, it will take the profit right out of the cattle business.

Cattle producers may want to consider buying and feeding straw as a substitute for hay this winter. Straw can be successfully fed to beef cows during the winter as a portion of the winter cow ration. Producers will have to balance the ration with proper supplements, vitamins and minerals to meet the cow's nutrient requirements.

Which Straw is Best to feed?

According to Dr. Reid Redden, Extension Specialist with Texas A&M AgriLife Extension, oat straw is the most palatable and nutritious, followed by barley straw. Wheat straw has the lowest nutritional value of the main cereal crops. Dr. Redden put together the following table outlying the nutrient content of straws common to our area:

Nutrient Content of Barley, Oat and Wheat Straw

Straw	DM %	TDN %	NEm	CP %	ADF %
Barley	90	43	0.38	4.1	52
Oats	90	47	0.45	4.5	50
Wheat	90	43	0.4	3.6	52

As you can see in the table, all the straws are low in crude protein and energy. Feeding straw as the only source of forage will not meet the nutrient requirements of cattle.

How much Straw Can Be Fed?

Beef cows can utilize straw very well, in fact, rations can

contain 50 to 60% straw if combined with a high energy feed and a feed high in crude protein.

Dr. Roger Brownson, former Beef Cattle Specialist at Montana State University, authored a publication entitled, *Emergency Rations for Wintering Beef Cows*, that can be found in the Cattle Producer's Library. In this publication, Brownson provided sample rations for dry pregnant cows weighing 1000 pounds and rations for 1,100 pound cows nursing calves. Below are a couple of rations suggested by Dr. Brownson:

1000-pound pregnant cows

Feed	Intake	CP	Energy (ME)
	(lb)	(lb)	(Mcal)
Daily requirements	19.6	1.6	17.3

Ration #1

Straw	11	0.3	7.4
Alfalfa Hay	<u>11</u>	<u>1.6</u>	<u>10.4</u>
Total	22	1.9	17.8

Ration #2

Straw	12	0.4	7.4
Barley Grain	6	0.7	8.1
20% Supplement	<u>1</u>	<u>0.2</u>	<u>1.4</u>
Total	19	1.3	16.9

Ration #2 is marginal in protein and energy. Additional intake is needed and or more protein should be added in order to meet the requirements.

1,100-pound cows nursing calves

Feed	Intake	CP	Energy (ME)
	(lb)	(lb)	(Mcal)
Daily requirements	21.6	2	19.9

Ration #1

Straw	10	0.3	6.7
Alfalfa Hay	<u>14</u>	<u>2.1</u>	<u>13.3</u>
Total	24	2.4	20

Ration #2

Straw	12	0.4	7.4
Barley Grain	7	0.8	16.3
20% Supplement	<u>2</u>	<u>0.8</u>	<u>2.8</u>
Total	21	2.0	26.5

All these rations included free choice mineral and vitamin supplements.

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The rations listed on the previous page were formulated for small cows. Most of the mature cows in north central Idaho are much bigger than the 1000-pound cows listed in the example. Larger cows will have a different intake and nutrient requirements than what is listed in the example.



How Much Does Straw Cost?

I don't have an answer for that. It will be higher than in years past but still considerably cheaper than hay right now. Normal years the cost would be somewhere between \$40 to \$50 per ton.

Wheat, barley and oat yields will be lower this year as well. Some grain growers may be interested in selling straw to offset the loss in income from reduced yields. They may allow for the harvest of straw especially if they don't have to do any of the baling and hauling.

Summary:

The shortage of hay will challenge cattle producers this year. There are forage options available for cattle producers and straw is one of those options. In the past, our ancestors fed a lot of straw during the winter months in this part of the country.

As was outlined in this article, straw can be fed successfully to beef cows. Straw can be used in combination with grass hay, alfalfa, barley, corn, soybean meal, canola meal, commercial protein supplements and much more. There are many combinations that can be used to balance a ration. If straw is used in the ration, it will be critical that the cows are on a good vitamin and mineral supplementation program.

Good luck as we work through this difficult year.

(References are available upon request)



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

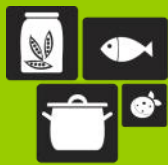


Kate Painter Retires *Continued from page 1*

One of the highlights of my work here was the Local Food System Focus Group held in 2018, with about 26 attendees. The results of this meeting led eventually to b-local.net, an online resource for buying and selling locally produced or handcrafted goods. The Farm to Table dinners were another highlight of my local food system programming, especially the 2019 event held at Beehaven Flower Farm. Paula Rice has been a wonderful collaborator—she is truly a gem in our community.

I also want to thank ALL the volunteers who have worked with me, especially the board members of GROW!, or Gardeners for Regional Organic Well-being, that manage the community garden and the Little Free Gardens (42 of them!). Maintaining all the raised bed planters around town, plus the GROW! garden that supplies rental plots to the community and fresh produce for the food banks is a big job! Idaho Master Gardeners make up the bulk of GROW! volunteers, as they fulfill their annual volunteer hour commitments and then go on to play an integral part in the community garden, volunteering hundreds of hours each year to keep the garden growing.

Speaking of Master Gardeners, this annual training program has been a wonderful opportunity to make lasting friendships in the community. I thought it was going to be hard to ask community experts to volunteer their time to teach various topics during this intensive course, but no one ever turned me down! My sincere thanks to all those who have helped make these past 6 years fly by. I think we've accomplished a lot! I will see you around.



Canning Tomatoes Safely

Tomatoes are starting to ripen for the harvest, and it is soon time to start canning. This month's article is going to provide safe canning procedures for tomatoes. Over time, some food preservation methods change due to new information and adhering to these new protocols can ensure your food is safe to eat later.



In 1994, new recommendations were given to add acid to all home-canned tomato products. Why? When foods are preserved in sealed glass jars and home processed, their safety depends primarily on the amount of acid in the product. The amount of acid is recorded as the pH value. Low acid foods have a pH value between 4.6 and 7.0. High acid foods have a pH value of 1 to 4.6. The pH level of

4.6 is important. This determines whether the *Clostridium botulinum* (botulism) bacteria will grow in canned foods and create deadly neurotoxins. High acid foods will not allow botulism to grow and therefore can be preserved in a boiling water bath canner. One of the big debates about preserving tomatoes is whether to do it in a pressure canner or a boiling water bath canner. The USDA Complete Guide to Home Canning has research-based recommendations for both.

In the 1990s, recommendations changed due to uncertainty of the acid level in the tomato. Ancestral tomatoes had a higher pH level than modern day varieties have due to breeding for ease in harvesting. Current tomato varieties have a milder flavor and lower acidity than that which your grandparents had. Research has now shown that you need to add acid to your tomatoes, so you may safely use a boiling water bath canner. Acid added should be in the recommended amount of bottled lemon juice (or citric acid or vinegar).

When canning tomatoes ... Add acid to all canned tomato products add 2 tablespoons of bottled lemon juice or ½ teaspoon of citric acid or 4 tablespoons of vinegar (5% acid) per quart of tomatoes. For pints, use 1 tablespoon of bottled lemon juice or ¼ teaspoon of citric acid or 2 tablespoons of vinegar (5% acid). Acid should be added directly to the jars before filling the jars with product. Add sugar to offset acid taste, if desired. (Note, lemon juice must be bottled, never fresh.)

What about salsas?

Salsa recipes typically combine onions and peppers which are low acid foods with higher acid foods (tomatoes and/or fruit such as mango or apricots). Adding the recommended amount of acidity in the form of bottled lemon or lime juice or vinegar is necessary to produce salsas that can safely be processed in a boiling water bath canner. Note that not all salsa recipes are safe to can. Density can be problematic in heating the salsa in the middle for the necessary time. Therefore, using approved recipes is crucial. These have been tested for safety by food scientists. If you have a favorite salsa recipe that is untested, you can freeze it safely and eat it later without fear of botulism.

What about tomatoes with spaghetti sauce (with or without meat)?

When making canned spaghetti sauce with or without meat, or even tomatoes with okra, no acids are added. Therefore, you must use a pressure canner to preserve these due to the low acid ingredients. Recipes with meat require longer processing time. Again, use approved recipes to ensure safe food for your family.

In summary, if you find a recipe that only has instructions for using a pressure canner, do not substitute using a boiling water bath canner. Tomatoes are one of the top home canned foods, and if done properly, can be enjoyed without worry.

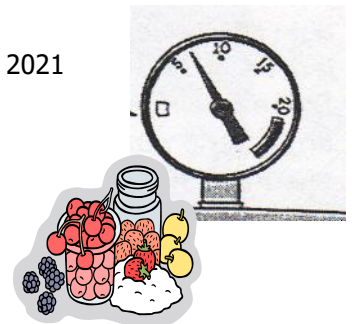
Submitted by Nancy Genys, MFSA

Free Dial Pressure Gauge Testing Clinic

The last free dial pressure gauge testing clinic for the year will be held September 7, 2021

- ❖ For the Free Clinic please plan on bringing your canner lid in to the office the day before the scheduled clinic and leaving for 24 hours.
- ❖ A \$2.00 fee is charged on other days for on all demand testing.

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



Finding Safe Canning Recipes

If you do a google search, thousands of home canning recipes will pop up on your computer. While they may sound quite appetizing, many of them are not from current research-based sources. If you choose to can a recipe that is not tested, you may be risking the health of you and your loved ones. Safe home canning recipes are developed by researchers who repeat the entire recipe preparation and canning process many times to get accurate data. They will even put microorganisms into the jars to make sure the processing time is sufficient to destroy them. Unfortunately, most of the recipes found on Pinterest or YouTube are not processed with the same scrutiny.

Where can you find safe recipes?

The U.S. Department of Agriculture (USDA) is a major source of research-based food preservation recommendations. You can find these recommendations at the National Center for Home Food Preservation (<https://nchfp.uga.edu>). State Extension services that are partners with USDA are also credible sources. You can access these recipes by visiting their websites or contacting your local Extension office. Also, recent editions of Ball publications such as The Ball Blue Book or the Complete Book of Home Preserving are reliable, or you can go to their website (<http://www.freshpreserving.com>).

How can you tell if a recipe is NOT safe?

Be suspicious of short cuts or missing information. If you notice any of the following red flags, do not can this recipe and look for a different one.

- Directions for canning non-pickled vegetables and meats that do not include a pressure canner.
- The recipe is "made-up" or changed by the person providing the information.
- Directions for processing jars in the oven, dishwasher, or an appliance other than a pressure or boiling water canner.
- Directions for putting hot food or liquid into jars and putting on lids with no additional processing.
- If the source does not provide information about processing at different elevations.

If you need help finding a safe canning recipe, please don't hesitate to contact me via phone at 208-267-3235 or email amrobertson@uidaho.edu.

Submitted by Amy Robertson, Extension Educator



Knees Need to Move

Can exercise curb arthritis pain? Scientists randomly assigned 345 people with knee osteoarthritis to a stepped exercise program or a control group (which was sent advice on how to manage arthritis).

Exercisers who didn't have less pain or better function after three months on Step 1 (an online exercise program) moved to Step 2 (biweekly exercise coaching calls) for three months. Those who still didn't improve moved to Step 3 (in-person physical therapy).

After nine months, 65 percent had moved to Step 2 and 35 percent had gone on to Step 3. Overall, the stepped group had better scores than the control group on a questionnaire rating pain, stiffness, and function, but not on tests of how quickly they could walk, climb stairs, get out of a chair, etc.

What to do: Arthritis in your knees? Keep moving.

Source: March 2021 Nutrition Action Healthletter



Workshops, Programs, Bulletins & Classes

Due to space restrictions, proper planning of handouts and trying to ensure an effective learning environment, all Extension sponsored workshops, programs and classes require **pre-registration**. Please contact the Extension office listed for the workshop, program or class you wish to attend.

The University of Idaho Boundary County Extension Office does not want anyone denied access to educational classes based on inability to pay. To inquire about scholarship availability, contact the Boundary County Extension Office at 208-267-3235.

DreamBuilder

DreamBuilder **provides free** online entrepreneurial training in English and Spanish for **future women business owners**.



If you're thinking of **starting your own business** but don't know where to start, this course can **teach you the skills and concepts you need**. Topics such as marketing, bookkeeping and sales. You'll learn about how much it costs to start a business and about the laws and regulations you'll need to follow. By the end of the course, **you'll have a draft business plan**.

Work at your own pace to complete 15 online modules.

Sign up at www.dreambuilder.org/uidaho
REGISTER TODAY!

Contact Paul Lewin with questions at
dreambuilder@uidaho.edu.



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. Interested in getting on the map? Applications for local producers and business owners are available on the website.

Measuring Your Trees

Sandpoint
Thurs., September 2, 2021
8:00 AM-5:00 PM
UI Sandpoint Organic
Agriculture Center
10881 N. Boyer Road



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

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

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

DUTCH OVEN COOKING CLASS

Thursday, September 9, 2021

10:00 AM-2:00 PM

Boundary County Fairgrounds Indoor Arena

Cost: \$15



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

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

Smoking & Grilling

Wednesday, September 22, 2021

10:00 AM-2:00 PM

Memorial Hall @

Boundary County Fairgrounds

Cost: \$20



This hands-on class will feature demonstrations as well as hands-on activities. We will learn how to prepare a variety of foods using either a smoker or a grill. We will also share tips and tricks on how to make sure your food is both safe and delicious!

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

Fermentation

September 21, 2021

11:00 AM-Noon

Via Zoom

FREE



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

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

Tuesday, October 19

1:00 PM-3:00 PM

Boundary County Extension Office

6447 Kootenai Street

FREE



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

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

Canning 101

Wednesday, October 20, 2021

1:00 PM-4:00 PM

Boundary County Extension Office

6447 Kootenai Street

COST: \$10



Learn how to safely make and preserve your own food at home. This class will focus mainly on high-acid foods including jams, jellies, tomato products, and pickled products. We will briefly talk about pressure canning as well. This hands-on class will also teach participants about canning basics and proper care for your canner. Each participant will make their own jar of product which they can pick up the day after the class.

Class size is limited to 9 people. To **Register**: Contact the Boundary County Extension Office @ 208-267-3235.

Workshops, Programs, Bulletins & Classes

Making Jerky

Tuesday, October 26, 2021

2:00 PM-3:30 PM

Boundary County Extension Office

6447 Kootenai Street

COST: \$10



In this class we will be sampling jerky and learning how to safely make your own jerky using an electric food dehydrator. This hands-on 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.

Class size is limited to 12 people.

Contact the UI Boundary County Extension Office to register, 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.



University of Idaho For More Information:

Extension
Pesticide Safety Education

Pesticide Safety Education Program
CALS-IPM@uidaho.edu

LIFTING WOMEN TO BETTER HEALTH



STRONGWOMEN

STRONG WOMEN PROGRAM

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

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

All Equipment Provided

Location: UI Extension Conference Room

Time Choices:

8:30 a.m. Tuesday, Thursday

Strong Women Stay Young — 2X/wk

10:30 a.m. Tuesday, Thursday

Strong Women Strong Bones — 2X/wk

Cost: \$30 * for 10 week session

Your place is reserved when payment is received

*Scholarships available contact Angela at 208-267-3235

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



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

Simply go to our website,

www.uidaho.edu/boundary, go

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



University of Idaho
Extension
Boundary County

4-H CLOVER TALK SEPTEMBER/OCTOBER 2021



Debbie Higgins
4-H Program Coordinator

I hope everyone has recovered from the fair. It was a great time! Thank you to all participants, volunteers, parents, members, and most of all the community for their unwavering support.

Don't forget if you didn't pick up your items you exhibited at fair for 4-H, please come to the Extension Office and pick up your items. Also, remember to turn in your Blue-Sky Forms and Thank you Cards, the deadline is September 1st. These must be turned in before you receive your Market Animal Sale Check.

Mark your calendars for a couple upcoming events. The Leader's Appreciation Banquet is October 5th starting at 6:00 pm at the back room of the Chic n Chop Restaurant. We will have a short meeting, lots of door prizes, delicious food, and good company. Watch the mail for your invitation, and please RSVP so we have an accurate headcount. Also, the 4-H Awards Ceremony is on October 21st starting at 6:00 pm in the Exhibit Hall at the Boundary County Fairgrounds. We can always use help setting up and cleaning up for this event, let Debbie know if you can volunteer.

Word from the State 4-H Office is we are making a change in platforms for registering for 4-H. We will transition to using Zsuite for both signing up and doing our record books. Starting October

10th, 2021, use this link: <https://4h.zsuite.org/> to log in and register for 4-H and start your record books. We are hoping for a smooth conversion and the ease of one place to do all your 4-H business.

If you are interested in being a 4-H Leader or Volunteer give me a call at 208.267.3235 or send me an email at deborahh@uidaho.edu. Some of the opportunities that are available are Leading an Organizational Club, Project Leader, or a Resource Leader. Reach out and see what fun opportunities we can provide you with.

National 4-H week is October 3rd through the 9th. Celebrate by showing your support and wear green. If you have a great picture showing your support/involvement in 4-H send it to me that week via email or to Boundary County 4-H Facebook, let's have some fun!

Enjoy fall, enjoy going back to school and don't forget to wear your green.



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

4-H Calendar

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

August

August 30- Ambassador Summit Registration Opens

September

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

September 6- Labor Day Observed Ext. Office Closed



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

September 27- Ambassador Summit Registration Closes

October

October 3-9- National 4-H Week

October 5- Leader's Appreciation Banquet 6:00 p.m. Chick N Chop

October 11- 4-H Registration Open On <https://4h.zsuite.org>

October 11- Columbus Day Ext. Office Closed

October 22-24- Ambassador Summit YMCA Camp At Horsethief

October 21- Awards Ceremony 6:00 p.m. @ Fairgrounds

October 31-



November

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

November 25 & 26- Thanksgiving Ext. Office Closed

★ **ATTENTION ALL 4-H LEADERS**—Please mark **Sept. 14**
★ **(Extension Office) & Oct. 5 (Leader's Appreciation Banquet**
★ **6:00 p.m. @ Chic 'n Chop) on your calendar!** Come to the meetings
★ to stay on top of what is going on in 4-H. Livestock committee meets
★ first at 6:30 p.m. followed by Leaders' council starting at 7:00 p.m. at the
★ Extension Office. All parents, members, and community members are wel-
★ come to attend meetings.
★





Thank You Notes & Blue Sky

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



Thank you cards should include:

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

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

Herdsmanship Contests

BEEF-Tyson Brimhall
LAMB-Kayden Jones
DAIRY CATTLE-Katie Vader
GOAT-Sierra Rode
RABBIT-Matthew McCabe
POULTRY-Morgan Tye
HORSE-Myia Anderson
SWINE-



* **PORTHILL PORKERS**-Aiden Dodd
 * **WILD HOGS**-Grady Atkins
 * **PIGS IN PARADISE**-Kayla Smith
 * **BACON BUSTERS**-Jeremiah Ross



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.

Congratulations

Katie Vader

2021 4-H & FFA

Large Animal

Showman



Morgan Tye

2021 4-H

Small Animal

Showman



Barns Herdsman Award

Day 1—Swine
 Day 2—Goat
 Day 3—Poultry
 Day 4—Sheep



Congratulations!

Top Salesmanship Award:



**Congratulations
 Dillon Mai!**

REMINDERS:

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

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



Dates: First Semester

September: 10, 17, 24

October: 1, 8, 15, 22, 29

November: 5, 12, 19

December: 3, 10, 17

January: 7, 14, 21, 28

Dates: Second Semester

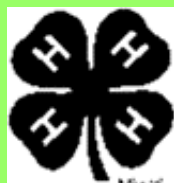
February: 4, 11, 18, 25

March: 4, 11, 18, 25

April: 1, 15, 22, 29

May: 6, 13, 20, 27

June: 3



NOTICE

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

There will be special dates for some livestock participation.

The Awards Ceremony night will be held on October 21, 2021 at the Fairgrounds starting at 6:00 p.m. Mark this date on your calendars.

Involvement Report

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

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

4-H



✿ Make a World of Difference ✿



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 in the November/December Clover Talk Newsletter.

<https://www.uidaho.edu/extension/4h/programs/ambassadors>



Did you miss the opportunity to advertise in this year's Fair Book? Do you know someone who has a business or is new to town that would benefit by advertising in the Fair Book?

Please call Boundary County Extension Office to get advertising information for the 2022 Fair Book. If you have questions, would like to sell ads, or advertise please contact the Extension Office at 208-267-3235 and ask for Debbie.

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



Thank-You!



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

Style Revue



The Style Revue was held on Wednesday, August 4th In Memorial Hall.

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

CONGRATULATIONS!

Champion: Natalie Hanson
Reserve Champion: Alexis Davy



2021 Market Animal Sale



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

CHAMPIONS			
Dillon Mai	4-H	GC Beef	Alta Forest Products
Brody Rice	4-H	RC Beef	Carquest
Cameron Kerttu	4-H	GC Lamb	Dr. Burt Veterinary Care
Emma Robertson	4-H	RC Lamb	Carter Country Farm & Feed
Reece Liermann	4-H	GC Swine	South Hill Lockers
Stryder Liermann	4-H	RC Swine	Badger Building Center
BEEF			
Sierra Petesch	4-H	Blue	Sugar Plum Floral & Greenhouse
Riley Petesch	4-H	Blue	Carquest
Blake Rice	4-H	Blue	Steve Guthrie
Tamera McGraw	FFA	Blue	Co-Op Gas & Supply
Abeqall Jones	4-H	Blue	HMH Engineering
Kadyn Chouinard	4-H	Blue	KG&T Septic
Avery Pluid	FFA	Blue	Naples General Store
Nadalie Cox	4-H	Blue	EL Internet Northwest
Peyton Cushman	4-H	Blue	Bonnors Ferry Vet Clinic
Cardon Pluid	4-H	Blue	Dr. Burt Veterinary Care
Jenyka Regehr	FFA	Blue	Regehr Logging Inc.
Katie Cushman	4-H	Blue	Dr. Troy Geyman
Marcus Regehr	4-H	Blue	Carquest
Asha Abubakari	4-H	Blue	General Feed & Grain
Andrew Sandelin	FFA	Blue	Horizon Landscape
Markynn Pluid	4-H	Blue	EL Internet Northwest
Madison Regehr	4-H	Blue	Thick n' Thin Beams & Lumber
Adelaide Heigel	4-H	Blue	Idaho Forest Group
Rhia Magee	4-H	Blue	Caribou Creek Log Homes
Randi Hibbard	4-H	Blue	Oxford Inc.
Curtis Blevins	4-H	Blue	KG&T Septic
Trew Lammers	FFA	Red	Carquest
Samuel Genys	4-H	Red	Bremer's Nursery
Kamen Nelson	FFA	Red	HMH Engineering
Sulay Abubakari	4-H	Red	Foust Inc.
Timber Jackson	4-H	Red	Pluid & Sons
Erin Gunter	4-H	Red	North Idaho Energy Logs
LAMBS			
Julie Magee	4-H	Blue	South Hill Lockers
Chad Kerttu	4-H	Blue	Carter Country Farm & Feed
Piper Maas	4-H	Blue	Co-Op Gas & Supply
Riley Stanch	4-H	Blue	Pluid Law
Jacob Genys	4-H	Blue	State Farm
Treven Vader	4-H	Blue	Dr. Troy Geyman
Micah Fedorko	4-H	Blue	Dr. Taylor Geyman
Phoebe Lang	4-H	Blue	Bonnors Ferry Vet Clinic
Clara Zills	4-H	Blue	Cushman Family Farm
Judah Fedorko	4-H	Blue	Wilson Law Firm
Kayden Jones	4-H	Blue	HMH Engineering
Lillian Bremer	4-H	Blue	Circle D Farms Sales, Inc.
Mason Zills	4-H	Blue	South Hill Lockers
Hunter Stanch	4-H	Blue	Pluid & Sons
Avery Rose Cushman	4-H	Blue	McGregor/Green Star
Maggie Cox	4-H	Blue	Carquest
Eleanor Fedorko	4-H	Blue	Dr. Troy Geyman
Samantha Cox	4-H	Red	Trusstek, Inc.
Zain Vader	4-H	Red	Pluid Law
Wyatt Lang	4-H	Red	Bonnors Ferry Vet Clinic
Leila Christensen	4-H	Red	Steve Guthrie
Vienna Stanch	4-H	Red	Oxford Inc.
Josiah Fedorko	4-H	Red	Dr. Troy Geyman
SWINE			
Israel Johnson	4-H	Blue	Hill Excavating
Gaige Johnson	4-H	Blue	Boundary Abstract
Cassidy Underhill	FFA	Blue	Super 1 Foods
Rylan Leach	4-H	Blue	Avista Corp.
Hannah Frago	4-H	Blue	Carquest
Reese Hull	4-H	Blue	Carol Lucero
Dalton Regehr	4-H	Blue	Regehr Logging Inc.
Tyson Brimhall	4-H	Blue	Christopher Roy
Benson Leach	4-H	Blue	HMH Engineering

SWINE (cont)			
Hunter Fulton	4-H	Blue	JBs Tire (Les Schwab)
Robert Olson	4-H	Blue	Idaho Forest Group
Miles Oxford	4-H	Blue	North Idaho Energy Logs
Bristol Hill	4-H	Blue	Gaylord Dirks
Cade Jelinek	FFA	Blue	JBs Tire (Les Schwab)
Timothy Fulton	FFA	Blue	JBs Tire (Les Schwab)
Maddox Mertzweiler	4-H	Blue	Super 1 Foods
Nathan Stolley	4-H	Blue	Idaho Forest Group
Cody Russell	4-H	Blue	Idaho Forest Group
Brody Swift	4-H	Blue	Riverside Auto Center
Grady Atkins	4-H	Blue	Dr. Taylor Geyman
Sydnee Blevins	FFA	Blue	Wilson Law Firm
Josiah Dodd	4-H	Blue	Bones Inc.
Brooke Petesch	4-H	Blue	Co-Op Gas & Supply
Connor Gardner	4-H	Blue	Oxford Inc.
Brandon Gardner	4-H	Blue	Alta Forest Products
Aaron Tadlock	4-H	Blue	North Idaho Collision
Christian Blevins	FFA	Blue	North Idaho Welding & Supply
Gabriel Warren	4-H	Blue	Simple Simon's
Rowdy Hull	4-H	Blue	Bonnors Ferry Vet Clinic
Tristan Bolton	4-H	Blue	Idaho Forest Group
Kaylee Stolley	4-H	Blue	Idaho Forest Group
Katelyn Smith	FFA	Blue	Farm Bureau
Taylor Dodd	4-H	Blue	Super 1 Foods
Nora Young	FFA	Blue	Bonnors Ferry Vet Clinic
Annabeth Comer	4-H	Blue	North Idaho Energy Logs
Cleo Henslee	FFA	Blue	AAMODT
Hannah Gardner	4-H	Blue	Trusstek, Inc.
Cooper Higgins	4-H	Blue	KG&T Septic
Nevaeh Elliston	FFA	Blue	Idaho Forest Group
Aiden Dodd	4-H	Blue	Stolley Homes
Dillon McLeish	FFA	Blue	Bones Inc.
Trenton Myers	4-H	Blue	Super 1 Foods
Josh Pinkerton	FFA	Blue	Elk Mountain Farms
Alexys Mierke	4-H	Blue	KG&T Septic
Jeannie Pinkerton	FFA	Blue	Twin Creek Consulting
Jericho Johnson	4-H	Blue	Mountain West Bank
Eli Newell	FFA	Blue	Ed & Teresa Atkins
Aulana Russell	4-H	Blue	Idaho Forest Group
Makenna Baisden	4-H	Blue	Carter Country Farm & Feed
Alex Stolley	4-H	Blue	Idaho Forest Group
Rylie Kimball	FFA	Blue	JBs Tire (Les Schwab)
Trent Freeze	FFA	Blue	Kootenai Valley Motel
Tyson Tadlock	FFA	Blue	Woody's Gun & Pawn
Kelsey Noble	4-H	Blue	3G Excavating & Services
Jaxon Maas	4-H	Red	Pluid & Sons
Piper Mertzweiler	4-H	Red	Pluid & Sons
Marianne Pinkerton	FFA	Red	Pluid & Sons
Libby Smith	4-H	Red	Super 1 Foods
Sydni Kimball	FFA	Red	AAMODT
William Hallabaugh	FFA	Red	Cifty View Nursery
Hailey Ross	4-H	Red	JBs Tire (Les Schwab)
Eliza Hyer	4-H	Red	Accurate Collision
Liam Dye	4-H	Red	Profotofix
Myles McCulla	4-H	Red	Super 1 Foods
Carson Dineen	4-H	Red	Bonnors Ferry Vet Clinic
Maddux Bolton	4-H	Red	Idaho Forest Group
Daria Hyer	4-H	Red	Shelman Realty
Morgan Burt	4-H	Red	Alta Forest Products
Shaylynn Richards	FFA	Red	All Purpose Storage
Jeremiah Ross	4-H	Red	Idaho Forest Group
Jesse Merritt	4-H	Red	Columbia Bank
Ryder Mierke	4-H	Red	KG&T Septic
Delilah Christensen	4-H	Red	Joe's Philly Cheesesteak
Eli Richards	FFA	Red	All Purpose Storage
Jacob Bremer	FFA	Red	Farm Bureau
Emma Ross	4-H	Red	T & T Farms



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



Awards

LAMB

Champion Lamb-Market Quality	Cameron Kerttu
Reserve Ch Lamb-Market Quality	Emma Robertson
Top Rate of Gain-Lamb	Leila Christensen
Champion Lamb Showman	Julie Magee
Reserve Ch Lamb Showman	Emma Robertson
Top Record Book-Market Lamb	Emma Robertson
Res. Ch Record Book-Market Lamb	Cameron Kerttu
Champion Quality-Sheep Breeding	Lillian Bremer
Herdsmen-Lamb	Kayden Jones

BEEF

Champion Quality-Market Beef	Dillon Mai
Res. Champion Quality-Market Beef	Brody Rice
Top Rate of Gain-Beef	Rhia Magee
Champion Beef Showman	Dillon Mai
Reserve Ch Beef Showman	Brody Rice
Champion Jr Showman	Quinn Folwell
Superior Beef Award	Dillon Mai
Top Angus Market Animal	Brody Rice
Champion Quality-Beef Breeding	Dillon Mai
Reserve Ch Quality-Beef Breeding	Blake Rice
Top Record Book-Market Beef	Erin Gunter
Res Ch Record Book-Market Beef	Blake Rice
Top Record Book-Beef Breeding	Quinn Folwell
Res Ch Record Book-Beef Breeding	Randi Hibbard
Ch Registered Simmental-Breeding Beef	Blake Rice
Res. Ch Registered Simmental-Breeding Beef	Cade Jelinek
Champion Sim Angus-Breeding Beef	Dillon Mai
Res. Champion Sim Angus-Breeding Beef	Brody Rice
Top Simmental Steer	Dillon Mai
Herdsmen-Beef	Tyson Brimhall

DAIRY CATTLE

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

SWINE

Champion Quality-Breeding Swine	Wyatt Hanner
Champion Quality-Market Swine	Reece Liermann
Reserve Ch Quality-Market Swine	Stryder Liermann
Champion Showman-Market Swine	Gaige Johnson
Res Ch Showman-Market Swine	Israel Johnson
Top Record Book-Market Swine	Reece Liermann
Res. Ch Record Book-Market Swine	Gaige Johnson
Top Rate of Gain Swine	Aulana Russell
Herdsmen-Swine (Wild Hogs)	Grady Atkins
Herdsmen-Swine (Porthill Porkers)	Aiden Dodd
Herdsmen-Swine (Pigs in Paradise)	Kayla Smith
Herdsmen-Swine (Bacon Busters)	Jeremiah Ross

RABBIT

Champion Quality-Pet Rabbit	Kaylee McCabe
Res Champion Quality- Pet Rabbit	Samuel Hegge
Champion Showman-Rabbit	Kaylee McCabe
Reserve Ch Showman-Rabbit	Matthew McCabe
Champion Quality-Breeding Rabbit	Kaylee McCabe
Top Record Book-Rabbit Breeding	Kaylee McCabe
Top Record Book-Pet Rabbit	Kaylee McCabe
Reserve Ch Record Book-Pet Rabbit	Matthew McCabe
Herdsmen-Rabbit	Matthew McCabe

Awards

GOAT

Champion Showman-Goat	Amy Carver
Champion Quality-Pet Goat	Amy Carver
Top Record Book-Pet Goat	Amy Carver
Herdsmen-Goat	Sierra Rode

DAIRY GOAT

Champion Showman-Dairy Goat	Sierra Rode
Res Champion Showman-Dairy Goat	Asja Miller
Champion Quality-Dairy Goat	Asja miller
Res Champion Quality-Dairy Goat	Darla Hyer
Top Record Book-Dairy Goat	Sierra Rode
Res Champion Record Book-Dairy Goat	Darla Hyer

ROUND ROBIN

Large Animal Champion Showman	Katie Vader
Small Animal Champion Showman	Morgan Tye

SALESMANSHIP CONTEST

Champion-Salesmanship Contest	Dillon Mai
Res Champion-Salesman Contest	Katie Vader

LIVESTOCK JUDGING CONTEST

Top Overall Champion	Eleanor Fedorko
Res Top Overall Champion	Katie Vader
Top Jr Champion	Quinn Folwell
Top Int Champion	Gabriel Warren
Top Sr Champion	Eleanor Fedorko

POULTRY

Champion Showman-Poultry	Morgan Tye
Res Champion Showman-Poultry	Sydney Beckle
Champion Quality-Poultry	Ilena Wenzel
Reserve Champion Quality-Poultry	Alison Williams
Top Record Book-Poultry	Morgan Tye
Res Ch Record Book- Poultry	Sydney Beckle
Herdsmen-Poultry	Morgan Tye

HORSE

Champion Showman-Horse	Myia Anderson
Reserve Ch Showman-Horse	Annabeth Comer
Top Record Book-Horse	Myia Anderson
Res. Ch Record Book-Horse	Sierra Rode
Champion High Point Senior	Myia Anderson
Res. Ch High Point Senior	Annabeth Comer
Jack Hooten Memorial	Myia Anderson
Herdsmen-Horse	Myia Anderson

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.



LEADER OF THE YEAR:
Shelby Cowley

Congratulations!

REMINDERS:

~ **THANK YOU NOTES AND BLUE SKY MUST
BE DONE & TURNED IN TO EXTENSION
OFFICE BY SEPT. 1**

~ **FAIR PROJECTS NOT PICKED UP BY OCT. 1
WILL BE DISCARDED**

Awards

Champion Animal Sciences	Kassidy Durette
Reserve Ch Animal Sciences	Jennelle Harmon
Champion Beginning Foods	Emma Robertson
Res. Champion Beginning Foods	Chad Kerttu
Champion Advanced Foods	Cameron Kerttu
Res. Champion Advanced Foods	Samuel Genys
Champion Cake Decorating	Sydney Jacobson
Reserve Ch Cake Decorating	Frankie Johnson
Champion Crochet	Riley Stanch
Reserve Champion Crochet	Alexis Davy
Champion Knitting	Mary Moseley
Champion Photography	Amy Carver
Champion Quilting	Adisyn Davy
Reserve Champion Quilting	Karis Davy
Champion Jewelry Making	Riley Stanch
Res. Champion Jewelry Making	Eleanor Fedorko
Champion Beginning Clothing	Adisyn Davy
Res Champion Beginning Clothing	Emma Robertson
Champion Advanced Clothing	Leila Christensen
Res Champion Advanced Clothing	Natalie Hanson
Champion Style Revue	Natalie Hanson
Reserve Champion Style Revue	Alexis Davy
Champion Drawing	Riley Stanch
Reserve Champion Drawing	Mary Moseley
Champion Herb Gardening	Adisyn Davy
Reserve Champion Herb Gardening	Zamora Collett
Champion Dutch Oven	Wyatt Lang
Res. Champion Dutch Oven	Tyson Brimhall
Champion Geology	Jennelle Harmon
Reserve Champion Geology	Becca Harmon
Champion Community Pride	Roadrunners

Champion Teen Leadership	Clayton Isaac
Champion KYG	Avalon Thiel
Champion Club Officer Record Book	Gabriel Warren
Champion Pistol	Phoebe Lang
Reserve Champion Pistol	Lexi Fields
Champion Rifle	Glory Hathaway
Reserve Champion Rifle	Parker Hanson
Champion Beginning Archery	Jacob Genys
Res Champion Beginning Archery	Miles Oxford
Champion Advanced Archery	Aulana Russell
Res. Champion Advanced Archery	Darla Hyer
Champion Dirt Bike	Dylin Anderson
Res Champion Dirt Bike	Cooper Higgins
Champion Dirt Bike Record Book	Ilena Wenzel
Champion Dirt Bike Record Book	Cooper Higgins
Champion Wildlife Science	Cameron Kerttu
Res. Champion Wildlife Science	Chad Kerttu
Res. Champion Wildlife Science	Kelby Schrock
Champion Hiking/Backpacking	Delilah Christensen
Champion Dog Fitting & Showing	Annabeth Comer
Res Champion Dog Fitting & Showing	Miles Oxford
Champion Dog Record Book	Annabeth Comer
Champion Cat Record Book	Kelby Schrock
Champion Public Speaking	Annabeth Comer
Res. Champion Public Speaking	Riley Stanch
Wallace Irving Memorial Award	Annabeth Comer
Warren Carle Award	Olivia Lammers



The 4-H Awards Ceremony will be
October 21, 2021,
6:00pm @ the
Boundary County Fairgrounds

SAVE THE DATE!



Add to your 4-H Leadership Now! Toolbox. Combine all of the 4-H elements to learn how to become a more engaging, effective youth leader. Share your skills with your club, community and your world!

Idaho 4-H Ambassadors are youth leaders who promote 4-H using their skills, knowledge and leadership abilities. They serve to strengthen the 4-H program through education, recruitment and public relations.

- Registration Opens 8/30
- Early Bird Rate 8/30 to 9/17
- Registration Closes 9/27
- Location: YMCA Camp at Horsethief
- Ages - Youth 14+
- Cost - \$125 (including transportation)
- Scholarships available

For more information, please contact SheilAnne Smith:
sheilannes@uidaho.edu
208-885-7700



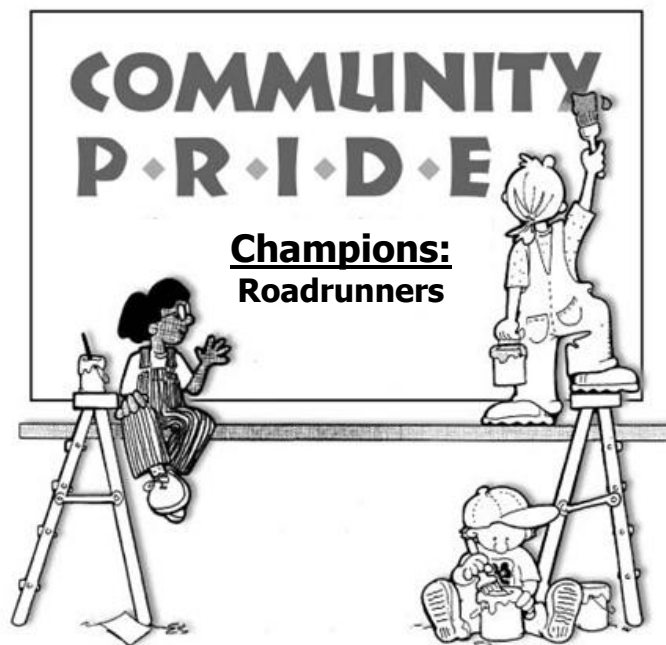
The following have projects and/or record books to pick up @ the Extension Office:

- Avalon Thiel



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

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



**Barn in the U.S.A.
Boundary County Fair
CONGRATULATIONS
2021 FAIR ROYALTY!**

KING: Cade Jelinek
QUEEN: Sierra Petesch
PRINCE: Wyatt Hanner



**Barn in the USA
2021
FAMILY FUN NIGHT ROYALTY**

Queen: Alexys Mierke
King: Brandon Gardner
Princess: Aulana Russell
Prince: Trenton Meyers

Congratulations!

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

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SEPTEMBER/OCTOBER 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

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