

EXTENSION NEWS ■ FCS ■ MASTER GARDENER ■ 4-H

~ KEEPING OUR COMMUNITY CONNECTED ~

EXTENSION CONNECTIONS

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Unsafe Cleaning Storage Trends Rampant on Instagram, TikTok, and Pinterest



Unsafe storage of liquid laundry packets was portrayed nearly 800,000 times over a four-year period on popular social media platforms, according to new research released by the American Cleaning Institute.

The trend of discussing or displaying the packets outside their original containers and placing them in clear jars or containers was featured mostly on Instagram, TikTok, and Pinterest between 2019 and 2022.

As part of its ongoing Store Not Décor campaign, ACI, in collaboration with digital research firm Maven Road, conducted original research to better understand the prevalence of the unsafe cleaning product storage trends across a variety of digital and social platforms.

Decanting cleaning products and storing them as decoration within the home puts children, as well as adults with cognitive impairments, at an increased risk for accidental poisoning exposure.

Safety Not on Display

Of the storage-related posts, images showing the popular, yet unsafe storage practice make up more than half of what is shared. Alarming, in 82% of the storage-related posts, there was no mention of the child safety dangers that can come with keeping liquid laundry packets outside of their original containers.

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The Extension Office will be closed September 5th in observation of Labor Day.

Master Gardener Column



Predict the Temperature with Cricket Chirps

We all know the evening sound of a cricket. Did you know that the number of cricket chirps reports the temperature? It's true!

We explain how to use the "cricket thermometer" method, and next time there's a warm evening, count the cricket chirps!

The Cricket as a Thermometer

Crickets are cold-blooded and take on the temperature of their surroundings. Back in 1897, a scientist named Amos Dolbear published an article "The Cricket as a Thermometer" that noted the correlation between the ambient temperature and the rate at which crickets chirp.

The insects' muscles contract to produce chirping, based on chemical reactions. The warmer the temperature, the easier the cricket's muscles activate, so the chirps increase. The cooler the temperature, the slower the reaction rate, and the less frequent the chirps and lower the chirp rate.

Cricket Temperature Formula

The formula expressed in that article became known as Dolbear's Law. It's surprisingly simple.

To convert cricket chirps to a degrees Fahrenheit:

Just count the number of chirps from one cricket in 14 seconds, then add 40 to get the temperature.

The number you get will be an approximation of the outside temperature. **Example:** 30 chirps + 40=70°F

So, how and why do crickets make that chirping sound, anyway?

Chirping is a cricket's way of communicating. Male crickets may be:

- Calling to attract a female with a loud and monotonous sound
- Courting a nearby female with a quick, softer chirp
- Behaving aggressively during the encounter of two males
- Sounding a danger alert when sensing trouble

Contrary to popular belief, crickets do not use their legs to chirp! In fact, crickets produce the iconic sound by rubbing the edges of their wings together. The male cricket rubs a scraper (a sharp ridge on his wing) against a series of wrinkles, or "files", on the other wing. The tone of the chirping depends upon the distance between the wrinkles.

It's a little similar to the way you run your thumb against a comb.

Crickets are part of the family Orthoptera (grasshoppers and katydids). Start to notice the chirps of the crickets when you're outdoors, it's nature's thermometer!

Source: Adapted from <https://www.almanac.com/predict-temperature-cricket-chirps>



Raspberry and Blackberry Drupelets

Raspberry and blackberry fruit are made up of drupelets which are the individual cells of the fruit. Ripe berries may display drupelets that are black, tan, or whitish in color. The fruit may be smaller in size as well. While the cause of this is not certain, it could be a result of environmental conditions such as high heat, low humidity, wind, or rainfall. It could also be a result of insect damage, poor pollination, nutrient deficiency or disease.

Regardless of the cause, ensuring proper growing conditions is recommended as prevention. Follow planting and pruning recommendations to avoid crowding. Do soil testing to inform a fertilization protocol. Manage the crop to prevent disease by minimizing weeds and irrigating as recommended.

The fruit that exhibits these symptoms are still considered edible, though they are better used for preserves than for consuming raw. (Cynthia Domenghini)

Raspberries and Blackberries After Harvest

Raspberries and blackberries are perennial plants with biennial canes. What that means is that though the plants live year after year, each individual cane only lives two years. Most commonly the first year canes, referred to as primocanes, grow but don't fruit. Primocanes become floricanes the second year. Floricanes fruit and then die.



So what do you do with these dead canes when they die after fruiting? Though many gardeners leave the canes for removal the following spring, it is best to remove them immediately after they die if your plants have had problems with disease such as anthracnose. See <https://ohioline.osu.edu/factsheet/plpath-fru-27>. Remove the canes as close to the ground as possible without damaging the primocanes. It is best to discard, burn, or bury any infected canes. (Ward Upham)

Source: K-State Horticulture Newsletter, No. 28 July 18, 2023

Are You Losing muscle?

To slow muscle loss (and even build new muscle) at any age:

- **COMBINE DIET AND EXERCISE.** The combination of regular resistance training (like working with weights) and adequate dietary protein builds more muscle mass and strength. But don't go for extra protein by itself.
- **RESIST!** Resistance training includes weightlifting, using weight machines or bands, or doing body weight exercises like pushups, squats, sit-ups, and planks. Many yoga poses also involve resistance. Aim for at least one to two sessions of resistance training a week. Be sure to engage in multiple types of resistance activities to ensure working the large groups of both the upper and lower body (arms and legs).
- **START SLOW.** If you are new to strength training, start with a class or orientation at your local Y or other community or health organization or a personal trainer. If you have health or physical issues, discussing with your health-care provider if you would benefit from a referral to a physical therapist is a good place to start.
- **DON'T OVERDO IT.** You do not need to push yourself to extremes to get benefit. Start slow and work until a muscle group feels tired. You will notice a difference over time.
- **STEP IT UP.** The key to building and maintaining muscle is to use your muscles regularly and continually challenge yourself by increasing weight or repetitions when an exercise gets too easy.



Source: Tufts University June 2023, Vol. 41, NO. 4 Health & Nutrition Letter

Unsafe Cleaning Storage Trends continued from page 1



This research comes at a time when the unsafe storage trend is becoming more widely recognized on social media. According to a recent survey conducted by Wakefield Research on behalf of ACI, 41% of Americans have seen popular posts across social media showing cleaning products or liquid laundry packets (LLP) stored on display in clear jars or glass containers. This is an increase of more than 10 percentage points

from a 2022 survey, underscoring the growing popularity of this dangerous online storage trend.

While safe storage was ranked as the most important aspect among respondents when it comes to storing cleaning products, 60% of parents report they have kept their liquid laundry packets in areas where a child could see or reach them.

"Our research identified the growing social media trend, a critical safety knowledge gap among digital audiences and a need for increased awareness about safe storage," said

Brian Sansoni, ACI Senior Vice President, Communications, Outreach and Membership. "What parents and caretakers may not realize is that while the trend of decanting cleaning products may be aesthetically pleasing, it increases the risk of an accident in the home. By removing products from their original container, you are eliminating key safety elements such as child-resistant packaging, safety warnings and instructions for proper use".

Safety Not on Display

Whether you are reorganizing your home or doing your weekly laundry routine, keep these safety practices in mind:

- Like any other household cleaning product, keep liquid laundry packets up high and out of the reach and sight of children.
- Store all laundry packets in their original container with labels intact and remember, when it comes to LLPs and cleaning products, it is always Store Not Décor.
- Prevention is the most critical step in avoiding exposure but in the event of an accident, save the Poison Help number in your phone and post it visibly at home: 1-800-222-1222.

Source: <https://www.cleaninginstitute.org.newsroom/2023/unsafe-cleaning-storage-trends-rampant-instagram-tiktok-pinterest>

Visit Us On
The Web @ uidaho.edu/boundary

Apple Fennel Soup

Types

Florence fennel is grown for its “bulb,” which is made of swollen leaf bases, but all parts of plant are edible.



Other varieties of fennel are grown mainly for leaves or seeds.

Wild fennel (*F. vulgare*) is also edible.

Selection Info

Look for white bulbs that are heavy for their size. Avoid bulbs with soft spots and discoloration. If stems and fronds are present, look for firm, long stems with green color. Rinse fennel well in a cool stream of water before using.

Storage

Short-Term Storage

Loosely wrap fennel in a plastic bag and store it in the refrigerator for up to 5 days.

Long-Term Storage

Fennel stalks and fronds freeze well. Simply rinse them in a cool stream of water, and then place them in a freezer-safe bag or container. Due to its high water content, freezing the bulb will change its texture.

Unfamiliar with how to cook with fennel? Here are four ways to break the ice:

- **Raw.** Trim off the stalks, cut the white bulb in half from top to bottom, and remove the core with a V-shaped cut at the bottom of each half. Now you're ready to slice it thinly (A mandolin comes in handy here). Say hello to a new flavor and texture to toss into slaws and salads.
- **Sautéed.** Sauté sliced fennel with other standouts like asparagus, edamame, and leeks.
- **Roasted.** *Raw* fennel is crunchy with a mild anise (licorice-y) flavor. But fennel *roasted* at high (say, 425° F) turns into something else entirely—softer, a little nutty-tasting, a bit sweet. Mmm.
- **Fronds.** A veggie bonus: If your fennel bulb comes with its dark green feathery fronds still attached, chop and use them like fresh soft herbs. (Save the tough stalks for making vegetable stock).

Flavor aside, fennel offers a nice dose of fiber, potassium, and vitamins C and K...all for next to no calories (25 per cup).

Fennel is a member of the carrot family. Time to welcome it to *yours*?

Source: Adapted from <https://extension.purdue.edu/foodlink/recipe.php?recipe=Apple Fennel Soup> and Nutrition Action, April 2023

Serving Size: 4 servings

INGREDIENTS

2 medium golden delicious apples (peeled, cored, and chopped)
1 cup carrots (thinly sliced)
1 small onion (thinly sliced)
½ cup fresh fennel (chopped)
2 cups water
1 14-ounce can low-sodium chicken broth
½ cup white wine
1 bay leaf
¼ teaspoon dried thyme
6 whole black peppercorns
Low-fat plain yogurt (optional)

DIRECTIONS

1. In a large pot, combine all ingredients (except yogurt, if using). Bring to a boil over high heat.
2. Reduce the heat, cover, and simmer for 20 minutes.
3. Pour the soup through a strainer set over a large bowl.
4. Remove the bay leaf.
5. In a blender or food processor, carefully puree the vegetable mixture until smooth.
6. Add the soup liquid and pulse until blended.
7. Reheat the soup, if necessary.
8. To serve, ladle the soup into bowls and top with dollops of yogurt, if desired.

Nutrition Information

Nutritional information does not include optional yogurt. Calories: 82; Protein: 2g; Carbohydrates: 14g; Dietary Fiber: 3g; Fat: 0.3g; Saturated Fat: 0.2g; Cholesterol: 2mg; Sodium; 80mg

Source: <https://extension.purdue.edu/foodlink/recipe.php?recipe=Apple Fennel Soup>

FENNEL & RADISH SALAD



Whisk together 1 Tbs. Extra-virgin olive oil, 1Tbs. White balsamic, ½ tsp. Whole-grain mustard, and ¼ tsp. salt. Toss with 6 cups salad greens, 1 cup thinly sliced fennel, and ¼ cup sliced radish. Serves 4.

Source: Nutrition Action, April 2023

Food Safety for Your Outdoor Adventures

Who doesn't enjoy a picnic or potluck? Whether you are relaxing on a beach, the lakeside, hiking, boating or just enjoying one of the many beautiful parks. To make sure we all stay safe, healthy and happy we make sure to take the proper equipment, clothing, safety gear, etc.

What about our food? We often worry about flies, ants, and other bugs but often forget about the "microscopic bugs" that pose a very real danger to us and our families. Just because we can't see them does not mean they are not there. So how do we keep our food safe? You should first remember that bacteria love hot moist places and will multiply very rapidly during these warmer months if given the right environment.

Follow these guidelines to have a safe healthy and fun time on your picnic:

- 1) If your destination does not have a source of safe drinking water, then make sure bring your own. You should also bring wipes for cleaning hands and surfaces; dirty hands are a major source of bacteria and foodborne illness.
- 2) If you are taking raw poultry or meat, wrap them securely so their juices will not contaminate other foods. Also place the wrapped meat directly onto your ice or gel packs to keep it as cold as possible.
- 3) Be sure to take sufficient utensils so that you are not using the same utensil on raw meat and on the just cooked meat.
- 4) Keep your food covered to prevent insects from also enjoying your picnic.

Keep Cold Foods Cold:

- 1) Keep perishable foods cold in an insulated cooler with plenty of ice or gel packs.
- 2) Food should be taken directly from the refrigerator and packed directly into the cooler. It should never be allowed to sit out. Also place your beverages into a separate iced

cooler, the constant opening and closing of a cooler that contains both perishables and drinks will allow cold air to escape which will lower the temperature needed to keep perishables safe.

3) Transport your cooler in an air-conditioned vehicle and don't place it in the trunk. When you arrive at your destination place the cooler in a shaded area.



Keep Hot Goods Hot:

- 1) Do not leave food out of the cooler or off the grill for longer than 2 hours (one hour if the temperature is 90 F or higher). This is a major cause of foodborne illness. Raw meat and poultry may contain bacteria that cause foodborne illness. They must be cooked and held at temperatures that are too hot or too cold for bacteria to grow. Bacteria will multiply rapidly between 40 F and 140 F.
- 2) Be sure take a food thermometer with you to check the doneness of all meats. Beef burgers should reach an internal temperature of 160 F and chicken breasts 165 F. Clean your thermometer with warm soapy water in between uses. When reheating food at a picnic make sure it reaches 165 F.

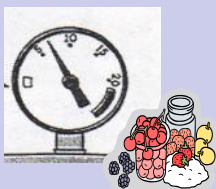
Nonperishable Alternatives:

- 1) Instead of potato salad, or macaroni salad consider baked potato chips.
- 2) Take washed whole fruit instead of cut up fruit salad, especially if they contain a whipped cream or sour cream dressing.
- 3) Bring cookies or brownies instead of cream pies, cream filled cakes or fruit pies.

The important thing to remember is that you not only want to create happy memories with family and friends but you want them to be safe also.

Judy Sharman
Master Food Safety Advisor

DIAL PRESSURE GAUGE TESTING



A free dial pressure gauge testing clinic will be held on the first Tuesday of the months May-September. The last free dial pressure gauge testing for 2023, will be on September 5.

- * Please plan on bringing your canner lid in to the office and leaving for 24 hours.
- * A \$2.00 fee will be imposed for those brought in on other days for on demand testing.
- * Dial gauges need tested every year

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

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.

Get the Dish!

A Virtual Cooking Series

Tuesdays, September 19-November 14, 2023

11:00 AM-Noon PT

Noon-1:00 PM MT

Online via Zoom

FREE

Join us and learn exciting culinary skills! To see the full schedule and to register go to bit.ly/Dish.



Follow UI Extension, Boundary County on Facebook:
www.facebook.com/UIExtensionBoundary

UI Extension Sheep and Goat Monthly Webinar:

UI Extension offers webinars on sheep and goat topics. Follow them on Facebook @UISheepandGoats for the current schedule of topics.



Dutch Oven Cooking

Thursday, September 7, 2023

10:00 AM-2:00 PM

Boundary County Fairgrounds

Indoor Arena

Cost: \$20



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.

To **register**, contact the Boundary County Extension Office @ 208-267-3235.

Growing Garlic in North Idaho

Thursday, September 21, 2023

1:00 PM-3:00 PM

Boundary County Extension Office

6791 B Main Street

COST: \$5



Growing Garlic in North Idaho – Fall is the time to plant garlic cloves! In this class you will learn about different garlic varieties and how best to grow them in your North Idaho garden. From planting in the fall to harvesting the following season we will discuss soil preparation, planting, irrigation and harvesting and storage. Although this crop is generally easy to grow, we will also discuss possible pests.

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

Workshops, Programs, Bulletins & Classes

Freeze Drying Done Right

Thursday, September 21, 2023

11:00 AM-Noon

Online via Zoom

FREE



Want to learn about freeze dryers designed for home use? This is the online class for you! During this class you will learn about the various freeze dryer models, purchasing and maintenance costs, how to operate a freeze dryer, and proper storage of freeze-dried goods. We will also show you how to prep food and begin the freeze-drying process. Go to <https://bit.ly/freeze-drying2023> to register.

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

Tuesday, October 17, 2023

1:00 PM-3:00 PM

Boundary County Extension Office

6791 B Main Street

Cost: \$5



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.

Cooking Under Pressure

Monday, November 13, 2023

11:00 AM-1:00 PM

Boundary County Extension Office

6791 B Main Street

Cost: \$10



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



Living on the Land

Thursdays, October 5-

November 30, 2023

6:00 PM-8:00 PM

COST: TBD

Two locations:

Boundary County Extension Office, 6791 B Main Street

Contact Amy Roberson 208-267-3235 if interested in attending the Boundary County sessions.

Bonner County, location to be determined

Contact Jennifer Jensen 208-263-8511 if interested in attending the Bonner County sessions.

This course consists of a series of classes designed to meet the needs of participants in the region where it is offered. Topics include: Choosing farm equipment, What to do about weeds, Market and organic gardening, Pasture establishment and renovation, Caring for animals, Water quality, Feeds and feeding, Your living soil, Grazing management.

Cooking Gluten Free

Thursday, October 19, 2023

1:00 PM-3:00 PM

Boundary County Extension Office

6791 B Main St.

COST: \$10



Do you or someone in your family have an allergy or sensitivity to gluten? Come join us and learn how you can prepare gluten free meals for your family while skipping the stress and frustration. This class will help you navigate the world of gluten free cooking by providing you with helpful tips as well as give you strategies to avoid the common mistakes many beginners make when switching to gluten free cooking.

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

Have an electric pressure cooker or thinking about buying one? Come join us to learn how to make quick and easy meals for your family. This is a hands-on class, so don't forget your apron. We will also be comparing various brands of electric pressure cookers and seeing how each one operates in order to help you decide which type of electric pressure cooker best meets your needs. Class size limited to 12 people.

Workshops, Programs, Bulletins & Classes

Pressure Canning Basics

Tuesday, November 28, 2023

1:00 PM-4:00 PM

Boundary County Extension Office

6791 B Main Street

COST: \$10



Learn how to safely make and preserve low-acid foods at home such as vegetables, meats, dried beans, and mixed foods. This hands-on class will also teach participants the basics of pressure canning 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 12 people.

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

Water Bath Canning

Tuesday, September 26, 1-4pm

UI – Sandpoint Organic Agriculture Center

10881 N. Boyer Rd.

COST: \$10



Learn how to safely make and preserve your own high-acid foods including jams, jellies, tomato products, pickled vegetables, and fruits. This hands-on class will also teach participants about canning basics as well as proper storage and handling of home canned foods. Each participant will make their own jar of product which they can pick up the day after the class. Class size is limited to 9 people.

To Register: Contact UI Extension, Bonner County (208-263-8511 or bonner@uidaho.edu)

FORESTRY SHORTCOURSE

Post Falls

6:30 PM-9:30 PM

Oct. 19, Nov. 2, 9, 16, 30 & Dec. 14, 2023

UI Extension-Kootenai County Office

University of Idaho Research Park

958 S. Lochsa Street, Room 302

(208) 292-2525



St. Maries

9:00 AM-12:00 PM

June 12, 20, 26 & July 3, 10, 17,

2024

Federal Building Meeting Room

Corner of 7th Street & College Avenue

208-245-2422

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

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

To ensure an effective learning environment, each session is limited to 25 people. A \$38 registration fee (\$120 for UI credit) includes a binder, USB drive of forest management resource materials, and refreshments.

For **registration** questions, contact the University of Idaho Extension office in the county in which the program will be held.

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, 6791 B Main St.
(208)267-3235**

LIFTING WOMEN TO BETTER HEALTH



STRONG WOMEN PROGRAM

Please join us for new strength training sessions
Sept. 12-Nov. 16, 2023

STRONGWOMEN

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



4-H CLOVER TALK SEPTEMBER/OCTOBER 2023



September

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

September 4-Labor Day Observed Ext. Office Closed

September 12-Livestock & Leaders Meeting 6:30 p.m. Ext. Office

October

October 2-6-National 4-H Week

October 3-Leader's Appreciation Banquet 6:00 p.m. @ Chic N Chop

October 9-Columbus Day Ext. Office Closed

October 10-4-H Registration Open On <https://4h.zuities.org>

October 26-4-H Awards Ceremony 6:00 p.m. @ Exhibit Hall



November

November 5-Daylight Saving Time Ends

November 10-Veteran's Day Observed Ext. Office Closed

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

November 23-24-Thanksgiving Ext. Office Closed

Debbie Higgins
4-H Program Coordinator

The fair was awesome! I loved the early mornings when it was still cool and the 4-Hers were groggy but put forth maximum effort to do their best, preparing for their shows and looking their best. There's nothing like it! I always like to praise the leaders and parents too; they truly make it happen. Well done everyone!

We still have some projects that were left behind that didn't get picked up on Sunday after the fair. Most of the barn photo frames from Camp Clover are still here too. Stop by the Extension office soon and pick up your ribbons and entries please.

Remember, if you sold an animal at the Market Animal Sale during the fair, you need to have your Blue-Sky form filled out and your Thank you card written and stamped to be checked off at the Extension office as soon as possible. We will not be able to release your check until this is done.

The leader's appreciation Banquet is scheduled for October 3rd, 2023, at 6:00 pm in the banquet room of Chic n Chop. If you were a leader in 2023 you are invited to attend. It is a fun time to get together and have some laughs, good food and prizes. Please call the Extension office and RSVP if you are planning to attend.

This 4-H year ends September 30, 2023. The sign-up period to be eligible to exhibit at the 2024 fair will be October 10, 2023, to January 10th, 2024. As in the past, you will need to sign up online through 4h.zsuite.org. Also remember if you are planning on taking a market steer or beef breeding project that enrollment deadline is November 1st, 2023. The cost for 4-H will remain the same at \$25.00 per

member for up to 3 projects, with an additional \$3.00 per project being added after that. Horse and Dirt Bike projects are \$27.00 per project. Other projects like Dutch Oven and Jewelry have an additional \$5.00 fee to cover the cost of materials and ingredients.

4-H is always needing volunteers to assist in leading projects or clubs. We are in desperate need of a certified Archery leader. If you are interested in being an archery leader let me know so we can get you prepared to attend the training course in the spring to get you started on the right track. Please encourage people to volunteer for these rewarding experiences!

High School Seniors, remember 4-H has several scholarships to apply for. Most of them are due in December, so start looking at them now. They can be found on the University of Idaho website at: <https://www.uidaho.edu/extension/4h/programs/scholarships>

Have a great Fall season!

 ★ **ATTENTION ALL 4-H LEADERS**—Please mark **September 12 (Extension Office) & October 3 (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 welcome to attend meetings.
 ★

Persons with disabilities have the right to request and receive reasonable accommodations. Please complete the form found at [reasonable-accommodation-for-4-h-parent-complete.pdf \(uidaho.edu\)](https://www.uidaho.edu/extension/4h/programs/scholarships) to assist in evaluating the reasonable accommodation request at least two week prior to the event. Accommodation applications cannot be approved without supporting documentation. Submit the request form found in the link above along with supporting documentation to Center for Disability Access and Resources 875 Perimeter Drive Moscow, ID 83844-4257 cdar@uidaho.edu Phone 208-885-6307, Fax 208-885-9404



Sew It! Grow It! Show It!
Boundary County Fair
CONGRATULATIONS
2023 FAIR ROYALTY!

KING: Hudson Feuerstein
QUEEN: Morgan Tye
PRINCE: Isaac Bliss
PRINCESS: Katie Vader
PRINCESS: Evelyn Chaney



Sew It! Grow It! Show It!
2023 Family Fun Night Royalty

KING: Logan Feuerstein
QUEEN: Wren Tye
PRINCE: Kristian Dye
PRINCESS: Kylie Calderone

Congratulations!



4-H Friday



Friends

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, we prefer you give us at least one day's notice for each Friday your child plans to attend. Our program is for students in kindergarten through fifth grade. The cost is only \$15 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 We can't wait to see you there!

<u>Dates: First Semester</u>	<u>Dates: Second Semester</u>
September: 8, 15, 22, 29	February: 2, 9, 16, 23
October: 6, 13, 20, 27	March: 1, 8, 15, 22
November: 3, 10, 17	April: 5, 12, 19, 26
December: 1, 8, 15, 22	May: 3, 10, 17, 24, 31
January: 12, 19, 26	June: 2, 9



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 2023 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.



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



BOUNDARY COUNTY 4-H

Welcome New and Returning 4-H Families

4-H enrollment period is October 10, 2023-January 10, 2024.

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.

All enrollments for new and returning members and leaders need to be done online @ <https://4h.zsuite.org>. This is also 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, 2023. 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, 6791 B Main Street or mailed to PO Box 267, Bonners Ferry. Unpaid enrollments will remain in pending status until program fees have been paid.

The Participation Deadline for 2023/2024 is January 10, 2024 for 4-H projects to be part of the 2024 Boundary County Fair. There is a special date for beef projects of November 1, 2023.

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.

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

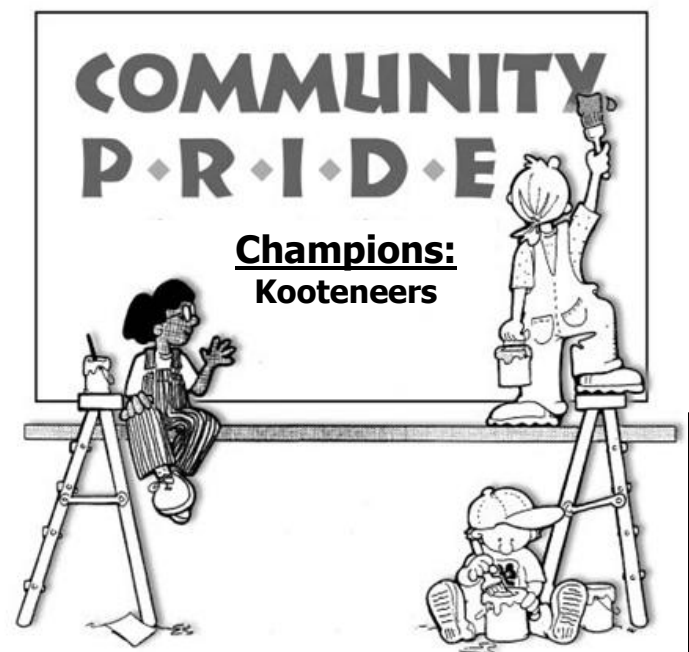
The following have projects and/or record books to pick up @ the Extension Office:

- Lavinder Allred
- Seth Croll
- Ilena Wenzel



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.





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.

If you need a Thank-you card they are available at the Boundary County Extension Office. Please call 208-267-3235 if you have questions.

Herdsmanship Contests

- BEEF**-Randi Hibbard
- LAMB**-Hudson Feuerstein
- DAIRY CATTLE**-Rebekah McBride
- GOAT**-Sierra Rode
- RABBIT**-Sam Hegge
- POULTRY**-Kenzie Bradley
- HORSE**-Katie Vader
- SWINE**-
 - * **WILD HOGS**-Kyalynn Comer
 - * **PIGS IN PARADISE**-Kristian Dye
 - * **BACON BUSTERS**-Chloe Cederquist



Don't forget! November 1st is the 4-H/FFA Beef Market & Breeding Project Sign-up deadline for the 2024 Fair.

Call the Extension Office @208-267-3235 to register.

Congratulations

Katie Vader

2023 4-H & FFA

Large Animal

Showman



Morgan Tye

2023 4-H

Small Animal

Showman



Barns Herdsman Award



Goat/Rabbit

Congratulations!

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 let's 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.



Congratulations to Myia Anderson! She received first place at the Idaho State Oral Presentation competition. She will be going to the National competition in the fall. Nice job!

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



Top Salesmanship Award:

**Congratulations
Sam Hegge!**



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!



**LEADER OF THE YEAR:
Jaycee Atkins**

Congratulations!

Awards

LAMB

Champion Lamb-Market Quality	Kayden Jones
Reserve Ch Lamb-Market Quality	Kordale Burt
Top Rate of Gain-Lamb	Kordale Burt
Champion Lamb Showman	Adisyn Davy
Reserve Ch Lamb Showman	Kayden Jones
Top Record Book-Market Lamb	Alexis Davy
Res. Ch Record Book-Market Lamb	Ryker Feuerstein
Top Record Book-Sheep Breeding	Kordale Burt
Herdsmen-Lamb	Hudson Feuerstein

BEEF

Champion Quality-Market Beef	Dillon Mai
Res. Champion Quality-Market Beef	Emma Robertson
Top Rate of Gain-Beef	Sulay Abubakari
Champion Beef Showman	Blake Rice
Reserve Ch Beef Showman	Bristol Hill
Champion Beef Jr Showman	Emma Robertson
Superior Beef Award	TBA
Champion Quality-Beef Breeding	Randi Hibbard
Top Record Book-Market Beef	Asha Abubakari
Res Ch Record Book-Market Beef	Brody Rice
Top Record Book-Beef Breeding	Randi Hibbard
Top Angus Market Animal	Emma Robertson
Ch Registered Simmental-Breeding Beef	Randi Hibbard
Top Simmental Steer	Dillon Mai
Herdsmen-Beef	Randi Hibbard

DAIRY CATTLE

Champion Showman-Dairy Cow	Rebekah McBride
Champion Quality-Dairy Cow	Rebekah McBride
Res Champion Quality-Dairy Cow	Savannah Sanders
Top Record Book-Dairy Cow	Rebekah McBride
Res Champion Record Book-Dairy Cow	Savannah Sanders
Herdsmen-Dairy Cattle	Rebekah McBride

SWINE

Champion Quality-Breeding Swine	Hailey Ross
Champion Quality-Market Swine	Israel Johnson
Reserve Ch Quality-Market Swine	Reece Liermann
Champion Showman Swine	Gaige Johnson
Res Ch Showman-Swine	Reece Liermann
Top Record Book-Market Swine	Alex Stolley
Res. Ch Record Book-Market Swine	Adelaide Frago
Top Rate of Gain Swine	Colson Baisden/Hannah Frago
Herdsmen-Swine (Wild Hogs)	Kyalynn Comer
Herdsmen-Swine (Pigs in Paradise)	Kristian Dye
Herdsmen-Swine (Bacon Busters)	Chloe Cederquist

RABBIT

Champion Quality-Pet Rabbit	Sam Hegge
Champion Quality-Breeding Rabbit	Mary Hegge
Champion Showman-Rabbit	Mary Hegge
Reserve Ch Showman-Rabbit	Sam Hegge
Top Record Book-Pet Rabbit	Sam Hegge
Reserve Ch Record Book-Pet Rabbit	Hailey Ross
Top Record Book-Breeding Rabbit	Mary Hegge
Herdsmen-Rabbit	Sam Hegge

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.

Awards

GOAT

Champion Showman-Goat	Sierra Rode
Res. Champion-Goat	Asja Miller
Champion Quality-Pet Goat	Sierra Rode
Res. Champion Quality-Pet Goat	Asja Miller
Top Record Book-Pet Goat	Asja Miller
Res Ch Record Book-Pet Goat	Violet Hyer
Herdsmen-Goat	Sierra Rode

DAIRY GOAT

Champion Showman-Dairy Goat	Niah Miller
Res Champion Showman-Dairy Goat	Sierra Rode
Champion Quality-Dairy Goat	Niah Miller
Res Champion Quality-Dairy Goat	Asja Miller
Top Record Book-Dairy Goat	Sierra Rode
Res Ch Record Book-Dairy Goat	Niah Miller

ROUND ROBIN

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

SALESMANSHIP CONTEST

Champion-Salesmanship Contest	Sam Hegge
Res Champion-Salesman Contest	Alexis Davy

LIVESTOCK JUDGING CONTEST

Top Overall Champion	Katie Vader
Res Top Overall Champion	Dillon Mai
Top Jr Champion	Ava Copeland
Top Int Champion	Randi Hibbard
Top Sr Champion	Katie Vader

POULTRY

Champion Showman-Poultry	Morgan Tye
Res Champion Showman-Poultry	Sydney Beckle
Champion Quality-Poultry	Morgan Tye
Reserve Champion Quality-Poultry	Chad Kerttu
Top Record Book-Poultry	Cameron Kerttu
Res Ch Record Book- Poultry	Morgan Tye
Herdsmen-Poultry	Kenzie Bradley

HORSE

Champion Showman-Horse	Katie Vader
Reserve Ch Showman-Horse	Brielle Entz
Top Record Book-Horse	Myia Anderson
Res. Ch Record Book-Horse	Katie Vader
High Point Champion-Junior	Alora Heckert
High Point Res. Champion-Junior	Neriah Lo Porto
High Point Champion-Intermediate	Trinity Newman
High Point Champion- Senior	Katie Vader
High Point Res. Champion- Senior	Myia Anderson
Jack Hooten Memorial	Katie Vader
Champion Gymkana	Myia Anderson
Champion Trail	Katie Vader
Champion Equitation	Katie Vader
Herdsmen-Horse	Katie Vader



The 4-H Awards Ceremony will be
October 26 2023,
6:00pm @ the
Boundary County Fairgrounds

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 Vet Science	Mary Anne Moseley
Reserve Ch Vet Science	Ezekiel Strait
Champion Entomology	Elijah Kellogg
Champion Beginning Foods	Elijah Kellogg
Res. Champion Beginning Foods	Karis Davy
Champion Advanced Foods	Chad Kerttu & Cameron Kerttu
Reserve Ch. Advanced Foods	Wren Tye
Champion Cake Decorating	Abigail Michel
Reserve Ch Cake Decorating	Natalie Hanson
Champion Crochet	Alexis Davy
Reserve Champion Crochet	Zamora Collett
Champion Knitting	Briana Feuerstein
Reserve Champion Knitting	Alexis Davy
Champion Photography	Kylie Calderone
Champion Scrapbooking	Amy Carver
Champion Quilting	Adisyn Davy
Reserve Champion Quilting	Karis Davy
Champion Jewelry Making	Adisyn Davy
Res. Champion Jewelry Making	Leila Christensen
Champion Advanced Sewing	Alexis Davy
Res Champion Advanced Sewing	Adisyn Davy
Champion Style Revue	Alexis Davy
Reserve Champion Style Revue	Adisyn Davy
Champion Drawing	Autumn Nott
Reserve Champion Drawing	Fallon Boudro
Champion Herb Gardening	Adisyn Davy
Reserve Champion Herb Gardening	Karis Davy
Champion Dutch Oven	Nevaeh Murphy
Res. Champion Dutch Oven	Emma Robertson

Champion Pistol	Hudson Feuerstein
Reserve Champion Pistol	Logan Feuerstein
Champion Rifle	Hudson Feuerstein
Reserve Champion Rifle	Logan Feuerstein
Champion Dirt Bike	Chloe Cederquist
Res. Ch Dirt Bike	James Cederquist
Champion Dirt Bike Record Book	Isaac McBride
Res. Champion Dirt Bike Record Book	James Cederquist
Champion Wildlife Science	Cameron Kerttu
Res. Champion Wildlife Science	Emma Robertson
Champion Hiking/Backpacking	Cameron Kerttu
Res. Champion Hiking/Backpacking	Jacob Hanson
Champion Dog Fitting & Showing	Mary Anne Moseley
Champion Dog Record Book	Kaelan Rode
Res. Champion Dog Record Book	Mary Anne Moseley
Champion Public Speaking	Myia Anderson
Res. Champion Public Speaking	Cameron Kerttu
Public Speaking-Top Junior	Emma Robertson
Public Speaking-Top Intermediate	Cameron Kerttu
Public Speaking-Top Senior	Myia Anderson
Champion Club Officer-Secretary	Adisyn Davy
Res. Ch Club Officer-Secretary	Mary Anne Moseley
Wallace Irving Memorial Award	TBA
Warren Carle Award	TBA
Champion Community Pride	Kooteneers

Style Revue

The Style Revue was held on Wednesday, August 2nd in Memorial Hall.

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



CONGRATULATIONS!
Champion: Alexis Davy
Reserve Champion: Adisyn Davy





2023 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	Boundary Tractor/Yamaha
Emma Robertson	4-H	RC Beef	Carquest
Kayden Jones	4-H	GC Lamb	HMH Engineering
Kordale Burt	4-H	RC Lamb	Montana Livestock Auction
Israel Johnson	FFA	GC Swine	South Hill Lockers
Reece Liermann	4-H	RC Swine	Accurate Collision
BEEF			
Kaylee Stolley	4-H	Blue	Idaho Forest Group
Katie Vader	4-H	Blue	Bonnors Ferry Vet Clinic
Katie Cushman	4-H	Blue	Bennett Brothers
Kamen Nelson	FFA	Blue	Idaho Granite Works
Quinn Folwell	4-H	Blue	CO-OP Gas & Supply
Sammie Cox	4-H	Blue	Carquest
Brook Petesch	4-H	Blue	Foust Inc.
Dalton Regehr	4-H	Blue	3-Mile Corner
Blake Rice	4-H	Blue	HMH Engineering
Asha Abubakari	4-H	Blue	JBs Tire (Les Schwab)
Zain Vader	4-H	Blue	Pluid & Sons
Adelaide Heigel	4-H	Blue	KG&T Septic
Randi Hibbard	4-H	Blue	Oxford Inc.
Bristol Hill	4-H	Blue	Foust Inc.
Riley Petesch	4-H	Blue	Carquest
Cardon Pluid	4-H	Blue	EL Internet Northwest
Keenan Maas	4-H	Blue	Wink Inc.
Maggie Cox	4-H	Blue	EL Internet Northwest
Sulay Abubakari	4-H	Blue	KG&T Septic
Brody Rice	4-H	Blue	Steve & Edie Gutherie
Markynn Pluid	4-H	Blue	KG&T Septic
Madison Regehr	4-H	Blue	Thick n Thin Beams
Grady Atkins	4-H	Blue	Alta Forest Products
Avery Cushman	4-H	Blue	Bremer's Nursery
Abbie Cox	4-H	Blue	North Idaho Welding & Supply
Tyson Brimhall	4-H	Blue	Dr. Burt Veterinary Care
Peyton Cushman	4-H	Red	Carquest
Marcus Regehr	4-H	Red	Boundary Electric
LAMB			
Morgan Tye	4-H	Blue	Cabinets Northwest
Alexis Davy	4-H	Blue	Carter Country Farm & Feed
Sydney Stanch	4-H	Blue	Houck Farms
Marlee Kuehn	4-H	Blue	CO-OP Gas & Supply
Malachi Vader	4-H	Blue	Boundary Electric
Ezekiel Strait	4-H	Blue	Cushman Family Farm
Ava Copeland	4-H	Blue	Pape Machinery
Benjamin Jones	4-H	Blue	HMH Engineering
Titus Davy	4-H	Red	South Hill Lockers
Reilly Sutherland	4-H	Red	Gentle Sheperd Farm
SWINE			
Stryder Liermann	FFA	Blue	Montana Livestock Auction
Aaron Tadlock	FFA	Blue	Dr. Burt Veterinary Care
Dillon McLeish	FFA	Blue	Bones Inc.
Delilah Christensen	4-H	Blue	Umpqua Bank
Benson Leach	4-H	Blue	Hill Excavation
James Cederquist	4-H	Blue	Pluid & Sons
Adelaide Frago	4-H	Blue	3 Mile Fireworks
Myles McCulla	4-H	Blue	HMH Engineering
Nora Young	FFA	Blue	Bonnors Ferry Vet Clinic

SWINE (cont)			
Zander Comer	4-H	Blue	Super 1 Foods
Gaige Johnson	FFA	Blue	Badger Building Center
Brandon Gardner	4-H	Blue	CDA Stump Grinding
Carly Mackey	4-H	Blue	Foust Inc.
Isaac McBride	4-H	Blue	Bonnors Ferry Vet Clinic
Maddox Mertzweiler	FFA	Blue	Carter Country Farm & Feed
Connor Gardner	4-H	Blue	Alliance Title & Escrow
Piper Mertzweiler	4-H	Blue	Little Butcher Shop
Rylann Lewis	FFA	Blue	JBs Tire (Les Schwab)
Lavinder Allred	4-H	Blue	HMH Engineering
Rylan Leach	4-H	Blue	Martin Wood Products
Karsyn McBride	4-H	Blue	Profotofix
Aiden Dodd	4-H	Blue	Carquest
Alex Stolley	4-H	Blue	Stolley Homes
Oakley Pluid	4-H	Blue	Avista Corp.
MaKenna Baisden	FFA	Blue	Simple Simon's Pizza
Brody Swift	4-H	Blue	Martin Wood Products
Chloe Cederquist	4-H	Blue	Houck Farms
Lillian Bremer	FFA	Blue	Boundary County Farm Bureau
Benjamin Hollabaugh	4-H	Blue	Bones Inc.
Will Mackey	4-H	Blue	Northwest Tree & Reclamation
Issac Bliss	FFA	Blue	Clifty View Nursery
Hannah Frago	4-H	Blue	Forked Tree Ranch
Ryder Mierke	4-H	Blue	KG&T Septic
Trenton Myers	4-H	Blue	Minden Water Wells
Colson Baisden	4-H	Blue	Profotofix
Brooks Reichart	4-H	Blue	Gardner Custom Homes
Neriah Lo Porto	4-H	Blue	KG&T Septic
Leila Christensen	4-H	Blue	Pluid & Sons
Talia Baisden	4-H	Blue	Dr. Burt Veterinary Care
Corbin Swift	4-H	Blue	Pluid & Sons
Jeremiah Ross	4-H	Blue	Pape Machinery
Nathan Stolley	4-H	Blue	Alta Forest Products
Hailey Ross	4-H	Blue	Mountain West Bank
Zachariah Dodd	4-H	Blue	Alta Forest Products
Evelynn Chaney	4-H	Blue	Carquest
Tyson Tadlock	FFA	Blue	Houck Farms 2
Taylor Dodd	4-H	Blue	Bremer's Nursery
Alexys Mierke	4-H	Blue	Olson's Valley Ranch
Rebekah McBride	4-H	Blue	Regehr Logging
William Hollabaugh	FFA	Blue	Olson's Valley Ranch
Emma Ross	4-H	Blue	Bonnors Ferry Vet Clinic
Kristian Dye	4-H	Blue	Elk Mountain Farms
Mark Elliston	4-H	Blue	Skywalker Tree Care
Kayla Smith	FFA	Blue	Super 1 Foods
Liam Dye	4-H	Blue	KG&T Septic
Jacob Bliss	FFA	Blue	Clifty View Nursery
Graden Stanley	4-H	Blue	Alta Forest Products
Shelby Yocom	4-H	Blue	Idaho Forest Group
Libby Smith	4-H	Blue	HMH Engineering
Garrett Cederquist	4-H	Blue	Drew Hiatt
Kassidy Durette	FFA	Blue	JBs Tire (Les Schwab)
Ayden Ahner	4-H	Blue	Pluid & Sons
Leighton Solt	4-H	Blue	Profotofix
Macey Noble	4-H	Blue	Boundary County Farm Bureau
Lincoln Patzer	4-H	Blue	HMH Engineering



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



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

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SEPTEMBER/OCTOBER 2023

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 4-H Friday Friends Program Coordinator
Angela Tucker	Administrative Assistant
Sheila Pruitt	Secretary

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College of Agricultural and Life Sciences

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