

# University of Idaho Extension

**Owyhee County**

MAY 2023

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## Owyhee County 4-H Newsletter

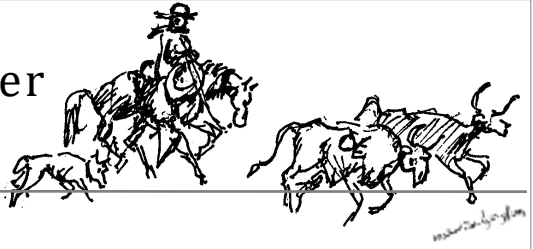


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# Cattlemen's Corner Beef Newsletter



## Animal Antibiotic Changes

- K. Scott Jensen

Changes are coming soon regarding the purchase of animal antibiotics that have previously been available over-the-counter. Beginning June 11, 2023, all animal antibiotics will require a prescription from a licensed veterinarian.

In an effort to slow antimicrobial resistance from the misuse of animal antibiotics, the U.S. Food and Drug Administration Center for Veterinary Medicine developed a Veterinary Stewardship Plan. Under the new rules, animal antibiotics must be used under veterinary supervision. This should help to ensure that these drugs will be safe and effective for medical treatments in both humans and animals.

Under this new rule, you will not be able to purchase antibiotics from your local farm/ranch supply store without a prescription. It is likely that many of these retail outlets will no longer carry antibiotics. Be sure to check with your preferred store for details. Prescription-only items will include injectable tylosin (Tylan injectable and water soluble), injectable and intramammary penicillin (Albadyr), injectable and oral oxytetracycline (Liquimycin LA-200, Noromycin 300 LA, Oxytetracycline HCl soluble powder), sulfadimethoxine and sulfamethazine (Albon, Sustain III bolus), gentamicin (Gentamicin sulfate injectable), cephapirin and cephapirin benzathine intramammary tubes (Today, Tomorrow). Other animal health products such as vaccines, dewormers, and fly tags will still be available without a prescription.

The best thing you can do to ensure that you will have access to needed antibiotics is to develop a valid veterinary-client-patient relationship (VCPR) with your veterinarian. Under this relationship, your veterinarian assumes the responsibility for decisions regarding the need for medical treatment. Animal owners agree to follow the veterinarian's instructions. He/she must be sufficiently familiar with your animal/herd to diagnose any medical conditions requiring treatment. The veterinarian must then be available for any follow-up with the animal.

Stocking up on antibiotics prior to the deadline is not recommended. All animal health products have expiration dates and. Product efficacy can also be affected by storage conditions. It is recommended to work with your veterinarian as needed when animal health issues arise.

# Cattlemen's Corner Beef Newsletter

For more detailed information, Oregon State University Extension has a very informative information sheet authored by Dr. Charles Estill. It is available online at <https://extension.oregonstate.edu/animals-livestock/beef/over-counter-sale-livestock-antibiotics-ends-june-11-2023-how-can-you>. Much of the preceding information was summarized from that publication.

*K. Scott Jensen - UI Extension Educator  
County Chair Owyhee County, ID*

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## Beef Field Day for Youth Focus on Calving

*- Rebecca Mills*

For the better part of the last 15 years, Extension educators and specialists have gathered with 4-H and FFA youth on the 2nd Saturday of March to learn about cattle. The basic format of the event includes youth rotating through 4 or 5 short hands-on sessions. Themes for the event have been everything from feeding, to breeding, to quality assurance. Youth and adults pay a small fee to attend, and we have a beef-related snack part way through the afternoon. At the conclusion of the event, we give away lots of fun prizes like sorting sticks and ball caps and, this year, participants completed a workshop evaluation to provide feedback on the learning objectives of the day.

Following the success of Winter Beef Schools held for cattle producers in January 2023, this year's theme was calving. The day started out with University of Idaho Extension Beef Specialist Benton Glaze giving an overview of the cattle industry in Idaho.

After that we split into 5 groups and participants rotated through the following stations:

- Calving Equipment and Challenges, taught by Scott Jensen (Owyhee County Extension Educator)
- Neonatal Calf Care, taught by Tyanne Roland (Adams County Extension Educator)
- Calf Necropsy, taught and demonstrated by Dr. Lauren Christensen (DVM and UI Assistant Professor)
- Stages of Parturition, taught by Tyler O'Donnell (Washington County Extension Instructor)
- Scours and CalfhooD Diseases, taught by Rebecca Mills (Gem and Boise County Extension Educator).

# Cattlemen's Corner Beef Newsletter

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Scott Jensen overseeing youth demonstrating proper placement of chains.

Each station had unique hands-on experiences and learning objectives to help participants understand that particular component of calving. For example, in the Calving Equipment and Challenges station participants learned the importance of proper placement of obstetrical chains and how improper placement can cause a broken leg or severely damage the hoof, either of which could cause the calf to be euthanized. In that station they also learned methods to clear the airway and stimulate a newborn calf to breathe.



Tyenne Roland assisting youth with tubing a calf.

In the Neonatal Calf Care station there was a dead calf that the youth could practice tubing without fear of consequence if it accidentally went down the "wrong tube".

At the necropsy station Dr. Christensen demonstrated basic necropsy techniques for producers.

# Cattlemen's Corner Beef Newsletter

Normal and abnormal anatomy was identified, as well as things to specifically look for or consider in neonatal calves, including: location where deceased calf was found; how to identify broken ribs or blood in the abdomen indicating the calf was stepped on; and observing a piece of lung placed in water to determine if the calf was stillborn or had taken a breath (lung from stillborn calves sinks in water, while lungs in calves that breathe will float). These skills should aid producers in answering basic, common reasons for neonatal calf death as well as the ability to obtain tissue samples to bring to their veterinarian for further diagnostic testing. In the Stages of Parturition rotation youth learned what the three stages of birth are and how long each stage should last.

And last, in the Scours and Calftlood Diseases rotation, youth learned about the different causes of scours and then completed an activity



*Dr. Christensen demonstrating anatomy during calf necropsy.*

where they matched the cause with a plate of “poo” meant to represent what that type or scours would look like in real life. Thankfully the “poo” samples were just different types of pudding and strawberry jello (for blood specks) mixed together. The samples looked fairly real, but smelled much better than actual scours.



*Rebecca teaching about scours with pudding-poo samples on table.*

From the surveys completed at the conclusion of the event youth and adults reported that their knowledge increased moderately across all subjects with the necropsy station being a favorite.

If you'd like to participate in the future by sharing your expertise, donating prizes, or bringing your children out for a great day of learning about beef, feel free to reach out to the Owyhee County Extension office at [owyhee@uidaho.edu](mailto:owyhee@uidaho.edu).

*Rebecca Mills . - UI Extension Educator  
Boise & Gem Counties , ID*

## How Much Do Cows Eat on Rangeland?

- Jim Sprinkle & Carmen Willmore

### Introduction

How much do cows eat on rangeland? This is a simple question that has proven difficult to answer. In a confined feeding situation, it is easy to measure how much is fed to animals daily. This is a much more difficult proposition with free-ranging livestock. Yet, animal scientists conducted research decades ago to attempt to answer this question and the University of Idaho conducted research led by Carmen Willmore in 2016 at Rinker Rock Creek Ranch to further address this question.

### UI Forage Intake Project

It was our desire to characterize the forage intake for 24 two-year-old lactating cows at both mid- and late-lactation while grazing rangeland at Rinker Rock Creek Ranch in June and August of 2016. We further split these cows into cows that had previously been characterized as yearling heifers as either efficient (ate less than expected for the weight and growth) or inefficient (ate more than expected, greater appetite) with the GrowSafe units in the feedlot at the Nancy M. Cummings REEC. Milk production was estimated at peak lactation (March) and late lactation (August) using weigh-suckle-weigh procedures.

By giving a known quantity of an external marker not common in the cow's diet, we can estimate forage intake by 1) obtaining the diluted amount of the marker in the cow's manure to estimate fecal output; and 2) dividing the estimated fecal output by the indigestibility of the forage. We chose to administer a 3.91 gram dose of a commercially available C32 alkane which had been impregnated on shredded filter paper and placed within 6 gelatin capsules (Figure 1).



**Figure 1.** Six alkane boluses were given to each cow 18 h before sampling. Left to right, Carmen Willmore, Jim Sprinkle, and Wyatt Prescott.

# Cattlemen's Corner Beef Newsletter

We cordoned the 24 cattle off within an 80-acre piece of rangeland with a temporary electric fence. We had 4 to 5 people available to follow the cows and obtain fecal samples (Figure 2). On the first day we collected all the samples we could during the daylight hours. On the second and third day, we attempted to collect three fecal samples early morning, midday, and



**Figure 2.** Carmen Willmore collects a fecal sample from one of the experimental cows. Cows became accustomed to having the research crew closely follow them in the field.

midafternoon. On the fourth and final day of sampling, we attempted to collect fecal samples in the morning and early afternoon. From this, Carmen was able to construct a nonlinear logarithmic curve of the alkane marker, and with some advanced math, not only obtain forage intake but also measures of digesta kinetics such as passage rate of the forage, forage retention time, and relative size of the gastrointestinal tract.

Forage digestibility and crude protein were estimated by chemical analyses of random forage plots (forage available) and by near infrared spectroscopy (NIRS) of daily fecal samples from each cow (forage consumed).

## How Much Did the Cows Eat?

The two-year-old cows in this project weighed approximately 1,020 pounds and consumed from 2.4 to 2.9% of body weight in forage. There was no difference in intake between efficient and inefficient cows. Forage quality declined from 59% to 54% digestibility from June to August and the forage retention time increased from 39 hours to 44 hours from June to August. Total grazing time (estimated using grazing collars with accelerometers) tended to increase from June (606 minutes/d) to August (643 minutes/d).

Oftentimes, producers may just attempt to apply the 2% of body weight rule to estimate forage intake. While this rule may have validity with animals in a confined system or a small pasture, it can vary greatly from rangeland conditions.

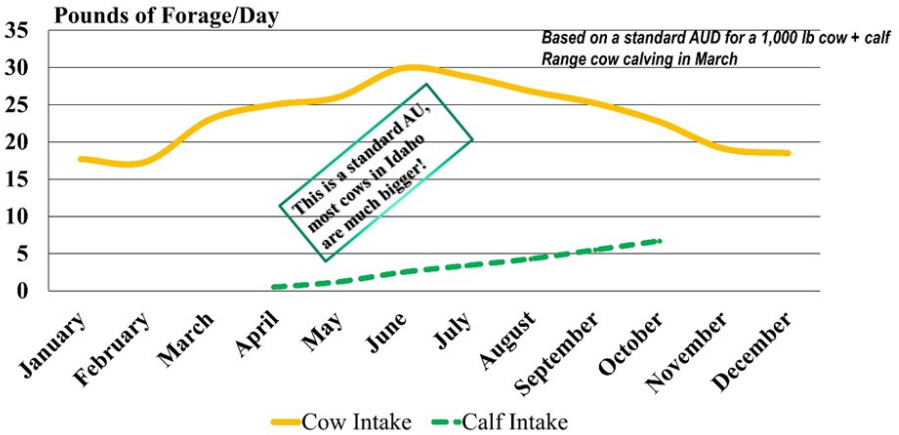
Figure 3 illustrates the expected forage intake for a range cow in Idaho (March calving).

# Cattlemen's Corner Beef Newsletter

The figure presented is based upon the standard Animal Unit Day used in range management for a 1,000 lb. cow and her calf. Larger cows should use the appropriate multiplier; for example a 1,300 lb. cow at a body condition score of 5.0 would require a multiplier of 1.3 for the values shown in Figure 3. If you provide a protein supplement during times of forage dormancy, intakes should increase approximately 7% and digestibility by 5% for cool season dominated forage. The values shown in Figure 3 illustrate the lag effect of peak forage intake which occurs at mid-lactation. Peak milk production is usually at 50 to 60 days of lactation.

## Forage Intake on Rangeland

*Average intake over year for cow + calf = 25.3 lb.*



**Figure 3.** Carmen Willmore collects a fecal sample from one of the experimental cows. Cows became accustomed to having the research crew closely follow them in the field.

*Jim Sprinkle, Ph. D. - Extension Beef Specialist  
UI Nancy M. Cummings Research, Extension & Education Center  
Carmen, ID*

*Carmen Willmore - Extension Educator  
Livestock & 4-H; UI Extension  
Blackfoot, ID*





# Owyhee County

## Family Issues

- *Suriñe Greenway*



The Family and Consumer Sciences program has been busy with various programming throughout the spring, and there is even more to come over the summer months!

In February, March and April the Master Food Safety Advisor Program was offered in Owyhee County. Throughout this nine-week training, individuals learn and develop food handling, food safety and food preservation knowledge and behaviors. This volunteer training aims to equip individuals to better help others throughout Owyhee County as they prepare their food supply. Once participants complete the nine-week series, they then provide volunteerism at community events, through virtual and hands-on classes and even phone call help, structured with research-based recommendations. It is through the expansion of this program that more outreach educational opportunities are available for the public. In 2023, 11 fantastic participants completed the First Year of training. These individuals are now joining a team of Advanced Master Food Safety Advisors who have provided food safety leadership in Owyhee County since 2020. Here is a photo taken during one of the hands-on labs days at the Owyhee County Extension Office in Marsing.



*Left to Right: Jeannie Crane (Advanced), Anna Ousley, Suzanne Ubry, Lana Moad, Jean Bowman (Advanced), Chasity Meisner, Michael Mitchell, Anita Rex, Mallory Ginis, Sharon Goff, Ruth Givens, Rebecca Goff, Kelly Mitchell, Elena de la Concepcion (Advanced)*

Currently, families with children aged 5-11 are participating in a free Parenting series offered in April and May. The series aims to help parents identify and implement effective parenting strategies that will enhance their children's development and learning.

The program is taking place at the Marsing School District HUB, which has generously provided the space for this content to occur. This three-year project is made possible through grant funding from the Idaho Children’s Trust Fund, under the Building Family Strengths and Resiliency in Preventing Child Abuse and Neglect Program. The program is taking place in Owyhee, Boundary, Lemhi and Latah counties in Idaho. The intent of this project is to craft an Idaho-specific parenting curriculum to use for training. If there is interest in this series, a second training will be structured for the fall of 2023. Reach out to Surine Greenway at [surineg@uidaho.edu](mailto:surineg@uidaho.edu) if you are seeking more information on this training opportunity.



**SMOKING & GRILLING FOODS**

LEARN HOW TO SELECT, SEASON, SMOKE & GRILL A VARIETY OF MEATS, CHEESES & DESSERT!

JOIN US FOR THIS TWO-DAY CLASS  
**MAY 30TH & 31ST**  
**6PM - 9PM**  
 Owyhee County Community Center  
 432 W Nevada Ave, Homedale, ID

**\$50 PER PERSON -OR-  
 \$75 FOR TWO**  
 You will consume the fee in meat!

**University of Idaho**  
 Extension  
 Owyhee County

RSVP by May 26th  
 (208)896-4104  
[owyhee@uidaho.edu](mailto:owyhee@uidaho.edu)

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The annual Smoking and Grilling Foods program offered in collaboration with Sean Cluff of Grubbin’ BBQ is just around the corner! If you are interested in learning the tips, tricks and technique of safely smoking and grilling food for yourself and others, we definitely recommend this two-night class. This program’s participants can gain hands-on experience as instructors help guide them through the cooking experience. As no food class would be complete without samples, this class aims for the class fee to be consumed in food throughout the two-day class! This class is full but if you would like put on the waiting list call today!



# HANDS-ON CLASS YEAST BREAD MAKING

Learn how to make real yeast bread.  
Enjoy a hands-on activity and go home  
with dough made in the class.

**\$25 PER PERSON -OR- \$40 FOR TWO**

**SATURDAY, MAY 13TH**

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

**OWYHEE COUNTY EXTENSION OFFICE**

**238 8TH AVE W MARSING, ID**

**CALL TO REGISTER (208)896-4104**

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With so many changing factors in our economy and the need to recognize the importance of our food dollars, several in-person and hands-on classes are being offered through the UI, Owyhee County Extension Office. If you want to acquire some hands-on experiences or enhance the skill and knowledge you already have, please check out some of the upcoming classes being offered. In response to the demand for a hands-on bread-making class in April, a second date was added for May 13th. With limited spots, we encourage those interested to call and reserve their space today.



**FREE CLASS VIA ZOOM**

# ..... JERKY MAKING 101 .....

Learn how easy and fun it can  
be to safely make jerky at home!

**THURSDAY, MAY 18TH**

**CLASS STARTS AT 12PM MT 11AM PT**

Register at: [bit.ly/jerky2023](https://bit.ly/jerky2023)

While there are many hands-on opportunities offered by the Extension Office, you may be looking for virtual education opportunities. If this is the case, we encourage you to consider some of these free options hosted via Zoom in May.

Making Jerky can be a great way to free up freezer space, while also having a protein option available when you are on the go. Whether you are out and about quite a bit, or you are looking for a light-weight option to pack food when hiking, camping or fishing, Jerky Making can be the way to prepare. This one-hour class will walk you through the safety and quality factors to consider when making this food product at home. To attend this program, you can register at: [bit.ly/jerky2023](https://bit.ly/jerky2023)



## HANDS-ON CLASS JAM-A-LAMA FRUIT CANNING WORKSHOP

Learn how fun and easy jam & jelly making can be. Sample different soft spread products and go home with a jar you made in class.

**\$25 PER PERSON -OR- \$40 FOR TWO**

**WEDNESDAY, MAY 24TH**

**5:30 PM - 8:00 PM**

**OWYHEE COUNTY EXTENSION OFFICE**

**238 8TH AVE W MARSING, ID**

**CALL TO REGISTER (208)896-4104**

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In May there will also be a Jam-A-Lama hands-on class offered. Maybe you plan to attend the bread-making class and once you perfect the art of bread-making learned with Amy Carson, you will want to learn to can the jam you will be eating on all that bread. The Jam-A-Lama class will be offered on Wednesday, 24th from 5:30 – 8:00 PM at the UI, Owyhee County Extension Office in Marsing. We encourage you to call and register your spot as these hands-on classes have limited space and have been filling up quickly



**LEARN BY DOING!** **\$15**  
**YOUTH CANNING WORKSHOP**

Check out this fun (and delicious) upcoming workshop. Participants will walk away with a jar of food from the workshop and even complete some of your 4-H project requirements.

**THURSDAY, JUNE 8TH**

**9:00 AM - 3:00 PM**

**OWYHEE COUNTY EXTENSION OFFICE**

**238 8TH AVE W MARSING, ID**

**CALL TO REGISTER (208)896-4104**

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If you are looking for youth opportunities, a youth canning class will be offered in June. With a lack of Family and Consumer Sciences classrooms available in Owyhee County public schools, you may be looking for ways your youth can gain knowledge and skill through safe hands-on experiences in the kitchen. This one-day class that will explore high-acid canning recipes can do just that! Or if your youth would like to complete a 4-H project to enter into the Owyhee County Fair in August, this would be another opportunity that this class will be structured around. Participants of this program will go home with a jar of product that they can in this class. Because this is a hands-on class, there will be limited space.



**HANDS-ON CLASS**  
**WE CAN PICKLE THAT!**

Learn how to safely pickle home-grown goodies and store your food for the best quality result. You will take home a jar completed in class.

**\$25 PER PERSON -OR- \$40 FOR TWO**

**WEDNESDAY, JUNE 28TH**

**6:00 PM - 8:00 PM**

**OWYHEE COUNTY EXTENSION OFFICE**

**238 8TH AVE W MARSING, ID**

**CALL TO REGISTER (208)896-4104**

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# OWYHEE COUNTY 4-H



## Garden in a Glove

Try this fun activity with your family to learn about natural resources and creating a home garden!

Conservation is the use of Earth's natural resources, such as water, soil, air, minerals, wildlife, while protecting ecosystems at the same time. In this activity, kids will learn more about conservation by creating their own ecosystem. By the end, they will have their very own garden.

For this activity you will need a plastic or rubber glove, five types of seeds, a spray bottle with water, cotton balls, and a permanent marker.



Step 1: Use your permanent marker to write the name of each seed on a finger of the glove.

Step 2: Wrap each seed inside of a cotton ball, then place the cotton ball in the corresponding glove finger.

Step 3: Lightly spray water inside the glove so each seed receives water. Spray just enough for the cotton balls to be moist. Too much water could drown or rot the seed.

Step 4: Place the glove in the window, near sunlight. Continue to water your seeds daily. The seeds should sprout around days 3-5, and by days 9-14 the seeds should be ready to be transferred to an alternate container with soil.

Explain to your children that an ecosystem is a community or group of organisms that live in and interact with each other in a specific environment. All creatures rely on balanced ecosystems, where they interact with pieces of their environment — such as soil, air, and water — to create a cycle of life. In this activity, they have created an ecosystem for their plants inside the glove!

Reflect on the activity by asking your children the following questions: Which natural resources will help the seeds they planted grow? How can you protect your garden from disruptions? How might the containers the plants are transferred to need to vary from plant to plant?

Activity adapted from: <https://4-h.org/clover/activities/garden-in-a-glove/>  
Visit CLOVER, <https://4-h.org/clover/about/>, for additional curriculum and activities like this! CLOVER offers free interactive, exciting activities for ages 5-18, created and compiled by the USDA and Cooperative Extension.



# Record Book Open House



**May 10th**  
Wednesday  
3:30-5pm

**June 7th**  
Wednesday  
9-3 pm

**June 21st**  
Wednesday  
9-3 pm

## Need help with your 4-H Record Books?

Bring your calendar, receipts, notes and join Madi & Kelly at the Owyhee County Extension Office in Marsing for help with zsuites and Record Book set up



# INITIAL SHEEP & GOAT WEIGH-INS



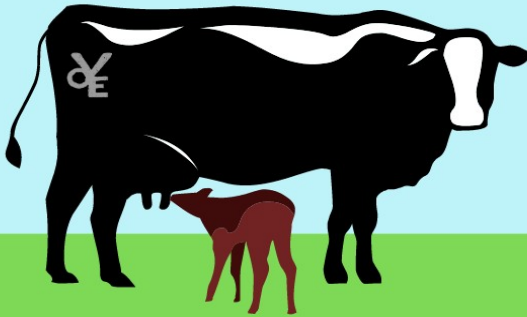
**FRIDAY, MAY 12TH**  
**7-9 AM, OWYHEE COUNTY FAIRGROUNDS**  
**4-6PM, RIMROCK JR./SR. HIGH SCHOOL**

*See the Weigh-In Schedule for additional information.*



# Reminder

OWYHEE CATTLEMEN'S ASSOCIATION  
HEIFER REPLACEMENT PROGRAM  
APPLICATIONS  
ARE DUE JUNE 1ST AT 5PM



## COUNTY ORAL PRESENTATION CONTEST

JUNE 13TH

GRAND VIEW LEGION HALL  
10AM - NOON

JUNE 15TH

MARSING ELEMENTARY  
9AM - 2PM

- HORSE MEMBERS MUST PRESENT ON THIS DATE TO QUALIFY FOR ALL AROUND





# It's time to Kick Yer Heels up!

## 2023 Southern District Horse Camp Registration is open!

Join us June 22nd - 25th

Registration is through Zsuite

Registration Closes May 1st

Questions? Contact [karaj@uidaho.edu](mailto:karaj@uidaho.edu)



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Persons with disabilities have the right to request and receive reasonable accommodations. Please complete this form to assist in evaluating the reasonable accommodation request at least two weeks prior to the event. Accommodation applications cannot be approved without supporting documentation. Submit this electronic request form by sending the application and documentation to Center for Disability Access and Resources 875 Perimeter Drive Moscow, ID 83844-4257 [cdar@uidaho.edu](mailto:cdar@uidaho.edu) Phone 208-885-6307, Fax 208-885-9404



# 2023 4-H Adventure Camp

## Summer Camp Dates

**June Kids Camp** 3rd - 5th Grade - **June 19th - 22nd**

**July Mixed Camp** 3rd - 8th Grade - **July 6th - 9th**

**July Teen Camp** 6th - 8th Grade - **July 17th - 21st**



Registration **OPENS** January 5th,  
2023 on ZSuite's  
Registration's **CLOSE**  
May 19th, 2023

Partial Scholarships are Available with application  
To fill out application for a scholarship please email  
[Idaho4hadventurecamp@uidaho.edu](mailto:Idaho4hadventurecamp@uidaho.edu)

Scholarship applications **MUST** be submitted **BEFORE April 1st** to receive a scholarship

[Idaho4hadventurecamp@uidaho.edu](mailto:Idaho4hadventurecamp@uidaho.edu)  
208-287-5900  
[@4hadventurecamp](https://www.instagram.com/4hadventurecamp)  
[4hadventurecamp.com](http://4hadventurecamp.com)

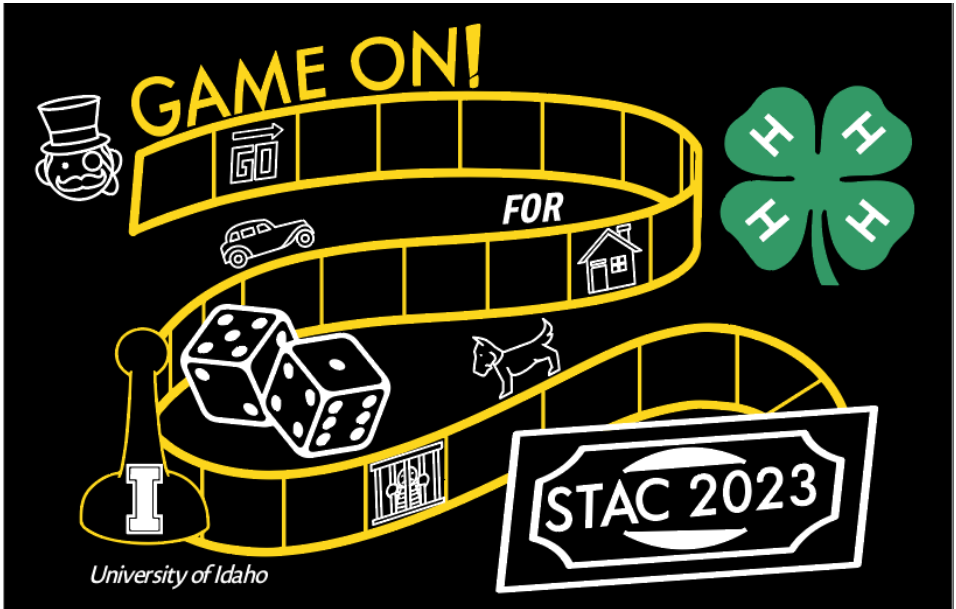


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### Project Checklists

Updated Owyhee County 4-H project checklists are now available from 4-H leaders. We are currently in the process of making the checklists available via our website & will announce when they are accessible.

If you have questions, please contact Madi at [madisona@uidaho.edu](mailto:madisona@uidaho.edu).



STAC - Idaho 4-H State Teen Association Convention

Registration for STAC is now open in ZSuite. Registration deadline is June 6. 4-H and non-4-H youth who have completed grades 8-12 are eligible to attend the 2023 State

**Idaho**  **LEADS** Summit  
 e n c e  
 a g t v  
 r a e l  
 n g e o p  
 e

**October 6-9, 2023**  
**YMCA Camp Horsethief Reservoir**  
**Cascade, Idaho**

STAC - Idaho 4-H LEADS - Save the Date

Idaho 4-H is launching a new statewide teen program called Idaho 4-H LEADS (Learn, Engage, Act, Develop Summit), which will be held October 6-9, 2023, at the YMCA Camp at Horsethief Reservoir in Cascade, Idaho. This event will be open to youth in grades 8-12. Be on the lookout for additional information coming soon!