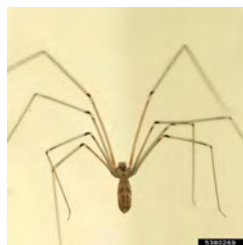


University of Idaho
Boundary County
Extension Service
PO Box 267
Bonners Ferry ID 83805
208.267.3235
boundary@uidaho.edu



EXTENSION NEWS ■ FCS ■ MASTER GARDENER ■ 4-H ■ MASTER FOOD SAFETY ADVISOR



Why are Spiders Invading My House?

By Michael Bush

In the fall time, people start finding spiders invading their homes. Though they are indeed creep-crawly, they aren't the bad guys some think they are. Here is some information from a spider specialist at Washington State University:

Most of our native spider species start the year off as overwintering eggs. Throughout the spring and early summer, they tend to exist as immature spiders that go about their lives as predators. Armed with silk, fangs, and a multitude of hunting strategies, they prey on insects and other spiders. In this regard they are considered beneficial organisms, as they prey on insects that are garden pests and insects that "bug" us.

By the end of summer, mature male spiders tend to go for "walkabouts" in search of female spiders of their own kind. Some male spiders tend to stumble indoors in their search for females where they may be treated as unwelcome guests by homeowners.

In early autumn as night time temperatures start dropping towards freezing, mated female spiders start on walkabouts of their own kind. They are looking for sheltered places to lay their eggs and provide the best protection for those eggs to overwinter. Thus some female spiders wander indoors in response to warmth and shelter. Again, they may be treated as unwelcome guests by homeowners despite all the predation they have done outdoors for us.

Continued bottom of page 2

The Extension Office will be closed September 1st in observation of Labor Day.

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Sept./Oct.

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Master Gardener Column



Dividing Peonies

If your peonies didn't bloom as expected this year it's possible they need to be divided. Peonies don't require dividing often, but doing so periodically can promote healthier plants. You also get the benefit of increasing your plant collection.

Cut stems just above the soil surface. Dig up the entire root system and remove the soil from the roots. Divide the root clump into small sections using a sharp knife. Each section should have three to five buds and healthy roots. Sections with fewer buds will take longer to bloom.

Choose a planting location that receives sunlight for at least half of the day. Dig a hole large enough that the roots and buds will be covered by one to two-inches of soil. Plants buried too deep may not flower. Backfill and water thoroughly. Space dwarf peonies at least two-feet apart and standard peonies four-feet apart.

It may take a couple of years for the divided plants to return to full bloom productivity. Protect newly divided peonies, by covering them with a layer of straw, leaves or compost after the soil freezes.

Source: Adapted from K-State University Horticulture Newsletter; No. 15 August 19, 2025



When to Harvest Grapes

Waiting for grapes to ripen takes extra patience as the color matures before the rest of the fruit. Harvesting based on color alone will likely leave a bitter taste in your mouth as it takes several more weeks for the sugars to reach their peak and the tartness to subside. Waiting for the fruit to fully develop is important since grapes do not continue to ripen after harvest.

Prior to harvest look for a whitish coating on the grapes which indicates ripeness. Fully ripe grapes are usually slightly less firm than unripe fruit. Open one of the grapes and observe the seed color. Seeds of ripe grapes often change from green to brown. Finally, if all other measures indicate the grapes are ripe, do a taste test.

Grapes can be stored for up to eight weeks at 32 degrees F with 85 percent relative humidity. They can also be processed into jams and jellies.

Source: Adapted from K-State University Horticulture Newsletter; No. 13 July 22, 2025

Continued from page 1; Why are Spiders Invading my House

Please note, there are a few species of spiders, like house spiders and cellar spiders, that will make themselves right at home in our homes! These spiders are still predators of insects and other spiders that intrude into our homes. Yeah! Nevertheless, while spiders outdoors are considered beneficial by most people, spiders indoors are in the wrong place, wrong time and most people do not appreciate them.

The very best way to manage spiders is to exclude them from the home in the first place. Find any cracks and crevices in the foundation of the home and caulk or seal them up. Pay attention to the cracks, crevices and corners in the frames around windows and doors. Check the bottom of doors for spaces that spiders can just walk right through. Consider installing door sweeps. Repair any holes in your screens and be sure to check attic vents. You can apply insecticides around the foundation of the house, but this is only a temporary solution. Those cracks, crevices, tears,

and openings will still be there for spiders to walk through next season.

One other important fact to note: Brown recluse spiders are NOT found in the Pacific Northwest and reports of spider bites from other PNW spider species have not been confirmed as venomous despite research in this area. There is concern that spider bites can become infected with harmful bacteria that causes health concerns, so always keep your eyes on a suspected spider bite and make sure it does not become infected. If the bite becomes red, swollen, increasingly tender to the touch, see your primary physician.

Michael Bush, has a doctorate in entomology and pest management and works with WSU Extension-Yakima County. Additional input from Susan Cox, WSU Extension Clark County Master Gardener.

Source: Adapted from WSU Extension-Clark County Master Gardener Program's; The Garden News. Found at <https://mailchi.mp/ff2e/the-garden-news-fall-2780069#OTRTour2>



Look Out for Food Spoilage in Your Preserved Foods



The main goal of any type of food preservation is to prevent food spoilage while setting aside food to enjoy at a future date. Therefore, it is important to always follow up-to-date, tested methods when preserving food at home. As long as these procedures are followed closely, the risk of food spoilage

is extremely low. However, mistakes can be made or incidences out of our control can happen thus

putting our home preserved foods at risk. This article will help you be on the lookout for food spoilage when examining the foods in your pantry, cellar, or freezer.

Canned Foods

To avoid spoilage of low-acid foods such as meats, vegetables and mixed foods, make sure you always use a pressure canner. Remember to adjust for altitude and if using a dial gauge canner, bring it to the Extension office annually to get the gauge tested for accuracy. There are some foodborne pathogens such as *Clostridium botulinum* (botulism) that cannot be detected by sight, smell or taste. If proper canning procedures were not followed for low-acid foods, assume it is contaminated and dispose of the sealed jar containing that food product.

However, there are other spoilage organisms that can more easily be detected, such as molds and yeasts. While mold will only be visible on the surface of the food, mold filaments containing toxins will spread down throughout the jar. If mold is found in any of your canned foods, do not scrape the mold off the top. Instead, throw out the entire contents of the jar. Other signs of spoilage in canned foods include unsealed lids, bulging lids, rising air bubbles, leaking jars, foam, foul odors, odd colors, sliminess or dried food on the top of the jar. If you notice any of these signs, do not let anyone consume that food and dispose of it immediately.

Fermented Foods

Fermenting foods is one of the safest and oldest methods of food preservation. To ensure a safe food product during the fermentation process, focus on proper salt concentration, correct room temperature, and limit exposing the product to air. If approved methods are followed closely, the risk of spoilage from molds or yeasts will be minimal. Signs your fermenting foods have become spoiled include a foul or putrid odor, the presence of non-white, fuzzy mold (especially pink, green, or black), or a mushy or slimy texture. It is also important to remember that once your fer-

mented food has reached the desired taste, it needs to be stored at refrigerator temperatures.

Dried Foods

The biggest risk of food spoilage of dehydrated foods is not removing enough moisture from the food before placing it in a storage container. The best way to guarantee you have sufficiently dried your food is to condition them before storing. To condition, place cooled dried fruits or vegetables loosely in large plastic or glass containers, about two-thirds full. Cover with a lid and store in a warm, dry well-ventilated place. Stir or shake the food every day for a week. If there is any evidence of moisture, return the food to the dehydrator. Food that has not been properly dried will quickly show spoilage in the form of mold. It is also important to thoroughly wash all produce in running water before drying as some pathogens can survive the dehydration process.

Frozen Foods

Freezing food is going to inhibit the growth of food spoilage microorganisms. While they may not be multiplying, many of these microorganisms will survive the freezing process. This is why it is important to always thoroughly wash produce while preparing it to be frozen. The resilience of these pathogens is also the reason why you need to ensure proper thawing methods for frozen foods as well as following proper cooking temperatures for raw foods. Frozen foods can also be damaged by freezer burn resulting in loss of texture, color and flavor. While freezer burnt foods are not a safety issue, the quality of the food decreases drastically and it may no longer be appealing for you to consume.

Regardless of the type of food preservation method you utilize, it is important to check your preserved foods on a regular basis. Make sure to discard anything questionable. While it is very difficult to get rid of something you spent many hours growing and preserving, it is not worth risking the health of you or your friends and family. Remember one of the golden rules of food safety – if in doubt, throw it out!

Submitted by Amy Robertson, Extension Educator

Blueberry Almond Chicken Salad Lettuce Wraps

Serves 4

Ingredients

½ cup plain, fat-free Greek yogurt
¼ cup fresh basil, chopped
½ tsp kosher salt
¼ tsp pepper
3 cups cooked chicken, chopped
1 cup blueberries
½ cup celery, chopped
¼ cup scallions, chopped
8 lettuce leaves
2 Tbsp sliced almonds, toasted



Directions

1. In a bowl, combined yogurt, basil, salt, and pepper until blended.
2. Add chicken, blueberries, celery, and scallions and toss until evenly coated.
3. Arrange lettuce leaves on serving platter and top with chicken mixture, dividing evenly between lettuce leaves.
4. Top with almonds.

Per serving: Calories: 285; Total Fat: 7g; Saturated Fat: 1g; Total Carbohydrate: 11g; Total Sugars: 7g (Added, 0g); Dietary Fiber: 3g; Protein: 41g; Sodium: 408mg; Potassium: 533mg; Calcium: 124mg; Vitamin D: 0mg; Iron: 2mg

Source: Tufts University Health & Nutrition Letter, July 2025, Vol. 43, No. 5

Go Blue! Fresh blueberries are in season—with highest flavor and lowest price—through October.

In the off season, fresh, blueberries imported from South American countries are almost always available. Other forms of blueberries are also available year-round at a better price point, including frozen, dried, and canned. Read packages to avoid products that contain added sugars. There are endless possibilities for incorporating blueberries of all forms into your diet to bring color, natural sweetness, and nutrients to the table.

Healthy swaps are a great way to start. Blueberries are naturally sweet, so they are an easy substitute for sugary standards, like chocolate chips, syrups, jams, and yogurt flavorings.

- Replace chocolate chips in cookies and baked goods with fresh, frozen, or dried blueberries (stick to dried for cookies).
- Top whole grain pancakes, waffles, and toast with fresh, thawed frozen, or canned blueberries instead of syrup or jam.
- Stir fresh, frozen, or canned blueberries into plain, nonfat yogurt instead of buying flavored yogurt.
- Flavor water or sparkling water with fresh or frozen berries or a splash of blueberry juice in place of expensive flavored waters and sugary sodas.
- Swap fresh, dried, or freeze-dried blueberries for croutons in salads.

Blueberries are nutritious, hydrating, versatile, and delicious, enjoy the bounty by adding them to meals and making them a go-to snack.

Source: Adapted from Tufts University Health & Nutrition Letter, July 2025, Vol. 43, No. 5

Nutrition. A one-cup serving of blueberries is a good source of dietary fiber, providing 14 percent of the Recommended Daily Value (DV). It is an excellent source of vitamin C, vitamin K, and manganese, providing more than 20 percent of the DV of each. Their deep blue-purple color comes from phytochemicals called anthocyanins which are known for their antioxidant properties (although they have not been proven to have specific health benefits).

Source: Tufts University Health & Nutrition Letter, July 2025, Vol. 43, No. 5



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**[www.facebook.com/
UIExtensionBoundary](https://www.facebook.com/UIExtensionBoundary)**

**Visit Us On The Web @
uidaho.edu/boundary**

Workshops, Programs, Bulletins & Classes

Due to space restrictions, program 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.



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 4, 2025

10:00 AM-2:00 PM

**Boundary County Fairgrounds
Indoor Arena**

6567 Recreation Road

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 11, 2025

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.

Pig Butchering Workshop

Tuesday, September 16, 2025

Time: 1:00 PM-4:00 PM

**Paradise Valley Grange
3661 Kootenai Trail Road**

COST: \$25



Join us for a live demonstration by Dr. Phil Bass, a University of Idaho meat scientist. He will show the entire process of breaking down a pig carcass into various cuts of meat. We will also talk about safe food handling practices as well as ways you can preserve meat at home.

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

Freeze Drying Done Right

Thursday, September 18, 2025

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.

Register at: bit.ly/freezedrying25.

Workshops, Programs, Bulletins & Classes

Friend or Foe: How to Identify and Manage Beneficial vs Harmful Bugs in Your Garden

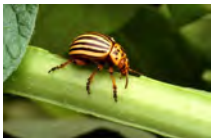
Tuesday, September 30, 2025

1:00 PM-3:00 PM

Boundary County Extension Office

6791 B Main Street

COST: \$5



We all have bugs in our gardens and want to get rid of the bad ones and keep the good ones around. Some of the good ones may not be what you're expecting! Join us for the new class on how to distinguish between the types of creepy crawlies in your garden, as well as a little bit about various techniques to encourage or discourage beneficial or harmful arthropods, including pollinators.

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

Just Freeze It!

Thursday, October 16, 2025

11:00 AM-Noon

Online via Zoom

FREE



Learn how to properly freeze & store your food for the best quality result.

Register at: bit.ly/freezeit25

Get the Dish!

A Virtual Cooking Series

Tuesdays, September 23-
November 18

11am-Noon

Online via Zoom

FREE

Join us and learn exciting culinary skills! To register, email amrobertson@uidaho.edu



Introduction to Composting

Wednesday, October 8, 2025

12:00 PM-2:00 PM

Boundary County Extension Office

6791 B Main Street

COST: \$5



Join us for a class with University of Idaho soil specialist Kendall Kahl for a class on how to compost, including theory, different methods, and safety. This is the perfect class for either someone who wants to start composting for the first time, or somebody who has been composting for a while and wants to learn more about the process.

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

DIAL PRESSURE GAUGE TESTING

A free dial pressure gauge testing clinic will be held on the first Tuesday of the months May-September.

- * 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.



IF YOU ARE MOVING/HAVE A CHANGE OF ADDRESS, OR WOULD PREFER TO HAVE THE NEWSLETTER EMAILED TO YOU- PLEASE CALL US AT 208-267-3235 OR EMAIL boundary@uidaho.edu

Workshops, Programs, Bulletins & Classes

Chainsaw Basics Workshop

Friday, October 24, 2025

9:00 AM-3:30 PM

Location: TBA

COST: \$5

The Chainsaw Basics workshop covers an introduction to chainsaw safety, operation, and maintenance. The program includes a combination of classroom and hand-on practical skills building using various sizes of battery and gas-powered saws. No prior experience is necessary. All equipment and PPE is provided for participants. (Public Event) Bring a sack lunch.

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



Cooking and Preserving Series

Bonner County Extension Office

4205 N Boyer Ave, Sandpoint

Wednesdays, 10:00 AM-1:00 PM

COST: \$10 per class

Classes:

- September 24th: *Salsas-Fresh & Canned*
- October 22nd: *Quick Breads and Soups*
- November 12th: *Apples & Pears (alternatives to holiday sweets)*



Pre-registration is required. To **register**, contact the Bonner County Extension Office; 208-263-8511 or bonner@uidaho.edu.

Freeze Drying

Sandpoint

Wednesday, October 22, 2025

10:00 AM-11:30 AM

Sandpoint Organic Agriculture Center

N. 10881 Boyer Road

COST: \$10



Want to learn about freeze dryers designed for home use? This is the class for you! During this class you will learn about the various freeze dryer models, purchasing and maintenance costs, how to operate a freeze dryer, and proper storage of freeze-dried goods. You will be given the opportunity to see how to prep food and begin the freeze-drying process. We will also be sampling a variety of freeze-dried foods.

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

STRONG WOMEN PROGRAM

September 9—November 13, 2025

All Equipment Provided

Location: UI Extension Conference Room

Time Choices:

8:30 a.m. Tuesday, Thursday

Strong Women Stay Young — 2x/week

10:30 a.m. Tuesday, Thursday

Strong Women Strong Bones — 2x/week

Cost: \$30 * for 10 week session



Space is limited.

*Scholarships available, contact Angela at 208-267-3235.

Would you be interested in joining a Strong Women class on Tuesday and Thursday mornings at 7:00 a.m.? If so, give us a call! 208-267-3235 If there is enough interest, we will get one started!

Holiday Food Hacks

Thursday, November 6, 2025

11:00 AM-Noon

Online via Zoom

FREE

Learn the tips and tricks of planning holiday dishes so, you will be ready to go when the holiday is here!

Register at: bit.ly/holidayhacks25.





University of Idaho
Extension
Boundary County

4-H CLOVER TALK SEPT./OCT. 2025



4-H Program Coordinator

Well, here we are again in the Fall season. The 4-H year is wrapping up and everyone is getting back into their school routines. Now is a great time to begin thinking about which 4-H projects you want to participate in this coming year.

As usual, fair was a great success! This is not something we could do without all our wonderful 4-H leaders and volunteers. We have some 4-H projects that didn't get picked up on Sunday morning after the fair was over, especially the entries from Camp Clover. If your child attended this camp, please stop by the Extension Office to pick up your child's birdhouse picture frame and ribbon.

All 4-H and FFA Market Animal members need to get their Thank You notes, and Blue-Sky reports turned into the Extension Office ASAP. The support we receive from the community is tremendous, so we need to make sure they know how much we appreciate it.

Looking ahead to the end of the year we have several dates that are important to put on the calendar. School starts September 2nd, which means the 4-H Friday Friends program will be starting again on Fridays throughout the school year. It is easy to sign up and any child in Boundary County can participate. The fee is the same, just \$15.00 for a full day of fun. Call 208-267-3235 or stop by the Extension Office if you have questions. September 9th at 6:30 pm is the Leaders & Livestock meetings. October 7th is the annual Leaders Appreciation Banquet, at 6:00 pm at the MEMORIAL HALL at the fairgrounds. At the banquet we will honor all the hard work the 4-H leaders and volunteers have done. Leaders-if you are planning to attend, please call the office and RSVP for this event. We want to make sure there is enough 4-H swag so everyone goes home with something. On October 23rd there will be the Awards Ceremony & Carnival with a dinner. We would love to see all 4-H members here to have some fun while closing out the last 4-H year and kicking off the new one.

4-H enrollment starts on October 10th, 2025, and is open until January 10th, 2026, to be fair eligible. The fee will be the same at \$25.00 with a few projects costing a bit more depending on what they are and how many projects you are taking. If you have any questions, just give Amy a call. If you are planning on taking a steer to the 2026 fair that deadline to sign up is November 1, 2025. This means you must be signed up in Zsuite and have your fees paid on that date.

We can always use more 4-H volunteer leaders. If you want to be a volunteer call the Extension office and discuss your interests and we will work together to get you placed. It is lots of fun and can be quite rewarding. Looking forward to this next 4-H year, we are in need of an archery leader and a geology leader. If you are interested in leading a new project, call Amy before the end of September and we will see if we can add it to our list.

Remember if you are in High School and want to further your education there are many scholarships that can be applied for at: <https://www.uidaho.edu/extension/4h>. Many of these scholarships are due by December 15th so now is a good time to get started.

We look forward to seeing everyone this fall at our many 4-H and community events.



ATTENTION ALL 4-H LEADERS—

Please mark **September 9 (Extension Office) & October 7 (Leader's Appreciation Banquet, 6:00 p.m. @ Memorial Hall) 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/parent-complete.pdf), 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 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



September

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

September 1-Labor Day Observed Ext. Office Closed

September 3-Horse Committee 4:00 p.m. @ Ext. Office

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

October

October 5-11-National 4-H Week

October 7-Leader's Appreciation Banquet 6:00 p.m. @ Fairgrounds

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

October 12-Columbus Day Ext. Office Closed

October 23-4-H Carnival & Awards Night 5:30 p.m. @ Fairgrounds

October 31-Halloween



November

November 1-Deadline For Beef Project Enrollment

November 2-Daylight Savings Time Ends

November 4-Livestock & Leaders Meeting 6:30 p.m. Ext. Office

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

November 26-27-Thanksgiving Ext. Office Closed



Follow Boundary County 4-H on Facebook:

www.facebook.com/boundarycounty4h

4-H Kooteneers 2025 Year-End Report

As we reflect on the events and activities of this year, the Kooteneers have once again shown incredible dedication to the community, service, and leadership. From organizing events to supporting local causes, each initiative has had a meaningful impact. Here's a summary of our accomplishments in 2025:

1) Voting in Officers & Valentines Cards for Restorium

The year began with the election of new officers, ensuring a fresh and enthusiastic leadership team for the group. Shortly after, members worked together to create heartfelt Valentine's Day cards for the residents of the Restorium. The cards brightened the day of many, spreading love and cheer to those who may not have family nearby.

2) Meeting & Poster for Police Officers Serving Bonners Ferry

Recognizing the hard work and dedication of our local law enforcement, the Kooteneers took the opportunity to meet and create a poster to honor the police officers serving Bonners Ferry. This gesture helped foster a deeper connection between the youth and those who serve and protect our community.

3) Egg Dying for the Community Egg Hunt

The Kooteneers helped make Easter special for the community by organizing an egg-dying event. With vibrant colors and creative designs, the eggs were ready for the annual Community Egg Hunt. It was a fun day for the whole family, with young and old alike enjoying the spirit of the season.

4) Memorial Day Parade Poster Creation

In preparation for the Memorial Day Parade, members of the Kooteneers worked hard to design and produce eye-catching posters. The effort was both artistic and thoughtful, ensuring the community's respect and remembrance for those who have served our country.

5) Memorial Day Parade – Exposure for 4-H and Serving the Community

The Memorial Day Parade itself was an exciting event, offering Kooteneers the opportunity to march alongside others in support of our veterans and active-duty military personnel. The Kooteneers had a strong presence, promoting the 4-H program and contributing to the sense of community pride. We were proud to represent 4-H and honor the sacrifices made by those who have served.

6) Litter Pickup, Food Bank Donations & Treat Potluck

The Kooteneers also spent time giving back in more practical ways. We organized a litter pickup event, helping keep our town beautiful. We also collected donations for the local food bank, ensuring that everyone in the community had access to the resources they need. To celebrate the spirit of togetherness, the Kooteneers held a treat potluck, fostering camaraderie while sharing delicious food.

Looking Ahead

As the year comes to a close, we celebrate all the hard work, service, and fun that we've shared as a group. Each event has helped us grow as individuals, as a team, and as members of our community. The Kooteneers remain committed to serving others, learning new skills, and building a strong foundation for the future. Here's to another year of growth, community involvement, and making a difference!

Piper Chouinard, 4-H Kooteneer Reporter



Trailblazers Organization Club Report

Our last meeting for the Trailblazers club in the year of 2025 has come to an end. Although many of us are excited for next year, some of us are bummed this will be our last year. But as they say, "All good things must come to an end." Instead of our meeting being held at the Paradise Valley Grange, we had it at the local fairgrounds. There, kids could run around and play while parents enjoyed visiting and talking with each other. During our meeting we presented a check of seven hundred dollars which was donated to the Boundary County Fair Board to be used for materials for new benches. This money had been raised from a bake sale and quarter raffle. After our meeting was held, we all enjoyed delicious fried chicken and different types of salads to go along with it. We also played games such as volleyball and spikeball. This meeting was a blast! The next 4-H Trailblazers club meeting has not been scheduled yet but will be held after the new year. This is Amy Carver, Trailblazers Reporter, signing off.

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

- Allison Krumeide
- Brady Wilkerson

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

Livestock News

Thank You Cards

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 byers through Thank You cards.

Thank You!



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 Extension Office. Please call 208-267-3235 if you have questions.

Herdsmanship Contests

BEEF-Rowdy Hull
LAMB-Titus Davy
GOAT-Grant Chouinard
RABBIT-Audrey Vande Vegte
POULTRY-Natalie Vande Vegte
HORSE-Gianna Merrifield
SWINE-Graden Stanley,
Carly Mackey,
Chloe Cederquist



Top Salesmanship Award:

Champion: Samuel Hegge
Reserve Champion: Piper Mertzweiller

Don't forget November 1st is the 4-H/FFA Beef Market & Breeding Project Sign-up deadline for the 2026 Fair.



Congratulations!

Trinity Newman
2025 4-H & FFA
Large Animal
Showman



Samuel Hegge
2025 4-H & FFA
Small Animal
Showman



Barn Herdsman Award



Sheep

Congratulations!



CONGRATULATIONS
Generations of Champions
Boundary County 2025 Fair
Family Fun Night Royalty

QUEEN: Kylie Calderone
KING: Kristian Dye
PRINCESS: Leila Christensen
PRINCESS: Delilah Christensen



2025 Market Animal Sale



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

CHAMPIONS			
Cameron Kerttu	4-H	GC Poultry	State Farm
Maggie Cox	4-H	GC Beef	Bennett Brothers
Gabriel Warren	FFA	RC Beef	Pierce Auto Center
Olivia Magee	4-H	GC Lamb	Pape Machinery
Tonya Copeland	4-H	RC Lamb	Pluid & Sons
Kelsey Noble	4-H	GC Swine	South Hill Lockers
Leila Christensen	4-H	RC Swine	Bonnors Ferry Vet Clinic

BEEF			
Katie Vader	4-H	Blue	EL Internet Northwest
Tyson Brimhall	4-H	Blue	North Idaho Welding & Supply
Piper Mertzweiler	4-H	Blue	APEX Construction
Quinn Folwell	4-H	Blue	Kerr Supply
Josiah Dodd	4-H	Blue	State Farm
Zain Vader	4-H	Blue	Kerr Supply
Abigail Jones	4-H	Blue	Foust Inc.
Rhia Magee	FFA	Blue	CO-OP Gas & Supply Co.
Peyton Cushman	4-H	Blue	Houck Farms
Abbie Cox	4-H	Blue	Kerr Supply
Emma Robertson	4-H	Blue	Kerr Supply
Kayden Jones	4-H	Blue	Alta Forest Products
Malachi Vader	4-H	Blue	Bremer's Nursery
Kaylee Stolley	4-H	Blue	Idaho Forest Group
Grady Atkins	4-H	Blue	Janzen Construction, LLC
Brody Rice	4-H	Blue	Outdoors by Design, Inc.
Reese Hull	4-H	Blue	CO-OP Gas & Supply Co.
Avery Cushman	4-H	Blue	Houck Farms
Benson Leach	4-H	Blue	White Mountain Chain
Halory Stanley	4-H	Blue	Cabinets Northwest
Rylan Leach	FFA	Blue	NW Tree & Reclamation
Dalton Regehr	4-H	Blue	Regehr Logging Inc.
Neriah LoPorto	4-H	Blue	Horizon Landscape
Rowdy Hull	4-H	Blue	Badger Building
Sulaymanu Abubakari	4-H	Blue	Mike Ripatti
Sammie Cox	4-H	Blue	Dr. Burt Veterinary Care
Madison Regehr	4-H	Blue	Thick 'n' Thin Beams & Lumber
Taylor Dodd	4-H	Blue	General Feed & Grain
Briston Hill	4-H	Blue	JB's Tire (Les Schwab)
Keenan Maas	FFA	Red	Boundary Tractor/Yamaha
Aiden Dodd	4-H	Red	3 Mile Fireworks
Cardon Pluid	4-H	Red	Sunrise Ventures/KTS Landscape
Randi Hibbard	4-H	Red	Oxford Inc.
Nathan Stolley	4-H	Red	Don Stolley
Oakley Pluid	4-H	Red	Pluid & Sons
Kordale Burt	FFA	Red	Dr. Burt Veterinary Care
Alex Stolley	4-H	Red	EL Internet Northwest

LAMB			
Morgan Tye	4-H	Blue	Selkirk Sealcoat
Clara Zills	FFA	Blue	Bonnors Ferry Vet Clinic
Reilly Sutherland	4-H	Blue	Trusstek, Inc.
Hunter Maas	4-H	Blue	Oxford Inc.
Alexander Maas	4-H	Blue	South Hill Lockers
Julie Magee	4-H	Blue	Panhandle Countertops
Waylon LoPorto	4-H	Blue	Carter Country Farm & Feed
Hank Robertson	4-H	Blue	Bennett Brothers
Ellia Cox	4-H	Blue	CO-OP Gas & Supply Co.
Wren Tye	FFA	Blue	Trusstek, Inc.
Adisyn Davy	4-H	Blue	Gentle Shepherd Farm
Titus Davy	4-H	Blue	State Farm
Breeanna Maas	4-H	Blue	Cushman Family Farm
Zoe Heirston	4-H	Blue	Gentle Shepherd Farm
Judah Cox	4-H	Blue	Vinyl Expressions
Karis Davy	4-H	Blue	Redeemer Farms
Grayson Streeter	4-H	Blue	Roland & Linda Hall
Logan Feuerstein	4-H	Blue	Redeemer Farms
Paislee Sutherland	4-H	Red	Houck Farms
Briana Feuerstein	4-H	Red	Super One Foods
Ryker Feuerstein	4-H	Red	H&S Unlimited

SWINE			
Eliza Hyer	4-H	Blue	Alta Forest Products
Karsyn McBride	4-H	Blue	Super One Foods

SWINE (cont)			
Macey Noble	4-H	Blue	General Feed & Grain
Brynleigh Atkins	4-H	Blue	Janzen Construction, LLC
Emily Riek	4-H	Blue	CDA Stump Grinding
Hannah Frago	FFA	Blue	Forked Tree Ranch
Ruger Hull	4-H	Blue	Dr. Burt Veterinary Care
Brantley Stockdale	4-H	Blue	Umpqua Bank
Gaige Johnson	FFA	Blue	Pape Machinery
Cooper Higgins	FFA	Blue	Bones, Inc.
Banner Murphy	4-H	Blue	Bonnors Ferry Vet Clinic
Trenton Myers	FFA	Blue	Boundary County Farm Bureau
Rory Olson	4-H	Blue	Fleming Creek Homes
Mia Harman	FFA	Blue	DeGroff Construction
Celynn Cheney	4-H	Blue	Misty Mountain Pizza
Robert Olson	4-H	Blue	Idaho Forest Group
Nathan Issacharoff	4-H	Blue	Bones, Inc.
Eberley Pluid	4-H	Blue	Bonnors Ferry Vet Clinic
Garrett Cederquist	4-H	Blue	Elite Tire & Suspension
Dellah Christensen	4-H	Blue	Wood's Hay & Grain
Corbin Swift	4-H	Blue	Mountain West Bank
Dylan Brimhall	4-H	Blue	Wood's Meat Processing
Isaac McBride	4-H	Blue	Elite Tire & Suspension
Nora Bennett	4-H	Blue	Bennett Brothers
Bailey Jones	4-H	Blue	AAMODT
Mackenzie Issacharoff	4-H	Blue	Super One Foods
Ethan Cowell	FFA	Blue	Pluid & Sons
Adelaide Frago	4-H	Blue	Houck Farms
Brody Swift	4-H	Blue	Panhandle Countertops
Jeiliah Furtado	4-H	Blue	Kerr Supply
Graden Stanley	4-H	Blue	JB's Tire (Les Schwab)
Ryder Mierke	4-H	Blue	Pluid & Sons
Alexys Mierke	4-H	Blue	Turning Winds
Brayden Stockdale	4-H	Blue	Panhandle Countertops
Benjamin Jones	4-H	Blue	Kerr Supply
Chloe Cederquist	4-H	Blue	EL Internet Northwest
Shelby Yocom	4-H	Blue	Idaho Forest Group
Libby Smith	FFA	Blue	Panhandle Nursery
Aaron Tadlock	FFA	Blue	Boundary Electric
Lane Swift	4-H	Blue	Super One Foods
Aulana Russell	FFA	Blue	JB's Tire (Les Schwab)
Will Mackey	4-H	Blue	White Mountain Chain
Benjamin Hollabaugh	FFA	Blue	Olson's Valley Ranch
James Cederquist	4-H	Blue	Ed & Teresa Atkins
Hadlee Hoover	4-H	Blue	JB's Tire (Les Schwab)
Mark Elliston III	4-H	Blue	Super One Foods
Ford Snyder	4-H	Blue	Selkirk Sealcoat
Kristian Dye	4-H	Blue	Super One Foods
Kassidy Durette	FFA	Blue	Wood's Pine Tree Ranch
Liam Dye	4-H	Blue	CDA Stump Grinding
Talia Baisden	4-H	Blue	NW Tree & Reclamation
Jasmyr Stanley	4-H	Blue	Cabinets Northwest
Jordyn Hamilton	FFA	Blue	Alta Forest Products
Slider Reichart	4-H	Blue	Wood's Hay & Grain
Nevaeh Murphy	4-H	Blue	JB's Tire (Les Schwab)
Amelia Bennett	4-H	Blue	Stolley Homes
Brooks Reichart	4-H	Blue	H&S Unlimited
Olivia Lammers	FFA	Blue	Boundary County Farm Bureau
Jonathon Hollabaugh	4-H	Blue	Pluid Law
Kayson Russell	4-H	Blue	Summit Plumbing
Kyle Harman	4-H	Blue	Boundary Electric
Tanner Baisden	4-H	Red	Hill Excavating
Colson Baisden	4-H	Red	3 Mile Fireworks
Kayla Smith	FFA	Red	Eik Mountain Farms
Keah Bolton	4-H	Red	Idaho Forest Group
Lincoln Patzer	4-H	Red	Panhandle Nursery
Easton Yocom	4-H	Red	JB's Tire (Les Schwab)
Temari Heigel	4-H	Red	Panhandle Nursery
Lilly Bremer	FFA	Red	Boundary County Farm Bureau
Alora Heckert	4-H	Red	Super One Foods
Landen Patzer	4-H	Red	Carter Country Farm & Feed
Meah Eckberg-Bolton	4-H	Red	Badger Building
Jacob Elliston	4-H	Red	Pluid & Sons
Cody Russell	4-H	Red	Pluid & Sons



Thank you to Auctioneer Kevin Hill, P1FCU for clerking the sale, and Chuck Newhouse for a live broadcast via boundarycountylive.com, our ring men, and all of our volunteers who helped make this sale possible!





BOUNDARY COUNTY 4-H

Welcome New and Returning 4-H Families

4-H enrollment period is October 10, 2025-January 10, 2026

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 needs to be done online @ <http://4hzsuite.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, 2025. After that date, when you log in there will 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 2025/2026 is January 10, 2026 for 4-H projects to be part of the 2026 Boundary County Fair. There is a special date for beef projects of November 1, 2025.

If you have any questions, comments or concerns, please feel free to contact Amy Roberston 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 \$10 to cover cost of materials
4 or More Projects add \$3 per project

4-H Friday Friends

Hello Boundary County! The 2025/2026 school year is right around the corner, which means so is 4-H Friday Friends! Conveniently located at the Middle School, you will find us every Friday during the school calendar year having fun doing an array of fun and educational activities! Our program is for students in kindergarten through fifth grade. We have open enrollment so you can participate every Friday or any Friday you choose-we always appreciate and prefer to know at least a day ahead if your kiddo(s) will be joining us! The cost is only \$15 per child per day, but we do have a sliding fee scale based on income available. Our day consists of hands-on learning in science, math, history, technology, engineering, the arts, culture, and healthy living. We also have guest visitors each month that share new experiences and learning with us. We are putting together some field trips and as always, we will have Teri Neumeyer, from the Boundary County Library, come 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!

Dates: First Semester

September 5, 12, 19, 26

October 3, 10, 17, 24, 31

November 7, 14, 21

December 5, 12, 19

January 9, 16, 23, 30

Dates: Second Semester

February 6, 13, 20, 27

March 6, 13, 20, 27

April 10, 17, 24

May 1, 8, 15, 22, 29

June 5

Awards

Lamb

Champion Lamb-Market Quality	Olivia Magee
Reserve Ch Lamb-Market Quality	Tonya Copeland
Top Rate of Gain-Lamb	Grayson Streeter
Champion Lamb Showman	Clara Zills
Reserve Ch Lamb Showman	Ryker Feuerstein
Top Record Book-Market Lamb	Titus Davy
Res. Ch Record Book-Market Lamb	Morgan Tye
Champion Quality-Breeding Sheep	Zoe Heirston
Reserve Ch Quality-Breeding Sheep	Adisyn Davy
Top Record Book-Sheep Breeding	Adisyn Davy
Herdsmen-Lamb	Titus Davy

Beef

Champion Quality-Market Beef	Maggie Cox
Res. Champion Quality-Market Beef	Gabriel Warren
Top Rate of Gain-Beef	Abigail Jones
Champion Beef Showman	Maggie Cox
Reserve Ch Beef Showman	Brody Rice
Superior Beef Award	TBA
Champion Quality-Beef Breeding	Quinn Folwell
Res. Champion Quality-Beef Breeding	Randi Hibbard
Top Record Book-Market Beef	Katie Vader
Res. Ch Record Book-Market Beef	Tyson Brimhall
Top Record Book-Beef Breeding	Randi Hibbard
Top Angus Market Animal	Maggie Cox
Ch Registered Simmental-Breeding	Randi Hibbard
Ch Registered Sim Angus – Breeding Beef	Quinn Folwell
Top Simmental Steer	Tyson Brimhall
Herdsmen-Beef	Rowdy Hull

Swine

Champion Quality-Market Swine	Kelsey Noble
Reserve Ch Quality-Market Swine	Leila Christensen
Top Rate of Gain-Market Swine	Jeilah Furtado
Champion Showman-Swine	Gaige Johnson
Reserve Ch Showman-Swine	Trenton Myers
Top Record Book-Market Swine	Eliza Hyer
Res. Ch Record Book-Market Swine	Will Mackey
Herdsmen-Swine (Pigs in Paradise)	Carly Mackey
Herdsmen-Swine (Bacon Busters)	Graden Stanley
Herdsmen-Swine (Wild Hogs)	Chloe Cederquist

Rabbit

Champion Quality-Pet Rabbit	Sara Hegge
Res. Champion Quality-Pet Rabbit	Mary Hegge
Champion Showman-Rabbit	Samuel Hegge
Reserve Ch Showman-Rabbit	Mary Hegge
Top Record Book-Pet Rabbit	Sara Hegge
Res. Ch Record Book-Pet Rabbit	Mary Hegge
Herdsmen-Rabbit	Audrey VandeVegte

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.

REMINDERS:

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

Awards

Goat

Champion Quality-Pet Goat	Grant Chouinard
Reserve Ch Quality-Pet Goat	Aslynn Robbins
Champion Showman-Goat	Aslynn Robbins
Reserve Ch Showman-Goat	Grant Chouinard
Top Record Book-Pet Goat	Aslynn Robbins
Herdsman-Goat	Grant Chouinard

Dairy Goat

Champion Quality-Dairy Goat	Asja Miller
Res. Champion Quality-Dairy Goat	Piper Chouinard
Champion Showman-Dairy Goat	Trinity Newman
Reserve Ch Showman-Dairy Goat	Aslynn Robbins
Top Record Book-Dairy Goat	Elijah Plant
Res. Ch Record Book-Dairy Goat	Josiah Miller

Round Robin

Large Animal Champion Showman	Trinity Newman
Small Animal Champion Showman	Samuel Hegge

Salesmanship Contest

Champion-Salesmanship Contest	Samuel Hegge
Res. Champion-Salesmanship Contest	Piper Mertzweiller

Livestock Judging Contest

Top Overall Champion	Katie Vader
Res. Top Overall Champion	Adisyn Davy
Top Jr Champion	Zoe Heirston
Top Int Champion-Tie	Josiah Dodd
	Emma Robertson
Top Sr Champion	Katie Vader

Poultry

Champion Quality-Poultry	Natalie Vande Vegte
Reserve Ch Quality-Poultry	Kaelan Rode
Champion Showman-Poultry	Cameron Kerttu
Reserve Ch Showman-Poultry	Marry Hegge
Top Record Book-Pet Poultry	Cameron Kerttu
Res. Ch Record Book-Pet Poultry	Grace Nordheim
Champion Quality-Market Broiler	Cameron Kerttu
Top Record Book-Market Broiler	Cameron Kerttu
Herdsman-Poultry	Natalie Vande Vegte

Horse

Champion Showman-Horse	Rylann Lewis
Res. Champion Showman-Horse	Neriah LoPorto
Top Record Book-Horse	Gianna Merrifield
Res. Ch Record Book-Horse	Maryn Glaza
High Point Champion-Junior	Paislee Sutherland
High Point Res. Champion-Junior	Waylon LoPorto
High Point Champion-Intermediate	AnnaRae Turner
High Point Res. Champion-Intermediate	Neriah LoPorto
High Point Champion-Senior	Rylann Lewis
High Point Res. Champion-Senior	Trinity Newman
Jack Hooten Memorial	TBA
Champion Gymkana	TBA
Champion Trail	TBA
Champion Equitation	TBA
Herdsman-Horse	Gianna Merrifield



LEADER OF THE YEAR:

Maureen Mai

Congratulations!

**The 4-H Carnival & Awards
Ceremony will be October 23,
2025, 5:30 PM @ the
Boundary County
Fairgrounds**



Awards

Champion Vet Science	Emma Robertson	Champion Pistol	Titus Davy
Reserve Ch. Vet Science	Mary Anne Moseley	Reserve Ch. Pistol	Savyn Sheikh
Champion Beginning Foods	Hank Robertson	Champion Rifle	Chad Kerttu
Res. Champion Beginning Foods	Ronny Calderone	Champion Dirt Bike	Garrett Cederquist
Champion Advanced Foods	Chad Kerttu	Reserve Ch. Dirt Bike	Zander Comer
Reserve Ch. Advanced Foods	Emma Robertson	Champion Record Book Dirt Bike	Josie Nordheim
Champion International Foods	Cameron Kerttu	Reserve Ch. Record Book Dirt Bike	Samuel Hegge
Champion Cake Decorating	Hayden Pluid	Champion Dog Fitting & Showing	Mary Anne Moseley
Reserve Ch Cake Decoration	Emma Roady	Reserve Ch Dog Fitting & Showing	Sarah Plant
Adv. Champion Cake Decorating	Adelynn Merrifield	Champion Dog Record Book	Braxtyn Nisson
Champion Crochet	Mary Anne Moseley	Reserve Ch Dog Record Book	Kaelan Rode
Reserve Ch Crochet	Grace Nordheim	Champion Cat Showman	Trinity Newman
Champion Knitting	Adisyn Davy	Reserve Ch Cat Showman	Nixon Fodge
Reserve Ch Knitting	Mary Anne Moseley	Champion Cat Record Book	Nixon Fodge
Champion Photography	Kylie Calderone	Reserve Ch Cat Record Book	Trinity Newman
Champion Scrapbooking	Kenzie Arthur	Champion Public Speaking	Hank Robertson
Reserve Ch Scrapbooking	Riley Remming	Reserve Ch Public Speaking	Trinity Newman
Champion Quilting	Adisyn Davy	Public Speaking-Top junior	Hank Robertson
Reserve Ch Quilting	Karis Davy	Public Speaking-Top Intermediate	Emma Robertson
Champion Jewelry Making	Mary Anne Moseley	Public Speaking-Top Senior	Trinity Newman
Reserve Ch Jewelry Making	Nevaeh Murphy	Champion Club Officer-Secretary	Mary Anne Moseley
Champion Self Determined-Freeze Drying	Amy Carver	Champion Club Officer-Treasurer	Elijah Plant
Champion Dutch Oven	Cameron Kerttu	Reserve Ch Officer-Treasurer	Trinity Newman
Reserve Ch Dutch Oven	Titus Davy	Wallace Irving Memorial Award	TBA
Champion Wildlife Science	Ashlynn Arthur	Warren Carle Award	TBA
Reserve Ch Wildlife Science	Ronny Calderone	10-Year 4-H Member	Brody Rice
Champion Hiking/Backpacking	Chad Kerttu	10-Year 4-H Member	Amy Carver
Reserve Ch Hiking/Backpacking	Cameron Kerttu	10-Year 4-H Member	Peyton Cushman
Champion Community Pride	Trailblazers	10-Year 4-H Member	Morgan Tye
		10-Year 4-H Member	Katie Vader

Boundary County 2025 Fair Generations of Champions CONGRATUALTIONS 2025 FAIR ROYALTY!



QUEEN: Briana Feuerstein

KING: Colton Cohen

PRINCESS: Alexys Meirke

PRINCESS: Rylann Lewis

PRINCESS: Randi Hibbard

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

RETURN SERVICE REQUESTED

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

September/October 2025
KEEPING OUR COMMUNITY CONNECTED



**BOUNDARY COUNTY
EXTENSION STAFF**

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

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