



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

KEEPING OUR COMMUNITY CONNECTED

EXTENSION CONNECTIONS

Cantaloupe

Cantaloupe are grown in close contact with the ground, which may occasionally introduce bacterial contamination from soil, water, or animals. Contamination from human contact may also arise during or after harvest.

Handling and Preparation

- ◆ Always wash hands and utensils (knives and cutting boards) before and after handling melons.
- ◆ Wash the outside of the melon with a clean vegetable brush under cool running water. Blot dry with clean paper towels.
- ◆ Place washed melon on clean cutting board. Cut about 1 inch off stem end. Position melon on cutting board with cut end facing down. With clean knife, slice melon vertically in half. Wash knife. Scrape out seeds with clean spoon. Continue to cut into slices, or as desired.
- ◆ Refrigerate cut melon at 40°F or below in a clean, air-tight container.
- ◆ Discard cut melon if kept at room temperature more than 2 hours.



Continued on page 3

The Extension Office will be closed May 25th in observance of Memorial Day.

The Extension Office will be closed June 19th in observance of Juneteenth.

Inside This Issue

Extension Office Hours 8:00 a.m.-5:00 p.m.	
Master Gardener Column—Wool: A Natural Bio-Enhancement For Gardens & Fasciation: What’s Going On With My Plant?	2
Master Food Safety Advisors—Mistakes To Avoid For Safe Home Canning	3
Cantaloupe Continued	3
Rhubarb Muffins	4
Workshops, Programs, Bulletins, and Classes	5-8
4-H May/June Clover Talk	
4-H Calendar	9
Calendar Cont.	10
4-H Friday Friends	10
Livestock News	11
•Weigh-In Dates	
•Avian Flu Testing	
•Days On Feed	11
Project Requirements	11
Completion Requirements	12
Design Tips For Non-Designers	12
Oral Presentation Day	13
Fair Royalty	13
Family Fun Night Royalty	13

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



Master Gardener Column



Wool: A Natural Bio-Enhancement for Gardens



Wool (yes, the fiber grown by sheep) has been seeing increased use in gardens due to the numerous soil and plant benefits. This renewable, natural fiber can be used as mulch right off sheep or integrated into the soil as wool pellets. Many sheep producers

are looking to get rid of waste wool at an affordable price. Whether growing flowers or vegetables in a large garden or small planters, wool serves as a sustainable option for helping your plants thrive.

Benefits for Gardens

Wool provides natural nitrogen.

Natural constituents of wool include sulfur, phosphorus, potassium, and mostly nitrogen. Many times, fertilizer is applied to provide nitrogen to the soil to boost plant yields. Wool pellets can provide about 9% nitrogen. When compared to commercial fertilizer, wool pellets generate the same or greater vegetable yields. Studies have even seen 58 to 69% larger tomatoes when fertilized with wool compared to no fertilizer.

Wool increases soil water holding capacity.

Wool is like a sponge and can hold 20 to 30 times its weight in water. It then releases it slowly into the soil. In potted plants in particular, wool increases water use efficiency by decreasing evaporation and increasing transpiration. Mixing wool into the soil allows water to be stored right next to the roots and increases water retention and plant water use. Increasing the water-holding capacity of soil is a sustainable way to conserve water.



Wool keeps unwanted weeds and slugs away.

Weed barriers or sprays can be costly! When applied on top of the soil as a mulch, the dense fleece makes it difficult for weeds to penetrate. Anecdotally, people have also seen a reduction in the number of slugs in their garden when using wool as mulch.

It can take at least two years for wool to fully decompose, so you can see these benefits for multiple growing seasons.

Purchasing Garden Wool.

Want to try using wool in your garden, raised beds, or pots? Wool pellets can be found online and in a select few home improvement retailers. You can also talk to local producers to inquire about waste wool.

Source: Adapted from: <https://extension.sdstate.edu/wool-natural-bio-enhancement-gardens>



Fasciation: What's Going on with My Plant?

What is Fasciation?

Fasciation is a malformation of plant parts commonly manifested as enlargement, flattening or cojoining. The abnormal growth of plants can be uniquely puzzling and beautiful at the same time. It can occur in almost any part of a plant but is most noticeable in the stems or flowers. Stems may appear flatter and wider than normal; this is sometimes referred to as ribboning. Flowers may look doubled, or as though several have been fused together.

At first glance, a gardener may think the distortions are herbicide damage. Herbicide damage generally results in cupping, twisting, and mild to severe tissue damage. Another plant deformation, witches' broom, may also be mistaken for fasciation. In witches' broom, abnormal growth is found at the end stems as they branch off in bundles, which resemble a broom or a bird's nest.

What Causes Fasciation?

Fasciation arises when a mutation occurs during cells division. The exact reason some plants mutate while others don't is unknown. Genetic mutations or spontaneous genetic changes can be caused by injury or infection, such as environmental factors (cold or mechanical damage), growth hormones or pathogens.



Fasciation can occur in ferns, woody plants, herbaceous annuals and perennials, fruits, and vegetables. Asparagus, dandelions, coneflower, and rudbeckia are some examples of plants that most commonly display fasciation.

Some plants have been bred to highlight the mutation of the flowers. Cockscomb celosia, *Celosia argentea*, is one example.

Management in Gardens

Fasciation is a rarity in most home gardens. It is generally not a cause for concern, as the condition which formed the mutation will not likely be duplicated. Prune out affected growth if you don't like it. If you have determined the fasciation is caused by a disease, dispose of the affected plant immediately.

Seed from affected flowers could carry the genetic mutation to the next generation. Depending on your preference, don't save the seeds, or it could be a fun experiment to see if the mutation is passed on. Since beauty is in the eye of the beholder; you may become fascinated with fasciation!

Source: <https://extension.sdstate.edu/fasciation-whats-going-my-plant>



Mistakes to Avoid for Safe Home Canning

Canning can seem intimidating because it requires precision, and mistakes like seal failures or broken jars can happen. Fortunately, with tested recipes and proper techniques, home canning can be safe and rewarding. Here are some common mistakes to avoid:

-Not following tested recipes: Canning is a science, so always use approved recipes from trusted sources like the National Center for Home Food Preservation, Cooperative Extension, or Ball to ensure food safety.

-Using fresh instead of bottled lemon juice: Bottled lemon juice has a consistent acidity level, which is essential for safe canning. Fresh lemons vary in pH and may not provide enough acid.

-Skipping air bubble removal: Trapped air can create too much headspace and lead to seal failure. Use a plastic or wooden utensil to release bubbles—metal tools can damage jars.

-Not measuring headspace: Too much or too little space between the food and lid can prevent a proper seal. Always measure according to the recipe.

-Using the wrong jar size: Larger jars require longer processing times, so only use the jar size specified in the recipe or your food may be under processed.

-Over-tightening lids:

Tighten bands only until fingertip-tight. Over-tightening can prevent air from escaping, leading to seal failure or buckled lids.

-Reusing lids: While jars and bands can be reused, canning lids should always be new to ensure a proper seal.

-Using an unsuitable stovetop: Some glass stovetops are not safe for canning and could crack or break. Check your manufacturer's recommendations before using one.

-Placing hot jars on cold surfaces: Sudden temperature changes can cause jars to crack. Set hot jars on a towel instead of directly on the counter.

By avoiding these mistakes, you'll improve your chances of successful canning—and enjoy homemade jams, salsa, and other preserves all year long.

Submitted by Amy Robertson, FCS Extension Educator



DIAL PRESSURE GAUGE TESTING

DATES: May 5, June 2, July 7, August 4, September 1



- * 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 jigler, 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



Continued from page 1

Selection and Storage

- ◆ Ripe cantaloupe are golden, not green, underneath the webbed surface. The stem area of a ripe cantaloupe should be slightly indented and the opposite end slightly soft.
- ◆ Cantaloupe will ripen (soften and become more juicy) after harvest, but not become sweeter.
- ◆ For optimal storage, place fresh whole cantaloupe in the refrigerator crisper where humidity tends to be higher. Storage life of melons is dependent on variety, growing conditions, and initial degree of ripeness when purchased.

Source: Adapted from www.farmtotable.colostate.edu

Rhubarb Muffins

Makes: 12 muffins

Ingredients

1½ cups flour (all-purpose, whole-wheat or a combination)
1 teaspoon baking powder
¼ teaspoon baking soda
¼ teaspoon salt
1 teaspoon cinnamon
½ cup packed brown sugar
1 egg
½ cup unsweetened applesauce
¼ cup vegetable oil
1 teaspoon vanilla
1 cup diced rhubarb (fresh or frozen and thawed)



Directions

1. Wash hands with soap and water.
2. Rinse or scrub fresh fruits under running water before preparing.
3. Preheat oven to 400° F. Lightly grease 12 muffin cups.
4. In a large bowl, combine flour, baking powder, baking soda, salt, and cinnamon.
5. In a medium bowl, mix together brown sugar, egg, applesauce, oil, and vanilla.
6. Add the wet ingredients to the dry ingredients. Stir until dry ingredients are moistened. Do not overmix.
7. Divide the mixture between muffin cups. Bake for 18 to 20 minutes or until a toothpick comes out clean. Remove muffins from pan after a few minutes of cooling.
8. Store muffins in a closed container for up to two days at room temperature or a week in the refrigerator.

Serving size 1 muffin

Per serving: Calories: 140; Total Fat: 5g; Saturated Fat: 0g; *Trans* Fat: 0g; Cholesterol: 15mg; Total Carbohydrate: 22g; Dietary Fiber: 1g; Total Sugar 9g; Added Sugar 8g; Protein: 2g; Sodium: 125mg; Vitamin D: 0mcg; Calcium: 45mg; Iron: 1mg; Potassium: 72 mg; Vitamin A: 7mcg; Vitamin C: 1mg

Source: Oregon State University, FoodHero.org

Rhubarb—A Welcoming Sign of Spring

Rhubarb is a hardy perennial in the buckwheat family (Polygonaceae). There are many species of plants called rhubarb, and not all are botanically related to the edible type. Edible garden rhubarb, *Rheum rhabarbaru*, is also sometimes referred to as *R. x hybridum* or *R. x cultorum*, and the name *R. rhaponticum* (European rhubarb, a different species) is sometimes misapplied. The ancient Chinese used it as a medicinal herb over 5,000 years ago. Native to southern Siberia, it got its name from the Russians who grew it along the Rha River (now the Volga). For centuries it was traded alongside tea as a cure for stomach aches and fevers.

The English were the first to eat rhubarb, beginning in the 17th century, but unfortunately chose to begin with the leaves that look like chard. **The leaves, however, contain a toxic amount of oxalic acid and are poisonous.** The ensuing cramps, nausea and sometimes death from ingestion suppressed interest in the plant for about two hundred years. But by the late 18th century Europeans had discovered that the tart stalks were the part to eat—perfect for “tarts” giving rise to the nickname “pieplant”. It was brought to the Americas by settlers before 1800.

Rhubarb is a prized vegetable often eaten as a fruit and sought out by those who cherish the tart taste. Harvesting rhubarb is best achieved by twisting the stems off near the base. Do not use a knife to cut the stalk, as this will hinder the regrowth of new stalks. Plants selected for harvesting should be at least two years old, allowing a more mature plant to produce larger stalks and faster regrowth for future harvesting. Select stalks for bright pink or deep red color, crisp and free of insect damage. The colorful or darker stalks have more sweetness.

Rhubarb is a rich source of nutrients, providing 45% of the Daily Value of vitamin K in a serving size of 1 cup. Rhubarb also contains vitamins C and A, folate, riboflavin, and niacin. Rhubarb provides 32% of the Daily Value of manganese in a serving. Other nutrients/minerals include iron, potassium, and phosphorus. Rhubarb also comprises phytochemicals and phenols that provide the body with additional health benefits. The antioxidants present in the deep red stalks contain anthocyanin and lycopene, which have been shown to help prevent cardiovascular disease and have anti-carcinogenic effects for the prevention of cancer. Over forty-two types of phytonutrients and chemicals are present in rhubarb, making it an ideal food to help prevent cardiovascular disease and have anti-carcinogenic effects for the prevention of cancer. Over forty-two types of phytonutrients and chemicals are present in rhubarb, making it an ideal food to help fight against chronic diseases.

Source: Adapted from <https://hort.extension.wisc.edu/articles/rhubarb-rheum-rhabarbarum> and <https://extension.psu.edu/rhubarb-love-it-for-its-tast-eat-it-for-your-health>



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.

The Science of Sips: Creating Fermented Drinks

Tuesday, May 5, 2026

1:00 PM - 3:00 PM

Boundary County Extension Office
6791 B Main Street

COST: \$10



Discover the art and science of fermentation in this interactive class designed for beginners and curious food enthusiasts alike. Participants will learn the fundamentals of safe and successful fermentation for foods such as kombucha and kefir.

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

Native Plant Seed Collecting and Propagation

Thursday, May 7, 2026

1:00 PM - 2:00 PM

Boundary County Extension Office
6791 B Main Street

COST: \$5



Are you interested in incorporating native plants into your yard or garden, but aren't sure where to start? This new class will teach you the basics of selecting which native plant species are right for your area, as well as some of the special techniques needed to grow native plants that the average vegetable gardener may not be familiar with.

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

Jerky Making 101

Thursday, May 21, 2026

11:00 AM - Noon

FREE - *Via Zoom*



Learn how easy and fun it can be to make jerky safely at home! Register at: <https://bit.ly/jerky26>

Landscaping for Fire Prevention

Plummer

Wednesday, May 27, 2026

1:00 PM - 4:00 PM

CDA Tribe Natural Resources Bldg.
850 A Street

COST: \$10



Bonnors Ferry

Wednesday, June 3, 2026

1:00 PM - 4:00 PM

Boundary County Extension Office
6791 B Main Street

COST: \$10

Forest homeowners learn how to make their home site less likely to burn and easier for firefighters to access in the event of a local forest fire.

To **register**: go to: <https://marketplace.uidaho.edu/> and scroll to: Extension Forestry or contact the Benewah County Extension Office; 208-245-2422. Class size is limited. For questions, contact Lauren King; laurenking@uidaho.edu.



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.

Workshops, Programs, Bulletins & Classes

Smith Creek Native Plant, Natural Science, & Local History Walk

Tuesday, June 9, 2026

9:00 AM-4:00PM

Meet at the Boundary County Extension Office

(6791 B Main Street), and

Carpool up to Smith Creek

FREE, but Registration Required (limit 25)



Join us for a tour up the Smith Creek Canyon, where we will discuss Boundary County native plants, local history, and local ecology. This event may require some walking, including potential elevation gain. Please bring a lunch, water, and appropriate clothing/ footwear. Be aware that we will be going up a dirt road, 2 WD should be fine in most instances, but prepare for potential dust, mud, pot-holes, and rocks. Please carpool, when possible, as some stops may have limited parking. Bathroom access will also be limited.

Register and reserve your spot by contacting the Boundary County Extension Office at 208-267-3235.

Home Modifications for Aging in Place

Monday, June 15, 2026

1:00 PM-3:00PM

Boundary County Extension Office

6791 B Main Street

COST: \$5

Aging in place means living in our homes safely, independently and comfortably, regardless of age or ability level. The vast majority of homes we live in were not designed to meet that need. We'll talk about some home modification methods and techniques to use in creating environments we can live in and enjoy throughout our lifespans.

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



Boiling Water Canning Basics

Tuesday, June 9, 2026

1:00 PM-4:00 PM

Boundary County Extension Office

6791 B Main Street

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 the Boundary County Extension Office at 208-267-3235.

Who Gets Grandma's Yellow Pie Plate?

Monday, June 15, 2026

10:00 AM-12:00 PM

Boundary County Extension Office

6791 B Main Street

COST: \$5



Passing on non-titled or personal property is a process most of us will have to deal with at some time. Every person and every family and every situation is different. The experiences families have when deciding who gets what and why are also very different. We'll discuss 6 key decision-making factors to consider when passing on personal possessions.

Class size is limited. To **register** contact the Boundary County Extension Office at 208-267-3235.

Smoking & Grilling

Monday, June 22, 2025

4:00 PM-8:00PM

Boundary County Extension Office

6791 B Main Street

COST: \$20



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

Class size is limited. To **register** contact the Boundary County Extension Office at 208-267-3235.

Workshops, Programs, Bulletins & Classes

2026 Joint McGregor Co. & University of Idaho Field Day



When:	9:00 AM-2:00 PM, Friday, June 26, 2026
Where:	Houck Farm 5285 Farm to Market Road (From Hwy 1, turn left on to Copeland Rd.; turn right on to Farm to Market Rd.; where pavement ends, turn left on to field road going past machinery)
What:	Tour will include presentations from University of Idaho faculty as well as representatives from the McGregor Company. Presenters will give updates on the progress of trials comparing different varieties of spring barely, winter wheat, and winter canola. The effectiveness of commonly used grain varieties will be compared with newly available varieties. Herbicide and disease resistance as well as yield comparisons between different varieties will be discussed. Pesticide credits will be offered.

Lunch is provided.
Please call the
**Boundary County
Extension Office to
reserve your spot:
208-267-3235.**



Freeze Drying

Tuesday, July 7, 2026
10:00 AM-11:30 AM
Boundary County Extension Office
6791 B Main Street
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.

Are Frying Fun!

Thursday, July 16, 2026
11:00 AM-Noon
FREE- Via Zoom



Join us to learn how simple and fun it can be to use an air fryer to prepare a quick meal for you and others. This program will teach participants the basics of air fryers including settings, ease of use and considerations. This class is great for anyone looking to purchase an air fryer or wondering how to put one they own to better use.

To register, go to <https://bit.ly/air26>.

Identifying Idaho's Trees

St. Maries
1:00 PM-4:00 PM, Thursday, June 25, 2026
Benewah County Extension Office
711 Jefferson Ave.
COST: \$10



Bonnors Ferry
1:00PM-4:00 PM,
Wednesday, July 15, 2026
Boundary County Extension Office
6791 B Main Street
COST: \$10

Learn Identification, biology, and ecology of Idaho's most common native trees.

To **register** go to: <https://marketplace.uidaho.edu/> and scroll to: Extension Forestry or contact the Benewah County Extension Office; 208-245-2422. For questions, contact Lauren King; laurenking@uidaho.edu.

Harvesting & Storing Garden Vegetables

Thursday, July 23, 2026
11:00 AM-12:30 PM
FREE- Via Zoom



Learn how to identify the proper stage of maturity to harvest garden vegetables for peak flavor, nutrition, and storage. Register at: <https://bit.ly/harveststore26>

2026 Growing, Cooking & Preserving Your Garden Harvest

Bonner County
Extension Office

4205 North Boyer Road, Sandpoint

Each class is 10:00 AM-2:00 PM

COST: \$10 per class



- May 14-Peppers and Tomatoes
- May 28-Jam and Rhubarb
- September 10-Garlic
- October 8-Flour of all kinds
- November 5-Gifts in a jar & homemade spice mixes

To **register**, contact the Bonner County Extension Office; 208-263-8511.

Intro to Backyard Nursery Production

Wednesday, August 5, 2026

1:00-4:00 PM

Boundary County Extension Office

6791 B Main Street

COST: \$10



Learn about native plant nurseries and the basics of how to develop your own backyard nursery. To **register**: go to: <https://marketplace.uidaho.edu/> and scroll to: Extension Forestry or contact the Benewah County Extension Office: 208-245-2422.

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

Fermentation Basics

Thursday, August 27, 2026

11:00 AM-12:00 PM

FREE- Via Zoom



Learn the basics of fermenting foods and enhancing the nutritional value and digestibility of foods! **Register** at: <https://bit.ly/fermentation2026>



PRESERVE
@HOME
University of Idaho Extension

Summer Session starts

June 11, 2026

Registration Deadline : June 8

Do you want to learn how to can, dry or freeze your garden's bounty safely? University of Idaho Extension invites you to enroll in Preserve@Home, an online 6-week food preservation class to teach individuals how to safely preserve a variety of foods.

The registration deadline is **Monday, June 8, 2026**. The first lesson of the 6-week course opens online on **Thursday, June 11 at 1:00pm MT**. Each lesson includes online text, online discussion to facilitate participant interaction, a video chat with classmates and instructors, and open book quizzes to assess knowledge gained.. The weekly online chat session for the first lesson will be on **Thursday, June 18 at 1:00pm MT**. Topics to be covered include: Foodborne Illness, Spoilage and Canning Basics, Canning Acid Foods: Boiling Water Canner, Canning Low Acid Foods: Pressure Canner—Dial/Weighted, Canning Specialty Foods (jams, jellies, and preserves; salsas; pickled & fermented foods), Freezing and Drying.

The cost is \$35.

Supplemental Materials-

- Nutritional Value & Cost of Preserved Foods
- Miscellaneous Food Safety & Preservation
- Preparing for and Coping with Emergencies and Disasters
- High Altitude Canning
- Starting Right—Gardening for Success
- Root Cellaring: Storing your Garden Harvest

Register online at:

https://marketplace.uidaho.edu/C20272_ustores/web/product_detail.jsp?PRODUCTID=2135

For More Information Contact:

Contact University of Idaho Extension, Franklin County: franklin@uidaho.edu or call the Franklin County Extension Office, 208-852-1097.





University of Idaho
Extension
Boundary County

4-H CLOVER TALK MAY/JUNE 2026

Monique Russell

4-H Program Coordinator



The energy is building as we head into one of the busiest and most exciting times of the 4-H year. Our recent market beef weigh-in marked a strong start, with members showing off the results of their dedication and hard work. We're grateful to the many volunteers and families who helped make the day a success.

As we transition into the heart of the 4-H season, club and project meetings are well underway. You need 75% attendance for project meetings and 50% attendance for club meetings to qualify for exhibiting at fair. Call the Extension Office at 208-267-3235, so I can assist you with arranging make-up meetings, if needed.

Market swine weigh-in is next up on the calendar, set for Saturday, May 16th starting at 7:00 am at the Boundary County Fairgrounds. It's always a busy morning, so a little preparation goes a long way! Swine Breeders will be given priority to go first at 7:00 am. At weigh-in you will need: **1.** Bill of sale. Make sure the member is listed as the owner; **2.** Vaccination paperwork (Rhino Shield vaccine is required include lot number, dose and date given); **3.** Vet check/CVI paperwork form for animals from out of state. Families are encouraged to show up prepared and ready to help.

Goat and Lamb weigh-in will be on Wednesday, June 3rd at 5:30 pm at the Boundary County Fairgrounds. Remember: **1.** Each animal must have a scrapies tag in the ear which must remain there for the animal's life; **2.** Bring a completed bill of sale; **3.** Vaccination paperwork; **4.** Vet check/CVI paperwork form for animals from out of state.

Life is better with Whiskers and Purrs...The **4-H Cat Show** is on Saturday, May 23rd at 9:00 am at the VEC Building at the Boundary County Fairgrounds. All are welcome to come watch the show.

The **Memorial Day Parade** on May 25th is a great way to represent your club and connect with the community. Several clubs will have floats, so be sure

to join in and show your 4-H pride. As we celebrate America's 250th year this year, consider adding a patriotic flair that represents this big milestone.

Camp Clover is a fun, hands-on day camp designed for youth aged 5-9 years old. It will be held this July at the Rotary Park, Snow Creek Pond. It's a great way for young kids to make new friends and experience outdoor adventures in a welcoming environment. For older youth, we will soon have our Youth Summer Day Camp series available. Watch our Boundary County 4-H Facebook page for more details.

State Teen Association Conference (STAC) registration is open until May 28th. To register, go to: <https://4h.zsuite.org/event-registrations/43527> (you must be logged into Zsuite). The conference will be held on the University of Idaho campus in Moscow on June 22-25, 2026. STAC offers grades 8-12 the opportunity to experience college life, explore a wide variety of careers, and meet teens from around the state.

Get ready for some sparkle, this year's theme is "*There's Magic in the Fair*," It's a great chance to let your creativity shine with fun, eye-catching decorations and magical touches that celebrate everything that we love about fair week.

As fair preparations continue, the Family Fun Night Committee is busy planning an exciting evening full of fun and great memories for our families. They are on the lookout for Family Fun Night Royalty, open to all 4-H Members. Applications are available at the Boundary County Extension Office. The deadline is July 15th to turn applications in.

4-H volunteer leaders, please attend the Leader's Council and Livestock Committee Meetings. Held on the second Tuesday of every month (6:30 pm & 7:00 pm) at the Boundary County Extension Office. These meetings include all the important discussions and decisions that are involved in planning a successful 4-H year.



May

May 2--Ownership/possession Deadline For ALL MARKET SWINE 100 Days

May 10-Mother's Day



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

May 16-Market Swine Weigh In 7:00 a.m. @ Fairgrounds (86)

May 22-Fair Royalty Applications Due

May 23-Cat Show 9:00 a.m. @ Fairgrounds

May 25-
Memorial Day
Parade Extension
Office Closed



June

June 1--Ownership/possession Deadline For ALL MARKET SHEEP 70 Days

June 3-Market Goat & Lamb Weigh-In 5:30 p.m. @ Fairgrounds (68)

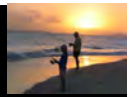
June 6-Carter Country Customer Appreciation

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

June 19-Juneteenth Observed Ext. Office Closed

June 21-Summer Begins

June 21-Father's Day



June 22-25-Idaho 4-H State Teen Association Convention @ UI Campus In Moscow

June 26-28-Horse Camp



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://4h.zsuite.org/event-registrations/43527), 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

July

July 4-Independence Day Observed

July 7-Market Rabbit Weigh-In 5:30 p.m. Ext. Office

July 9-Camp Clover 8:30 a.m.-2:00 p.m. @ Snow Creek

July 10-Sheep Camp 9:00 a.m.-3:00 p.m. @ Fairgrounds Indoor Arena

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


July 17-18-Mid-Summer Horse Show

July 22-Family Fun Night Applications Due

July 24-Family Fun Night Royalty Interviews


July 27-Avian Flu Testing 2:00 p.m.-6:00 p.m. @ Fairgrounds Indoor Arena

July 30-C.O.O.L./Quality Assurance & Fair Entry Forms Due

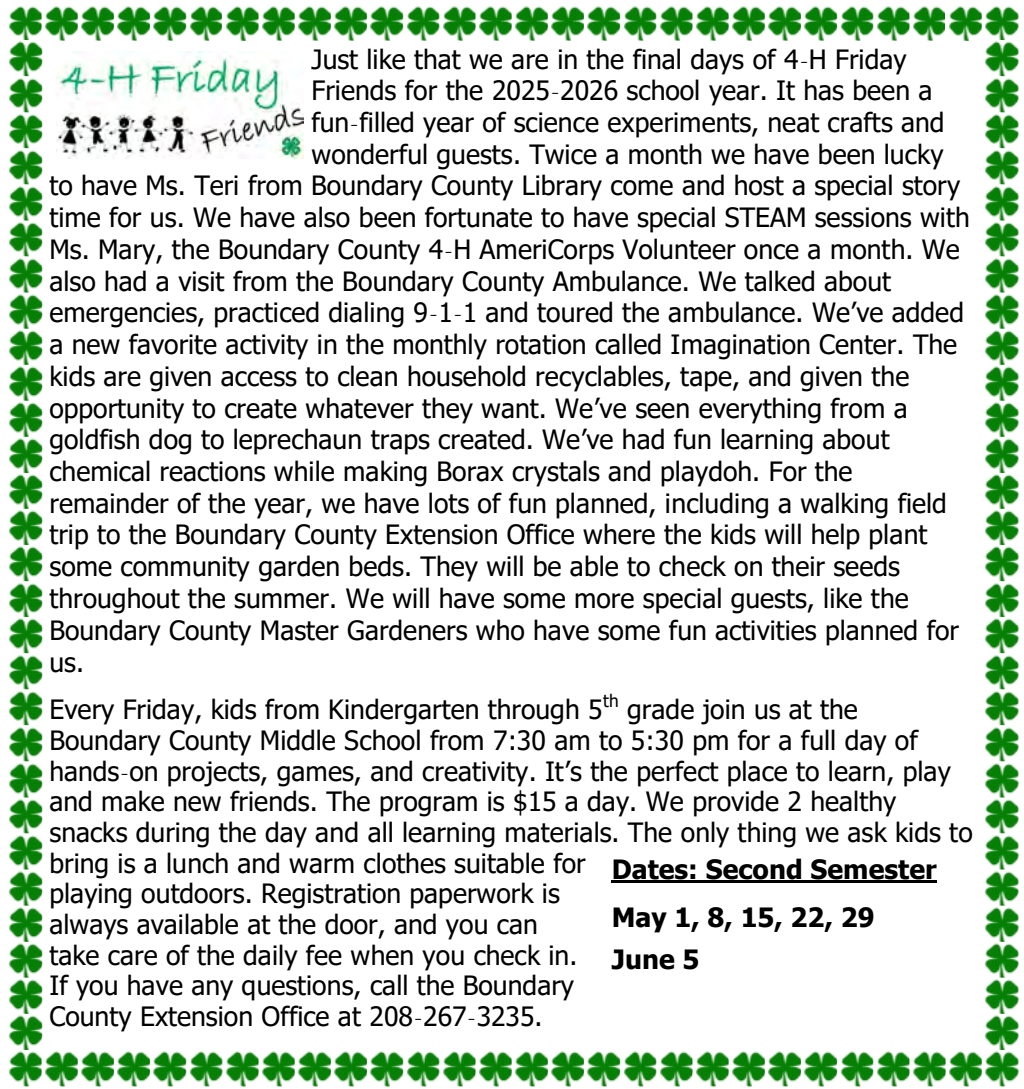


ATTENTION ALL 4-H LEADERS—
Please mark **May 12 & June 9 on your calendar.** Come to the meetings to stay on top of what is going on in 4-H. Livestock committee meets first at 6:30 p.m. followed by Leaders' council starting at 7:00 p.m. at the Extension Office. All parents, members, and community members are welcome to attend meetings.

Did you miss the opportunity to advertise in last 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 2026 Fair Book. If you have questions, would like to sell ads or advertise, please contact Monique at the Extension Office at 208-267-3235.



4-H Friday Friends

Just like that we are in the final days of 4-H Friday Friends for the 2025-2026 school year. It has been a fun-filled year of science experiments, neat crafts and wonderful guests. Twice a month we have been lucky to have Ms. Teri from Boundary County Library come and host a special story time for us. We have also been fortunate to have special STEAM sessions with Ms. Mary, the Boundary County 4-H AmeriCorps Volunteer once a month. We also had a visit from the Boundary County Ambulance. We talked about emergencies, practiced dialing 9-1-1 and toured the ambulance. We've added a new favorite activity in the monthly rotation called Imagination Center. The kids are given access to clean household recyclables, tape, and given the opportunity to create whatever they want. We've seen everything from a goldfish dog to leprechaun traps created. We've had fun learning about chemical reactions while making Borax crystals and playdoh. For the remainder of the year, we have lots of fun planned, including a walking field trip to the Boundary County Extension Office where the kids will help plant some community garden beds. They will be able to check on their seeds throughout the summer. We will have some more special guests, like the Boundary County Master Gardeners who have some fun activities planned for us.

Every Friday, kids from Kindergarten through 5th grade join us at the Boundary County Middle School from 7:30 am to 5:30 pm for a full day of hands-on projects, games, and creativity. It's the perfect place to learn, play and make new friends. The program is \$15 a day. We provide 2 healthy snacks during the day and all learning materials. The only thing we ask kids to bring is a lunch and warm clothes suitable for playing outdoors. Registration paperwork is always available at the door, and you can take care of the daily fee when you check in. If you have any questions, call the Boundary County Extension Office at 208-267-3235.

Dates: Second Semester
May 1, 8, 15, 22, 29
June 5



THE 2026 STATE 4-H TEEN ASSOCIATION CONVENTION
"STAC" REGISTRATION IS OPEN IN ZSUITE.
COME HELP CELEBRATE AMERICA'S 250 YEARS!

JUNE 22-25, 2026
MOSCOW, IDAHO

FOR REGISTERED 4-H MEMBERS GO TO
SYSTEM REGISTRATION LINK (MUST BE LOGGED INTO ZSUITE):
[HTTPS://4H.ZSUITE.ORG/EVENT-REGISTRATIONS/43527](https://4h.zsuite.org/event-registrations/43527)

FOR NON REGISTERED
EXTERNAL REGISTRATION LINK (MUST BE LOGGED OUT OF ZSUITE):
[HTTPS://4H.ZSUITE.ORG/EXTERNAL-EVENT-REGISTRATION/43527](https://4h.zsuite.org/external-event-registration/43527)



It's that time of year-time to bring out the rulers, rubber cement, pencils, and gummed erasers. Making posters can be fun and a great way to add that visual impact for your projects. Here are some tips to help you design effective posters.

Design Tips for Non-Designers

Creating Coherence

- Constructing a coherent poster means that it's easy for your audience to move from one topic discussed on your poster to another and to see the relationships between them. Create coherence by carefully planning the arrangement of information by relying on what we know about how readers read.
- Since English-speaking readers read text from left to right and top to bottom, use this pattern to form the arrangement of information in your poster. While the poster title is conventionally centered across the top of the poster, it can be placed to the left or to the right, but the area it occupies should command the rest of the space, perhaps by using a colored area behind it.
- Repetition**-helps organize; ties things together. Effective repetitions are alignments, shapes, spacing, bold or light typeface, bullets, and indents.

Posters

- Posters are an avenue of communication and self-expression that relay information to the audience. They are one-stop shopping so the audience knows what is going on in a presentation.
- To select the content for your poster, you must gather the most essential information from the wealth of knowledge you've gained. It's psychologically hard but you can't use EVERYTHING. You want to select the most crucial information for your subject. You can rank the information into three categories:

Must know (to get the point)

Good to know (equipment, size, volume, and so on)

Nice to know (perhaps historical or social context, cost, unexpected effects)

You should include the MUST, add some Good, and save "Nice" details for talking with your audience.

A good poster is self explanatory—it speaks for itself and will make people STOP, READ, and REMEMBER.

Planning

When you make a poster, it is only as effective as your planning...and this planning doesn't happen the night before you turn in fair books.

Who & What

- *Topic
- *Size requirements
- *Audience
- *Materials

Your first consideration is who and what. You want your poster to say something—what is it? Is it relaying information for an illustrated talk? Is the poster telling a story? Who will be your audience? Do they know the information? What do you want the audience to know?

If the poster is to be in the fair, what are the size requirements? In Boundary County the size requirements are 14×22.

What materials or tools will you use to create your poster? Are you going to produce it via computer or by hand? Some tools you may need are a pencil, gum eraser, and rubber cement. Regardless of how the poster is produced neatness counts! If you don't allow enough time to plan, it is reflected in the poster.

Construction

Putting your ideas on paper is one of the biggest challenges of posters. You don't have to be an artist to create your visual masterpiece, it can be fun and easy, but that doesn't mean you get to cut corners. Lettering is very important for your poster.

Readable—Letters should be well drawn and all words spelled correctly. Lower case letters are easier to read than capitals. Fancy or script lettering is harder to read. Avoid too many fonts if you construct using a computer. Posters for 14×22 should have letters from ¾ to 1¾ inches high.

Simple—each poster should contain only one idea in as few words as possible and **Well Designed**.



Color

Don't be afraid to use color. Color can be utilized effectively to impact the message you are trying to send and affects how easily the message is read. The basis of most color combinations is the color wheel. There are many ways to combine the colors on the color wheel, and come up with a usable scheme.

Put it all together

Judges look for Neatness first and foremost in posters. They also are checking to see if you got your measurements correct and accurately conveyed project information. Practice makes perfect, when you are working with posters make sure you have taken the time to plan and create your posters; readable, simple, well designed, and neat! It is as easy as 1-2-3.

Source: Adapted from Cain Project @ www.owhnet.rice.edu and Designing Effective Posters by Erika Thiel

Oral Presentation Day

Congratulations and thank you to everyone who participated in this year's Oral Presentation Day event! All of the presenters chose great topics. Every day we are impressed with the talent and creativity within our program.

A very special thank you to our guest judges: Tammy Hedrick, Tracy Iverson, and Roni Meyer.

We had a great time putting the event together this year and we are looking forward to the great new topics and members who will join us next year!

2026 Oral Presentation Day results are as follows:

NAME	RIBBON PLACEMENT
Emma Robertson	Grand Champion
Hank Robertson	Reserve Champion
Trinity Newman	Top Senior
Emma Robertson	Top Intermediate
Hank Robertson	Top Junior

CONGRATULATIONS!!!

Boundary County Fair
August 11-15, 2026

Magic in the Fair

LOOKING FOR KINGS & QUEENS!!! FAIR ROYALTY

Applications are available at the Fair Office or the Extension Office. Fair Royalty is open to both girls and boys. So stop by and pick up an application now! Applicants must be 15-18 years of age by January 1, 2026. Completed application packets must be returned to the Fair Office or Extension Office no later than May 22, 2026.

The Boundary County Fair Board will sponsor two \$500 awards—one \$500 award to be awarded to the individual named as Fair Queen and one \$500 award to the individual named as Fair King.





2026 KIDS DAY CAMPS

Dates & Times to be announced.
Check our Facebook page for upcoming Day Camps information.



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

To Make the Best
BETTER



Looking for Family Fun Night Royalty!

Applications can be picked up at the Extension Office and need to be turned in by July 22, 2026.

Judging/Interviews and Crowning will take place at the Extension Office July, 24, 2026



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

May/June 2026
KEEPING OUR COMMUNITY CONNECTED



**BOUNDARY COUNTY
EXTENSION STAFF**

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

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

The University of Idaho has a policy of nondiscrimination on the basis of race, color, religion, national origin, sex, age, sexual orientation, gender identity/expression, disability, genetic information, or status as any protected veteran or military status. Persons with disabilities have the right to request and receive reasonable accommodations. Please contact the Boundary County Extension Office at P.O. Box 267, Bonners Ferry, ID 83805, or by calling 208.267.3235, or via email at boundary@uidaho.edu at least two weeks prior to the event to request reasonable accommodations.