



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



Idaho Department of Fish and Game's Fruit Gleaning Equipment Loan Program, launched in partnership with the Boundary County Extension Office in Bonners Ferry, provides free access to ladders, pickers, and other tools to help community members harvest unpicked fruit. By making it easier to remove fruit that can draw bears into developed areas, the program helps reduce human-bear conflicts. Community members are encouraged to borrow equipment and donate any surplus fruit to local food banks. Equipment can be rented for up to one week at a time.



The Extension Office will be closed Monday, September 7th, 2026, for Labor Day

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

Master Gardener Column



5 Tips to Keep Your Garden Safe From Flea Beetles Next Growing Season



Cite as: Whitney Cranshaw, Colorado State University, Bugwood.org

This year we had quite a lot of flea beetle pressure, and many people lost a lot of vegetables in their gardens and small farms. There are two species of flea beetle common in gardens in the

Kootenai river valley; the crucifer flea beetle and the potato flea beetle. Crucifer flea beetles generally feed on vegetables in the mustard family, while potato flea beetles prefer the nightshade family. The former is generally what most people in our area deal with, but potato flea beetles can occasional also be a problem. Neither will generally affect fruit trees or other landscape plants. Both species look identical to each other, but if you have a flea beetle feeding on brassicas like kale or broccoli, it will not eat your potatoes or visa versa. It is possible to have infestations of both species at the same time.

There are a lot of myths and facts floating around about flea beetle management. Here are a few tips to keep in mind.

1. Trap cropping - This will only work if you destroy the trap crop somehow (tilling, spraying, crushing bugs). Planting nasturtiums or other highly attractive species and leaving them will not help, and may ramp your flea beetle populations up and draw more to your garden. Trap cropping can be useful, but you should destroy the trap crop and the beetles on it for it to be most effective. Plant your trap crop earlier than the cash crop and destroy it before your cash crop matures. Pac choi, arugula, and many mustards are highly attractive to crucifer flea beetles.

2. Pesticides- Neem is a useful insecticide for many pests, but it is not going to be very effective against a severe flea beetle infestation. Neem works best against soft bodied insects, and used prophylactically before infestations get completely out of hand. Pyrethrin and spinosad based insecticides are going to be the most effective insecticides

for the home gardener. Make sure you spray underneath leaves where flea beetles (and other brassica pests) like to hang out. Diatomaceous earth can reduce flea beetle damage, but it is probably not going to eliminate your infestation. Only applying it to the soil will not help much if at all, apply it to the foliage as much as you can. You will probably have to keep reapplying it frequently, it is useless as soon as it washes or blows off. Always read and follow the label on ALL pesticides. Avoid home remedies like isopropyl alcohol and regular dish soap, these can actually be less safe for your plants than normal insecticides.

3. Timing- Planting brassicas for a spring or fall harvest can be a great way to avoid pest pressure from flea beetles during their peak activity times in summer. Many brassica crops are cold hardy, including kale, kohlrabi, and broccoli, and are able to tolerate light frosts. This makes spring and fall plantings perfect for these species.

4. Row Covers - The most effective non-spray method for protecting your plants. These must be fine mesh and installed at planting, and the edges buried to prevent any entry points. You want a mesh size of .35 mm or less to prevent flea beetles from accessing crops. If there are already flea beetles in the soil, the row covers will not work- make sure you rotate where you plant your flea beetle affected plants from last year.

5. Canola- Many people say the flea beetles show up when the canola is cut. This is unlikely to be true, flea beetles show up in large numbers around late July to early August- while canola is cut from late August to early September. Furthermore, many experience flea beetle pressure as early as April. It is difficult to tell where pests originate from, but some of the beetles are likely coming from within your garden.

Simple avoiding planting plants in the mustard family is another option for not dealing with crucifer flea beetles. Reach out to the extension office for suggestions on possible alternatives to brassicas that would work well in our area and for your microclimate.

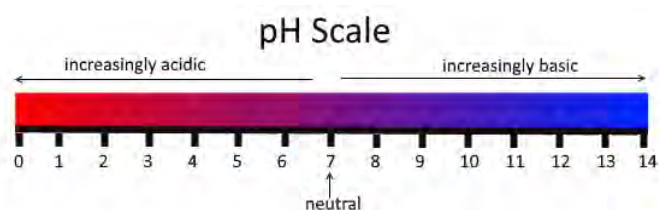
Learn more about flea beetle management here- <https://agresearch.montana.edu/wtarc/producerinfo/entomology-insect-ecology/CanolaFleaBeetles/OganicManagement.pdf>

**Would you like to receive the Extension Connection/Clover Talk Newsletter via email?
If so, contact the Boundary County Extension Office: boundary@uidaho.edu or 208-267-3235.**

Water Bath Canning vs. Pressure Canning

When you are wanting to can a certain type of food for the first time you may wonder if you should use a boiling water bath canner or a pressure canner. The answer comes down to food acidity, or pH. Understanding this difference is essential for choosing a safe canning method.

The USDA and National Center for Home Food Preservation (NCHFP) provide tested canning recipes and recommendations. Their guidelines account for factors such as food acidity, density, and heat penetration to ensure foods are safely processed. Following tested recipes and processing times takes the guesswork out of home canning.



Understanding pH

The pH scale measures how acidic or alkaline a substance is, ranging from 1 (highly acidic) to 14 (highly alkaline). A pH of 7 is neutral. In food preservation, 4.6 is the critical pH level. Foods with a pH below 4.6 are considered high-acid foods, while foods with a pH of 4.6 or higher are considered low-acid foods.

Acidity is important because it affects the ability of microorganisms to grow. Some harmful microorganisms, including *Clostridium botulinum*, can grow in low-acid, oxygen-free environments such as improperly home-canned foods.

Boiling Water Bath Canning

High-acid foods and properly acidified foods can be safely processed using a boiling water bath. High-acid foods, such as most fruits and berries, naturally have a pH below 4.6.

Acidified foods, such as pickles, start with low-acid ingredients but have their acidity increased through the addition of vinegar, lemon juice, or another approved acid.

A boiling water bath heats jars to approximately 212°F, which, when used with a tested recipe and proper processing time, is sufficient to control harmful microorganisms in high-acid foods.

Pressure Canning

All low-acid foods require pressure canning. Foods such as meats, poultry, fish, beans, and many vegetables do not have enough natural acidity to prevent the growth of harmful microorganisms.

A pressure canner allows temperatures inside the canner to reach approximately 240–250°F, depending on the pressure and altitude. These higher temperatures, maintained for the time specified in a tested recipe, are necessary to destroy harmful microorganisms and make low-acid foods safe for storage.



Remember, never choose a canning method based solely on tradition, social media advice, or personal experience. Use current, scientifically tested recipes from reliable sources such as the USDA, the NCHFP or Cooperative Extension. Choosing the correct method, pressure or processing time, and following the recipe exactly are essential steps for safe home food preservation. If you need assistance in finding safe, tested recipes, contact the Boundary County Extension Office at 208-267-3235.

Submitted by Amy Robertson, FCS Extension Educator

DIAL PRESSURE GAUGE TESTING

- * 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.



Bell Pepper Recipes

Stuffed Peppers

Servings: 8

Ingredients

4 medium bell peppers, any color
 ½ medium onion, chopped
 2 c. corn (fresh or frozen)
 2 small tomatoes, chopped
 2 (15.5-oz.) cans black beans, drained and rinsed
 2 tsp. olive oil
 1 tsp. cumin
 ½ tsp. cayenne pepper
 1 garlic clove, minced
 2 tsp. cilantro. Finely chopped
 1 c. shredded reduced-fat cheddar cheese (try pepper-jack for more spice)

Directions

Rinse peppers and cut in half lengthwise; remove seeds. Place peppers in a large pot and cover with water. Bring to a boil, reduce the heat, cover and simmer for five minutes; drain. Set pepper halves on greased baking sheet. Preheat oven to 350°F. In a small skillet, sauté the chipped onion in olive oil until tender.

Mix together onions, tomatoes, corn and black beans in a medium-sized bowl. In a small bowl, combine oil and seasonings; add to vegetable mixture and mix thoroughly. Fill pepper halves with mixture and top with cheese. Bake for 8-10 minutes or until cheese is melted.

Per serving: Calories: 130; 2g fat; 7g protein; 26g carbohydrate; 7g fiber; 240mg sodium

Source: <https://ndsu.edu/agriculture/extension/publications/all-about-beans-nutrition-health-benefits-preparation-and-use-menus>



Bell Pepper Pizza

Ingredients

1 large bell pepper
 ½ cup pizza or spaghetti sauce
 ¼ cup grated cheese
 A pinch of red pepper flakes
 A pinch of basil or parsley, or any other topping!

Prepare:

Pre-heat oven or toaster oven to 350°F. Slice off each of the four sides of your pepper and lay flat on a baking sheet. Top with sauce, then cheese followed by any veggies you have in your refrigerator, tomato, mushrooms, broccoli, etc.

Bake for 10 minutes, then raising the oven to broil towards the end to make the cheese nice and bubbly. Add basil or parsley and pepper flakes if desired.

Per serving: Calories: 130; 2g fat; 7g protein; 26g carbohydrate; 7g fiber; 240mg sodium

Source: <https://ucanr.edu>



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 Extension, Boundary County
 on Facebook:**

www.facebook.com/



Bell Peppers

Peppers are grown widely in the tropical parts of Asia and Central and South America. The first Europeans to visit the Americas carried pepper seeds back to Spain in 1493. From there the plants spread quickly throughout Europe.

Garden peppers come from plants of the nightshade family, which also includes tomatoes, potatoes, and eggplant. The spice called black pepper comes from an unrelated plant.

A bell pepper is a vegetable when talking about food groups but it is a fruit when we're talking about parts of plants. **Why do plants have fruit?**

Fruits protect the seeds of the plants. When the fruits fall off of the plant, the fruit will dry up or rot and the seeds will go into the ground. Sometimes animals will eat the fruits of the plant and either drop the seeds or eliminate them.

Why should we eat bell peppers? Bell peppers are high in vitamin C. You get 200% of your daily value of vitamin C from a ½ cup serving of bell peppers! The brighter the color the higher the vitamin C. Vitamin C is important in helping wounds heal. Red peppers are also an excellent source of vitamin A.

Source: Adapted from <https://ucanr.edu> and <https://extension.sdstate.edu>

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.

Introduction to Seed Saving

Tuesday, September 1, 2026
1:00 PM-3:00 PM
Boundary County Extension Office
6791 B Main Street
COST: \$5



Interested in cutting costs and selecting for seed genetics that are suited to your own local microclimate? Seed saving is a tool that should be in every gardener's tool belt. Join us for this introduction to seed saving, including what seeds are best to save, differences in processing seed from different species, pollination, capped off with a hands-on demonstration on how to process both wet and dry plant seeds.

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

Dutch Oven Cooking

Wednesday, September 9, 2026
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.

Chainsaw Basics Workshop

Thursday, September 10, 2026
9:00 AM-3:30 PM
Boundary County Extension Office
6791 B Main Street
COST: \$25



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.

Mushroom Foraging & Safety in North Idaho

Tuesday, September 15, 2026
1:00 PM-3:00 PM
Boundary County Extension Office
6791 B Main Street
COST: \$5



Join us for an awesome spring class on how to forage for mushrooms. Learn which mushrooms are edible, which ones are poisonous, and where to find them. Wear appropriate outdoor attire as a mushroom foraging field trip may follow, weather and time permitting.

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

Freeze Drying Done Right

Thursday, September 17, 2026
11:00 AM-12:00PM
FREE- Via Zoom



Learn about different freeze dryer models, purchasing and maintenance costs, how to operate a freeze dryer, and proper storage of freeze-dried goods!

Register at: <https://bit.ly/freezedrying26>

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

Orchard to Pantry: Preservation Methods for Every Home

Thursday, September 24, 2026

1:00 PM-4:00 PM

Boundary County Extension Office

6791 B Main Street

COST: \$10



Have an abundance of apples, pears, plums, or other orchard fruits? Join us to learn the best methods for safely preserving your harvest and enjoying it year-round. This class will provide an overview of popular food preservation techniques including canning, dehydrating, freezing and freeze drying.

Participants will learn the advantages and limitations of each method, equipment and supply needs, recommended preparation techniques, storage considerations, and how to choose the best preservation method for different types of fruit. Research-based food safety recommendations and current preservation guidelines will be discussed throughout the class.

Whether you are new to food preservation or looking to expand your skills, this class will help you confidently preserve orchard fruits while maintaining quality, flavor, and safety.

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

Growing Garlic in North Idaho

Tuesday, October 6, 2026

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.

Living with Fire— Forest Management & Home Preparation

Friday, October 2, 2026

10:00 AM-12:00 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 Boundary County Extension Office: 208-267-3235.

Questions? saraashiglar@uidaho.edu

Get the Dish!

A Virtual Cooking Series

Tuesdays, October 6-December 1

11am-Noon

Online via Zoom

FREE

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



Apple Tree Disease & Pest Class

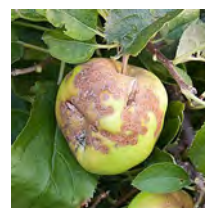
Monday, October 19, 2026

1:00 PM-2:00 PM

Boundary County Extension Office

6791 B Main Street

COST: \$5



Apple growers in Boundary County deal with a few extremely prevalent pests and diseases. On the diseases front, fireblight is by far the most common in the county. In terms of pests, codling moth (the worm in the apple) ruins many apple harvests for local growers. Join us for a class on managing these two common apple problems.

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

Visit Us On The Web @
uidaho.edu/boundary

Workshops, Programs, Bulletins & Classes

Smart Gardening with AI: Your Digital Gardening Assistant

Wednesday, October 21, 2026

2:00 PM-4:00 PM

Boundary County Extension Office

6791 B Main Street

COST: \$5



Curious about how artificial intelligence can make gardening easier? Join this hands-on class designed for gardeners of all experience levels. You'll learn how to use AI tools to create garden designs, plan seasonal tasks, troubleshoot garden issues, and even turn your harvest into delicious recipes. No high-tech expertise needed; just bring your device (phone or tablet), curiosity, and love of gardening!

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

Just Freeze It!

Thursday, October 22, 2026

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/freezeit26

Capture the Flavor

Wednesday, October 28, 2026

1:00 PM-2:30 PM

Boundary County Extension Office

6791 B Main Street

COST: \$5



Learn the benefits of cooking with herbs and spices, the best practices for storing them safely, and how to flavor meals like a pro! This program is packed with information about the history, usage, and health benefits of using herbs and spices to flavor the foods and beverages we consume.

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

Holiday Food Hacks

Thursday, November 5, 2026

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/holidayfood26.

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

- 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.

Introduction to Gardening in Boundary County

Monday, November 9, 2026

6:00 PM-7:30 PM

Boundary County Extension Office

6791 B Main Street

COST: \$5



Are you a new gardener or an experienced gardener who recently moved to the area? This is the class for you! This class will go over the basics of the climate in our area, timing planting, well adapted crops, diseases and pests, and soil.

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

STRONG WOMEN PROGRAM—September 14—November 19, 2026

All Equipment Provided

Location: UI Extension Conference Room

Cost: \$30 * for 10 week session

Space is limited.

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

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



University of Idaho
Extension
Boundary County

4-H CLOVER TALK SEPTEMBER/OCTOBER 2026



Monique Russell

4-H Program Coordinator

Fall into 4-H! Well, here we are; another 4-H year is wrapping up, and a new one is just around the corner! School will be back in session, routines are returning, and it's the perfect time to start thinking about what adventures you want to take on in 4-H this year.

What a Fair! Our fair was a huge success, and that would NOT be possible without our amazing 4-H leaders, FFA, fair board, volunteers, members, families, and community supporters. Thank you for all the time, energy, and heart you put into making fair week so special. We appreciate you!

We do have a few Camp Clover and 4-H projects waiting for their owners. Stop by the Extension Office and pick these items up.

A little housekeeping, Market Animal 4-H & FFA Families-please get your Thank You notes and Blue-Sky forms turned into the Extension Office by September 1, 2026. Our community has supported the kids in a big way; your thank you card is a great way to show your appreciation.

Looking ahead, we have some important calendar dates:

-September 8, 4-H Leaders and Livestock Meetings start at 6:30 pm at the Boundary County Extension Office.

-4-H Friday Friends is back! School is in session, and 4-H Friday Friends is ready for another year of fun! Boundary County kids K-5th grade can join us for a full day of activities for just \$15.

-October 6, Leaders Appreciation Banquet at 6 pm. We will be celebrating the incredible volunteers who make 4-H happen!
-October 22, 4-H Awards Ceremony & Carnival at 5:30 pm at the Boundary County Fairgrounds. Dinner, awards, fun, and a chance to celebrate another great 4-H year.

Are we ready for a new 4-H year? Enrollment opens October 10, 2026, and runs

through January 10, 2027. The enrollment fee is \$25.00 with some projects having additional costs. Thinking about taking a steer to the 2027 fair? Your enrollment deadline is November 1, 2026.

4-H is always looking for adults who want to share their time and talents with youth. This year we need both a photography and a fishing leader. Have an idea for a new project? Give the Extension Office a call before September ends. You might be the person who brings a brand- new 4-H project to life!

High School Seniors, don't forget about 4-H Scholarships! There are several available and many are due in December, so don't wait to get started. <https://www.uidaho.edu/extension/4h>

Here's to another year of learning, growing, leading, and having FUN! We can't wait to see what this new 4-H year brings!



**ATTENTION ALL
4-H LEADERS—Please
mark September 8
(Extension Office) & October
6 (Leader's Appreciation Ban-
quet, 6:00 p.m. @ Fairgrounds**

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.



September

September 1-Thank-You & Blue Sky Forms Due

September 7-
Labor Day Ext. Office
Closed



September 8-Livestock & Leaders Meeting 6:30 p.m. Ext. Office

September 22-First Day Of Fall

October

October 5-11-National 4-H Week

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

October 10-4-H Registration Opens on <https://4h.zsuites.org>

October 12-Columbus Day Ext. Office Closed

October 22-4-H Carnival & Awards Ceremony 5:30 p.m. @ Fairgrounds

October 31-
Halloween



November

November 1-Deadline For Beef Project Enrollment

November 10-Livestock & Leaders Meeting 6:30 p.m. Ext. Office

November 11-
Veteran's Day Ext.
Office Closed



November 26-27-
Thanksgiving Ext.
Office Closed



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

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 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

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 buyers 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.

Don't forget November 1st is the 4-H/FFA Beef Market & Breeding Project Sign-up deadline for the 2027 Fair.



Congratulations!

Asja Miller
2026 4-H & FFA
Large Animal
Showman



Kinzie Bradley
2026 4-H & FFA
Small Animal
Showman



Top Salesmanship Award:

Champion: Mary Hegge
Reserve Champion: Reilly Sutherland

Barn Herdsman Award



Poultry, Goat, & Sheep

Herdsmanship Contests

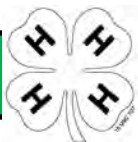
BEEF-Tyson Brimhall
LAMB-Karis Davy
GOAT-Sarah Plant
RABBIT-Lydia Vande Vegte
POULTRY-Kaelan Rode
HORSE-TBA
SWINE- Brayden Stockdale
Graden Stanley
Ford Hansen-Snyder



Congratulations!

REMINDERS:

⇒ **THANK YOU NOTES AND BLUE SKY MUST BE DONE & TURNED IN TO THE EXTENSION OFFICE BY SEPTEMBER 1**



BOUNDARY COUNTY 4-H

Welcome New and Returning 4-H Families

4-H enrollment period is October 10, 2026-January 10, 2027

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, 2026. 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 2026/2027 is January 10, 2027 for 4-H projects to be part of the 2027 Boundary County Fair. There is a special date for beef projects of November 1, 2026.

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

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

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.



CONGRATULATIONS
There's Magic In The Fair
Boundary County 2026 Fair
Family Fun Night Royalty

QUEEN: Mary Hegge
PRINCESS: Mary Anne Moseley

4-H Friday



School is here, which means 4-H Friday Friends is Back!

4-H Friday Friends is a fun, hands-on program for students in kindergarten through 5th grade, held on Fridays at the Middle School during the school year. Each week, kids get to explore, create, learn, and have fun through activities in science, technology, art, culture, healthy living, and more!



We will also have special guests, games, field trips, hands-on projects, and exciting activities planned throughout the year. There's always something new to discover!

Meet our new 4-H Friday Friends Coordinator, Melanie Posch!

We're excited to welcome Melanie Posch as our new 4-H Friday Friends Coordinator! She enjoys slow weekends and spending quality time with the people who matter the most to her. She has 4 children, who love to laugh at game nights. Melanie is looking forward to getting to know our families and creating fun, engaging experiences for the kids

each Friday. She brings her own energy, creativity, and enthusiasm to the program, and we can't wait to see what she has planned!

4-H Friday Friends is a great way for kids to learn new things, make friends, and have a little Friday Fun. We hope to see you there! For more information and registration packets, contact the Boundary County Extension Office at 208-267-3235 or email amrobertson@uidaho.edu.

Dates: First Semester

September 11, 18, 25

October 2, 9, 16, 23, 30

November 6, 13, 20

December 4, 11, 18

January 8, 15, 22, 29

Dates: Second Semester

February 5, 12, 19, 26

March 5, 12, 19, 26

April 2, 16, 23, 30

May 7, 14, 21, 28

June 4, 11

LEADER OF THE YEAR:

We have a three-way tie!



**Shyann Hoover
Mikayla Murphy
Joan Poppino**

Congratulations!



**Boundary County 2026 Fair
There's Magic in the Fair
CONGRATUALTIONS 2026 FAIR
ROYALTY!**

**QUEEN: Wren Tye
KING: Wyatt Sanders
PRINCESS: Clara Zills**

Style Revue

The Style Revue was held on
Wednesday, August 5, 2026
in Memorial Hall.
Thanks to all that participated.

CONGRATULATIONS!
Champion: Piper Chouinard



Awards

Lamb

Champion Lamb-Market Quality	Paislee Sutherland
Reserve Ch Lamb-Market Quality	Reilly Sutherland
Top Rate of Gain-Lamb	Karis Davy
Champion Lamb Showman	Clara Zills
Reserve Ch Lamb Showman	Adisyn Davy
Top Record Book-Market Lamb	Mattea Davy
Res. Ch Record Book-Market Lamb	Adelynn Merrifield
Champion Quality-Breeding Sheep	Zoe Heirston
Reserve Ch Quality-Breeding Sheep	Trinity Newman
Top Record Book-Sheep Breeding	Adisyn Davy
Reserve Ch Record Book-Sheep Breeding	Zoe Heirston
Herdsman-Lamb	Karis Davy

Beef

Champion Quality-Market Beef	Gabriel Warren
Res. Champion Quality-Market Beef	Avery Cushman
Top Rate of Gain-Beef	Randi Hibbard
Champion Beef Showman	Randi Hibbard
Reserve Ch Beef Showman	Avery Cushman
Top First Year Beef Showman	Brynleigh Atkins
Superior Beef Award	TBA
Champion Quality-Beef Breeding	Quinn Folwell
Res. Champion Quality-Beef Breeding	Randi Hibbard
Top Record Book-Market Beef	Taylor Dodd
Res. Ch Record Book-Market Beef	Tyson Brimhall
Top Record Book-Beef Breeding	Randi Hibbard
Res. Ch Record Book-Beef Breeding	Emma Robertson
Top Angus Steer	Tyson Brimhall
Ch Registered Simmental-Breeding	Randi Hibbard
Ch Registered Sim Angus – Breeding Beef	Quinn Folwell
Top Angus Breeding	Emma Robertson
Top Simmental Steer	Avery Cushman
Herdsman-Beef	Tyson Brimhall

Swine

Champion Quality-Market Swine	Maxwell Leach
Reserve Ch Quality-Market Swine	Carly Mackey
Top Rate of Gain-Market Swine	Clenson Johnson
Champion Showman-Swine	Aulana Russell
Reserve Ch Showman-Swine	Will Mackey
Top Record Book-Market Swine	Dylan Brimhall
Res. Ch Record Book-Market Swine	Eliza Hyer
Herdsman-Swine (Pigs in Paradise)	Ford Hansen-Snyder
Herdsman-Swine (Bacon Busters)	Graden Stanley
Herdsman-Swine (Baconators)	Brayden Stockdale

Rabbit

Champion Quality-Pet Rabbit	Lydia Vande Vegte
Res. Champion Quality-Pet Rabbit	Sara Hegge
Champion Showman-Rabbit	Mary Hegge
Reserve Ch Showman-Rabbit	Sara Hegge
Champion Quality-Breeding Rabbit	Brian Plant
Top Record Book-Pet Rabbit	Sara Hegge
Res. Ch Record Book-Pet Rabbit	Mary Hegge
Herdsman-Rabbit	Lydia Vande Vegte

Poultry

Champion Quality-Poultry	Alice Cross
Reserve Ch Quality-Poultry	Brendalyn Stippich
Champion Showman-Poultry	Kinzie Bradley
Reserve Ch Showman-Poultry	Mary Hegge
Top Record Book-Pet Poultry	Kaelan Rode
Res. Ch Record Book-Pet Poultry	Sara Hegge
Champion Quality-Market Broiler	Natalie Vande Vegte
Res. Ch Quality-Market Broiler	Cameron Kerttu
Top Record Book-Market Broiler	Cameron Kerttu
Res. Ch Record Book-Market Broiler	Natalie Vande Vegte
Herdsman-Poultry	Kaelan Rode

Awards

Goat

Champion Quality-Pet Goat	Aslynn Robbins
Reserve Ch Quality-Pet Goat	Sarah Plant
Champion Showman-Goat	Aslynn Robbins
Reserve Ch Showman-Goat	Solomon Wermelinger
Champion Quality-Market Goat	Jace Boudro
Reserve Ch Quality-Market Goat	Fallon Boudro
Reserve Ch Showman-Maret Goat	Solomon Wermelinger
Top Rate of Gain-Market Goat	Fallon Boudro
Top Record Book-Pet Goat	Aslynn Robbins
Res. Ch Record Book-Pet Goat	Sarah Plant
Top Record Book-Market Goat	Leona Wermelinger
Res. Ch Record Book-Market Goat	Clay Boudro
Herdsmen-Goat	Sarah Plant

Dairy Goat

Champion Quality-Dairy Goat	Asja Miller
Res. Champion Quality-Dairy Goat	Sarah Plant
Champion Showman-Dairy Goat	Asja Miller
Reserve Ch Showman-Dairy Goat	Sarah Plant
Top Record Book-Dairy Goat	Aslynn Robbins
Res. Ch Record Book-Dairy Goat	Asja Miller

Dairy Cattle

Champion Quality-Dairy Cattle	Neriah Lo Porto
Champion Showman-Dairy Cattle	Neriah Lo Porto
Top Record Book-Dairy Cattle	Neriah Lo Porto

Round Robin

Large Animal Champion Showman	Asja Miller
Small Animal Champion Showman	Kinzie Bradley

Salesmanship Contest

Champion-Salesmanship Contest	Mary Hegge
Res. Champion-Salesmanship Contest	Reilly Sutherland

Horse

Champion Showman-Horse	Gianna Merrifield
Res. Champion Showman-Horse	Alora Heckert
Top Record Book-Horse	Maryn Glaza
Res. Ch Record Book-Horse	Trinity Newman
Top Record Book-Horse-less Horse	Hans Wold
Res. Ch Record Book-Horse-less Horse	Olivia Miller
High Point Champion-Junior	TBA
High Point Res. Champion-Junior	TBA
High Point Champion-Intermediate	TBA
High Point Res. Champion-Intermediate	TBA
High Point Champion-Senior	TBA
High Point Res. Champion-Senior	TBA
Jack Hooten Memorial	TBA
Champion Gymkana	TBA
Champion Trail	TBA
Champion Equitation	TBA
Herdsmen-Horse	

Livestock Judging Contest

Top Overall Champion	Alora Heckert
Res. Top Overall Champion	Nevaeh Murphy
Top Junior Champion	Eberly Fluid
Top Int Champion	Alora Heckert
Top Sr Champion	Nevaeh Murphy



**The 4-H Carnival &
Awards Ceremony will
be October 22, 2026,
5:30 PM @ the
Boundary County
Fairgrounds**

Awards

Champion Vet Science	Emma Robertson
Reserve Ch. Vet Science	Aslynn Robbins
Champion Beginning Foods	Hank Robertson
Res. Champion Beginning Foods	Dylan Brimhall
Champion Advanced Foods	Chad Kerttu
Reserve Ch. Advanced Foods	Emma Robertson
Champion International Foods	Cameron Kerttu
Champion Cake Decorating	Cerene Erickson
Reserve Ch Cake Decoration	Mataya Roady
Adv. Champion Cake Decorating	Emma Roady
Adv. Reserve Ch Cake Decorating	Hayden Pluid
Champion Crochet	Mattea Davy
Reserve Ch Crochet	Chavvah Harris
Champion Knitting	Mary Anne Moseley
Champion Style Revue	Piper Chouinard
Champion Beginning Sewing	Kenzie Clayton
Reserve Ch Beginning Sewing	Cerene Erickson
Champion Quilting	Titus Davy
Reserve Ch Quilting	Adisyn Davy
Champion Jewelry Making	Adisyn Davy
Reserve Ch Jewelry Making	Mary Anne Moseley
Champion Drawing	Rennis Workman
Champion Dutch Oven	Titus Davy
Reserve Ch Dutch Oven	Cameron Kerttu
Champion Wildlife Science	Ashlynn Arthur
Reserve Ch Wildlife Science	Ronny Calderone
Champion Hiking/Backpacking	Cameron Kerttu
Reserve Ch Hiking/Backpacking	Chad Kerttu
Champion Geology	Kayson Russell
Reserve Ch Geology	June Murphy
Champion Entomology	Natalie Smith
Reserve Champion Entomology	Conor Nason
Champion Community Pride	Kooteneers

Champion Pistol	Chad Kerttu
Reserve Ch. Pistol	Waylon Lo Porto
Champion Archery	Titus Davy
Reserve Ch Archery	Adisyn Davy
Champion Dirt Bike	James Cederquist
Reserve Ch. Dirt Bike	Wyatt Riek
Champion Record Book Dirt Bike	James Cederquist
Reserve Ch. Record Book Dirt Bike	Wyatt Riek
Champion Dog Obedience	Estella Sowa
Reserve Ch Dog Obedience	Reilly Sutherland
Champion Dog Fitting & Showing	Reilly Sutherland
Reserve Ch Dog Fitting & Showing	Estella Sowa
Champion Dog Agility	Trinity Newman
Reserve Ch Dog Agility	Sarah Plant
Champion Dog Record Book	Kaelan Rode
Reserve Ch Dog Record Book	Sarah Plant
Champion Cat Showman	Trinity Newman
Reserve Ch Cat Showman	Mataya Shively
Champion Cat Record Book	Avigail Vader
Reserve Ch Cat Record Book	Nixon Fodge
Champion Public Speaking	Emma Robertson
Reserve Ch Public Speaking	Hank Robertson
Public Speaking-Top junior	Hank Robertson
Public Speaking-Top Intermediate	Emma Robertson
Public Speaking-Top Senior	Trinity Newman
Champion Know Your Government	Kylie Calderone
Reserve Ch Know Your Government	Emma Robertson
Teen Leader	Mary Anne Moseley
Champion Club Officer-Treasurer	Elijah Plant
Reserve Ch Officer-Treasurer	Marias McIntyre
Wallace Irving Memorial Award	TBA
Warren Carle Award	TBA
10-Year 4-H Member	Madison Regehr





2026 Market Animal Sale



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

CHAMPIONS			
Natalie Vande Vegte	4-H	GC Poultry	Lippert Excavation & Pipeline
Cameron Kerttu	4-H	RC Poultry	Wood's Pine Tree Ranch
Paislee Sutherland	4-H	GC Lamb	Pluid Law
Riley Sutherland	4-H	RC Lamb	HMH Engineering
Jace Boudro	4-H	GC Goat	Blackledge Idaho LLC
Fallon Boudro	4-H	RC Goat	Oxford Inc.
Gabriel Warren	FFA	GC Beef	EL Internet Northwest
Avery Cushman	4-H	RC Beef	Foust Inc.
Maxwell Leach	4-H	GC Swine	South Hill Lockers
Carly Mackey	4-H	RC Swine	Houck Farms

Poultry			
Leo Peterson	4-H	Blue	HMH Engineering

Lamb			
Grayson Streeter	4-H	Blue	Log Inn
Clara Zills	FFA	Blue	HMH Engineering
Grace Nordheim	4-H	Blue	Brion Poston
Josie Nordheim	4-H	Blue	Brion Poston
Titus Davy	4-H	Blue	Bennett Brothers
Wren Tye	FFA	Blue	Naples General Store
Karis Davy	4-H	Blue	Bonnors Ferry Vet Clinic
Adelyn Merrifield	4-H	Blue	Clifty View Nursery Inc.
Tonya Copeland	4-H	Blue	Pape Machinery
Mattea Davy	4-H	Blue	Pluid Law
Adisyn Davy	4-H	Blue	South Hill Lockers
Hank Robertson	4-H	Blue	CO-OP Gas & Supply Co.
Zoe Heirston	4-H	Blue	HMH Engineering
Avigail Vader	4-H	Red	Timberline Catering
Trinity Newman	4-H	Red	CO-OP Gas & Supply Co.
Malachi Vader	4-H	Red	Hanner Homestead
Waylon LoPorto	4-H	Red	Carter Country Farm & Feed

Goat			
Solomon Wermelinger	4-H	Blue	Robert Malcolm
Leona Wermelinger	4-H	Blue	Panhandle Door
Clay Boudro	4-H	Blue	Cushman Family Farms

Beef			
Tyson Brimhall	4-H	Blue	Bonnors Ferry Vet Clinic
Maddox Mertzweiler	FFA	Blue	Apex Construction
Reese Hull	4-H	Blue	HMH Engineering
Dalton Regehr	4-H	Blue	North Idaho Welding & Supply
Oakley Pluid	4-H	Blue	Pluid & Sons
Benson Leach	FFA	Blue	Sharlene Petty
Emma Robertson	4-H	Blue	Gardner Custom Homes
Grady Atkins	4-H	Blue	Kerr Supply
Logan Feuerstein	4-H	Blue	EL Internet Northwest
Cardon Pluid	4-H	Blue	Boundary Electric
Nathan Stolley	4-H	Blue	Idaho Forest Group
Halory Stanley	4-H	Blue	Woods Hay & Grain
Randi Hibbard	4-H	Blue	Oxford Inc.
Amelia Bennett	4-H	Blue	General Feed and Grain
Taylor Dodd	4-H	Blue	HMH Engineering
Neriah LoPorto	4-H	Blue	Pierce Auto
Briana Feuerstein	4-H	Blue	Kerr Supply
Rowdy Hull	4-H	Blue	Bennett Brothers
Madison Regehr	4-H	Blue	Regehr Logging
Ryker Feuerstein	4-H	Blue	Cabinets Northwest
Brynleigh Atkins	4-H	Blue	Kerr Supply
Quinn Folwell	4-H	Blue	State Farm
Aiden Dodd	4-H	Blue	Boundary Electric
Rylan Leach	FFA	Red	NW Tree Reclamation
Olivia Lammers	FFA	Red	Houck Farms

Swine			
Ford Snyder-Hansen	4-H	Blue	Pierce Auto
Kayson Russell	4-H	Blue	CO-OP Gas & Supply Co.
Trenton Myers	FFA	Blue	Minden Water Wells

Swine (Cont.)			
Ethan Cowell	FFA	Blue	Olson's Valley Ranch
Damen Therrien	4-H	Blue	Thick 'n' Thin Beams & Lumber
Graden Stanley	4-H	Blue	Alta Forest Products
Lilyana Thernien	4-H	Blue	Carter Country Farm & Feed
Landen Patzer	4-H	Blue	Badger Building Center
Easton Yocum	4-H	Blue	Olson's Valley Ranch
Zachariah Dodd	4-H	Blue	Dr. Burt Veterinary Care
Lincoln Patzer	4-H	Blue	Hall, Linda & Roland
Banner Murphy	4-H	Blue	Super One Foods
Brody Swift	4-H	Blue	Boundary County Farm Bureau
Brayden Stockdale	4-H	Blue	JBs Tire (Les Schwab)
Wyatt Sanders	4-H	Blue	Bonnors Ferry Vet Clinic
Kristian Dye	4-H	Blue	Alta Forest Products
Eliza Hyer	4-H	Blue	Mountain West Bank
Warren Hummel	4-H	Blue	Pluid & Sons
Wade Hanner	4-H	Blue	Dr. Burt Veterinary Care
Cody Russell	4-H	Blue	Peak Sand & Gravel
Emma Ross	4-H	Blue	Turning Winds
Brantley Stockdale	4-H	Blue	Hanner Homestead
Violet Bennett	4-H	Blue	Bennett Brothers
Dylan Brimhall	4-H	Blue	Misty Mountain Pizza
Nora Bennett	4-H	Blue	Super One Foods
Aaron Tadlock	FFA	Blue	Cabinets Northwest
Robert Olson	4-H	Blue	Selkirk Sealcoat
Wyatt Riek	4-H	Blue	Pluid & Sons
Shelby Yocum	FFA	Blue	Boundary County Farm Bureau
Karsyn McBride	4-H	Blue	Summit Plumbing
Triston York	4-H	Blue	Bonnors Ferry Vet Clinic
Lilly Bremer	FFA	Blue	KTS Landscape & Construction
James Cederquist	4-H	Blue	Idaho Forest Group
Neveah Murphy	4-H	Blue	Super One Foods
Aulana Russell	FFA	Blue	JBs Tires (Les Schwab)
Levi Noble	4-H	Blue	HMH Engineering
Mia Harman	FFA	Blue	Pluid & Sons
Josiah Dodd	4-H	Blue	Alta Forest Products
Emily Riek	4-H	Blue	JBs Tires (Les Schwab)
Corbin Swift	4-H	Blue	Travis & Jessica Stolley
Tanner Baisden	4-H	Blue	Vinyl Expressions
Rory Olson	4-H	Blue	Pluid & Sons
Brooks Reichart	4-H	Blue	Woods Hay & Grain
Will Mackey	4-H	Blue	Lippert Excavation & Pipeline
Benjamin Jones	4-H	Blue	Grove Farms
Carson Chaney	4-H	Blue	Pluid & Sons
Hailey Ross	4-H	Blue	Bones, Inc.
Garrett Cederquist	4-H	Blue	Summit Plumbing
Lenora Olson	4-H	Blue	Woods Meat Processing
Clenson Johnson	4-H	Blue	JBs Tires (Les Schwab)
Cooper Higgins	FFA	Blue	Boundary County Farm Bureau
Wyatt Daniels	4-H	Blue	NW Tree Reclamation
April Dodd	4-H	Blue	Dr. Burt Veterinary Care
Hayden Swift	4-H	Blue	Chapman Excavation
Temari Heigel	4-H	Blue	South Hill Lockers
Colson Baisden	4-H	Blue	Bones, Inc.
Kaulder Heigel	4-H	Blue	Panhandle Nursery
Ravenna Johnson	4-H	Blue	Boundary Electric
Ruger Hull	4-H	Blue	Idaho Forest Group
Lane Swift	4-H	Blue	HMH Engineering
Isaac McBride	4-H	Blue	AMMODT
Bailey Jones	4-H	Blue	HMH Engineering
Macey Noble	4-H	Blue	Bonnors Ferry Vet Clinic
Mackenzie Issacharoff	4-H	Blue	Pinnacle Septic
Chloe Cederquist	4-H	Blue	Hanner Homestead
Hadlee Hoover	4-H	Red	JBs Tires (Les Schwab)
Slider Reichart	4-H	Red	H&S Unlimited
Jericho Johnson	4-H	Red	Boundary Electric
Eberley Pluid	4-H	Red	North Idaho Welding & Supply
Abram Hummel	4-H	Red	Elk Mountain Farms
Mark Elliston III	4-H	Red	EL Internet
Jacob Elliston	4-H	Red	Dr. Burt Veterinary Care



Thank you to Auctioneer Jim Church, Columbia Bank for clerking the sale, 4-H STEM On The Street for the live broadcast, Buck Wild Images LLC for the wonderful photography, our ring men, and all of our volunteers who helped make this sale possible!



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September/October 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
Melanie Posch	4-H Friday Friends Program Coordinator
Angela Tucker	Administrative Assistant
Sheila Pruitt	Secretary

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