

July/August
2025

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Extension
Boundary County

KEEPING OUR COMMUNITY CONNECTED

EXTENSION CONNECTIONS

University of Idaho
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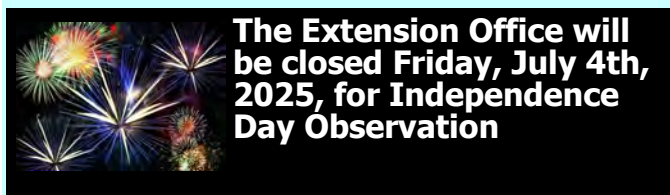


EXTENSION NEWS ■ FCS ■ MASTER GARDENER ■ 4-H ■ MASTER FOOD SAFETY ADVISOR

Boundary County 2025 Fair August 5-9



Generations of Champions



**The Extension Office will
be closed Friday, July 4th,
2025, for Independence
Day Observation**

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Extension Office Hours 8:00 a.m.-5:00 p.m.

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Master Gardener Column



Blossom-End Rot in Tomatoes

For a gardener, it is discouraging at harvest to see a dark, leathery patch develop on the bottom end of your vine-ripened tomatoes. The blemish is the classic symptom of blossom-end rot, a disorder caused by a calcium deficiency. The condition also occurs in peppers, eggplant, melons, and squash, albeit less often.

Calcium moves in a water solution from the roots, through the xylem, and to the rest of the plant. Since the water moves preferentially to the leaves to support photosynthesis and transpiration, the calcium moves with it. This, combined with the fact that calcium does not have the ability to move from the leaves to the fruit through the phloem, makes the roots' distribution of the mineral to other parts of the plant crucial. Essentially, it is the initial translocation from the roots that carries calcium to the fruit.

Thus, any disturbance in nominal water movement in a plant interferes with the calcium placement within that plant, increasing the likelihood of the disorder's development. For example, blossom-end rot often afflicts rapidly growing plants or those recovering from water stress, given that the flow of calcium in plants growing under these circumstances favors the leaves, leaving the fruit undersupplied. Calcium-deficient fruit results in abnormal cell wall development, which appears as a water spot on its blossom end. As the condition progresses, the patch either dries and darkens or a secondary infectious organism enters to rot the fruit. Although this can occur any time the fruit is growing, it is more common in young fruit.

The Cause

Most Idaho soils are calcium-rich. Thus, those who understand the state's soil chemistry might wonder why blossom-end rot appears in our tomatoes. Several practices and conditions reduce mineral uptake, even in high-calcium soils. Basically, any situation that limits water flow through the plant or disrupts healthy root growth makes tomatoes susceptible to this condition:

- Inconsistent watering. When tomatoes get drought-stressed, even slightly, the calcium supply to the fruit can fluctuate, increasing their vulnerability.
- Overwatering. Waterlogged soils do not have the oxygen needed to support proper root development and functioning.
- Daily, shallow watering. Tomato roots can penetrate over two feet. However, frequent, shallow watering does not encourage the deep rooting that is essential for proper water uptake. This is especially important for young, developing plants.
- Damaged roots. Tillage too close to the roots of tomato plants can damage roots and decrease their ability to absorb needed calcium.
- Overfertilization. Too much nitrogen fertilizer, especially in the ammonia form, can encourage rapid vegetative growth while the plant is setting fruit. As a result, calcium moves to the rapidly growing leaves instead, making it unavailable to the fruit. High nitrogen levels promote leaf growth over fruit development, reducing the plant's ability to supply the calcium needed for proper fruit development.
- Soil chemistry. Soils with a pH lower than 6.5 are more likely to produce blossom-end rot.

- Potting soil. Raised beds or pots that have a nonmineral growing medium, such as potting soil, may just not have enough calcium for proper fruit development. Also, the limited dimensions of pots restrict root growth and development.

Management

Create conditions that favor the development of healthy root systems and that promote consistent water uptake:

- Keep soil as uniformly moist as possible without waterlogging it. Tomatoes need about two inches of water per week during the heat of the summer in southern Idaho. Windy conditions may increase this requirement. Consequently, irrigate once or twice per week, depending on your soil type. Sandy soils may need twice-a-week watering. Avoid daily and shallow irrigations.
- Promote deep-root growth early in the life of the plant. Till the soil so that compaction layers break up or never develop. Make sure the soil is evenly and deeply moist at the beginning of the season; then only water as often as the young plant needs to encourage healthy vegetative growth.
- Mulching helps to conserve soil moisture. Organic mulches, such as weed-free straw, grass clippings, or wood chips, left on top of the soil, help reduce evaporation from the soil surface.
- Tillage to control weeds should be kept shallow and not too close to the base of the plant.
- Use a fertilizer percentage mix that is low in nitrogen, such as 5-20-5 or 8-16-8, especially as the plant begins to set fruit.
- If your soil pH is below 6.5, applying ground limestone (soil sweetener) may help.
- For low-calcium potting soils, try adding a handful of ground limestone before planting the tomato transplants. If growing them in pots, make sure the containers are big enough to hold the needed soil water and thus enable better root development.

Avoid using topical treatments. Because calcium does not move through the phloem from the leaves to the fruit, calcium sprays are ineffective.

Be aware of your soils. Application of lime to soils with a pH above 6.5 is unnecessary and ineffective.

If blossom-end rot does develop and the spot is very large, remove and discard the fruit. Fortunately, the condition does not spread from plant to plant or from fruit to fruit. Affected fruits are edible, but they ripen early and are tasteless.

If blossom-end rot is a consistent problem in your garden, experiment with planting different cultivars. Some tomato cultivars are more susceptible than others, like determinate tomatoes (bush-type tomatoes) that produce a lot of fruit at the same time. Generally, the larger the fruit, the more susceptible it is, but that is not always the case. Indeed, even cherry tomatoes can develop this condition. Try different cultivars to see which do best.

Know your tomato disorders. Do not confuse blossom-end rot with early season catfacing abnormal cracking and dimpling that tends to develop early in the growing season when it is chillier. Some fruits exhibit both catfacing and blossom-end rot, which might make it easier to mistake one for the other.



MASTER
FOOD SAFETY
ADVISOR
University of Idaho Extension

What To Do With All Those Eggs



Having your own flock of backyard chickens has become increasingly popular these last few years. Consequently, I have noticed an increase in the number of questions people ask in regards of what to do when you have more eggs than you can

eat. The good news is you can store fresh eggs in the refrigerator for up to 4-5 weeks. However, if you still find yourself with an abundance of eggs that can't be used within that time frame this article will give you some ideas on what to do with those extra eggs.

Option 1: Freezing Eggs-Thoroughly mix yolks and whites. Do not whip in air. To prevent graininess of the yolks, add 1-½ tablespoons corn syrup OR ½ teaspoon salt per cup whole eggs, depending on intended use. Strain through a sieve or colander to improve uniformity. Package, allowing ½-inch headspace. Seal and freeze. Another method of freezing a whole-egg mixture is to use ice trays. Measure 3 tablespoons of egg mixture into each compartment of an ice tray. Freeze until solid. Remove frozen cubes, and package in moisture-vapor resistant containers. Seal and freeze. Three tablespoons of the egg mixture (one cube) equal one whole egg.

Option 2: Pickling-Pickled eggs are peeled, hard-cooked eggs in a solution consisting basically of vinegar, salt, spices, and perhaps other seasonings. Pickling solutions are heated to boiling, simmered for 5 minutes, and poured over the peeled eggs. Pickled eggs can be stored in the refrigerator for up to 4 months. Great recipes for making pickled eggs can be found at this website: https://ncfp.uga.edu/how/can_06/pickled_eggs.html.

Option 3: Freeze drying-Crack your eggs into a blender and blend them up (or whisk well until the yolks and whites are completely combined). Pour them onto your freeze dryer trays. Carefully place the trays into the freezer and freeze overnight. Once the trays are completely frozen (this step can be done in the freeze dryer itself but will use up more electricity and time than pre-freezing yourself), place

them into the freeze dryer. Follow the machine prompts to begin the freeze-drying process. Eggs take approximately 22 hours to be fully dry, but this time can vary. When checking your eggs, the eggs should crumble with ease when broken up. If your eggs are not fully dried, place them back into the freeze dryer until completely dried through. To reconstitute these eggs add 2 Tbsp egg powder to a bowl and mix with 2 Tbsp water.

Unfortunately, I have seen information on other ways to preserve eggs, but they are not recommended due to food safety concerns. These unsafe methods include:

Dehydrating-Dehydrating eggs is not recommended for home drying. Salmonella and Staphylococcus bacteria, which thrive on eggs, can survive and grow at low temperatures used in home dehydrating. These bacteria grow very rapidly in eggs because all the nutrient needs of these pathogenic or disease-producing bacteria are supplied by eggs.

Water Glassing-The FDA does not recommend water glassing as a safe method for storing eggs. Calcium Hydroxide (slacked lime) is known to contain botulism in the powdered lime itself. Hydrated lime does not protect against botulism in long-term storage without acid and heat to kill it. Botulism is invisible and lives in the soil where chickens trod with their feet that often gets in contact with eggs. So not washing the eggs before water glassing raises the risk of food poisoning from environmental contamination and from using the lime itself. Another concern is about using lime water and the fact that it could seep through the eggshell. The risk of storing eggs for long periods of time include loss of nutrients, several oxidative reactions, changes in protein functionality, and a strong bitter taste from the lime.

If you have any questions on safely preserving eggs or any other food item, please contact me at 208-267-3235 or amrobertson@uidaho.edu.

Submitted by Amy Robertson, Extension Educator



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on Facebook:**

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

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.



Fiesta Bowl

Serves 4

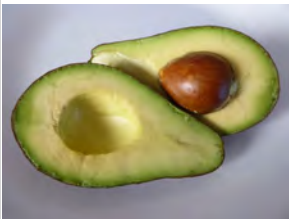
Ingredients

2 Tbs. extra-virgin olive oil
 1 large white onion, ½ diced, ½ thinly sliced
 1 clove garlic, minced
 A pinch dried oregano
 1 15 oz. can no-salt-added black beans
 ¼ tsp. kosher salt
 1 cup shredded cabbage
 ½ cup white wine vinegar
 12 mini bell peppers
 3 cobs corn, husks removed
 2 oz. tortilla chips
 1 cup Avocado Lime Sauce



Directions

1. In a medium pan over medium heat, heat the oil until shimmering. Sauté the diced onion until soft, 2-3 minutes. Add the garlic and oregano. Cook for 30 seconds. Add the beans with their liquid and the salt and bring to a simmer.
2. Toss the cabbage and sliced onion with the vinegar.
3. Grill the peppers and corn over a hot grill until charred in spots, 5-7 minutes, then cut the kernels from the cobs. (No grill? Cut off the raw corn kernels and sauté them over high heat. Then sauté the peppers).
4. Serve the beans, cabbage, peppers, and corn with the chips and Avocado Lime Sauce. Divide among 4 bowls.



Avocado Lime Sauce

1 avocado
 2 Tbs. fresh lime juice
 1 jalapeno or serrano pepper, seeded
 ¼ cup fresh cilantro
 2 Tbs. water
 ½ tsp. kosher salt

Blend everything in a blender until smooth. Makes 1 cup.

PER SERVING (1 bowl + ¼ cup sauce) calories 410; total fat 19g; saturated fat 2.5g; carbohydrates 52g; fiber 14g; total sugar 9g; added sugar 0g; protein 11g; sodium 440mg

Source: July/August 2022 Nutrition Action

Red Cabbage Nutrition Facts



Red cabbage is a nutritious and delicious vegetable that has become very popular throughout the world for a number of reasons. Also known as purple cabbage or red kraut, it is a member of the Brassicaceae family and can be found throughout Northern Europe, America, and parts of China.

Interestingly enough, it is known to be used as a pH indicator, since it can change color specifically dependent on the pH balance of its surroundings. The color of the cabbage will actually fluctuate depending on the pH balance of the soil it grows in! It also keeps much better than traditional cabbage, meaning that it doesn't need to be consumed or pickled to last winter. It is most often used in salads, but can also be cooked and served as a side dish to certain meat dishes. Furthermore, it can be used in sauerkraut, particularly in German cuisine.

One of the main reasons why red cabbage is such a popular vegetable is the wealth of phytochemicals, antioxidants, nutrients, vitamins, and minerals. These essential components include B-vitamins, calcium, manganese, magnesium, iron, and potassium, as well as vitamin C, vitamin A, vitamin E, Vitamin K, dietary fiber. Its organic compounds are almost too many to list, but its antioxidants like anthocyanins and indoles are extremely valuable for human health.

Source: Adapted from <https://www.organicfacts.net>

- * Legends of babies coming from cabbage patches have been told to children throughout the ages, and there are famous cabbage patch dolls.
- * Babe Ruth used to wear a cabbage leaf under his baseball cap during games and it is reported he switched it out for a new leaf halfway through the game.

Source: Adapted from www.canr.msu.edu/news/cabbage_and_the_science_behind-them

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.

Air Frying Fun!

Thursday, July 17, 2025

11:00 AM-Noon

Online via Zoom-FREE

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.

Go to www.bit.ly/air25 to register.



Garden Pests Class

Thursday, July 17, 2025

3:00 PM-5:00 PM

Boundary County Extension Office

6791 B Main Street

COST: \$5

Discover how to keep away pests like gophers, mice and problematic insects while inviting friendly bugs. Learn to cultivate a strong and healthy garden by nurturing your plants and beneficial insects. Whether you're a novice or a seasoned gardener, this class will enhance your garden by giving you tools to reduce harmful pests while encouraging the helpful ones that have an important role in fostering healthy plant growth!



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

Harvesting & Storing Garden Vegetables

Thursday, July 24, 2025

11:00 AM-Noon

Online via Zoom

FREE

Join us for a free online workshop on how to identify the proper stage of maturity to harvest garden vegetables for peak flavor, nutrition, and storage.

Go to <http://www.bit.ly/harveststore25> to register.



Build Your Own Herbarium-How to Make Scientific Wildflower and Plant Specimens at Home

Thursday, July 31, 2025

1:00 PM-3:00 PM

Boundary County Extension Office

6791 B Main Street

COST: \$5

People have been preserving plants for centuries for various purposes. Specifically, plants have been preserved among herbaria for educational and academic reasons. Specimens collected for teaching, however, can still be breathtakingly beautiful. In collaboration with the Stillinger Herbarium, Boundary County Extension is hosting a workshop on how to prepare herbarium specimens. We will first discuss how plants are sampled in the field, pressed, and dried for the purpose of herbarium collection. Then, using pre-treated specimens, we will all work together on making new herbarium specimens.

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



Forest Insects & Disease Field Day

Bonnors Ferry

8:00 AM-5:00 PM, Friday, August 1, 2025

Meet at the Boundary County Fairgrounds
6567 Recreation Road

This one-day field trip will give participants first-hand exposure to a wide range of insects, diseases, and parasitic plants that impair the growth of trees and forests in northern Idaho. Experts will be on hand to help participants identify insect and disease symptoms and discuss practical methods of dealing with them.

To ensure an effective learning environment, enrollment in this session is limited. A **\$15 registration fee** covers handouts and refreshments. To register on line go to: <https://marketplace.uidaho.edu/> then scroll to, and click on "University of Idaho Extension Panhandle Forestry". For **registration** questions, contact the UI Extension Office in Boundary County at 208-267-3235.

The program is co-sponsored by University of Idaho Extension, Idaho Department of Lands, and USDA-Forest Service.



Workshops, Programs, Bulletins & Classes

Ranching for Profit Workshop

THE THREE SECRETS FOR INCREASING PROFIT

August 20-21, 2025

9am to 4pm PT

Sandpoint Organic Agriculture Center, Sandpoint, ID

This workshop is for ranchers looking to transform their operation into a profitable business with less work and less stress while improving rangeland health and productivity.

Workshop topics include:

- Background on ranching profitability
- Restructuring your ranch for profitability
- Evaluating success
- Financial principles
- Understanding the balance sheet
- Key financial ratios
- Employee structure



University of Idaho
Extension



Webpage Link: <https://www.cultivatingsuccess.org/ranching-for-profit-workshop>

Registration Link: https://uidaho.co1.qualtrics.com/jfe/form/SV_732BUmGrz9wVqZ0

Fermentation

Thursday, August 21, 2025

11:00 AM-Noon

FREE

Online Via Zoom

Learn the basics of fermenting foods for preserving the harvest and enhancing the nutritional value, healthfulness, and digestibility of foods. This online class will also cover safe storage of fermented foods.

Go to bit.ly/fermentation25 to register.



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.

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.



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

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.

Go to bit.ly/freezedrying25 to register.

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.

Measuring Your Trees

Sandpoint

Saturday, July 19, 2025

8:00 AM-5:00 PM

UI Sandpoint Organic Agriculture Center

10881 N. Boyer Road

This program is designed to give forest owners a basic understanding of forest measurements. It will help them collect some of their own data and strengthen their interactions with professional foresters and technicians regarding data-based forest management decisions. The morning will be spent indoors, focusing on principles guiding measurement of trees and forests. The afternoon will be spent outdoors, measuring a variety of forest characteristics using clinometers, diameter tapes, angle gauges, and other forest measurement tools.

The program is limited to 40 people. **A \$20 registration fee** includes a field notebook of publications. To register online go to: <https://marketplace.uidaho.edu/> then scroll to, and click on "University of Idaho Extension: Panhandle Forestry".

For registration questions, contact the UI Extension Office in Bonner County at (208) 263-8511.

UI – Sandpoint Organic Agriculture Center Research and Farm Field Tour

Thursday, July 17

10am to Noon

(lunch to follow)

Sandpoint Organic Agriculture Center

10881 North Boyer Rd. Sandpoint

FREE



Come learn about current organic agriculture research happening at SOAC and help shape the direction of future research as we grow our program in north Idaho. See our research and demonstration trials and learn about organic cover crop management in pasture and vegetable production systems, new field or bed preparation, rotational grazing with sheep and chickens, organic and transitioning to organic certification, and heritage apple and berry production. We also want to hear about research topics that are relevant to your farm or operation - come share your ideas and questions! The event is free, but registration by July 10 is required for the lunch.

For More Information or to Register:

This event is free, but registration is needed for the lunch. Please register by July 10, 2025.

208-263-8511 or bonner@uidaho.edu or https://uidaho.co1.qualtrics.com/jfe/form/SV_bKrkO9ChSw2bClg

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!

Visit Us On The Web @

uidaho.edu/boundary



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4-H CLOVER TALK JULY/AUGUST 2025

Debbie Higgins
4-H Program Coordinator



Hello and Happy Summer!

All 4-H and FFA market animals have been tagged and we are looking forward to finishing those animals for fair.

Please be working on your record book as you go along it will make for less stress in late July. There are several important dates coming up. Family Fun Night Royalty applications are due July 16th, stop by the Extension office to pick up an application. Avian Flu testing is on July 23rd from 2:00 pm to 6:00 pm. If you bring a bird to the fair, they need to be tested and banded. C.O.O.L forms and fair entry forms are due to the Extension office by Thursday, July 24th. If the office is closed or you stop by after hours, we have a drop box on the wall outside the north facing door. July 24th is also the deadline for submitting to me to have your record book printed at the office. We also have some pre-fair shows you might want to attend. The Style Revue is at 6:00 pm on July 30th at the fair grounds in the VEC. The Dirt Bike Skills test is in the outdoor arena at 5:30 pm on July 31st. The Dog show is scheduled for Friday morning at 9:00 am on the lawn by the Gazebo. The Horse show is Saturday, August 1st starting at 8:00 am. All these shows are free and open to the public.

This year no market swine will come to the fair until Monday morning August 4th, during final weigh-in from 7:00 am to 9:30 am. Sheep weigh-in is 9:30-10:30 am and beef will be 10:30-11:30 am. Vet checks will take place for every species before they offload. Entering your static projects and record books will be between 2:00 pm and 6:00 pm the same day in Memorial Hall. Once your animal is weighed and, in its stall, you must go to the indoor arena to get your stall card. This needs to be picked no later than 11:30 am on Monday.

Thank you to the Beef project members and parents for assisting at Carter Country Customer appreciation day. It was a fun time with lots of good food.

Fair books are here and can be picked up at our office or at businesses around town. If you have any questions about fair this book will answer your questions. It has times, rules, and all the activities happening fair week.

If members need more meetings to be eligible for fair entry call Debbie as there are things that can be done to enable you to enter. This needs to be taken care of before July 24th as that is when fair entry forms are due. If you are twelve and up, we could use your help at Camp Clover. We always need help on this day!

If you have any questions or concerns, call the Extension office. See you at fair!



ATTENTION ALL 4-H

**LEADERS—Please
mark July 8 & July 29
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.



**Follow Boundary County 4-H
on Facebook:**

**[www.facebook.com/
boundarycounty4h](https://www.facebook.com/boundarycounty4h)**



July

July 1-Youth Summer Day
Camps; Art Camp 9:00 a.m.-3:00
p.m. Fairgrounds

July 2-Horse Committee Meeting
4:00 p.m. @ Ext. Office

July 4-Independence Day Ob-
served Ext. Office Closed

July 8-Youth Summer Mini
Camps; Craft Morning 9:00 a.m.-
12:00 p.m. Ext. Office

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

July 10-Camp Clover 8:30 a.m.-
2:00 p.m. Snow Creek Pond

July 11-Sheep Camp

July 16--Youth Summer Day
Camps; Cooking Camp 9:00 a.m.-
3:00 p.m. Ext. Office

July 16-Family Fun Night
Applications Due

July 18-Family Fun Night Royalty
Interviews Ext. Office

July 19-Mid-Summer Horse
Show

July 22-Youth Summer Day
Camps; Entomology Camp 9:00
a.m.-3:00 p.m. Fairgrounds

July 23-Avian Flu Testing 2:00
p.m.-6:00 p.m. @ Fairgrounds

July 24-Youth Summer Mini
Camps; Craft Morning 9:00 a.m.-
12:00 p.m. Ext. Office

July 24-C.O.O.L./Quality Assur-
ance & Fair Entry Forms Due

July 29-Livestock & Leaders
Meeting 6:30 p.m. Ext. Office

July 30-Style Revue 6:00 p.m. @
Memorial Hall

July 31-Dirt Bike Skills Competi-
tion 5:30 p.m. @ Fairgrounds

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/boundarycounty4h/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



August

August 1-Dog Show 9:00 a.m. @ Fairgrounds

August 2-Fair Horse Show 8:00 a.m. Outdoor Arena

August 4-All Market Animals Weigh-Ins @ Fairgrounds

August 4-Record Books, Static Projects Checked In 2:00 p.m. – 6:00 p.m. @ Memorial Hall

August 5-9-Boundary County Fair

August 6-Livestock Judging 3:00 p.m. Indoor Arena

August 7-Family Fun Night 6:30 p.m. Outdoor Arena

August 8-Buyers Social 5:00 p.m. Memorial Hall

August 8-Market Animal Sale 7:00 p.m. Indoor Arena

August 10-Pick Up Items & Clean Stalls & Barns 9:00 a.m.-11:00 a.m.

August 14-Idaho 4-H Key Award Applications Due @ Ext. Office

September

September 1-Labor Day
Observed Ext. Office Closed

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

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

4-H/FFA Fair Entry Forms

All 4-H projects and FFA Market Animal projects must complete a 4-H Fair Entry Form. THIS FORM CAN NOT BE USED FOR OPEN CLASS EXHIBITS!!! The 4-H Entry Form was inserted in the back of each projects' record book, is available on zsuites, or picked up at the Extension Office. Only one form is required per member. Members must list what projects they will be bringing to fair. If you have a market animal project the tag number of the animal you are bringing must be written down. **Entry Forms and COOL Forms must be completed and returned to the Extension Office by Thursday, July 24, 2025.** The Entry Form will be used for the check-in and check-out of projects at Memorial Hall. If you have any questions or need additional information please call the Extension Office at 208-267-3235.

4-H Premiums



4-H premiums will be distributed Sunday, August 10, 2025 from 9:00 a.m.-11:00 a.m. Failure to pick up during that time will result in premiums not being paid out. Market Animal checks available at the Extension Office. Only one premium per project will be awarded. For animal projects, premiums awarded on placing in fitting and showing. Special awards and scholarships will be presented at the annual 4-H Awards Ceremony.




Looking for Family Fun Night Royalty!

Applications can be picked up at the Extension Office and need to be turned in by July 16, 2025.

Judging/Interviews and Crowning will take place at the Extension Office July, 18, 2025




4-H Trailblazers 2025 Organizational Meeting Schedule

All meetings held the first Monday of the month at the Paradise Valley Grange Hall @ 6:30p.m.

- July 7 meeting—Family potluck and games at the park

Livestock News



FAIR WEIGH-IN SCHEDULE

Pigs Check in Monday morning, August 4th.

Monday, August 4th

Swine: 7:00a.m.-9:30a.m.

Sheep/Goat: 9:30a.m.-10:30a.m.

Beef: 10:30a.m.-11:30a.m.

You MUST pick up your stall card after you have weighed in.

C.O.O.L. AFFADAVIT

Found in your Record Book, available on zsuites, or picked up at the Extension Office. 4-H and FFA livestock market members must turn this form in along with your fair entry form by July 24 to the Extension Office.

LIVESTOCK RECORD BOOKS

- Must be turned in to Memorial Hall from 2:00p.m.-6:00p.m. on Monday, August 4, 2025
- Record books not complete with signatures (member, parent, and project leader) will result in the member not being eligible to sell at the Market Animal Sale.

Do not forget to bring your paperwork to the weigh-ins

- **BEEF**-HAUL SLIP, BRAND INSPECTION
- **SWINE**-BILL OF SALE FOR TRANSPORTING
- **LAMB/GOAT**-BILL OF SALE FOR TRANSPORTING & SCRAPIES TAG
- **RABBIT**-PROOF OF OWNERSHIP OF TWO OR MORE DOES, MUST BRING DOE, LITTER MUST HAVE THREE FRYERS, ALLOWED ALTERNATE PEN OF THREE FRYERS

Avian Flu Testing will be held on Wednesday, July 23, 2025 between the hours of 2:00 p.m. and 6:00 p.m. at the indoor arena at the Boundary County Fairgrounds.

Avian Flu Testing is required for all 4-H/FFA and Open Class birds in order to display at the fair.

Displaying waterfowl at the fair is not allowed at this time.

Primary & Alternate Animals

Co you know which animal you are taking to fair? Please declare your tag numbers on your 4-H Entry Form. You must declare what tag number is coming to the Fair before the final weigh-in. Fair Entry and C.O.O.L. Forms must be turned in to the Extension Office by July 24. If you have any questions please call 208-267-3235.

Days on Feed 2025

WEIGH-IN DATES

Beef March 15-August 4

Swine May 3-August 4

Lamb/Goat May 28-August 4

DAYS ON FEED

(142)

(93)

(67)

Market Animal Sale

Friday, August 8, 2025

Sale Time-7:00 p.m.

Indoor Arena

Buyer's Social: 5:00p.m. in front of Memorial Hall. An appreciation dinner is provided and served by families and leaders of 4-H and FFA Market Livestock Members. Buyers numbers can be picked-up at the 4-H Office in the Indoor Arena.



This is a reminder to **all** animal project members (beef, sheep, swine, horse, dairy, goat, rabbit, poultry).

There will be a \$50.00 penalty assessed for each incident of non-compliance of the fair rules regarding feeding and cleaning of stalls.

Feeding and stall cleaning should be completed by 9:00a.m. and 8:00p.m. Fees will be deducted from sale checks if you are in a market animal project. All other animal project members must pay the fee. If fee is not paid, members will be ineligible to take an animal project in the future until debt is paid in full.

4-H Friday



And just like that the 2024/2025 school year has come to an end and with it our 4-H Friday Friends season. It seems that these last couple of months have been extra full with field trips, special guests, and engaging activities. While this position can be exhausting at times, it has been a true pleasure being part of the 4-H Friday Friends program and community. We consistently had a great turnout with kids that were excited to be there and wanted to stay until the VERY end of the day. Every Friday we filled the day with play, science, crafts, outdoor and gym time, special guests, yummy snacks, and an occasional field trip on the SPOT Bus. We had meaningful connections and were able to work through friendship challenges and learn all the ways we can show respect for each other. Altogether, it was a great year of discovery and growth. Thank you, Boundary County, for sharing your youth with us!

A Special thanks to all the volunteers, members of the community, and organizations that came and shared their knowledge and time with us: Boundary County Sheriff's Office, Boundary County Ambulance, Mr. Jason from Idaho Department of Lands, Ms. Amy, Mr. Samuel, and Ms. Debbie from the U of I Extension Office, Mr. Tom and the Spot Bus, Ms. Teri and Ms. Amy from the Boundary County Library, Ms. Sam a beloved school volunteer, Isabella Runyan a Friday Friends Alumna, Ms. Hannah from Tea Scarlet, Tractor Supply, and Ms. Shirley from Master Gardeners.

If you missed us this year we hope you will come try it out next school year! Our first Friday is September 5, 2025!

4-H Friday Friends is an afterschool program that runs all day on Fridays for youth in K-5th. We are a hands on/ minds on program with an emphasis on science, art, physical activity, and culture. We provide 2 healthy snacks and kids bring a lunch from home. Our program follows the Boundary County School district calendar. We meet at the Middle School and run from 7:30 am to 5:30 pm. We are an open enrollment and no commitment program, so your kiddos can join us any Friday at any time during our hours. We sure do hope you consider 4-H Friday Friends when you are looking for Friday activities for your kids!

Completion Requirements

I would like to remind everyone that members must attend a minimum of 50% of the organizational meetings. A majority of the clubs meet up once a month. This provides ample time to fulfill the completion requirements. Members must also participate in at least one community service activity, attend 75% of their project meetings, give an oral presentation, and exhibit their completed project. Please remember that members must complete an oral presentation and complete a record book for each project that they take. The easiest way to ensure that you are meeting your project requirements is to simply ask your organizational or project leaders if you are in good standing. It is the member's responsibility to communicate to the leader if you are going to miss meetings etc. Keeping those lines of communication open will help avoid issues at fair time.

If you have additional questions about completion requirements do not hesitate to call the Extension Office at 208-267-3235.

Interview Judging

All interview judging will take place on Tuesday, August 5th in Memorial Hall. The following projects require interview judging:



- Leadership/Teen Leader
- Club Officers (If record book is submitted)
- Speech/Public Speaking
- Vet Science
- KYG

It is the member's responsibility to sign up for an interview when record books are turned in on Monday, August 4th. Please be mindful of showing times etc. to avoid conflicts in scheduling.

Project Requirements

Please remember that project requirements and exhibit standards are fully described in project materials. All leaders have received copies of these requirements. If you take the time to review the project and exhibit requirements at the beginning of a project that helps eliminate a lot of problems when a project is submitted for the Fair.

Remember:

- All projects have a record book
- All record books must include a story-(project focused)
- Photographs are required in Boundary County
- All projects require an oral presentation
- All projects have an exhibit standard

Leaders-If you have questions about the exhibit standards or project requirements please contact Debbie at the Extension Office, 208-267-3235.

Style Revue

The Style Revue will be held on Wednesday, July 30, 2025. Practice starts at 5:30 p.m. and judging will start at 6:00 p.m. Come see our 4-H seamstresses put their best foot forward during the Style Revue which will be held at the Memorial Hall located at the Fairgrounds.



If you have any questions please call your clothing leader or the Extension Office at 208-267-3235.

Herdsmanship Contests

This is a reminder to our 4-H Herdsman that the Barn Herdsmanship contest is held daily! Each of the animal barns (Beef, Sheep, Swine, Horse, Rabbit, Goat, Poultry) are eligible to participate. A traveling banner is awarded to the barn with the highest score in the following categories: Animal Care, Barn and Stall, Tidiness, Decorations/Educational Displays, and Exhibitor Attitude. Judges will also identify 4-H members in each animal category who deserve the Individual Herdsman Awards. Last year's barns looked fantastic, and we received a lot of positive comments from the judges. Keep up the great work and good luck contestants! If you are interested in being a Barn Herdsmanship judge please call the Extension Office at 208-267-3235. Individual Herdsmanship nomination forms are available at the 4-H Fair Office & due to the 4-H Fair Office by 3:00 p.m., Saturday, August 9th.



Judging Criteria

- ♦ Livestock should be well groomed, properly secured, fed, and watered.
- ♦ EXHIBITORS are to feed, water, and care for their animals.

Stalls & Barns

- ♦ Stalls and barns should be clean, dust-controlled, and swept. Manure should be removed and properly disposed of. Fresh bedding should be added to stalls on a regular basis. Stall cards should be complete, neat, and legible.

Decorations & Educational Displays

- ♦ Educational displays should provide information about 4-H and educate the general public about the species. Decorations should incorporate the fair theme and 4-H emblem and colors.

Exhibitor Attitude

- ♦ 4-H exhibitors should be courteous and helpful to the public, 4-H leaders and staff, Fair Board members, and other competitors. They should have a neat appearance and show pride in their projects.

C.O.O.L.

IMPORTANT INFORMATION FOR ALL MARKET ANIMAL MEMBERS AND LEADERS!

As part of the Farm Bill, effective September 30, 2008; individuals who are selling whole muscle retail cuts of meat are required to identify where that animal was born and raised. This labeling is known as Country of Origin Labeling or C.O.O.L.

So what does this mean to you as a livestock member? As a producer of a meat animal you will be required to keep records regarding the country the animals you sell were born and raised in. If you are purchasing animals for your 4-H project you will need this information at the time of purchase. This information must be kept in your records for 1 **year** after the sale of the animal.

The C.O.O.L. form should be in your record book. The form covers the requirements for our market animal sale, and it is important you can provide the information on your animal(s). It is important that you use a good bill of sale and ask the producer questions when you go to purchase your animal(s). C.O.O.L. Forms must be turned in with your Fair Entry form by July 24.

If you have any questions regarding C.O.O.L. PLEASE CONTACT Debbie at the Extension Office.

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.

BOUNDARY COUNTY 4-H PRESENTS



CAMP CLOVER 2025



THURSDAY, JULY 10TH

Camp Clover is an action packed day camp open to ALL youth ages 5-9.

Participants must be pre-registered by July 9th, 2025



TAKING FLIGHT

CONTACT BOUNDARY COUNTY EXTENSION OFFICE TO REGISTER 208-267-3235

- **COST: Free!**
- **WHERE: Rotary Park at Snow Creek Pond, on Lions Den Rd.**
- **ARRIVE: 8:45 am**
- **WHAT TO WEAR: Play clothes, since it is outdoors be prepared for inclement or hot weather**
- **SCHEDULE: 8:45 a.m. - 9:00 Sign-in 9:00-9:15 Orientation**
- **Morning stations 9:30-11:45 Lunch 11:45-12:15 Afternoon stations 12:30-2:00**
- **Parents pick up 2:00 p.m. (provided)**



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Boundary County

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](#)) 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

4-H/FFA Livestock Rules and Regulations

1. Weigh-In

- a. 4-H & FFA FAIR ENTRY AND C.O.O.L./QUALITY ASSURANCE FORMS DUE TO THE EXTENSION OFFICE JULY 24, 2025.
- b. Animals that are diseased or contaminated with pests will not be weighed in, they will be sent home immediately and not be allowed to sell. Final decision lies with the Veterinarian and the Livestock Committee.
- c. No wet lambs will be weighed-in.
- d. Minimum weights at Fair weigh-in for this year are:
Rabbit- 3-5.5 lbs.
Steer- 1,000 lbs.
Lamb- 110 lbs.
Goat- 65 lbs.
Swine- 220 lbs. minimum-300 lbs. maximum
Overweight hogs may be sold but will only receive premiums for the maximum weight allowed (i.e. 310 lb. hog will only sell at 300 lb.)
- e. **If a market swine exceeds 300 pounds it will become ineligible to receive Grand or Reserve Champion Quality and top rate of gain. A Market Swine can not be born before January 1 of the current 4-H year.**
- f. **Market animals not making at least minimum weight may not sell at the Market Animal Sale or on the Boundary County Fairgrounds Property.**
- g. **Once an animal is checked-in/weighed-in for Fair it is to remain on display through the duration of the Fair. Any early removal of an exhibit from Fair will result in the inability to enroll in 4-H or exhibit at the Fair the following year. Also, all premiums, awards, and auction proceeds resulting from that project will be forfeit. Fair exhibits may only be removed prior to check out time if permission is given by the 4-H Coordinator or 4-H Extension Educator. All underweight and breeding animals must be removed on Saturday night.**
- h. Market animals will only be weighed ONE time. First weight is final.

2. Project Completion/Eligibility for Sale

- a. 4-H and FFA Market Animals are eligible for market sale if they meet all Fair General Rules and Livestock Rules
- b. The Market Animal Sale will be limited to 4-H and FFA members only.
- c. To complete a 4-H Market Animal Project the member and animal must exhibit in both quality and fitting & showing classes. Exceptions will be made only by the Livestock 4-H FFA Committee.
- d. An exhibitor may sell only one market animal at the Market Animal Sale.
- e. 4-H and FFA members must show a completed project, which includes record book fully completed and signed by the "certified project leader". **Record books must be finished by 6:00 p.m., Monday August 4th or member will not be eligible to sell their animal in the Market Animal Sale.**
- f. White Ribbon Beef, Poultry, Rabbit, Sheep, Goats, and Swine, will not be sold at the Market Animal Sale.

3. Showing Rules

- a. Pens of sheep and swine must be preceded by a breeding project the previous year.
- b. All female cattle shown at the fair will be bangs vaccinated as per Idaho Dept. of Agriculture Code #25-613A.
- c. All fitting of livestock, in preparation for fitting &

showing contests, must be done by the exhibitors with assistance or guidance of a parent or leader as needed, for safety. Failure to comply may be cause for disqualification.

- d. No horns on market animals. Beef may have scurs less than 2 inches. Horns will be allowed on dairy and breeding animals, except dairy goats.
- e. Any goats entered at the Boundary County Fair need to be dehorned or disbudded. The only exception will be Angora Goats, also known as "Fiber Goats".
- f. Proper and timely feeding and care must be given to all animals **THROUGHOUT THE ENTIRE FAIR.** Members are required to clean their own pens/stalls. If a scheduling conflict arises, it is the member's responsibility to find another member to assist in completing stall cleaning and feeding for their animal(s). **Cleaning stalls and feeding animals must be completed before 9:00 a.m. and must be completed again no later than 8:00 p.m.** If an animal(s) pen is excessively dirty throughout the day, extra attention may need to be given in order to maintain a healthy living environment for that animal. A written warning will be given for the first incident. **A \$50 penalty will be assessed for each additional incident. Market animal projects will have the fee(s) deducted from their Market Animal Sale Check.** All other animal projects must pay the fee(s), if assessed, or they will be ineligible to take an animal project in the future, until the debt is paid in full.
- g. Do not arrive to animal barns until 9:00 a.m. on Sunday. Stall cleaning and 4-H project check-out is from 9:00 a.m.-11:00 a.m. unless prior arrangements have been made with barn superintendents. A \$50 fee will be assessed if stalls are not cleaned by 11:00 a.m.
- h. All lambs are recommended to have liftable tails. If a lamb prolapses at home it may not be brought to the Boundary County Fair. If a lamb prolapses at the Fair it must be taken home immediately and may not sell if market animal.
- i. 4-H & FFA members must be in compliance with industry approved animal care and management practices. 4-H/FFA animals that have been altered in an "unapproved" manner (such as clipping teats to render them reproductively unsound or placement of implants of any kind) will result in disqualification from the 4-H/FFA livestock program and the member will be barred from all future participation.

4. Sale

- a. Members will be charged two percent (2%), plus: Beef-\$19, Swine-\$11, Sheep-\$10, Goat-\$10, Poultry-\$3, and Rabbits-\$3 to pay for printing, auction, hauling, photos, and other expenses. Sale weight will be calculated as follows: final weight minus 1% for beef, swine, sheep, and goat.
- b. See General Rules and Regulations in the fair book for further fair information.

Boundary County 4-H/FFA Event Dress Code

This dress code has been developed to ensure that participants and spectators are not offended or uncomfortable during 4-H/FFA events and activities. As the Idaho State 4-H Family Handbook, and the FFA Code of Ethics states, members should be their own best 'exhibit'. This includes their personal manners, attitudes, and courtesy, as well as appropriate dress and physical appearance. If you choose to dress inappropriately, you will be asked to change or leave the event until proper dress is obtained. Please dress responsibly to ensure that you contribute to a pleasant 4-H/FFA atmosphere.

As a rule, a 4-H/FFA member's clothing should be neat, clean, modest, acceptable in repair and appearance, and be in good taste and decency as appropriate for the specific event. The member is a representative of 4-H/FFA programs, and their appearance should reflect professionalism. Examples of prohibited dress or appearance include but are not limited to:

- Bare midriff shirts
- Exposed undergarments
- Excessively short or tight garments, including Spanx, tube tops, and short shorts
- Shirts with less than a 1-inch strap, including strapless and one-shoulder tops
- Shirts that reveal navel, back below the shoulder blades or cleavage
- Attire with messages or illustrations that are vulgar, indecent or advertise any product or service not permitted by law to minors
- Any adornment such as chains or spikes that could be perceived as a weapon
- Any symbols or styles associated with gangs or intimidation

Livestock Exhibitor Dress Guidelines

These guidelines for dress must be observed whenever exhibitors are in the show ring and during the Market Animal Sale.

A shirt or blouse must be worn. It may be sleeveless, short sleeved or long sleeved, but must have a collar. If the shirt has buttons, it must be buttoned to the collar bone. Full Length slacks, pants, or jeans are appropriate. "Grubby", holey or tight worn-out jeans as well as excessively baggy pants are not acceptable. Hard soled boots or laced tennis shoes must be worn to meet safety standards. **NO** sandals, flip flops, or heels more than 1 1/2 inches high. Western hats are appropriate unless otherwise noted by the judge. **NO** baseball caps. All Dairy projects, (goats, cows, etc.) members must wear white pants and white shirts. 4-H club shirts, vests or jackets must have collars and shirttails must be tucked in. Decorating of exhibitors or animals by means of costume, signs, glitter, body paint, etc. **WILL NOT** be tolerated at any time while competing or during the Market Animal Sale.

NOTE: *Please take pride in your personal appearance, represent yourself respectfully to support the group you are associated with. *Fair Royalty (4-H & FFA) will **NOT** wear sashes or tiaras while competing. They may be worn during the Market Animal Sale.

If during any 4-H/FFA event you are asked to change by a Leader or Advisor, please do not argue and comply as asked. If you think you have been asked unfairly, please change for the time being and follow the guidelines for filing a complaint to the Leader's council and Livestock committees to be dealt with in a reasonable manner as the 4-H Code of Conduct states.

4-H Memorial Hall Exhibit Rules

4-H Memorial Hall exhibits must be checked into the Fair between 2 p.m. and 6 p.m. Monday, August 4, 2025.

1. **4-H FAIR ENTRY FORMS DUE TO THE EXTENSION OFFICE JULY 24**
2. **PICK UP EXHIBIT CARDS AT THE EXTENSION OFFICE**
3. **POSTER SIZE FOR ALL POSTERS IS 14X 22**
(exception of Community Pride Posters)
4. **Each item within a project must be labeled with an exhibit card**

Clothing

- a. Safety-pinned to garments (waistband for skirts or pants, on hem of sleeves for tops). No straight pins please!
- b. Display commercial pattern guide sheets or copy if shared with record book. Label each page with member's name.
- c. Clothing articles that have been worn or become soiled should be laundered before exhibiting.
- d. Clothing projects modeled at the Style Revue must be displayed at the fair.

Knitting/Crochet

- a. Attach exhibit card to each item (exhibits of more than one item should be attached together and displayed in a clear bag).

Foods

- a. Recipe should be included with food items that are placed inside a zippered storage bag with food (do not include record book in the bag).
- b. Maximum size for cake boards is 13 inches wide by 15 inches long—cakes must be able to fit in glass display case.
- c. Cake (decorated): 4-inch square piece of cake on 6 inch plate
- d. Cookies: 4 on a 6 inch plate
- e. Biscuits/muffins: 4 on a 6 inch plate

Jewelry

- a. Display Board: 15" x 15"

Posters/Exhibits

- a. Tape exhibit card to the upper right hand corner.

Record Books

- a. Maximum binder size 1 1/2".

Display Items

- a. 3 dimensional items etc., must be contained in a 12x16 inch display such as a pop can flat. Loose items will not be accepted.

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

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July/August 2025

KEEPING OUR COMMUNITY CONNECTED



**BOUNDARY COUNTY
EXTENSION STAFF**

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

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