



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

KEEPING OUR COMMUNITY CONNECTED

EXTENSION CONNECTIONS

University of Idaho
Boundary County
Extension Service
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The Extension Office will be closed Friday, July 3rd 2026, for Independence Day Observation And Monday, September 7th, 2026, for Labor Day

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Master Gardener Column



Tick Safety In North Idaho

By Samuel DeGrey



Picture caption –
A *Dermacentor* dog tick on the author's arm

I often hear people swear that a mild winter will mean outbreaks of pestiferous bugs. As with so many things in the natural world, the reality is not that simple. There are so many other factors that can affect the life cycle of animals and insects than just temperature. Many arthropods regulate their life cycles primarily by day length (like many plants) and will not become active until springtime regardless of the winter conditions. Others can become active any time of year. Populations of predators and prey also influence the populations of bugs. With all that being said, myself, as well as others, seem to be noticing above average tick pressure in the mountains of Boundary County this year. Whether coincidence, observation bias, or a side effect of the mild winter, keeping some of the basic tips on keeping ticks off you is never a bad idea when venturing into the woods of North Idaho.

The most common group of ticks in our region are dog ticks (see picture), especially the species *Dermacentor andersoni* (Rocky Mountain Wood Tick). Adults of this species are usually reddish with a white patch, hard bodied,

and very flat. Dog ticks do not spread Lyme disease, but they do vector several other serious illnesses, including Rocky Mountain Spotted Fever and Colorado Tick Fever. If you feel sick after receiving a tick bite, please consult your doctor. Not all tick-borne illnesses will result in a rash at the site of the bite. Currently the Western Black-legged tick, the vector for Lyme disease, has not been detected in Idaho, though it has been detected in neighboring states.

The best ways to manage ticks on your person are preventative. Wear light clothing so that the dark bodies of ticks stand out more readily. Tuck your pants into your socks, and tuck your shirt into your pants, leaving no spaces for ticks to get under your clothes. Wear a light colored hat and tie your hair up if it is long. The simple combination of light colored clothes and eliminating spaces for ticks to access your skin is one of the most effective ways of preventing tick bites! Always do a tick check after walking in the woods, making sure to feel for the hard bodies of ticks in your hair. Chemical tick repellents are also commercially available, with the most effective being Deet-based, and often take the form of sprays. These repellents are safe to use as long as you follow the safety instructions written on the product label.

Ticks can also be a problem for livestock as well. Tick bites can result in direct harm to livestock through tick paralysis and anemia, in addition to vectoring disease-causing pathogens. Tick control in livestock is generally achieved through various pesticides. A wide variety of application mediums are available, including dusts, tags, sprays.

References - <https://web.uri.edu/tickencounter/> , <https://www.agproud.com/articles/57378-ticks-pathogens-and-livestock-in-idaho>

Gardening with Children: Growing more than vegetables

Research shows that when kids are involved in growing fruits and vegetables, they are more likely to try a greater variety and eat more of them, and the benefits of gardening don't end there. Even without a successful vegetable harvest, the activity of gardening can help kids engage their curiosity, explore their senses, learn delayed gratification, gain self-confidence, and develop a sense of responsibility. For young children, playing in a garden can help with their physical and mental development. For all children—and adults, too—gardening is a physical and mental activity with benefits for our overall health and well being.



Gardening with children, especially little ones, can be messy. It's quite common for kids to want to dig and play in the dirt! If possible, designate a "dig zone" where children can play without disturbing the seeds or plants. Reduce your stress and get ahead of any possible mess by:

- Wearing shoes and clothes you don't mind getting dirty
- Preparing an outdoor handwashing station with soap, a bucket of water and a towel
- Having a towel and change of clothes handy

Source: Adapted from <https://u.osu/growinggranklin/2024/04/18/gardening-with-children-growing-more-than-vegetables>



Flavor Your Kitchen Safely: Homemade Infused Vinegars and Oils

Homemade flavored vinegars and infused oils are an easy way to add fresh flavor to salads, marinades, vegetables, meats, sauces, and even beverages. However, while flavored vinegars are generally very safe to prepare, infused oils require special attention because they can create conditions that allow the growth of *Clostridium botulinum*, the bacteria that causes botulism.

Flavored Vinegars

Flavored vinegars can be made using fresh, frozen, or dried herbs, edible flowers, fruits, vegetables, garlic, onions, or peppers. Start with a clean, sterilized glass bottle or jar with a non-corrosive lid. Wash containers thoroughly, then sterilize them by boiling for 10 minutes and allowing them to air dry. For safety, always use commercially produced vinegars, especially wine and rice vinegars.

Flavoring Ideas

- Herbs & edible flowers: Use 3–4 sprigs of fresh herbs, $\frac{3}{4}$ –1 cup blossoms, or 3 tablespoons dried herbs per pint of vinegar. Bruising or freezing herbs before use releases more flavor.
- Fruits: Use about 2 cups of fruit per pint of vinegar. Berries, pineapple, citrus peels, cinnamon sticks, cloves, and mint all make excellent combinations. Freezing berries before use enhances flavor extraction.
- Vegetables: Garlic, onions, jalapeños, and other peppers can be added alone or with herbs. Slice or bruise vegetables before adding for stronger flavor. Threading them onto a skewer makes removal easy once the desired flavor develops.

Once infused, strain the vinegar if desired, label the bottle with the base vinegar, flavorings, and preparation date, and store tightly sealed in a cool, dark place. Refrigeration provides the best quality. For optimal flavor, use within 4–6 months. Discard any vinegar that becomes cloudy, slimy, moldy, or develops bubbles indicating fermentation.

Infused Oils

Unlike vinegar, oil creates an oxygen-free environment where *Clostridium botulinum* can grow if fresh herbs or vegetables are added. Garlic, herbs, peppers, and other fresh produce naturally carry bacterial spores, and the moisture they contain allows those spores to grow and produce botulinum toxin.

The Safest Method for Home Use

The safest approach is to make infused oils using properly dried herbs. Because dried ingredients contain virtually no moisture, they do not support the growth of botulism-causing bacteria.



To prepare: Wash, sanitize, and thoroughly dry a glass bottle or jar with a tight-fitting lid. Heat olive oil or another vegetable oil to approximately 180°F. Add dried herbs or dried garlic to the container. Pour the warm oil over the flavorings, seal, and allow it to cool. Store infused oils in a cool, dark place and use within three months. Refrigeration helps preserve flavor and slows rancidity. Discard any remaining oil after three months.

What About Fresh Garlic and Herbs?

Commercial producers safely use fresh garlic and herbs because they acidify them using carefully controlled food-processing methods. Research has shown that garlic, basil, oregano, and rosemary can be safely acidified by soaking them in a 3% citric acid solution for 24 hours before adding them to oil. This process requires precise procedures and should not be modified. Information on how to do this safely at home can be found in PNW 664 Making Garlic- and Herb-Infused Oils At Home.

Label and Store Properly

Whether making flavored vinegars or infused oils:

- Label each container with the ingredients and preparation date.
- Use clean, food-grade glass containers with tight-fitting lids.
- Protect products from heat and light.
- When in doubt, throw it out. Never taste a product that shows signs of spoilage.

With proper preparation and storage, homemade flavored vinegars and safely prepared infused oils can add delicious flavor to everyday meals while keeping food safety a top priority.

Submitted by Amy Robertson, FCS Extension Educator

Refreshing Mango Recipes

Mango Pico de Gallo

Servings: 4



Ingredients

- 1½ cups diced fresh mango
 - ⅓ cup minced red onion
 - ⅓ cup minced jalapeno pepper, or to taste
 - ⅓ cup diced tomato
 - ⅓ cup minced cilantro
 - 1 lime, zested and juiced
 - 1 pinch salt, or to taste
- Lime slices and cilantro sprigs for garnish (optional)

Directions

1. Place mango, red onion, jalapeno, tomato, cilantro, and lime zest and juice in a medium bowl. Season to taste with salt. Toss to combine.
2. Refrigerate at least 30 minutes to an hour. Garnish with additional lime slices and cilantro sprigs. Serve cold.

Per serving: Calories: 60; Total Fat: 0g; Saturated Fat: 0g; Cholesterol: 0mg; Total Carbohydrate: 16g; Dietary Fiber: 3g; Total Sugar 11g; Protein: 1g; Sodium: 36mg; Calcium: 25mg; Iron: 0mg; Potassium: 226 mg; Vitamin C: 44mg

Source: <https://allrecipes.com>

Panama's Tropical Bounty Smoothie

Makes: 2 cups



Ingredients

- 1½ cups mango chunks (fresh or frozen)
- 1 banana
- 1 cup milk (plain non-dairy or low-fat dairy)
- 2 Tablespoons lime juice

Directions

1. Rinse or scrub fresh produce before preparing.
2. Place all ingredients in a blender and blend until smooth. When using frozen fruit, place that in the blender first.
3. Refrigerate leftovers within 2 hours.

Per serving: Calories: 170; Total Fat: 1.5g; Saturated Fat: 0g; Cholesterol: 0mg; Total Carbohydrate: 42g; Dietary Fiber: 2g; Total Sugar 30g; Protein: 3g; Sodium: 95mg; Vitamin D: 1mcg; Calcium: 264mg; Iron: 1mg; Potassium: 349mg; Vitamin A: 59mcg; Vitamin C: 47mg

Source: <https://allrecipes.com>

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MANGO SELECTION AND RIPENING

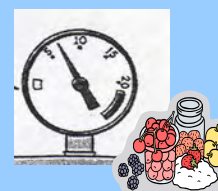
- Don't judge a mango by its color—red does not mean ripe
- Squeeze gently to judge ripeness
- A ripe mango will "give" slightly and a firm mango will ripen at room temperature over a few days
- To speed up ripening, place mangos in a paper bag at room temperature
- Once ripe, mangos can be moved to the refrigerator to slow down ripening for several days

EATING MANGOS

- Mangos can be enjoyed with salt, lime juice, or chili powder for a unique flavor experience
- Mangos have natural tenderizing properties, making them a perfect ingredient for marinades
- Try the versatile mango in smoothies, salads, salsas, chutneys, on fish, chicken or pork, as a desert or just plain as a delicious snack

Source: Adapted from wwwmango.org, *Mango Fun Facts & More*

DIAL PRESSURE GAUGE TESTING



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

- * A free dial pressure gauge testing clinic will be held on the first Tuesday of the months May-September.
- * Please plan on bringing your canner lid in to the office and leaving for 24 hours.
- * A \$2.00 fee will be imposed for those brought in on other days for on demand testing.
- * Dial gauges need tested every year.

If your pressure canner only has a weighted jiggle, it does not need to be tested.

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.

Freeze Drying

Tuesday, July 7, 2026

10:00 AM-11:30 AM

Boundary County Extension Office

6791 B Main Street

COST: \$10



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

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

Are Frying Fun!

Thursday, July 16, 2026

11:00 AM-Noon

FREE - Via Zoom



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

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

Identifying Idaho's Trees

1:00PM-4:00 PM,

Wednesday, July 15, 2026

Boundary County Extension Office

6791 B Main Street

COST: \$10



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

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

Friend or Foe

Monday, July 20, 2026

1:00 PM-3:30 PM

Boundary County Extension Office

6791 B Main Street

COST: \$5



We all have bugs in our gardens and want to get rid of the bad ones and keep the good ones around. Some of the good ones may not be what you're expecting! Join us for this new class on how to distinguish between the types of creepy crawlies in your garden, as well as a little bit about various techniques to encourage or discourage beneficial or harmful arthropods, including pollinators. At ~2:45 we will head across the street to the GROW! Garden to do a scouting demonstration.

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

Insect Management for the Home Gardener

Tuesday, July 21, 2026

1:00 PM-4:00PM

Boundary County Extension Office

6791 B Main Street

COST: \$5

Join us for a class on the basics of managing insect pests in the home garden. The class will not cover how to control every insect pest but will give you the basic tools needed to diagnose an insect problem and manage them effectively and safely. The class will discuss cultural, biological, and mechanical/ cultural controls for various insect species. Some common pests of Boundary County will be discussed.



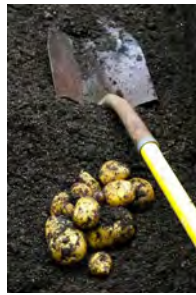
To **register** contact the Boundary County Extension Office at 208-267-3235.

Workshops, Programs, Bulletins & Classes

Harvesting & Storing Garden Vegetables

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

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



Fermentation Basics

Thursday, August 27, 2026
11:00 AM-12:00 PM
FREE - *Via Zoom*

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



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.



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.

Intro to Backyard Nursery Production

Wednesday, August 5, 2026
1:00-4:00 PM
Boundary County Extension Office
6791 B Main Street
COST: \$10



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

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.

BOUNDARY COUNTY MASTER GARDENER PLANT CLINIC

Plant Clinic will start May 5, and run through August 4, 2026, every Tuesday, 10:00 AM-12:00 PM, with the exception of Monday, June 29.

Located at the Boundary County Extension Office, 6791 B Main Street



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.

Workshops, Programs, Bulletins & Classes

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.

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.

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>



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.



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4-H CLOVER TALK JULY/AUGUST 2026

Monique Russell

4-H Program Coordinator



Summer is flying by, and fair season is right around the corner! All 4-H and FFA market animals have been tagged, and we can't wait to see everyone's hard work showcased at the fair. One of the best things you can do right now is stay caught up on your record books. A little work along the way will make fair preparations much less stressful when late July arrives. Let me know if you have any questions.

Important Dates to remember:

July 9th Camp Clover-Gone Fishing! Ages 5-9 years old, register by July 7 to get a spot. Thursday, July 9, 2026, at Rotary Park, Snow Creek Pond, Lion's Den Rd. If you're 13 years old or older and would like to help at Camp Clover, we'd love to have you! Volunteers help make camp a success and have a lot of fun along the way.

July 18th Mid-Summer Horse Show at the Boundary County Fairgrounds, outdoor arena, come see the 4-H Horse Project in action

July 22nd Family Fun Night Royalty Applications due

July 27th Avian Bird Flu Testing at the Boundary County Fairgrounds Indoor Arena 2pm-6pm, all birds entered at fair need to be tested. This is open to the public.

July 30th Family Fun Night Royalty Interviews

July 30th C.O.O.L. forms, fair entry forms and requests to have record books printed are due, feel free to use the black drop off box outside the front Extension office door.

Come cheer on fellow 4-H members at these exciting pre-fair events:

The Style Revue- August 5 at 6pm at the Boundary County Fairgrounds

Dirt Bike Skills Test-August 6 at 5:30pm at the boundary county Fairgrounds outdoor arena

The Dog Show- August 7 at 9:00am at the Boundary County Fairgrounds by the Gazebo

The Fair Horse Show- August 8 at 8:00am at the Boundary County Fairgrounds Outdoor Arena

Important Fair Week Information: All animals must see the veterinary checks before unloading for final weigh-in

This year, 4-H/FFA market/breeding swine will arrive on Monday, August 10th from 7am-9:30am, 4-H/FFA market/breeding sheep and 4-H/FFA market/breeding goats will be from 9:30am-10:30am, and 4-H/FFA market/breeding beef will be from 10:30-11:30am.

Once your animal is weighed in and settled into its stall, don't forget to stop by the Indoor Arena to pick up your stall card. Stall cards must be picked up no later than **12:00pm Monday, August 10th**.

Fair books are here! Fair books are available at the Boundary County Extension Office and several businesses around town. The fair book is your go-to guide for schedules, deadlines, rules, and all the exciting activities happening during fair week. If you need meetings to qualify for fair contact the Extension Office before July 30th. We may be able to help you meet eligibility requirements.

A big thank you to our 4-H Swine Project Leaders, Members and families who helped at the Carter Country Appreciation Day. We appreciate your willingness to represent 4-H and serve our community!

We look forward to seeing everyone at the fair! If you have any questions or concerns, contact me at 208-267-3235 or email mmrussell@uidaho.edu.

Monique Russell



ATTENTION ALL 4-H LEADERS—Please mark **July 14 & August 4 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.

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

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

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

July 15-Youth Summer Day Camps; Outdoor Camp 9:00 a.m. Fairgrounds

July 17-18-Mid-Summer Horse Show

July 22-Youth Summer Day Camps; Cooking Camp 9:00 a.m. Ext. Office

July 22-Family Fun Night Applications Due

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

July 28-Youth Summer Day Camps; Bug Camp 9:00 a.m. Fairgrounds

July 30-Family Fun Night Royalty Interviews

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

August

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

August 5-Style Revue 6:00 p.m. @ Fairgrounds

August 6-Dirt Bike Skills Competition 5:30 p.m. @ Fairgrounds

August 7-Dog Show 9:00 a.m. @ Fairgrounds

August 8-4-H Fair Horse Show 8:00 a.m. @ Fairgrounds

August 10-All Market Animal Weigh-in 7:00 a.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/4-h-parent-complete.pdf), to assist in evaluating the reasonable accommodation request at least two weeks prior to the event. Accommodation applications cannot be approved without supporting documentation. Submit the request form found in the link above along with supporting documentation to Center for Disability Access and Resources 875 Perimeter Drive Moscow, ID 83844-4257 cdar@uidaho.edu Phone 208-885-6307, Fax 208-885-9404

4-H Calendar

August Continued

August 10-Record Books, Static Projects Due 2:00 p.m.-

August 11-15-Boundary County Fair

August 12-Livestock Judging

August 13-Family Fun Night

August 14-Buyers Social 5:00 p.m.

August 14-Market Animal Sale 7:00 p.m.

August 16-Pick Up Items & Clean Stalls & Barns 9:00 a.m.-11:00 p.m.

September

September 1-Thank-You Notes & Blue Sky Reports Due

September 7-Labor Day Extension Office Closed

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

Style Revue

The Style Revue will be held on Wednesday, August 5, 2026. 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.



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 30, 2026.** 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 16, 2026 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.

Project Requirements

As planning is underway for the 2025/26 4-H year, please remember that project requirements and exhibit standards are fully described in project materials. All leaders will receive 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 Monique at the Extension Office, 208-267-3235.

Completion Requirements

For Boundary County 4-H, all Organizational clubs are finishing up their meetings. I would like to remind everyone that members must attend a minimum of 50% of the organizational meetings. A majority of the clubs meet 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 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 later in the year.

If you have additional questions about completion requirements do not hesitate to call 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.

Interview Judging

All interview judging will take place on Tuesday, August 11th 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 10th. Please be mindful of showing times etc. to avoid conflicts in scheduling.

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 animals(s). C.O.O.L. Forms must be turned in with your Fair Entry form by July 30, 2026.

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.

Thank you cards will be available at the Extension Office. Please call 208-267-3235 if you have questions.

4-H Friday




And just like that the 2025/2026 school year has come to an end and with it our 4-H Friday Friends season. These last couple of months have been extra full with special guests, engaging activities, and field trips. While this position can be exhausting at times, it has been a true pleasure to be a 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 kindness and respect to 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, The Spot Bus, Ms. Mary from AmeriCorps, Mr. Erik and Ms. Shirley from the Master Gardeners, Mr. Sam from the U of I Extension Office, Ms. Monique, and Ms. Teri and Ms. Amy from the Boundary County Library.

If you missed us this year, we hope you will try it out next school year! Our first Friday is September 11, 2026!

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!




Youth Robotics Camps

Boundary County Extension Office 6791 B
Main Street

All Camps are Free. Open to any Youth

Call: (208)-267-3235 or Email: boundary@uidaho.edu to register or for more information about any of these camps.



July 7
<p>Dash n' Dot</p> <ul style="list-style-type: none"> • Ages 5-8 — 10:15am-11:15am <p>Dash n' Dot</p> <ul style="list-style-type: none"> • Ages 9-14 — 11:30am-12:30pm
July 13
<p>Robot Mouse</p> <ul style="list-style-type: none"> • Ages 5-8 — 9:30am-10:30am <p>SPHERO</p> <ul style="list-style-type: none"> • Ages 9-14 — 10:45am-11:45am
July 20
<p>Kibo Robot</p> <ul style="list-style-type: none"> • Ages 5-8 — 9:30am-10:30am <p>Dash n' Dot</p> <ul style="list-style-type: none"> • Ages 9-14 — 10:45am-11:45am
August 3
<p>LEGO Essentials</p> <ul style="list-style-type: none"> • Ages 5-8 — 9:00am-10:00am <p>LEGO Spike Prime</p> <ul style="list-style-type: none"> • Ages 9-14 — 10:15am-11:15am



2026

KIDS DAY CAMPS

Check our Facebook page for Day Camps information.




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

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 & Family Fun Night 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 10, 2026.

1. **4-H FAIR ENTRY FORMS DUE TO THE EXTENSION OFFICE JULY 30**
2. **PICK UP EXHIBIT CARDS AT THE EXTENSION OFFICE**
3. **POSTER SIZE FOR ALL POSTERS IS 14 X 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. May substitute Styrofoam for cake.
- d. Cookies: 4 on a 6 inch plate
- e. Biscuits/muffins: 4 on a 6 inch plate
- f. Breads: 1 loaf

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".

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.

4-H/FFA Livestock Rules and Regulations

1. Weigh-In

- a. 4-H & FFA FAIR ENTRY AND C.O.O.L./QUALITY ASSURANCE AFFIDAVIT FORMS DUE TO THE EXTENSION OFFICE JULY 30, 2026.
- 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. maximumOverweight 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 December 15 of the previous 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 10th 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.



Camp Clover 2026 Gone Fishing!



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

Participants must be pre-registered by July 9, 2026 Parents- if you are planning to spend the day with us, we can use the help!! Please indicate if you are staying on the registration form.

What to wear: Play clothes, since it is outdoors be prepared for inclement or hot weather. Water and snacks will be provided.

When and Where: Thursday July 9, 2026 at Rotary Park, Snow Creek Pond, Lions Den Rd. Due to Road Construction at the Refuge, you will need to access Rotary Park by Deep Creek Loop in Naples.

Schedule:

- 8:45am-9:00am Sign-in
- 9:00am-9:15am Orientation
- 9:30am-11:45am Morning Stations
- 11:45am-12:15pm Lunch
- 12:30pm-2:00pm Afternoon Stations
- 2:00pm Parent Pick-up



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 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

Return by July 9th 2026

Will you be staying with your child during the day? Y/N _____ I am Willing to help _____
 Name of Child: _____ Age: _____
 Address: _____
 Phone: _____ Alternate Phone: _____
 Emergency Contact (Name & Phone) _____
 Physician (Name/Phone) _____
 Allergies/reactions child has: _____

I, _____ understand that this 4-H activity will be supervised by _____
(parent name-printed please)

Authorized representatives in the 4-H program and that, if serious illness or injury occurs, medical and/or hospital care will be given. However, the State of Idaho, Regents of the University of Idaho, The University of Idaho Extension faculty and their respective agents, servants, employees, and volunteers (collectively, referred to as Releases') are not responsible incase of accidental injury or illness. I further agree to hold harmless, indemnify, and defend all above named releases' from and against all claims, demands, or suits that my child may have. I understand, in case of a medical emergency, I will be notified. In the event I cannot be reached, I hereby give permission to the attending physician to hospitalize, secure proper treatment for, and order injection, anesthesia, or surgery for my child as named above on this Health Certificate and do solemnly swear that the information set forth in this Health Certificate is true and correct to the best of my knowledge and belief.

Signature, Parent or Legal Guardian

Date

CAMP CLOVER 2026 GONE FISHING!

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

RETURN SERVICE REQUESTED

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

July/August 2026

KEEPING OUR COMMUNITY CONNECTED



BOUNDARY COUNTY EXTENSION STAFF

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

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

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