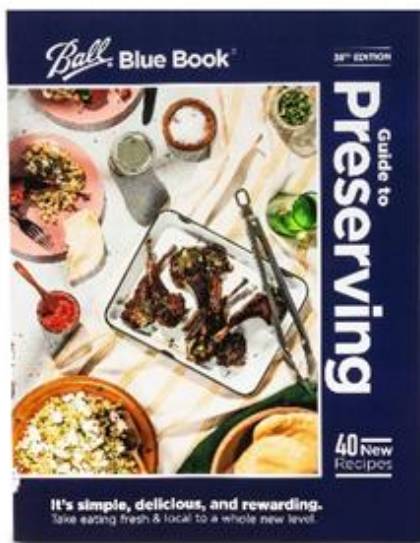


EXTENSION NEWS ■ FCS ■ MASTER GARDENER ■ 4-H

~ KEEPING OUR COMMUNITY CONNECTED ~

# EXTENSION CONNECTIONS

## Ball Blue Book Guide to Preserving Update



The latest release of the Ball Blue Book Guide to Preserving, its 38th edition, became available on February 1st, 2024. While authors typically do not highlight the specific updates between editions, the team at [creativecanning.com](http://creativecanning.com) has diligently compared the recent and former version. We are pleased to relay their discoveries to you here.

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**The Extension Office will be closed September 2nd in observation of Labor Day.**

University of Idaho  
Boundary County  
Extension Service  
PO Box 267  
Bonners Ferry ID 83805  
208.267.3235 Phone  
[boundary@uidaho.edu](mailto:boundary@uidaho.edu)



# Master Gardener Column

## Spring-Flowering Shrubs

Spring-flowering shrubs typically establish buds for next year in August and September. Avoid pruning these shrubs now as it will negatively affect next year's bloom. Water, as needed, this time of year to support the plants' new growth.

Examples of spring-flowering shrubs include Forsythia, Flowering Quince, Almond, Beautybush, Deutzia, Pyracantha, Lilac, Mock Orange, Cotoneaster, Weigela, Viburnum and Witch Hazel.

Source: K-State Horticulture Newsletter No.33, August 19, 2024

## Roundup-Branded Herbicides: Active Ingredient Changes



For decades, herbicide products sold under the trade name *Roundup* contained the active ingredient glyphosate. Glyphosate-containing products are labeled for non-selective control of broadleaf and

grassy weeds in landscape situations. Now, many *Roundup*-branded herbicides available to consumers no longer contain the active ingredient glyphosate. Glyphosate has been replaced with active ingredients, such as diquat, fluazifop, imazapic, and triclopyr. Trade names for products include: *Roundup* Extended Control, *Roundup* Weed and Grass Killer—Exclusive Formula, and *Roundup* Dual Action.

These active ingredient changes have created confusion for consumers regarding where and when these products can be applied. Undesirable injury may occur if these active ingredients are inadvertently applied to landscape beds or vegetable gardens, as they cannot be used in the same manner as products containing glyphosate. It is important to note that these products control different weed species and have different application rates than previous products. This illustrates why reading and reviewing the label of any purchased herbicide is extremely important.

Moving forward, consumers and applicators must be aware of the active ingredients in the *Roundup* products they purchase, as they may change. Be sure to carefully read and follow the labels. For more information about this topic, consult the Extension publication "UPDATE ON ROUND-UP BRANDED HERBICIDES FOR CONSUMERS" from the University of Tennessee.

*Frannie Miller*  
*Pesticide Safety and IPM Coordinator*

Source: K-State Horticulture Newsletter No. 31 August 5, 2024

## Why is my lilac, crabapple, or forsythia blooming in fall, instead of spring?



Stressful growing conditions typically are the reason for untimely bloom.

Occasionally, spring-blooming shrubs and trees, like lilac, crabapple, magnolia, or forsythia, will bloom out of season during the fall months. This out-of-season bloom is usually triggered by stressful environmental conditions during the summer growing season such as heat, drought, severe defoliation from disease or pest, and/or heavy pruning.

These spring-blooming plants set their flower buds for the following year in early summer shortly after the previous spring blooms fade. Stressful conditions put the plant in a dormant-like state and when the cooler temperatures of fall arrive, some of the flower buds are triggered to bloom.

### Management Options

This untimely bloom will not harm the plants, although there will be fewer flowers on the plant the following spring. Once fall blooms are observed, there is nothing that can be done to fix the issue. In future years, good care when there are stressful growing conditions will help reduce the chance of out-of-season bloom. This could include irrigating during periods of drought, managing severe disease or insect pests, and avoiding drastic pruning.

### For Select Plants, Fall Bloom is Normal

Some spring-blooming species have varieties or cultivars that have been selected because they will bloom in fall—although that late-season bloom is not typically as floriferous as the spring bloom. Bloomerang® lilac (*Syringa Penda*) is one example. These plants are intended to bloom in the fall and are often marketed and sold as special cultivars that regularly have blooms in both spring and fall. Fall blooms on these varieties are normal.

Source: <https://yardandgarden.extension.iastate.edu/faq/why-my-lilac-blooming-fall-instead-spring>

# It's Zucchini Season!



## Grilled Zucchini with Parmesan

Grilled zucchini is one of the great food joys of summer. In this easy recipe, the crunchy, bright breadcrumbs offset the sweet, soft zucchini in the most delightful way. Serve this healthy side with grilled chicken, fish, or shrimp or as part of a vegetarian summer meal. This recipe is easily doubled or tripled.

**Yield:** 4 servings

### INGREDIENTS

¼ cup olive oil  
2 cloves garlic, finely chopped  
¼ teaspoon crushed red pepper, or to taste  
½ cup whole-wheat panko breadcrumbs  
2 ounces Parmesan cheese, grated (about ½ cup)  
1½ teaspoons fresh thyme leaves or 1 teaspoon dried thyme, crushed  
1 teaspoon lemon zest  
¼ teaspoon salt  
2 large zucchini, halved lengthwise

### DIRECTIONS:

1. Combine oil, garlic, and crushed red pepper in a small skillet over low heat. Cook, stirring often, until the garlic is softened and light golden, 3 to 4 minutes. Remove from heat; let cool for 5 minutes. Stir in panko, Parmesan, thyme, lemon zest and salt.
2. Preheat grill to very high (at least 500 °F). Oil the grill grates, using tongs to hold an oil-soaked paper towel. Place zucchini, cut-sides down, on the oiled grates; grill, uncovered, until tender-crisp, about 5 minutes per side. Flip the zucchini so they are cut-side up; spoon the panko mixture evenly on top. Grill, covered, until the topping is golden brown in spots, 2 to 3 minutes. Carefully transfer to a serving platter. Serve with lemon edges.

### Nutrition Facts (per serving)

Per serving: Calories: 234; Fat: 18g; Carbohydrates: 3g; Protein: 6g

Source: <https://www.eatingwell.com/recipe/273013/grilled-zucchini-with-parmesan/>

The zucchini we eat today became popular in Italy. The word "zucchini" comes from an Italian word for "small squash".

Source: <https://ag.mass.edu>

## Zucchini Salad with Lemon and Basil

**Yield:** 4 1-cup servings



### INGREDIENTS

4 cups thinly slice zucchini  
2 Tbsp lemon juice  
1 Tbsp olive oil  
¼ cup roughly chopped fresh basil  
⅛ tsp salt plus a dash for serving  
Freshly ground pepper to taste

### DIRECTIONS:

1. In a large bowl, combine zucchini, lemon juice, olive oil, salt, and pepper.
2. Let sit at room temperature for 10 minutes and serve immediately or cover, refrigerate, and serve chilled.

**Per serving:** Calories: 52; Total Fat: 4g; Saturated Fat: 1g; Total Carbohydrates: 5g; Total Sugars: 2g (added: 0g); Dietary Fiber: 1g; Protein: 2g; Sodium: 88mg; Potassium: 334mg; Calcium: 20mg; Vitamin D: 0mcg; Iron: 0mg

Source: Tufts Health & Nutrition Letter, August 2024, VOL. 42, NO. 6

### STORING

To maximize freshness, store your zucchinis in a refrigerator and wash only when ready to use. Cut off any bruised areas before eating. If you have too many zucchinis, consider freezing them for use at a later date!

### BODY

Zucchinis are free of fat, sodium, and cholesterol and are low in calories. They are high in Vitamin C, which helps to heal cuts and wounds, as well as other vitamins and mineral that help to prevent diseases.

Source: <https://growgive.extension.colostate.edu>



*Continued from page 1*

## APPLES

Out of an abundance of caution, the Ball Blue Book is now recommending adding bottled lemon juice when canning apples (or apple products like juice, cider, apple butter, jam, and sauce). Due to a combination of the variety and growing techniques such as modern fertilizers, hydroponic or greenhouse growing, the nutritional content of fruits has changed.

The basic apple canning recipe now contains ½ cup lemon juice for a 6-pint batch. Apples for baking is now called Apple rings, and the recipe increased the lemon from 1 Tbsp to 1/2 cup. They also increased the sugar from 1 cup to 4 cups and lowered the yield to 3 quarts instead of 4. This is going to be almost candied fruit, and the title of “candied apple rings” might have been better.

Apple Jelly now has an added 2 Tbsp lemon juice to 4 cups juice for a 4-half-pint batch.

Apple preserves increased lemon to 2 Tbsp (from one) and specified bottled rather than fresh.

Applesauce now 3T lemon juice for a 6-pint batch. Apple juice recipe added 3 Tbsp lemon juice per 6-pint batch.

Apple Fruit Puree recipe added 1 T bottled lemon juice for each quart of pureed apples (or 1/2 Tbsp per pint, the same as applesauce).

Both apple butter and sweet cider apple butter now have an added ¼ cup of lemon juice.

Both apple butter and sweet cider apple butter now have an added ¼ cup of lemon juice.  
Apple Jelly now has an added 2 Tbsp lemon juice to 4 cups juice for a 4-half-pint batch.  
Apple preserves increased lemon to 2 Tbsp (from one) and specified bottled rather than fresh.

## ELDERBERRIES

Ball has also removed elderberry canning recipes. There is new research that elderberries are too high in pH for canning (over a pH of 5 on average). There are some tested recipes for canning elderberry jelly and elderberry jam, and the Wisconsin State Extension service recently put these out.

## FRUIT PUREE/FIG PRESERVES

Added an option for a Fig Fruit Puree that wasn't previously included. If canning pureed figs, add 2TB bottled lemon juice or 1/2 tsp citric acid for each quart, and then process jars as you would any other fruit puree.

Fig preserves changed from one lemon to 3 Tbsp bottled lemon juice, plus sliced lemon peel.

## WHITE PEACHES AND NECTARINES

Most canning guides already have notes about not using white-fleshed peaches and nectarines, and the new edition added this guidance to all peach and nectarine recipes. The new white-fleshed varieties are less acidic than normal “yellow” peaches or nectarines and have a milder flavor. With less acidity, there's not enough acid for canning, and testing hasn't yet happened to determine how much added acidity would be necessary for canning them. Currently, they're just excluded from canning recipes until that research happens.



## LEMON AND LIME JUICE

Previously, many recipes included the option for either “Fresh or Bottled Lemon/Lime Juice,” and those were recipes where the citrus juice was used for flavor rather than preservation. In recipes where it was strictly required for preservation, it specified bottled. Now, all of those have been updated to say, “bottled lemon/lime juice.”

## TOMATO AND SALSA

Most of the salsa recipes didn't change beyond the specification of bottled lime juice. One salsa recipe, however, now has quite a bit more acidity. In the Jalapeno Salsa Recipe, the total amount of vinegar went from ½ cup vinegar to 1 cup vinegar.

The recipe for Yellow Tomato Butter also changed from no added acidity, to adding 2T bottled lemon juice or ½ tsp citric acid to a batch. That's consistent with the other tomato acidification requirements outlined in the book, and just corrects an old error.

## CORRECTED ERRORS

For example, on the Tomato Paste Recipe, the original had 4 1/2 Tbsp of lemon juice for an 8-half pint batch...but then told you to add 1/2 Tbsp per jar. The recipe is now 4 Tbsp.

## NEW RECIPES

### CANNING INGREDIENTS

Pickling Spice (Homemade Spice Mix)

### SAUCES

Smokey Sweet BBQ Sauce  
Caponata Sauce  
Harissa Sauce  
Sweet Pineapple Chili Sauce

*Continued on top of page 5*

Continued from page 4

### JAMS AND SAVORY SPREADS

Ajvar (Roasted Eggplant and Pepper Spread)  
Blueberry Lavender Jam  
Blueberry Honey Vanilla Jam  
Cherry Vanilla Jam  
Mango Jalapeno Peper Jelly  
Peach Toasted Almond Jam  
Red Onion and Port Jam  
Spiced Tomato Jam  
Strawberry Basil Jam  
Strawberry Honey Butter  
Sweet and Sour Pineapple Jam

### SALSAS

Pineapple Mango Habanero Salsa  
Roasted Poblano Salsa

### SYRUPS

Hibiscus Tea Syrup  
Peach Concentrate (spiced peach syrup)

### PICKLES AND CONDIMENTS

Escabeche (mixed veg pickles)  
Maple Pickled Jalapenos  
Sweet and Sour Onion Relish

### PIE FILLING

Apple Cranberry Pie Filling (with clear jel)

### FREEZING

Raspberry Lemon Curd (Freezer only recipe)

### MEAL CREATIONS (USING PRESERVES)

Caponata Pasta Salad  
Greek Salad with Marinated Feta and Caper Lemon Vinaigrette  
Overnight Oat Parfait with Peach Toasted Almond Jam  
Pan Fried Harissa Lamb Chops with Herbed Couscous  
Sweet and Sour Pineapple Chicken Sheet Pan Bake  
Baked Brie with Cran-Orange Pear Jam

### DESSERTS IN A BALL JAR

Oatmeal Cherry Chocolate Chunk Cookie Gift Jars

### EXTRAS (NOT PRESERVES, FOR FRESH USE)

BBQ Dry Rub Spice Mix  
Caper Lemon Vinaigrette  
Crostini with Hickory Smoked Ham and Red Chili Cherry Jam  
Honey Dijon White Wine Vinaigrette  
Hot Italian Giardiniera (fresh, not canning recipe)  
Marinated Feta  
Salty Pickled Edamame  
Tomato Chili Sambal

### RECIPES REMOVED

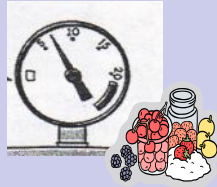
For the most part, they only added recipes rather than removing older recipes. There are a few exceptions, namely the elderberry jelly recipe and references to canning whole elderberries using the same instructions as you'd use for canning other berries.

They also removed a recipe for Apple Maple Jam.

Source: [www.creativecanning.com](http://www.creativecanning.com)

### 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 jigglers, it does not need to be tested.

## SAVE THE DATE



Friday,  
Nov 8th

9 am - 5 pm

Sandpoint  
Organic  
Agriculture  
Center

## Selkirk-Pend Oreille Food Summit

### The Business of Local Food

Join us for this one-day event that celebrates the foods and farms of the Selkirk-Pend Oreille region! Listen to 5-minute Ignite! presentations, participate in community conversations, enjoy local food tastings, and help create a vision for growing connections from farm to table!

Registration coming soon!

Tickets: \$35 | \$15 Students  
Scholarships available.

 University of Idaho  
Extension



# Workshops, Programs, Bulletins & Classes

Due to space restrictions, proper planning of handouts and trying to ensure an effective learning environment, all Extension sponsored workshops, programs and classes require **pre-registration**. Please contact the Extension office listed for the workshop, program or class you wish to attend.

The University of Idaho Boundary County Extension Office does not want anyone denied access to educational classes based on inability to pay. To inquire about scholarship availability, contact the Boundary County Extension Office at 208-267-3235.



## **UI Extension Sheep and Goat Monthly Webinar:**

UI Extension offers webinars on sheep and goat topics . Follow them on Facebook @UISheepandGoats for the current schedule of topics.

## **Dutch Oven Cooking**

**Wednesday, September 4, 2024**

**10:00 AM-2:00 PM**

**Boundary County Fairgrounds**

**Indoor Arena**

**6567 Recreation Road**

**Cost: \$20**



Learn how to make delicious food while cooking outdoors using a Dutch oven. We will also cover proper care, storage, and tips for the Dutch oven. This hands-on class will teach how to make a variety of dishes including breads, desserts, main dishes, and vegetables. The class will end with a picnic lunch as participants get to eat the food we make during the class.

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

## **Growing Garlic in North Idaho**

**Thursday, September 12, 2024**

**1:00 PM-3:00 PM**

**Boundary County Extension Office**

**6791 B Main Street**

**COST: \$5**



Growing Garlic in North Idaho – Fall is the time to plant garlic cloves! In this class you will learn about different garlic varieties and how best to grow them in your North Idaho garden. From planting in the fall to harvesting the following season we will discuss soil preparation, planting, irrigation and harvesting and storage. Although this crop is generally easy to grow, we will also discuss possible pests.

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

## **Freeze Drying Done Right**

**Thursday, September 12, 2024**

**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 <https://bit.ly/freezedrying24> to register.

## **Intro to Hydroponic Gardening, \$5**

**Wednesday, September 25, 2024**

**1:00PM-3:00PM**

**Boundary County Extension Office**

**6791 B Main Street**

**COST: \$5**



Welcome to the world of hydroponic gardening. Hydroponic gardening is gardening without soil. This can be accomplished indoor or outdoor. In small spaces, or as large as you'd like to make it. With the right space, hydroponic gardening can provide food for you year round. We will be discussing several different types of hydroponic systems, from counter top to simple float systems as well as larger more productive growing. Instructor, Tonia Zink, has been successfully growing hydroponics year around for 5 years and loves to share her passion with others.

Class size is limited. Contact the Boundary County Extension Office to **register**; 208-267-3235.

**Visit Us On The Web @**  
[uidaho.edu/boundary](https://uidaho.edu/boundary)

# Workshops, Programs, Bulletins & Classes

## Get the Dish!

### A Virtual Cooking Series

Tuesdays, September 24-November 19, 2024

11:00 AM-Noon PT

Noon-1:00 PM MT

5:00-3:00 PM ET

Online via Zoom

FREE



Join us and learn exciting culinary skills! To see the full schedule and to register go to [bit.ly/Dish24](https://bit.ly/Dish24).

## Soil Building

Thursday, October 3, 2024

1:00 PM-3:00 PM

Boundary County Extension Office

6791 B Main Street

COST: \$5



Join us on October 3rd from 1-3 pm at the Extension Office for a soil building class led by Master Gardeners Art Church and Alicia Alexander. Learn the basics of soil properties and discover step-by-step techniques to enhance your soil health for a more productive garden.

Class size is limited. Contact the Boundary County Extension Office to **register**; 208-267-3235.

## Just Freeze It

Thursday, October 10, 2024

11:00 AM-12:00 PM

Online via Zoom

FREE



Learn how to properly freeze and store your food for the best quality result. Register at [www.bit.ly/freezeit24](https://www.bit.ly/freezeit24)

## Holiday Food Hacks

Thursday, November 7, 2024

11:00 AM-12:00 PM

Online via Zoom

FREE



Learn the tips and tricks of planning holiday dishes so you'll be ready to go when the holidays arrive.

Register at [www.bit.ly/holidayfood24](https://www.bit.ly/holidayfood24)

## **STRONG WOMEN PROGRAM** September 10—November 14, 2024

### All Equipment Provided

**Location:** UI Extension Conference Room

### Time Choices:

**8:30 a.m.** Tuesday, Thursday

*Strong Women Stay Young* — 2X/wk

**10:30 a.m.** Tuesday, Thursday

*Strong Women Strong Bones* — 2X/wk

**Cost:** \$30 \* for 10 week session

Your place is reserved when payment is received

\*Scholarships available contact Angela at 208-267-3235



Register @ UI Extension Office, 6791 B Main St.  
(208)267-3235

## Pressure Canning Basics

Thursday, November 14, 2024

1:00 PM-4:00 PM

Boundary County Extension Office

6791 B Main Street

COST: \$10



Learn how to safely make and preserve low-acid foods at home such as vegetables, meats, dried beans, and mixed foods. This hands-on class will also teach participants the basics of pressure canning and proper care for your canner. Each participant will make their own jar of product which they can pick up the day after the class. Class size is limited to 12 people.

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

If you are moving or have a change of address-  
please let us know. 208-267-3235





University of Idaho  
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Boundary County

## 4-H CLOVER TALK SEPTEMBER/OCTOBER 2024

Debbie Higgins  
4-H Program Coordinator

Well, here we are again in the Fall season, harvesting our gardens, eating what we've grown and getting into our school routine. I really had a great time at the fair. It was great to see everyone working together and making sure things ran smoothly. The new attractions and events at the fair were awesome too!

We have some 4-H projects that didn't get picked up on Sunday morning after the fair was over, especially the entries from Camp Clover. If your child attended this camp, please stop by the Extension Office to pick up your child's adorable picture and ribbon.

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

Looking ahead to the end of the year we have several dates that are important to put on the calendar. **School starts September 3<sup>rd</sup>**, which means the **4-H Friday Friends** program will be starting again on Fridays throughout the school year. It is easy to sign up and any child in Boundary County can participate. The fee is the same, just \$15.00 for a full day of fun. Call 208.267.3235 or stop by the Extension Office if you have questions. **September 10<sup>th</sup>** @ 6:30 pm is the **Leaders & Livestock** meetings. **October 8<sup>th</sup>** is the annual **Leaders Appreciation Banquet, 6:00 pm** at the **MEMORIAL HALL** at the fairgrounds.

This is a new location compared to previous years so make sure to take note. At the banquet we will honor all the hard work the 4-H leaders and volunteers have done. Leaders-if you are planning to attend, please call the office and RSVP for

this event. We want to make sure there is enough 4-H swag so everyone goes home with something. On **October 23<sup>rd</sup>** there will be the Awards Ceremony & Carnival with a dinner. We would love to see all 4-H members here to have some fun and closeout one 4-H year and kick off another.

4-H sign up starts on October 10<sup>th</sup>, 2024, and is open until January 10<sup>th</sup>, 2025, to be fair eligible. The fee will be the same at \$25.00 with a few projects costing a bit more depending on what they are and how many projects you are taking. If you have any questions just give Debbie a call. If you are planning on taking a steer in the 2025 fair that deadline to sign up is November 1, 2024. This means you must be signed up in Zsuite and have your fees paid that date.

We can always use more 4-H volunteer leaders. If you want to be a volunteer call Debbie and discuss your interests and we will work together to get you placed. It is really lots of fun and can be quite rewarding. Looking forward to this next 4-H year, we are in need of an Archery leader and an Entomology leader. Or if you have a talent you would like to share, we can look at adding a project.

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

I am looking forward to seeing everyone this fall at our many 4-H and community events.



### September

**September 1**-Thank-you Notes & Blue Sky Form Due To Ext. Office

**September 2**-Labor Day Observed Ext. Office Closed



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

### October

**October 2-6**-National 4-H Week

**October 8**-Leader's Appreciation Banquet 6:00 p.m. @ Memorial Hall

**October 14**-Columbus Day Ext. Office Closed

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

**October 23**-4-H Awards Ceremony 6:00 p.m. @ Exhibit Hall

**October 31**-



### November

**November 1**-Deadline For Beef Project Enrollment

**November 3**-Daylight Saving Time Ends

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

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



**November 28-29**-Thanksgiving Ext. Office Closed



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

Persons with disabilities have the right to request and receive reasonable accommodations. Please complete the form found at [reasonable-accommodation-for-4-h-parent-complete.pdf \(uidaho.edu\)](#) 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](mailto:cdar@uidaho.edu) Phone 208-885-6307, Fax 208-885-9404




# 4-H Friday




Hello Boundary County! The 2024/2025 school year is right around the corner, which means so is 4-H Friday Friends! Conveniently located at the Middle School, you will find us every Friday during the school calendar year having fun doing an array of fun and educational activities! Our program is for students in kindergarten through fifth grade. We have open enrollment so you can participate every Friday or any Friday you choose—we always appreciate and prefer to know at least a day ahead if your kiddo(s) will be joining us! The cost is only \$15 per child per day, but we do have a sliding fee scale based on income available. Our day consists of hands-on learning in science, math, history, technology, engineering, the arts, culture, and healthy living. We also have guest visitors each month that share new experiences and learning with us. We are putting together some field trips and as always we will have Teri Neumeyer, from the Boundary County Library, come every other week to read to the students and play a game or two. For more information and registration packets, contact the Boundary County Extension Office at (208) 267-3235 or email [amrobertson@uidaho.edu](mailto:amrobertson@uidaho.edu). We can't wait to see you there!

<u>Dates: First Semester</u>	<u>Dates: Second Semester</u>
<b>September: 6, 13, 20, 27</b>	<b>February: 7, 14, 21, 28</b>
<b>October: 4, 11, 18, 25</b>	<b>March: 7, 14, 21</b>
<b>November: 1, 8, 15, 22</b>	<b>April: 4, 11, 18, 25</b>
<b>December: 6, 13, 20</b>	<b>May: 2, 9, 16, 23, 30</b>
<b>January: 10, 17, 24, 31</b>	<b>June: 6</b>

\*\*\*\*\*  
 **ATTENTION ALL 4-H LEADERS**—Please mark **September 10 (Extension Office) & October 8 (Leader's Appreciation Banquet 6:00 p.m. @ Memorial Hall)** on your calendar! Come to the meetings to stay on top of what is going on in 4-H. Livestock committee meets first at 6:30 p.m. followed by Leaders' council starting at 7:00 p.m. at the Extension Office. All parents, members, and community members are welcome to attend meetings.  
 \*\*\*\*\*

## Style Revue

The Style Revue was held on Wednesday, July 31st in Memorial Hall.



Good job to all the Boundary County 4-H seamstresses who participated!

**CONGRATULATIONS!**  
**Champion: Adisyn Davy**  
**Reserve Champion: Alexis Davy**



**Red, White, & Blue  
This Fair's For You!**

**CONGRATULATIONS  
2024 FAIR ROYALTY!**

**KING: Colton Cohen**  
**QUEEN: Katie Vader**



**Red, White, & Blue  
This Fair's For You!**

**2024 Family Fun Night Royalty**

**QUEEN: Emma Robertson**  
**PRINCESS: Kylie Calderone**  
**PRINCE: Ryker Feuerstein**

**Congratulations!**



## Livestock News



### Thank You Notes & Blue Sky

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 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 4-H Fair Office and the Boundary County Extension Office. Please call 208-267-3235 if you have questions.

### Herdsmanship Contests

**BEEF**-Brody Rice  
**LAMB**-Kayden Jones  
**GOAT**-Elijah Plant  
**RABBIT**-Brian Plant  
**POULTRY**-Kenzie Bradley  
**HORSE**-Shoshanna Miller  
**SWINE**-

- \* **WILD HOGS**-James Cederquist
- \* **PIGS IN PARADISE**-Connor Gardner
- \* **BACON BUSTERS**-Taylor Dodd



### Barns Herdsman Award



Rabbit

**Congratulations!**

#### Top Salesmanship Award:



**Congratulations  
Katie Vader!**



**Don't forget! November 1st is the 4-H/FFA Beef Market & Breeding Project Sign-up deadline for the 2024 Fair.**

**Call the Extension Office @208-267-3235 to register.**

### Congratulations

**Katie Vader**

2024 4-H & FFA

Large Animal

Showman



**Sydney Beckle**

2024 4-H

Small Animal

Showman



## Awards

### LAMB

Champion Lamb-Market Quality	Alexis Davy
Reserve Ch Lamb-Market Quality	Wren Tye
Top Rate of Gain-Lamb	Clara Zills
Top Rate of Gain-Lamb	Baylor Sheets
Champion Lamb Showman	Logan Feuerstein
Reserve Ch Lamb Showman	Briana Feuerstein
Top Record Book-Market Lamb	Adisyn Davy
Res. Ch Record Book-Market Lamb	Alexis Davy
Herdsmen-Lamb	Kayden Jones

### BEEF

Champion Quality-Market Beef	Avery Cushman
Res. Champion Quality-Market Beef	Quinn Folwell
Top Rate of Gain-Beef	Katie Cushman
Champion Beef Showman	Katie Vader
Reserve Ch Beef Showman	Grady Atkins
Superior Beef Award	TBA
Champion Quality-Beef Breeding	Quinn Folwell
Res. Champion Quality-Beef Breeding	Randi Hibbard
Top Record Book-Market Beef	Datie Cushman
Res Ch Record Book-Market Beef	Tyson Brimhall
Top Record Book-Beef Breeding	Katie Vader
Res Ch Record Book-Beef Breeding	Randi Hibbard
Top Angus Market Animal	Quinn Folwell
Ch Registered Simmental-Breeding Beef	Randi Hibbard
Champion Sim Angus-Breeding Beef	Katie Vader
Top Simmental Steer	Avery Cushman
Herdsmen-Beef	Brody Rice

### SWINE

Champion Quality-Market Swine	Will Mackey
Reserve Ch Quality-Market Swine	Brayden Stockdale
Champion Showman Swine	Gaige Johnson
Res Ch Showman-Swine	Rylann Lewis
Top Record Book-Market Swine	Taylor Dodd
Res. Ch Record Book-Market Swine	Adelaide Frago
Herdsmen-Swine (Wild Hogs)	James Cederquist
Herdsmen-Swine (Pigs in Paradise)	Connor Gardner
Herdsmen-Swine (Bacon Busters)	Taylor Dodd

### RABBIT

Champion Quality-Pet Rabbit	Mary Hegge
Res. Champion Quality-Pet Rabbit	Samuel Hegge
Champion Quality-Breeding Rabbit	Brian Plant
Champion Showman-Rabbit	Samuel Hegge
Reserve Ch Showman-Rabbit	Mary Hegge
Top Record Book-Pet Rabbit	Mary Hegge
Reserve Ch Record Book-Pet Rabbit	Samuel Hegge
Top Record Book-Breeding Rabbit	Brian Plant
Herdsmen-Rabbit	Brian Plant

## Involvement Report

Now that the fair is over, we want to give you some advice to help you for future experiences and life skills that you gained during your 4-H career. When you get ready to fill out your first college scholarship or job application you will be referring back to what you have learned and accomplished during your time in 4-H, so lets be organized and make this task easy! Here are the steps that can save you a great deal of time in the future:

1. Put your 4-H record books in a box. This will include your involvement report as well. You will need to refer back to these.
2. Write in your 4-H book the ribbon you received and any top awards.
3. Purchase a small spiral notebook to add additional activities and to list any 4-H awards not contained on the involvement report.
4. This will be a valuable tool that you will use time and time again.

### REMINDERS:

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

## Awards

### GOAT

Champion Showman-Goat	Aslynn Robbins
Champion Quality-Pet Goat	Aslynn Robbins
Top Record Book-Pet Goat	Aslynn Robbins
Herdsmen-Goat	Elijah Plant

### DAIRY GOAT

Champion Showman-Dairy Goat	Asja Miller
Res Champion Showman-Dairy Goat	Violet Hyer
Champion Quality-Dairy Goat	Asja Miller
Res Champion Quality-Dairy Goat	Elijah Plant
Top Record Book-Dairy Goat	Asja Miller
Res Ch Record Book-Dairy Goat	Aslynn Robbins

### ROUND ROBIN

Large Animal Champion Showman	Katie Vader
Small Animal Champion Showman	Sydney Beckle

### SALESMANSHIP CONTEST

Champion-Salesmanship Contest	Katie Vader
Res Champion-Salesman Contest	Morgan Tye

### LIVESTOCK JUDGING CONTEST

Top Overall Champion	Briana Feuerstein
Res Top Overall Champion-Tie	Quinn Folwell & Katie Va- der
Top Jr Champion	Neriah Lo Porto
Top Int Champion	Quinn Folwell
Top Sr Champion	Briana Feuerstein

### POULTRY

Champion Showman-Poultry	Sydney Beckle
Res Champion Showman-Poultry	Kinzie Bradley
Champion Quality-Poultry	Viola Serge
Reserve Champion Quality-Poultry	Kaelan Rode
Top Record Book-Poultry	Cameron Kerttu
Res Ch Record Book- Poultry	Wren Tye
Herdsmen-Poultry	Kinzie Bradley

### HORSE

Champion Showman-Horse	Katie Vader
Reserve Ch Showman-Horse	Rylann Lewis
Top Record Book-Horse	Katie Vader
Res. Ch Record Book-Horse	Shoshanna Miller
High Point Champion-Junior	Neriah Lo Porto
High Point Res. Champion-Junior	Bailey Bates
High Point Champion-Intermediate	Trinity Newman
Res. High Point Champion- Intermediate	Emma Ross
High Point Champion- Senior	Katie Vader
High Point Res. Champion- Senior	Rylann Lewis
Jack Hooten Memorial	Katie Vader
Champion Gymkana	Trinity Newman
Champion Trail	Katie Vader
Champion Equitation	Katie Vader
Herdsmen-Horse	Shoshanna Miller



**LEADER OF THE YEAR:  
Leah Sandelin  
Congratulations!**



The 4-H Awards Ceremony will be  
October 24 2024,  
6:00pm @ the  
Boundary County Fairgrounds

## Awards

Champion Vet Science	Mary Moseley
Reserve Ch Vet Science	Leila Christensen
Champion Entomology	Elijah Kellogg
Champion Beginning Foods	Ronny Calderone
Res. Champion Beginning Foods	Sarah Plant
Champion Advanced Foods	Chad Kerttu
Reserve Ch. Advanced Foods	Emma Robertson
Champion International Foods	Cameron Kerttu
Champion Cake Decorating	Hayden Pluid
Reserve Ch Cake Decorating	Braxtyn Nisson
Adv. Champion Cake Decorating	Isabella Aos
Champion Crochet	Mary Anne Moseley
Reserve Champion Crochet	Adisyn Davy
Champion Knitting	Mary Anne Moseley
Reserve Champion Knitting	Brianna Feuerstein
Champion Photography	Kylie Calderone
Reserve Champion Photography	Aulana Russell
Champion Quilting	Alexis Davy
Reserve Champion Quilting	Adisyn Davy
Champion Jewelry Making	Adisyn Davy
Res. Champion Jewelry Making	Marry Anne Moseley
Champion Advanced Sewing	Adisyn Davy
Res Champion Advanced Sewing	Alexis Davy
Champion Style Revue	Adisyn Davy
Reserve Champion Style Revue	Alexis Davy
Champion Geology	Elijah Kellogg
Champion Dutch Oven	Kylie Calderone
Res. Champion Dutch Oven	Emma Robertson
Champion Fishing	Ashlynn Arthur
Reserve Champion Fishing	Crayton Garrett
Champion Wildlife Science	Chad Kerttu
Res. Champion Wildlife Science	Emma Robertson
Champion Hiking/Backpacking	Cameron Kerttu
Res. Champion Hiking/Backpacking	Emma Robertson

Champion Pistol	Alexis Davy
Reserve Champion Pistol	Adisyn Davy
Champion Rifle	Wren Tye
Reserve Champion Rifle	Chad Kerttu
Champion Dirt Bike	Zander Comer
Res. Ch Dirt Bike	Chloe Cederquist
Champion Dog Obedience	Mary Anne Moseley
Res. Champion Dog Obedience	Braxtyn Nisson
Champion Dog Fitting & Showing	Mary Moseley
Res. Champion Dog Fitting & Showing	Braxtyn Nisson
Champion Dog Agility	Mary Anne Moseley
Res. Champion Dog Agility	Braxtyn Nisson
Champion Dog Record Book	Mary Anne Moseley
Res. Champion Dog Record Book	Braxtyn Nisson
Champion Cat Showman	Delilah Christensen
Res. Champion Cat Showman	Trinity Newman
Champion Cat Record Book	Delilah Christensen
Res. Champion Cat Record Book	Trinity Newman
Champion Public Speaking	Katie Vader
Res. Champion Public Speaking	Cameron Kerttu
Public Speaking-Top Junior	Kristian Dye
Public Speaking-Top Intermediate	Emma Robertson
Public Speaking-Top Senior	Katie Vader
Champion Club Officer-Secretary	Adisyn Davy
Res. Ch Club Officer-Secretary	Mary Anne Moseley
Campion Club Officer-Treasurer	Trinity Newman
Wallace Irving Memorial Award	TBA
Warren Carle Award	TBA
Champion Community Pride	Trailblazers



# BOUNDARY COUNTY 4-H

## Welcome New and Returning 4-H Families

4-H enrollment period is October 10, 2024-January 10, 2025.

All of us with Boundary County 4-H are excited for the beginning of a new 4-H year. We look forward to seeing all of our returning members and meeting our new members.

All enrollments for new and returning members and leaders need to be done online @ <https://4h.zsuite.org>. This is also the platform that is used for record books with the exception of Cloverbuds. Returning families will log-in and new families will create a log-in when enrollment opens after October 10, 2024. After that date, when you log in there will be an enrollment tab on the left hand side of the screen. Zsuites is accessible by Smartphone, or if using a computer, you must use Firefox or Google Chrome, as Internet Explorer is not compatible. For any families without internet access we will have a computer available at the Extension Office for enrollment use.

### The program costs are listed to the right.

All program fees still need to be paid in cash or check at the Boundary County Extension Office, 6791 B Main Street or mailed to PO Box 267, Bonners Ferry. Unpaid enrollments will remain in pending status until program fees have been paid.

The Participation Deadline for 2024/2025 is January 10, 2025 for 4-H projects to be part of the 2025 Boundary County Fair. There is a special date for beef projects of November 1, 2024.

If you have any questions, comments or concerns, please feel free to contact Debbie Higgins or Amy Robertson at the Boundary County Extension Office: 208-267-3235.

<b>CLOVERBUD</b> \$25
<b>MEMBER</b> \$25
<b>HORSE</b> \$27
<b>Dirt Bike</b> \$27
<b>Jewelry</b> Extra \$5 to cover cost of materials
<b>Dutch Oven</b> Extra \$10 to cover cost of materials
<b>4 or More Projects</b> add \$3.00 per project

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

- Seth Croll



Did you forget to pick up your involvement report? Please stop by and pick it up!

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





# 2024 Market Animal Sale



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

CHAMPIONS			
Alexis Davy	4-H	GC Lamb	CO-OP Gas & Supply Co.
Wren Tye	4-H	RC Lamb	Carter Country Farm & Feed
Avery Cushman	4-H	GC Beef	Cabinets Northwest
Quinn Folwell	4-H	RC Beef	Sasquatch Builders
Will Mackey	4-H	GC Swine	Boundary Tractor/Yamaha
Brayden Stockdale	4-H	RC Swine	Hill Excavating

LAMB			
Grayson Streeter	4-H	Blue	Super One Foods
Morgan Tye	4-H	Blue	Panhandle Countertops
Benjamin Jones	4-H	Blue	HMH Engineering
Malachi Vader	4-H	Blue	H & S Unlimited
Logan Feuerstein	4-H	Blue	Super One Foods
Tonya Copeland	4-H	Blue	Wood's Meat Processing
Briana Feuerstein	4-H	Blue	Little Butcher Shop
Adisyn Davy	4-H	Blue	Michael Dubron
Baylor Sheets	4-H	Blue	Blackledge Idaho LLC
Ethan Cowell	FFA	Blue	Trusstek, Inc.
Titus Davy	4-H	Blue	State Farm
Charlotte Holman	4-H	Blue	Cushman Family Farm
Eleanor Sheets	4-H	Blue	CO-OP Gas & Supply Co.
Ryker Feuerstein	4-H	Blue	Pluid Law
Clara Zills	FFA	Blue	Houck Farms
Kayden Jones	4-H	Red	Trusstek, Inc.
Olivia Magee	4-H	Red	R & D Creations
Bailey Jones	4-H	Red	Bennett Brothers
Marlee Kuehn	4-H	Red	Wood's Pine Tree Ranch

BEEF			
Rylan Leach	FFA	Blue	KG&T Septic
Sammie Cox	4-H	Blue	Bennett Brothers
Markynn Pluid	4-H	Blue	EL Internet Northwest
Alex Stolley	4-H	Blue	CO-OP Gas & Supply Co.
Reese Hull	4-H	Blue	Foust Inc.
Peyton Cushman	4-H	Blue	Alta Forest Products
Emma Robertson	4-H	Blue	HMH Engineering
Keenan Maas	FFA	Blue	Wink Inc.
Abbie Cox	4-H	Blue	North Idaho Welding & Supply
Grady Atkins	4-H	Blue	Carquest
Bristol Hill	4-H	Blue	Houck Farms
Katie Cushman	4-H	Blue	Carquest
Maggie Cox	4-H	Blue	Bonnars Ferry Vet Clinic
Nathan Stolley	4-H	Blue	Idaho Forest Group
Piper Mertzweiller	4-H	Blue	Carquest
Katie Vader	4-H	Blue	HMH Engineering
Kaylee Stolley	4-H	Blue	Boundary Electric
Randi Hibbard	4-H	Blue	Oxford Inc.
Rhia Magee	4-H	Blue	KG&T Septic
Brody Rice	4-H	Blue	Gardner Grind LLC
Oakley Pluid	4-H	Blue	Boundary Electric
Sulay Abubakari	4-H	Blue	JB's Tire (Les Schwab)
Cardon Pluid	4-H	Blue	Boundary Electric
Tyson Brimhall	4-H	Blue	Pluid & Sons
Dalton Regehr	4-H	Blue	Regehr Logging Inc.
Madison Regehr	4-H	Red	Thick 'n' Thin Beams & Lumber

SWINE			
Stryder Leimann	FFA	Blue	South Hill Lockers
Mia Harman	FFA	Blue	Christensen Enterprise
Hannah Frago	FFA	Blue	Sugar Plum Floral
Adelaide Frago	4-H	Blue	Forked Tree Ranch
Nevaeh Therrien	4-H	Blue	Super One Foods
Brynleigh Atkins	4-H	Blue	Bones, Inc.
Rylann Lewis	4-H	Blue	Olson's Valley Ranch
Aiden Dodd	4-H	Blue	State Farm
Jacob Bliss	FFA	Blue	Clifty View Nursery Inc.
Nora Young	FFA	Blue	Bonnars Ferry Vet Clinic
Aaron Tadlock	FFA	Blue	Simple Simon's Pizza
Jericho Johnson	4-H	Blue	Pluid & Sons
Benjamin Hollabaugh	FFA	Blue	Olson's Valley Ranch

SWINE (cont)			
Gabriel Warren	FFA	Blue	Houck Farms-2
Kristian Dye	4-H	Blue	State Farm
Violet Bennett	4-H	Blue	Panhandle Countertops
Connor Gardner	4-H	Blue	CDA Stump Grinding
Libby Smith	FFA	Blue	AAMODT
Brandon Gardner	FFA	Blue	CDA Stump Grinding
Gaige Johnson	FFA	Blue	Gardner Custom Homes
Trenton Meyers	FFA	Blue	Farm Bureau
Kyalynn Comer	4-H	Blue	Peterson Farm
Aulana Russell	FFA	Blue	HMH Engineering
Cody Russell	4-H	Blue	EL Internet Northwest
Kassidy Durette	FFA	Blue	Bonnars Ferry Vet Clinic
Brody Swift	4-H	Blue	Mountain West Bank
Benson Leach	4-H	Blue	Forked Tree Ranch
Carly Mackey	4-H	Blue	NW Tree & Reclamation
Emily Riek	4-H	Blue	HMH Engineering
Cooper Higgins	FFA	Blue	Bones, Inc.
Rebekah McBride	FFA	Blue	Vinyl Expressions
Talia Baisden	4-H	Blue	Dr. Burt Veterinary Care
Graden Stanley	4-H	Blue	Super One Foods
Meah Eckberg	4-H	Blue	Idaho Forest Group
Easton Yocom	4-H	Blue	Idaho Forest Group
Keah Bolton	4-H	Blue	Idaho Forest Group
Eberley Pluid	4-H	Blue	Dr. Burt Veterinary Care
April Dodd	4-H	Blue	Super One Foods
Kayson Russell	4-H	Blue	Avista Corp.
Neriah Lo Porto	4-H	Blue	KG&T Septic
Ryder Mierke	4-H	Blue	Gardner Custom Homes
William Hollabaugh	FFA	Blue	Farm Bureau
Tanner Baisden	4-H	Blue	Vinyl Expressions
Banner Murphy	4-H	Blue	JB's Tire (Les Schwab)
Robert Olson	4-H	Blue	Carter Country Farm & Feed
Colson Baisden	4-H	Blue	Alta Forest Products
Nora Bennett	4-H	Blue	General Feed & Grain
Zander Comer	4-H	Blue	Peterson Farm
Alexis Mierke	4-H	Blue	KG&T Septic
Karsyn McBride	4-H	Blue	Elk Mountain Farms
Hailey Ross	4-H	Blue	HMH Engineering
Kelsey Noble	4-H	Blue	Farm Bureau
Wyatt Riek	4-H	Blue	HMH Engineering
Isaac McBride	4-H	Blue	KG&T Septic
Corbin Swift	4-H	Blue	Bonnars Ferry Vet Clinic
Emma Ross	4-H	Blue	Ed & Teresa Atkins
Makenna Baisden	FFA	Blue	3 Mile Fireworks
Landen Patzer	4-H	Blue	Badger Building Center
Nevaeh Murphy	4-H	Blue	JB's Tire (Les Schwab)
Halory Stanley	4-H	Blue	Turning Winds
Jacob Elliston	4-H	Blue	Pluid & Sons
Macey Noble	4-H	Blue	KG&T Septic
Josiah Furtado	4-H	Red	Wood's Meat Processing
Mark Elliston	4-H	Red	Chapman Excavating
Leila Christensen	4-H	Red	Boundary Electric
Lincoln Patzer	4-H	Red	JB's Tire (Les Schwab)
Garrett Cederquist	4-H	Red	Pluid & Sons
Zachariah Dodd	4-H	Red	Stolley Homes
Chloe Cederquist	4-H	Red	Houck Farms
James Cederquist	4-H	Red	KG&T Septic
Josiah Dodd	4-H	Red	EL Internet Northwest
Maddux Bolton	4-H	Red	State Farm
Taylor Dodd	4-H	Red	HMH Engineering
Kayla Smith	FFA	Red	North Idaho Welding & Supply
Lily Bremer	FFA	Red	Pluid & Sons
Isaac Bliss	FFA	Red	Clifty View Nursery
Amelia Bennett	4-H	Red	Bennett Brothers
Clenson Johnson	4-H	Red	Umpqua Bank
Jonathan Hollabaugh	4-H	Red	Alta Forest Products
Robert Olson	4-H	Red	Chapman Excavating
Liam Dye	4-H	Red	Boundary Electric



Thank you to Auctioneer Mike Womochil, Mountain West Bank for clerking the sale, EL Internet Northwest for providing internet & Chuck Newhouse for a live broadcast via boundarycountylive.com, our ring men, and all of our volunteers who helped make this sale possible!



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

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# SEPTEMBER/OCTOBER 2024

*KEEPING OUR COMMUNITY CONNECTED*



## BOUNDARY COUNTY EXTENSION STAFF

Amy Robertson	Extension Educator Family & Consumer Sciences
	Extension Educator Agriculture & Horticulture
Debbie Higgins	4-H Program Coordinator
Catherine Abrego	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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