



# BINGHAM COUNTY EXTENSION **U** PDATE

UNIVERSITY OF IDAHO, U.S. DEPARTMENT OF AGRICULTURE, AND IDAHO COUNTIES COOPERATING

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SCAN ME - FAIR SCHEDULE

# 2026

# BINGHAM COUNTY FAIR



**4-H/FFA**

**MARKET ANIMAL SALE**

**WEDNESDAY, AUGUST 5TH**

**BBQ 3:30-5**

**SALE BEGINS 5 P.M.**

**EISF FAIR GROUNDS**

It is U of I policy to prohibit and eliminate discrimination on the basis of race, color, national origin, religion, sex, sexual orientation and gender identity/expression, age, disability, or status as a Vietnam-era veteran. This policy applies to all programs, services, and facilities, and includes, but is not limited to, applications, admissions, access to programs and services, and employment.



## UPCOMING EVENTS – SAVE THE DATE

### 2026 Calendar

June	<b>FOR SUMMER DAY CAMP LIST SEE LAST PAGE OR VIEW ON 4H.ZSUITE.ORG</b>
	5 Bingham County Market Rabbit Weigh-in, 8-9 a.m., Bingham Extension
	5 District Horse Contest, EISF fairgrounds – contact Heather Strupp 208-785-8060
	8 Jam & Jelly Canning class, 6-9 p.m., \$10, Bingham Extension – contact Abby May 208-785-8060
	8 Teen Camp Counselor, 9-1 p.m., Bingham Extension
	15-17 4-H Camp, Alpine WY
	23 Free Pressure Canner Dial Gauge Checks
	24 Leader’s Council, 6 p.m., Bingham Extension
July	8 Bingham County Market Animal Sale Committee, 6:30 p.m., Bingham Extension
	13 DEADLINE – Horse books/fair registrations from leaders due by Noon
	14 Free Pressure Canner Dial Gauge Checks
	15 EISF Market Rabbit Weigh-in, 8-9 a.m., Bingham Extension
	15 EISF Market Animal Sale Committee, 6:00 p.m., Bingham Extension
	16 DEADLINE – Livestock books/ fair registration from leaders due by Noon
	21 Vegetable Canning class, 6-9 p.m., \$10, Bingham Extension – contact Abby May 208-785-8060
	22 BC Demonstration Contest, 9 a.m., Bingham Extension
	23 BC Horse Show, 8 a.m., EISF Grandstands
	24 BC Horse Driving Show, 9 a.m., EISF Infield
	24 BC Horse Trail Show, 3 p.m., EISF Infield
	24 BC Working Ranch Show, 4 p.m., EISF Grandstands
	28 BC Style Revue, 5 p.m., Bingham Extension
	30 Poultry Banding, 8-9 a.m., Bingham Extension
	30 BC Dog Show, 5 p.m., EISF Dairy Goat Arena
	31 BC Dairy Cattle Show, 9 a.m., EISF Goddard Pavillion
	31 BC Dairy Goat Show, 9 a.m., EISF Dairy Goat Arena
August	2 BC Poultry Costume Contest – EISF Goddard Pavillion
	2 BC Market Poultry FINAL Weigh-in, 3 p.m., EISF Goddard Pavillion
	2 BC Poultry Show, 3:30 p.m., EISF Goddard Pavillion
	2 Stall Decorating between 2:30–7 p.m. – gates will be closed following completion of Poultry show
	3 BC Market Rabbit FINAL Weigh-in 7-8 a.m., EISF Goddard Pavillion by market pens
	BC Market Swine FINAL weigh-in 7-8:30 a.m., EISF Swine Barn
	BC Market Sheep/Goat FINAL Weigh-in 7-9 a.m., EISF Goddard Pavillion
	BC Rabbit Costume submission due to Alayna Nelson
	BC Rabbit Showmanship Show, 8 a.m., EISF Beef Arena
	BC Market Beef FINAL Weigh-in 9:30-10:30 a.m., EISF Goddard Pavillion
	BC Sheep Costume Contest 9:30 a.m., EISF Goddard Pavillion
	BC Breeding Sheep Show 11 a.m., EISF Goddard Pavillion
	BC Market Sheep Show 1 p.m., EISF Goddard Pavillion
	4 BC Swine Show 8 a.m., EISF Yellow Barn – Costume Contest to follow
	BC Rabbit Show (breeding & market) 8 a.m., TBD
	BC Meat Goat Costume Contest Noon, EISF Goddard Pavillion
	BC Meat Goat Show 12:30 p.m., EISF Goddard Pavillion
	BC Beef Show 5 p.m., EISF Beef Arena

**Food Safety Message:**

School is out, which for many, means summer is officially here. As we move into a season of backyard barbeques, picnics, and camping, here are a few food safety guidelines to follow.

First, meats and poultry need to be cooked to specific temperatures to ensure that all the bacteria they carry has been destroyed. This includes grilling or roasting over a fire.

Poultry Products	Pork (Steaks, Roast, Chops)	Beef (Whole Cuts)	Ground Meat (Hamburger patties, ground sausage, etc.)	Processed meat products (Hot dogs etc.)
165°F	145°F, then rest for 3 minutes	145°F, then rest for 3 minutes	165°F	165°F

Second, it is important to make sure that hot foods stay hot, and cold foods stay cold, especially at large group gatherings where serving food may take more time. Try placing serving bowls for fruit or salads inside large containers of ice, or serving hot foods, like baked beans or hamburger patties, from an electric slow cooker or roaster.

Finally, make sure that all food at the end of the meal makes it into the refrigerator in a timely manner. Perishable foods should never be out of the refrigerator for more than two hours. If something has been sitting out for longer than two hours, it is best not to eat it, and to throw it out. In hot summer temperatures over 90°F, such as a hot car or outdoor picnic, guidelines are to get food back into the refrigerator within 1 hour.

Following these simple food safety guidelines will ensure that your summer eating is fun and delicious, instead of putting anyone at risk for foodborne illness.

For more information, visit <https://www.foodsafety.gov/>

**Upcoming Events:**

**Canning Essentials Classes:** Summer Canning Classes are available! See flyer or Facebook for more details. June class is Jams and Jellies, June 8<sup>th</sup> from 6-9 PM at the Bingham County Extension office. Call 208-785-8060 for more information or to register for the class. Cost \$10.

**Summer Pressure Canner Testing:** Remember to come and get your pressure canner dial gauge tested prior to canning meat or vegetables this summer. Testing is \$2. Free testing days are on the following Tuesdays: June 23, July 14, Aug 11, Aug 25, Sept 15

**Online Fitness Classes:** Free Fitness Made Simple classes every Thursday at 10 AM over zoom. Classes are beginner level and can be done seated or standing. For more information, see flyer or call Abby May at 208-785-8060.

We want to know what people are interested in learning! Please scan the QR code below to participate in a brief survey. Alternatively, email or call Abby May at [abbymay@uidaho.edu](mailto:abbymay@uidaho.edu) or (208)785-8060 and share your thoughts.



## Managing Saline Irrigation Water and Salt-Affected Soils

Salt accumulation is becoming an increasing concern for irrigated agriculture across Southeastern Idaho, especially where limited water supplies, shallow water tables, and repeated irrigation concentrate salts in the crop root zone. Wheat and barley are moderately tolerant to salinity, but potatoes are among the more sensitive irrigated crops and can suffer yield losses even at relatively low salt levels.

Salinity problems often begin with irrigation water. Every acre-foot of irrigation water contains dissolved salts, and repeated applications can gradually build salt levels in the soil. Excess salts reduce the plant's ability to take up water, causing symptoms that resemble drought stress, including poor emergence, stunted growth, leaf burn, and reduced yields.

The first step in management is regular soil and water testing. Electrical conductivity (EC) measures overall salinity. Monitoring irrigation water salinity helps producers identify problems before significant crop losses occur.

Good drainage is essential because salts can only be removed through leaching. Applying extra irrigation water beyond crop needs moves salts below the root zone, but this process only works where water can drain away effectively. Fields with compaction layers or shallow groundwater may require drainage improvements before reclamation efforts succeed. The quality of the leaching water is also important.

Producers that have access to a source of low salt water can more easily leach excess salts from the soil profile even if the primary irrigation water had elevated salt content.

Irrigation management also matters. Uniform water application helps prevent salt concentration in seed rows. Drip systems and properly managed sprinklers can improve salinity control, while residue management helps reduce evaporation and surface salt accumulation.

Crop selection can also help manage saline conditions. Wheat and especially barley tolerate higher salt levels than potatoes and may serve as useful rotation crop where salinity is increasing.

Finally, producers should be cautious of products claiming to “neutralize” salts. Research consistently shows that salts must be physically leached from the soil profile. Long-term success depends on monitoring, drainage, irrigation management, and maintaining adequate leaching during the irrigation season. The extension office has purchased irrigation water testing probes. We can help you determine the pH and the salinity of your irrigation water and make management recommendations for your specific farm.

## Spring Frost Damage Hits Northern Utah and Southern Idaho Orchards

Warm winters can mislead growers—early bloom means higher frost risk. The 2026 spring season delivered a harsh reminder that mild winters don't guarantee frost-free springs. Fruit producers across Northern Utah and Southern Idaho reported significant blossom and young fruit losses following late April and early May freezes, with stone fruits hit hardest.

### Why Warm Winters Increase Risk

Warmer-than-average winters accelerate bud development and advance bloom timing. When trees flower earlier, they spend more days exposed to potential late-season frost events. Research from the Potsdam Institute for Climate Impact Research confirms this pattern: in a warming climate, the risk of frost damage to fruit trees can actually increase by up to 10 percent because earlier blossoms coincide with lingering frost windows.

[publications.pik-potsdam.de](https://publications.pik-potsdam.de)

This counterintuitive dynamic played out across the Intermountain West this spring. Growers who saw early bloom in late March faced killing frosts in mid-April when temperatures dropped into the mid-20s°F.

### Critical Temperature Thresholds

According to University of Arizona Cooperative Extension guidance—applicable across similar high-desert climates—

stone fruits such as peach, apricot, and cherry tolerate roughly 23°F at pre-bloom but only 27°F at full bloom and 30°F post-bloom. Apples and pears fare slightly better, withstanding 29°F in full bloom, but their king blooms (the central, most desirable flowers) remain the most vulnerable. [extension.arizona.edu](https://extension.arizona.edu)

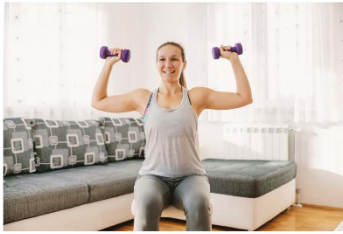
### Practical Steps for Next Season

- Monitor phenology closely. Track growing degree days and bud stages so you know exactly when vulnerability peaks.
- Employ active frost protection. Overhead irrigation, wind machines, or covering smaller trees can raise canopy temperatures a critical few degrees.
- Diversify cultivars. Later-blooming varieties reduce the odds that a single frost event wipes out an entire crop.
- Consult regional resources. Utah State University's Intermountain Fruit program and University of Idaho Extension offer location-specific pest and production guides. [intermountainfruit.org](https://intermountainfruit.org)

A warm January doesn't mean a safe April. Plan for frost, not despite mild winters—but because of them.



**Online Fitness Classes**  
University of Idaho Extension



**Fitness Made Simple!**  
Thursdays, 10:00-11:00AM MST

Chair-based seated and standing toning/strengthening exercises. Use of hand weights, resistance bands, and/or exercise balls optional. Modifiable for a variety of fitness levels.

Join Zoom Meeting: <https://uidaho.zoom.us/j/85143098244>  
Meeting ID: 851 4309 8244  
Passcode: 693155

**Suggested Equipment**  
Resistance bands  
1-6-pound weights  
7-9-inch exercise ball

The University of Idaho does not discriminate in education or employment on the basis of human differences, as required by state and federal laws. Reasonable accommodations will be made for persons with disabilities and special needs who contact Laura Sant at least two weeks prior to the event at 561 W Oneida, Preston, ID 83263; 208-852-1097; [lsant@uidaho.edu](mailto:lsant@uidaho.edu).



# Canning Essentials

A series of educational and hands-on food preservation classes presented by University of Idaho FCS Educators  
**Abby May & Jenifer Reader**  
and other Master Food Safety Advisor Volunteers

Summer 2026

May 20<sup>th</sup> 6-9 pm, (Free)  
Canning Intro to Water bath and Pressure Canning **COMPLETE**

June 8<sup>th</sup> 6-9 pm, \$10 Hands-On  
Water Bath canning high acid fruits: Jams & Jellies

July 21<sup>st</sup> 6-9 pm, \$10 Hands-On  
Pressure canning vegetables: Green Beans & Veggies

August 12<sup>th</sup> 6-9 pm, \$10 Hands-On  
Water Bath canning acidified vegetables: Salsa & Quick Pickles

September 17<sup>th</sup> 6-9 pm, \$15 Hands-On  
Pressure Canning Meat Products: Meats & Potatoes



All classes will be held at the Bingham County Extension Office at 412 West Pacific St, Blackfoot, Idaho. Space is limited.

**To register: call (208) 785-8060 or scan the QR Code.**  
Unfilled classes will be canceled 3 days before class date. Register Early!  
<https://forms.office.com/r/jAARzV1QM6>

UNIVERSITY OF IDAHO, U.S. DEPARTMENT OF AGRICULTURE, AND IDAHO COUNTIES, COOPERATING TO ENRICH EDUCATION THROUGH DIVERSITY. THE UNIVERSITY OF IDAHO IS AN EQUAL OPPORTUNITY/AFFIRMATIVE ACTION EMPLOYER AND EDUCATIONAL INSTITUTION.

BINGHAM COUNTY University of Idaho Extension

## Learn Everywhere with 4-H

Earn High School Credit  
Build Life Skills  
Summer Enrollment opens May 1

STEPS TO ENROLL

- Enroll with school you are using (contact Extension Office for details regarding available schools)
- Go to: <https://keeplearning.uidaho.edu/search/publicCourseAdvancedSearch.do?method=doPaginatedSearch&cspIndex=true&showInternal=false&courseSearch.courseDescriptionKeyword=Learn+Everywhere>
- Set up account
- Go to courses and choose course
- Add to cart and pay the credit fee
- Do required modules as well as other 4-H club requirements
- Print rubrics (5) Learning activity, exhibit, record book, presentation & interview
- Contact 4-H Office when you are ready for interview

**Summer 2026**

**For More Information:**  
Eastern District Learn Everywhere Coordinator - **Christie Evans**  
[christiee@uidaho.edu](mailto:christiee@uidaho.edu)

**Bingham County 4-H Coordinator:**  
**Heather Strupp**  
[hstrupp@uidaho.edu](mailto:hstrupp@uidaho.edu)  
208-785-8060

HALES BALES N BULLS

# COMMERCIAL BEEF SHOW & POTLUCK DINNER

JULY 15, 2026

1575 W 100 S PINGREE, ID 83262  
CONTACT MORGAN 208-604-2489

5:30 PM

BRING YOUR FAVORITE BBQ SIDE & A SMILE! WE'LL EAT FIRST AND JACKPOT SECOND

## UPCOMING DAY CAMPS

**ALL DAY CAMPS ARE LOCATED AT THE OFFICE UNLESS OTHERWISE SPECIFIED**

**You MUST be completely enrolled on 4h.zsuite.org and have enrollment fees paid at the office PRIOR to being added to any day camp lists.**

Registration for day camps are **NOW** on 4h.zsuite.org in the events sections of your family profile. **Register online. Limited space!**

**ALL FEES MUST BE PAID AT THE OFFICE 1 WEEK PRIOR TO DAY CAMP IN ORDER TO ATTEND!**

We are able to accept cards over the phone or at office with a \$3 service fee.

June	1-4	Galaxy Gateway, TRADITIONAL (8+), 10-noon, free *must attend all days
	1-4	Galaxy Gateway, CLOVERBUD (5-7), 1-2:30 p.m., free *must attend all days
	9-10	Duct Tape Crafts, TRADITIONAL (8+), 10 -Noon, free *most attend both days
	12	BBQ Apron Sewing, TRADITIONAL (8+), 10-Noon, free
	23-26	STEM Week, TRADITIONAL (8+), 9:30-Noon, free *must attend all days
	23-26	Flower Crafts, CLOVERBUD (5-7), 10 -Noon, free *must attend all days
	29-7/1	Dino Discovery, CLOVERBUD (5-7), 10-Noon, free *must attend all days
	29-7/1	Sculpture Making, TRADITIONAL (8+, 10-Noon, free *must attend all days
July	6-9	Global Passport, TRADITIONAL (8+), 10-Noon, \$10 *must attend all days
	6-9	Global Passport, CLOVERBUD (5-7). 1-2:30 p.m., \$10 *must attend all days
Aug	10-12	Byte-sized Science, TRADITIONAL (8+), 10-Noon, free *must attend all days

Persons with disabilities who require alternative means for communication of program information or reasonable accommodations to any programs listed in this newsletter need to contact the Bingham County Extension Office two days prior to the event at 412 West Pacific St., Blackfoot, ID 83221, phone 208-785-8060, email [bingham@uidaho.edu](mailto:bingham@uidaho.edu).

COOPERATIVE EXTENSION SYSTEM  
UNIVERSITY OF IDAHO  
BINGHAM COUNTY  
412 WEST PACIFIC  
BLACKFOOT ID 83221

The Bingham County News is published by the Bingham County Extension Office. All comments should be directed to Carmen Willmore.  
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<https://www.uidaho.edu/bingham>



To keep current and up-to-date!

**UI Extension, Bingham County**