It has become an annual tradition over the past several years that the Cornell Cooperative Extension Executive Directors visit Albany in January to meet with our local representatives. We take the opportunity to share highlights of our local programming, and how our State Funding (per County Law 224) impacts our ability to respond to local needs.

Cooperative Extension is seeking an increase of $4 million for a total County Law 224 funding of $8 million. This funding stream has not been increased in 25 years (how old were YOU in 1994?). This additional New York State investment in Cornell Cooperative Extension will:

- Enhance CCE associations’ ability to respond quickly to emerging needs and opportunities, such as weather emergencies and state priorities such as the establishment of new Taste NY locations.
- Heighten CCE’s ability to leverage additional county funding and competitive grant support.

Sincerely,

Laura K. Hunsberger
Executive Director
CCE IS AN EMPLOYER AND EDUCATOR RECOGNIZED FOR VALUING AA/EEO, PROVIDING EQUAL PROGRAM AND EMPLOYMENT OPPORTUNITIES.
RECOGNITION OF SERVICE

AWARDS GIVEN AT ANNUAL MEETING

FRIEND OF 4-H
Michele and Charles Erway were the worthy recipients of the 2019 Friends of 4-H award. They manage and lead two 4-H Clubs in Allegany County and also serve on the Allegany County 4-H Livestock Committee. Michele and Charles are always willing to lend a hand wherever they are needed. They routinely serve as barn superintendents at the County Fair where they handle the day-to-day operations of the goat, rabbit, cavy and poultry barns. Additionally, they oversee and manage the animal shows for all these species. We are extremely fortunate to have so many extraordinary volunteers in Allegany County 4-H, especially the Erways!

FRIEND OF AGRICULTURE
This year the recipient was Auxiliary Campus Enterprises and Services (ACES). ACES is the not-for-profit corporation responsible for many services at Alfred State College. The Ag staff have had the privilege of working with ACES on a number of events offered by CCE, Grazing conferences, Farm Animal Safety for Military Veterans and most notable the Farmer Neighbor Dinner for the past 3 years. Denise Brownell, Director of Dining services for ACES and the entire staff have been wonderfully supportive and accommodating of our program needs. They have been willing to work on aggregation of local food for our events and additionally as an outlet for local farms throughout the year.

FRIEND OF EXTENSION
The Friend of Extension Award is dedicated this year to a board member who has consistently provided us with sound guidance, insight into policymaking and support within the community. Dave Pullen, Esq., has worn many hats through his tenure with the CCE Allegany Board of Directors, acting both as a legislative appointee and a member at-large. Regardless of what we are discussing, we are always left with an anecdote or a metaphor to remember.
# MARK YOUR CALENDARS

<table>
<thead>
<tr>
<th>Date</th>
<th>Event Description</th>
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<tbody>
<tr>
<td>Sunday’s Until February 23:</td>
<td>from 2-4, Dairy Bowl Practice at 4-H Office. All are welcome to participate</td>
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<tr>
<td>Sunday, December 22:</td>
<td>Caroling to farmers in Friendship and Cuba area.</td>
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<tr>
<td>Saturday, January 4 &amp; 25:</td>
<td>Livestock Skill-A-Thon practices at Belmont BOCES 10-12</td>
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<tr>
<td>January 6:</td>
<td>Wilson Beef Stick Fundraiser Begins</td>
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<td>Saturday, January 11:</td>
<td>10 Horse Clinic at Alfred State College (Topics to include Health and First Aid, horse behavior and knot tying)</td>
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<tr>
<td>Saturday, January 18:</td>
<td>10:00-3:00 Multi County Livestock Marketing Workshop with Jason Engel in Hamburg</td>
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<tr>
<td>Monday, January 20:</td>
<td>Deadline to register for Public Presentations on February 1</td>
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<tr>
<td>Saturday, January (date to still be determined):</td>
<td>Photography Clinic at Williamson Photography Studio in Cuba</td>
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<tr>
<td>Tuesday, Jan 21 &amp; 28:</td>
<td>Sewing Clinic for beginners at 4-H Office. Contact Tricia by Jan. 13th to register</td>
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<tr>
<td>Saturday, January 25:</td>
<td>1:00-3:00 Sledding Party at Patricia Eshelman’s Home</td>
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<tr>
<td>Friday, February 28:</td>
<td>Deadline to register for Horse Bowl Competition</td>
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<tr>
<td>Saturday, February 29:</td>
<td>Tentative Date for Sheep and Wool Clinic at Ellen and Jim Woolley’s sheep farm in Belfast</td>
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<td>Saturday, March 7:</td>
<td>Public Presentation Make Up Day at Belfast Central School</td>
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<tr>
<td>Saturday, March 7:</td>
<td>Dairy Bowl Competition at Pioneer Central School</td>
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<tr>
<td>Saturday, March 14:</td>
<td>Horse Bowl at Niagara County 4-H Office</td>
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<td>Saturday, March 21:</td>
<td>GOAT BOWL at Wyoming County 4-H Office</td>
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<tr>
<td>March 27-28:</td>
<td>Dairy Discovery Workshop at Cornell (youth ages 14-19) Theme this year is calf and heifer management- contact Lisa Reynolds for more information and to register</td>
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<tr>
<td>April 24-26:</td>
<td>STARR (State Teen Action Rep. Retreat) at NYS Fairgrounds (Teens ages 13-19)</td>
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<tr>
<td>May 2:</td>
<td>Animal Crackers (ages 9 and up) hands on animal activities at Cornell. This year’s theme is Livestock and Dairy</td>
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<tr>
<td>June 5-7:</td>
<td>Shooting Sports Western NY Instructor Training – 4-H Camp Wyomoco Wyoming County, contact Krista for more information on becoming a certified instructor</td>
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FUNDRAISING OPPORTUNITIES

- **QUILT BLOCK PACKETS:**
  Sew quilt blocks for the Sarah Beiler Memorial Quilt Fundraiser (lesson available)

- **WILSON BEEF STICKS:**
  Sell individual sticks (deposit is required) and/or take orders for full bags.
  Sale date: January 6th - February 7th
  Orders and $ due: to office February 7th
  Pickup at CCE Office: February 14th

- **CUBA CHEESE:**
  Assorted cheeses and delicacies
  Sale date: March 2nd - April 3rd
  Orders and $ due to office April 3rd
  Pickup at CCE Office: week of April 20th (TBA)

- **HOG WILD AND QUILT RAFFLE TICKETS:**
  Tickets will be available for sale May 1st and are due to the office July 1st.

During this time together, the students were able to learn:
- bats diet and nutrition
- human impact on bats (both positive and negative)
- healthy habitat is for bats
- their population is all around the world
- diseases bats carry
- physical characteristics
- bat myths
- how to use educational electronic and traditional resources
- cite sources
- how to build bat houses!!

At the conclusion of the program, educational power point presentations, brochures, poster boards and even books were made to help educate the community about bats. Sixth grade students taught a group of Mrs. Carman’s high school technology students about bats and together, they came up with blueprints of bat houses, which they constructed together. Seven houses were built and will be placed at various locations in the Wellsville area. A special thank you to Caitlin Bowen and Shannon Whiteside from Wellsville Central School, John Buckwalter from the Allegany Health Department and Beverly Jones from the Pfeiffer Nature Center. For more information about this program or to see how you can become involved, contact Lisa Reynolds at lmr264@cornell.edu

4-H STEM & BAT PROGRAM

From September until November, Cornell Cooperative Extensions’ STEM Educator, Lisa Reynolds partnered with Wellsville Central School’s 6th grade science teacher, Jamie Bump to facilitate a daily program to 23-6th grade students on bats!
2020 DAIRY BOWL PARTICIPANTS HARD AT WORK
THE EFNEP NEWSLETTER

WORKSHOP SERIES

The EFNEP program provides nutrition education to low income families and children in counties throughout New York State.

A series of 8 classes is offered to adults in a variety of settings. Workshop series include:

- Eating Smart, Being Active
- Finding A Balance
- Diabetes
- Healthy Children, Healthy Families
- Healthy Cents
- Breastfeeding

If you or your organization are interested in scheduling classes, please call your local nutrition educator.

KIDS KORNER

During the December school break, plan a trip with your child to the local public library and borrow Let’s Look at Winter by Sarah L. Schuette. The book explains what happens in nature during the winter. After you’ve read the book, take a walk outside with your child and explore winter in your own yard or neighborhood. What similarities and differences do you find from what you read in the book?
MAKE YOUR HOLIDAYS HEALTHY

December is a busy month, full of holiday celebrations with friends and family. Eating together is a wonderful way to enjoy each other’s company, share holiday traditions and enjoy favorite holiday foods and drinks. While enjoying all these holiday celebrations, it is easy to lose sight of making healthy food and drink choices. MyPlate, My Wins offers some ideas for Navigating the Buffet Table to help you include some healthy choices this holiday season.

1. Survey the buffet table—take a walk around the buffet table to see what foods are available. This will help you make a plan of which healthy foods to choose and which foods you want to try just a spoonful.

2. Savor a salad—start your meal off with a green salad full of vegetables (and maybe even some fruit). Choose a vinaigrette type dressing (oil based) in place of a creamy based dressing. Starting your meal with a salad will ensure that you eat some vegetables and will help take the edge of your hunger so you are less like to overeat less healthy foods available at the buffet.

3. Look for steamed, broiled, grilled or baked options in place of fried foods or foods served with creamy sauces. Your choice will be lower in fat and a healthy option for your heart.

4. Take your time—be mindful to eat slowly and enjoy your meal. Enjoy the company and conversation of those who you are eating with. Use hunger and fullness cues to recognize when to eat and when you are full.

5. Rethink your drink—drink water or unsweetened iced tea in place of soda, sweet tea and lemonade. Drinking beverages with no calories can help you maintain your weight over the holidays.

For more information on healthy eating, go to www.choosemyplate.gov.

HOLIDAY RECIPES THAT USE RAW EGGS

Many of us have old family recipes that call for using raw eggs in recipes that are not cooked. Cream pies and eggnog are a few recipes that quickly come to mind. Even Grade A eggs without cracked or damaged shells can contain Salmonella bacteria. That’s why it is important to cook all recipes that contain eggs. Many recipes that don’t instruct you to cook the eggs can be used as long as you slowly cook the egg mixture to a temperature of 160 degrees.
EFNEP RECIPE

HAM & VEGETABLE CHOWDER

INGREDIENTS
- 1 tablespoon vegetable oil
- 1 small onion, chopped
- 1/2 head cabbage, chopped (about 6 cups)
- 1 large potato, peeled and diced
- 2 cans (14.5 ounces each) low sodium chicken broth
- 2 cans (15 ounces each) cream style corn
- 1 cup chopped lean chopped ham (great way to use leftovers!)
- 1/2 teaspoon ground pepper
- 1/2 cup grated cheddar cheese

DIRECTIONS
1) Heat oil in a 4 quart (or larger) saucepan. Saute onion, cabbage and potato over medium heat, stirring often, until soft, about 10 minutes.
2) Add chicken broth, corn, ham and pepper.
3) Cover and simmer until potato is tender, about 10 minutes.
4) Serve hot, sprinkled with cheese.

NUTRITION FACTS
*Nutrition Facts: Serving Size – 1 cup, 180 Calories, 6g Total Fat, 28% Calories from Fat, 2g Saturated Fat, 0g Trans Fat, 15mg Cholesterol, 270mg Sodium, 25g Total Carbohydrate, 4g Dietary Fiber, 6g Sugars, 9g Protein, 2% Vitamin A, 8% Calcium, 40% Vitamin C, 6% Iron

Serving Size: 1 cup
Makes 10 servings
SNAP-ED COMES TO CCE

The SNAP-Ed goal is to “improve the likelihood that persons eligible for SNAP will make healthy food choices within a limited budget and choose physically active lifestyles consistent with the current Dietary Guidelines for Americans (DGA) and the USDA food guidance.” It is a nutrition education and obesity prevention program for low-income youth, adults, and seniors living in Western New York that receive or are eligible to receive SNAP or other means-based programs like Medicaid or TANF. Participants learn fun and easy ways to eat more fruits and vegetables, drink fewer sweetened beverages, be more physically active. Free workshops, cooking classes, grocery store tours, and community events support these messages throughout the year.

CCE-Allegany is proud to be the lead agency of the South Western New York (SWNY) SNAP-Ed team providing SNAP-Education. The SWNY SNAP-Ed team consisting of Allegany, Cattaraugus and Chautauqua Counties are recipients of the Supplemental Nutrition Assistance Program (SNAP) grant reward of $300,000. The federal funding for Nutrition Education and Obesity Prevention Program grant is from the Office of Temporary and Disability Assistance (OTDA) for the grant period of 10/1/19 - 9/30/24.

The CCE-Allegany SNAP-Ed team consists of Patty Amidon, Project Manager and Becci Loeb, Nutrition Educator. Patty has a MSEd in Health Education and brings to Cornell Cooperative Extension over twenty years of experience in program coordination, administrative management, and leadership. She most recently worked as the Expanded Food and Nutrition Education Program educator at Cornell Cooperative Extension-Allegany County where she delivered nutrition education programming for low-income populations to reduce nutrition insecurity of families and youth. Before working for CCE, Patty owned RenewalWellness, a wellness center where she had hands-on experience with program development, delivery, and evaluation methods. She also brings a wealth of knowledge in collaboration and networking within the community as a prior Trustee for the Village of Arkport, where she again provided leadership, management and professional judgement.

Becci has a Bachelors of science degree from SUNY Brockport. She is brand new to Cornell Cooperative extension. She’s had ten years of experience working with families in Allegany County in many different ways. She has worked at Head Start and been an advocate for people with disabilities. She’s a graduate from Wellsville High School, and even though she has lived in other places this area is always one that is close to her heart. She’s so excited to bring back SNAP education to Allegany County.

Caption: SNAP ED at a Farmers Market
PLANNING FOR WINTER
BY JEREMY BAIER
HORTICULTURE EDUCATOR

During the winter, gardeners in NY find themselves digging less in their garden and more on their driveway. Chipping away at the previous night’s frost and shoveling out vehicles that have found themselves buried beneath a mountain of snow. Many of us would see this as a time for pause, but you, as the experienced gardener you are, take this moment to prepare for your next triumphant growing season.

Start by replenishing your seed inventory:

During the off season you can expect that wherever you’re ordering your seeds from will be stocked up and ready at your convenience! After you’ve restocked, you can sow your seeds indoors and have them ready to transplant after winter’s last frost! This will allow for preemptive planning, particularly if you want to go a little crazy with your new year’s plant selections.

TIPS:

• Sow your seeds indoor around February for your Spring crops
• Alliums (onions), brassicas (broccoli, cabbage, kale) and Chenopods (chard)

Have a growing plan for your garden prior to the end of the frosty season:

It’s always productive to have an idea for what you want to grow, where you want to grow it and when you plan on putting said vegetables or flowers at the desired location. This is especially important if you’re just starting out as a gardener. If your garden is adjacent to your house, you will want to be aware of how much sunlight you’re plantings require; tomatoes for example, taking into consideration the amount of proper lighting. If your garden located in a low lit area there are some vegetables that do well in partial shade, such as root vegetables (e.g. beets, carrots).

Though we are pushed from our gardens for a moment’s time, during the winter it’s important to view this as but a period for ourselves and our soils to rest. Freezing temperatures avert the threat of harmful insects and diseases. Winter permits the process of vernalization to ensure the reproductive development of our vegetables, so that we may continue receive their bounty of both fruit and seed. Thus, presenting us the ability to garden for an additional exciting year and untold years to come.
LIVESTOCK NEEDS IN COLD WEATHER

BY LYNN BLIVEN
AGRICULTURE & NATURAL RESOURCES ISSUE LEADER

With winter weather conditions comes calls from residents expressing concerns about livestock care. Specifically, an increasing number of people concerned that the cattle, horses and sheep out on pasture are not well cared. An assumption often based on the fact that they are standing outside or with visible snow accumulated on their backs.

Livestock are very well adapted to handle cold weather, assuming that they have adequate water, appropriate type and amounts of feed, and some form of protection from the elements. There is no laws requiring enclosed shelters for livestock. Protection from wind, cold rains and wet snow conditions may be provided by buildings or by natural barriers and windbreaks. In some cases, placing animals into enclosed shelters can be detrimental, as barns that have been designed for human comfort are not necessarily suited for animal comfort.

Access to the outdoors is desirable as livestock will choose to be outside during all but the most inclement weather. Animals housed outdoors from fall into early winter become acclimated to the temperatures; their coats provide adequate protection from the elements. Forcing animals into an enclosed shelter may cause overheating. Resulting in the production of moisture in the form of sweat, in addition to respiration. Without adequate ventilation to remove moisture, livestock can potentially generate an environment that’s ideal in creating respiratory infections.

(CONTINUED ON NEXT PAGE)
The increased focus on animal health and comfort has led to the building of cold housing, promoting the construction of free stall barns and the practice of placing calves in individual calf hutches on today’s dairy operations. These facilities address the importance of fresh, moisture-free air in livestock housing structures; as animals would have received when roaming on range.

Beyond a well-ventilated building: woods, stacked hay bales, fences or evergreen hedgerows, and natural hollows may serve well as protection from winter weather. Even with their backs covered with snow, the dry air trapped in their long-haired coats insulate them from the cold. Much like the snow on your house’s well-insulated rooftop, the snow on their backs is an indication that the cow, sheep or horse is warm inside.

Your livestock’s hairy-coat needs to stay clean and dry to provide the best insulated protection. This is where a 2 or 3 sided shed may come in handy. Providing deep, clean, dry bedding will help keep animals warm. However, bedding can be provided outdoors to serve the same purpose. This can be prepared through the feeding of large hay bales; what’s not eaten becomes adequate bedding.

Traveling around the county, it’s not uncommon to see horses in multicolored blankets from early September through April or May of the following year. Sometimes the same blanket; whether rain or shine, at 20 degrees or 50. So, are coats a good thing for livestock housed outdoors? Unfortunately, once an owner decides to blanket an animal, their natural hairy-coat will no longer keep them warm. It’s now their responsibility to keep up with a daily blanketing routine to ensure health and comfort. In doing so, they’ve removed that animal’s ability to regulate its own body temperature and clean its own coat. So while it may seem humane, that’s not necessarily the case and certainly isn’t required for the health of animals housed indoors, or out.

Some livestock have evolved to endure the cold better than others. Producers need to keep a close eye on their herd, watching for additional signs of stress caused by cold weather. Very young and older stock (including those with previous health issues) are groups most susceptible to the wintry weather and potential frostbite. However, with a natural or man-made windbreak and a little extra feed to maintain body condition, livestock will be just fine outdoors.
BF 232: SHEEP PRODUCTION MANAGING YOUR FLOCK FOR BUSINESS SUCCESS
Thursday, January 16, 2020
7:00 PM - 8:30 PM
WEBINAR COURSE

Have sheep or thinking about getting a flock? Producers of all experience levels will find something for them in this lively, wide-ranging course. There is no one right way to raise sheep – just a palette of options for you to choose from, to suit your farming objectives and lifestyle. Taught by experienced sheep producers and Cornell Cooperative Extension educators Betsy Hodge & Lynn Bliven, this course covers many of these different options, and strongly encourages active student participation.

This course is designed for commercial producers seeking to build their knowledge in production, marketing, processing, and sales of lamb and sheep products, to have a more profitable enterprise. We will cover management styles and marketing, focusing on meat production. While NOT focused specifically on meat goat production, much of the course content will be applicable to goat producers. While producers from any location are welcome to take the course, those in temperate Northern climates will get more out of the course weeks that focus on forages and nutrition, housing, and grazing.

The bulk of the course happens on your own time, with discussions, readings, and assignments in Teachable, our virtual classroom. To add to the experience, webinars will be woven into the online interface of the course to allow you to meet on a weekly basis to learn from presenters and ask questions in real time. If you miss one, they are always recorded and posted for later viewing.


SOUTHERN TIER CROP CONGRESS
Wednesday, January 22, 2020
9:00 AM - 2:30 PM
BELFAST FIRE DEPARTMENT

CCE Allegany County in conjunction with the Southwestern NY Dairy, Livestock and Field Crops Team will be hosting the Southern Tier Crop Congress at the Belfast Fire Hall 13 Merton Ave. Belfast, NY. This meeting will feature recent updates in field crop and forage production as we look into the 2020 growing season.

Sign in will begin at 9:00 am, and light morning refreshments will be available for you as you walk around our trade show. At 9:45 am, we will begin our morning session, breaking for a complementary lunch at which time you will be able to speak with industry representatives before we start our afternoon session. There will be 2.5 DEC Credits and 4.0 CCA CEU Credits.

Fee is $20.00 per person for those farms who are enrolled in CCE of Allegany County and prepay before our early registration deadline of January 15, 2020. Those not enrolled in our program who prepay before our deadline pay $25.00 per person to register. Any late or walk-in registrations will be accepted with a $30.00 per person fee. Detailed agenda and registration form available on our website (http://allegany.cce.cornell.edu/events/2020/01/22/southern-tier-crop-congress) or feel free to contact Lynn Bliven either by email or by phone. We hope to see you there.

OUR PROGRAMS HELP FARMERS GET EXPERT ASSISTANCE TO FACILITATE ALL PHASES OF SMALL FARM BUSINESS DEVELOPMENT.
UPCOMING EVENTS
AGRICULTURE DEPARTMENT

STRESS LESS
FARM FINANCIALS
RECORD KEEPING & REDUCING
FARM AND FAMILY STRESS
Tuesday, February 25th
11:00 am – 1:00 pm
CCE Center in Belmont.

Your dream career in farming is going great. Except for the weather, uncooperative neighbors, a non-communicative family member, and the occasional livestock or plant-growing issue... Yes, farming is stressful. There are many things out of your control and your farm is also your lifestyle, so it is hard to leave the stress at the office. However, you can implement some key strategies to make farming less stressful.

Financial topics will include: record-keeping systems (paper to electronic) and financial document organizing tips. Join Ginny Carlberg, Financial Consultant and Teresa McMahon, Family Consultant from NY FarmNet, who will share ideas and tips for communication techniques, risk management, self-care and much more. There is no fee to attend however pre-registration is requested by February 21 to plan for lunch and materials. Please call or email Lynn Bliven to reserve your spot. This class will be discussion-style and relaxed, so please bring your questions and ideas!

28TH ANNUAL RURAL LANDOWNERS WORKSHOP
Saturday, March 7, 2020
9:15 AM - 3:00 PM
Pioneer High School in Yorkshire, NY

The program will begin at 9:00 AM with a presentation by Dr. Amara Dunn, Biocontrol Specialist NYS IPM Program - “Don’t Get Ticked, NY” Learn how to reduce the risk of human-tick encounters so that you can keep enjoying the outdoors! Following the opening session there will be three concurrent sessions with multiple classes per session to choose from.

The Rural Landowner Workshop is a regional program involving several agencies that provide educational information and outreach to landowners. Presenters are brought in from both private and public sectors to provide participants with up-to-date information on forestry, wildlife and rural land issues.

Save the date! Complete brochure and registration packet will be available mid-January; email Lynn Bliven at lao3@cornell.edu or call 585-268-7644 ext. 18 to be added to mailing list. Pre-registration is required for this program by February 21, 2020, no walk-ins.
COMMUNITY
FOOD SYSTEMS
GROWING TOGETHER

NY PIZZA
CASSANDRA BULL
FARM-TO-SCHOOL COORDINATOR

New products from The Farm Bridge have now hit the market! The Kingston-based company specializes in co-packing and food preservation. In their 30,000 square foot facility, they process local produce to make IQF (Instant Quick Freeze) frozen products and canned goods. The Farm Bridge’s clientele span companies like Rick’s Picks, Super Seedz, and Hudson Valley Harvest.

This company has turned their sights onto the New York Farm to School craze. Under their own label, they have created 40lb, 5 gallon shelf stable products targeted at food service professionals. Their new product line includes marinara sauce, pizza sauce, apple sauce, and crushed tomatoes—all at food service prices. These new products can be found through distributor Headwater Food Hub (Rochester) and now by Your Local Produce Connection (Cuba).

Earlier in the Fall, samples of this line were taste tested by Cafeteria Managers in Allegany and Cattaraugus Counties. One district even went so far as to taste test The Farm Bridge’s pizza sauce against his own recipe. Alex Leyva, Cafeteria Manager at Cuba-Rushford Central School District, makes homemade pizza for his students. Making homemade pizza may have increased his labor cost, but it reduced the price of each slice significantly and he is confident that his pizza has less preservatives, sodium, and added sugars.

In 2020, Leyva and some of his colleagues in other schools will feature a homemade “New York Pizza” for lunch. They will use Cuba Cheese’s mozzarella for the topping, which is made right here in Allegany County at the cheese plant in Cuba. Thanks to everyone involved, schools can highlight many local ingredients on one of New York’s most iconic dishes. This recipe is one small slice of the pie for farm to school, but is allowing schools to increase their local purchasing and help local farmers in the process.

Caption: Left and Above: Alex Leyva and his staff