On May 15, 2018, Cassandra Bull and I joined other agricultural service providers, businesses and school programs to give career guidance to Allegany County high school students. Ninth and tenth graders from Fillmore, Whitesville, Wellsville and Andover met with the different agricultural industry representatives. The representatives gave a short background on their education and experience and how they ended up in their chosen careers. The students asked varied questions ranging from their specific career interests, to how to find a mentor in their field to finding well-respected schools offering advanced degrees. Of the 42 students who attended, we imagine all of them left learning something new! It was very inspiring to meet the next generation of the agricultural industry.

Sincerely,

Laura K. Hunsberger
Executive Director
CCE-ALLEGANY

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CCE IS AN EMPLOYER AND EDUCATOR RECOGNIZED FOR VALUING AA/EEO, PROVIDING EQUAL PROGRAM AND EMPLOYMENT OPPORTUNITIES.
CORNELL COOPERATIVE EXTENSION ENCOURAGES YOUNG PEOPLE TO BECOME COMPETENT, CARING, AND CONTRIBUTING CITIZENS.

THE HIGHLIGHT OF THE MONTH

THE MIGHTY MAKERS 4-H CLUB

BASED IN SCIO, NY
LEADER—PATRICIA ESHELMAN

The Mighty Makers 4-H Club is one of Allegany County’s newer 4-H clubs, it was formed 4 years ago by former Allegany County 4-Her Patricia Eshelman, who also co-leads the dog club and a small science-based club. Patricia grew up as part of a very active 4-H family where her mother was a 4-H leader for several decades, and to this day continues to volunteer for the Allegany 4-H Program.

The Mighty Makers currently have over 20 very active members and, as a club, tackle a wide variety of 4-H project areas including shooting sports, sewing, cooking, animal science, public speaking and community service. The Mighty Makers function as a traditional club and members take turns holding leadership roles. The role of ‘news reporter’ is frequently highlighted in local newspapers as well as on our 4-H Facebook page. In addition to the Mighty Makers Club being young, the majority of its members are young as well. The average age of its membership is 9, with this being said, we can expect lots of growth from this club in the years to come.
EGG HATCHING
The 4H Office has an incubator available for those interested in embryotic development. We ask that if you borrow the incubator, you clean it after you are done with it. If anyone is interested please contact Tricia at the office.

QUILT MAKING
The 4H Annual Quilt fundraiser is still available for members in need of a fundraiser. Youth will need to sew 4 blocks and sell 2 books of tickets. If any you would like to learn how to sew the blocks, please contact Tricia. All supplies will be provided and sewing machines are available to borrow.

NEW AT THE FAIR
A new company is operating the rides which is resulting in a few changes. On Saturday/Sunday before fair the rides will be available for preview. There is a $12.00 charge. Keep your ride bracelet on your arm as it allows you one more night of rides between Monday-Thursday. 4-H’ers will have an additional bracelet for admission to fair. If you have any questions concerning the rides, please contact the fair office at 585-466-7670 after July 1st.

ALLEGANY COUNTY FAIR: JULY 16—21

IMPORTANT DATES

- **6/2** - *Livestock Clinic* with vets at fairgrounds @10am
- **6/2** - *Photography Clinic* at CCE Office @10am
- **6/16** - *Horse Clinic* @ Joe Decker’s @10am
- **6/29** - *Fair Clean Up* @ 5:30pm
- **7/3** - *Pullorum Test* @ 6pm
- **7/5** - *Market Poultry Show* @12:30
- **7/14** - *Youth Building Judging Day*
- **7/14** - *Dog Show* @11am Dairy Barn
- **7/15** - *Weigh In Day*

WE BELIEVE IN OUR 4-H MOTTO:
TO MAKE THE BEST BETTER.
FAIR PARKING

Parking this year at fair for livestock, on Saturday and Sunday before fair and on the day of animal “check-in” please get your animal to the appropriate barn as soon and as quickly as possible, then remove your vehicle from the barn area so that others can do the same. Exhibition parking and all livestock, cattle and horse trucks are to park in the exhibitors parking area provided at the lower end of the 4-h horse area. There will be NO PARKING of any vehicles around the barns. All vehicles MUST be parked in the infield or other designated exhibitor parking.

FAIR CLEAN-UP

Clean up will be Friday June 29th at 5:30 pm at the fairgrounds All assistance is greatly appreciated! (pizza and drinks will be provided).

Please bring brooms, pliers to pull staples out and wheel barrel to remove debris. *If you plan on attending the June 29th clean up please contact Tricia at the office.

MARKET POULTRY SHOW

The show will be at 12:30 pm on Thursday July 5th at the Angelica Fairgrounds.

*Any poultry or fowl going to fair will need a Pullorum test, 4H will be offering that on Tuesday July 3rd at 6pm at the fairgrounds. This testing will be for show chickens not market chickens.
ENTRY DUE DATE

Please remember that Allegany County Fair entries are due to the 4H Office by June 1st. Additionally, you should turn in your completed fundraisers by June 1st as well. If you still have not completed your 2 fundraisers please contact the 4H Office today. We would like as many members as possible to qualify to go to fair this year!

RE-ENROLL FOR 4-H DURING FAIR

New this year in our 4H Youth Building, members and volunteers will be able to re-enroll for the 2018-2019 4H year. All completed early bird re-enrollments will receive a gift! Please be sure to sign up this summer in the 4H Youth Building (re-enrollment times will be posted in the Youth Building).

FIESTA THEME

As a reminder the theme in our 4H Youth Building is Mexican Fiesta as always we encourage creativity with projects, booths and stalls. Please be cautious and refrain from blocking air flow in the barns.
THE CLOVER CONNECTION

STAY IN TOUCH WITH 4-H

4-H SHOW TIMES

SATURDAY
• 11 AM - Dog

MONDAY
• 9 AM - Pig and Horse
• 11 AM - Market Goat
• 2:30 PM - Livestock Judging

TUESDAY
• 9 AM - Horse
• 9 AM - Beef
• 12:30 PM - Sheep
• 2 PM - Poultry

WEDNESDAY
Youth Day
• 9 AM - Horse
• 2 PM - Dairy
• 6 PM - Market Sale

THURSDAY
• 9 AM - Rabbit
• 2 PM - Legislative Meeting
• 4 PM - Horse Judging

FRIDAY
• 9 AM - Evie Karns and Goat

SATURDAY
• 11 AM - Barn Yard Olympics
• 2 PM - Youth Dairy and Livestock Awards
THE
EFNEP
NEWSLETTER

NUTRITION EDUCATION

FARMERS’ MARKETS
OPEN THIS MONTH

June is the traditional month for local farmers’ markets to open. Shopping at farmers’ markets has lots of benefits. The fresh produce is often picked within 12-24 hours of being sold at the market. By talking with the farmers, you can learn how they grow the food they sell and what their favorite varieties are and why. Never tasted a fruit or vegetable a farmer is selling? Ask for a taste. Farmers’ markets are a great way for your family to ‘go green’. The food you buy is grown locally so it helps the local economy to stay strong. Locally grown produce uses less fuel because the food is not transported long distances on a truck. You can make your shopping trip more ‘green’ by bringing re-usable shopping bags with you when you shop.

Many farmers participate in both the Farmers’ Market Nutrition Program and WIC. The Farm-ers’ Market Nutrition Program is for WIC families and seniors. Coupons are provided by WIC and Office for the Aging to eligible adults. These coupons can be used to buy any fresh fruits and vegetables sold at the farmers’ market. About $20 in coupons are provided and can be used any time until the market closes for the season. The coupons are $4 each, so if you want to buy something for $5, the farmer will add more produce to your order to total $5. The WIC monthly fruit and vegetable checks can be used at many farmers’ markets as well. These are the checks that come with your monthly WIC package. Look for signs at farmer’s stands to see if they accept these checks. Some farmers’ markets also accept EBT cards (food stamps). Check with your local market to see if they do.

IN SEASON—STRAWBERRIES

Fresh, local strawberries are ready in June. You can buy them at road side stands, farmers’ markets, farm stands and some local supermarkets. Looking for a fun family activity? Try picking strawberries at a U-Pick farm. Many U-Pick locations are family friendly. One cup of strawberries has only 50 calories, more than 100% of your daily need for vitamin C and 3 grams of fiber. Strawberries make a great snack, addition to a brown bag lunch or sliced and added to a green salad. Store unwashed strawberries in your refrigerator and wash them right before you eat them.
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

Read “The Milk Makers” by Gail Gibbons with your children. It is a wonderful book about dairy cows and dairy farms. When you’ve finished reading, have your kids help make yogurt popsicles.
EFNEP RECIPE

PEACHY POPS

Ingredients:
- 2 peaches (fresh or canned—1 ½ cups chopped) or try fresh strawberries
- 2/3 cup low fat vanilla yogurt
- 2 cups orange juice
- 6 paper cups
- 6 spoons
- Aluminum foil

Directions:
1. Chop peaches and divide among 6 paper cups.
2. Place yogurt in medium bowl.
3. Slowly pour orange juice into yogurt, stir-ring until blended.
4. Pour juice mixture over peaches.
5. Place spoon in each cup.
6. Cut squares of aluminum foil to cover tops of cups, piercing each with spoon handle. The foil holds spoon in center of cup.
7. Freeze at least 4 hours.
To eat, peel paper cups away from pops.

Nutrition Facts:
Nutrition Facts: Serving Size: 1 popsicle, 80 calories, 5 calories from fat, 0.5g total fat, 0g saturated fat, 0g trans fat, 0mg cholesterol, 15mg sodium, 7 18g total carbohydrate, 1g dietary fiber, 8g sugar, 2g protein, 6% vitamin A, 4% calcium, 60% vitamin C, 2% Iron.

SOURCE: GET FRESH! DIVISION OF NUTRITIONAL SCIENCES, CORNELL UNIVERSITY AND CORNELL COOPERATIVE EXTENSION, 2001
The weather is finally warming and with that we are seeing the flowers start to bloom with all the pretty colors that we love. But are the blooms all there is to enjoy? My answer to that is absolutely not! Not only are some of the flowers beautiful but tasty as well, some with flavors that will delight your palate. Some of our readers may have already tasted some and some not, but I hope to interest you into trying some. You can use them in recipes or as garnishments but either way I hope to entice you to try some.

First some warnings:
- You should NEVER use pesticides or other chemicals on any part of any plant that produces blossoms you plan to eat.
- Never harvest flowers growing by the roadside.
- Not every flower is edible and avoid ones you may be allergic to, just like foods, you may be allergic to a flower.
- You should identify the flower exactly and eat only edible flowers and edible parts of those flowers.
- Always remember to use flowers sparingly in your recipes due to the digestive complications that can occur with a large consumption rate.

There are many kinds of flowers and their parts that are edible but since I can’t list them all here, I will list some of my favorites. I have included a link to “What’s Cooking America” where you can get a more comprehensive list of edible flowers. If you haven’t tried these, give them a chance. I have personally made the most scrumptious jelly from flower blossoms, mmm.

- **Apple Blossoms** (Malus species) – Apple Blossoms have a delicate floral flavor and aroma. They are a nice accompaniment to fruit dishes and can easily be candied to use as a garnish. NOTE: Eat in moderation as the flowers may contain cyanide precursors. The seeds of the apple fruit and their wild relations are poisonous.

- **Anise Hyssop** (Agastache foeniculum) - Both flowers and leaves have a delicate anise or licorice flavor. Some people say the flavor reminds them of root beer. The blossoms make attractive plate garnishes and are often used in Chinese-style dishes. Excellent in salads.

- **Bee Balm** (Monarda didyma) – Also called Wild Bergamot, Wild Oswego Tea, Horsemint, Monarda. Wild bee balm tastes like oregano and mint. The taste of bee balm is reminiscent of citrus with soft mingling of lemon and orange. The red flowers have a minty flavor. Any place you use oregano, you can use bee balm blossoms. The leaves and flower petals can also be used in both fruit and regular salads. The leaves taste like the main ingredient in Earl Gray Tea and can be used as a substitute.

(continued…)
CONTINUED...

- **Calendula** (Calendula officinalis) – Also called Marigolds. A wonderful edible flower. Flavors range from spicy to bitter, tangy to peppery. Their sharp taste resembles saffron (also known as Poor Man’s Saffron). Has pretty petals in golden-orange hues. Sprinkle them on soups, pasta or rice dishes, herb butters, and salads. Petals add a yellow tint to soups, spreads, and scrambled eggs. Only the petals are edible.

- **Carnations** (Dianthus caryophyllus – aka Dianthus) – Carnations can be steeped in wine, candy, or used as cake decoration. To use the surprisingly sweet petals in desserts, cut them away from the bitter white base of the flower. Dianthus are the miniature member of the carnation family with light clove-like or nutmeg scent. Petals add color to salads or aspics. Carnation petals are one of secret ingredients that has been used to make Chartreuse, a French liqueur, since the 17th century.

- **Dandelions** (Taraxacum officinalis) – Member of the Daisy family. Flowers are sweetest when picked young. They have a sweet, honey-like flavor. Mature flowers are bitter. Dandelion buds are tastier than the flowers; best to pick these when they are very close to the ground, tightly bunched in the center, and about the size of a small gumball. Good raw or steamed. Also made into wine and delicious jelly. Young leaves taste good steamed, or tossed in salads. When serving a rice dish use dandelion petals like confetti over the rice.

- **Elderberry Blossoms** (Sambucus spp) – The blossoms are a creamy color and have a sweet scent and sweet taste. When harvesting elderberry flowers, do not wash them as that removes much of the fragrance and flavor. Instead check them carefully for insects. The fruit is used to make wine. The flowers, leaves, berries, bark and roots have all been used in traditional folk medicine for centuries. NOTE: All other parts of this plant, except the berries, are mildly toxic! They contain a bitter alkaloid and glycoside that may change into cyanide. The cooked ripe berries of the edible elders are harmless. Eating uncooked berries may cause nausea, vomiting, and diarrhea. The blossoms make a wonderful fried fritter.

- **Impatiens** (Impatiens wallerana) – The flowers have a sweet flavor. They can be used as a garnish in salads or floated in drinks.

- **Johnny-Jump-Ups** (Viola tricolor) – Lovely yellow, white and purple blooms have a mild wintergreen flavor and can be used in salads, to decorate cakes, or served with soft cheese. They are also a great addition to drinks, soups, desserts or salads.

- **Lilac** (Syringa vulgaris) – The flavor of lilacs varies from plant to plant. Very fragrant, slightly bitter. Has a distinct lemony taste with floral, pungent overtones. Great in salads and crystallized with egg whites and sugar. (continued...)

Photo: https://morguefile.com/photos/morguefile/24/rose%20petals/pop (apple blossoms)
CONTINUED...

- **Peony** (*Paeonia lactiflora*) – In China the fallen petals are parboiled and sweetened as a tea-time delicacy. Peony water was used for drinking in the middle ages. Add peony petals to your summer salad or try floating in punches and lemonades.

- **Roses** (*Rosa rugosa* or *R. gallica officinalis*) – Flavors depend on type, color, and soil conditions. Flavor reminiscent of strawberries and green apples. Sweet, with subtle undertones ranging from fruit to mint to spice. All roses are edible, with the flavor being more pronounced in the darker varieties. In miniature varieties can garnish ice cream and desserts, or larger petals can be sprinkled on desserts or salads. Freeze them in ice cubes and float them in punches also. Petals used in syrups, jellies, perfumed butters and sweet spreads. **NOTE:** Be sure to remove the bitter white portion of the petals.

- **Squash Blossoms** (*Curcubita pepo*) – Squash and pumpkin blossoms are edible and taste mildly of raw squash. Prepare the blossoms by washing and trimming the stems and remove the stamens. Squash blossoms are usually taken off the male plant, which only provides pollen for the female.

- **Violets** (*Viola species*) – Sweet, perfumed flavor. Related flowers, Johnny jump-ups or violas, and pansies now come in colorful purples and yellows to apricot and pastel hues. Eat the tender leaves and flowers in salads. Use the flowers to beautifully embellish desserts, in jelly and iced drinks. Freeze them in punches to delight children and adults alike. All of these flowers make pretty adornments for frosted cakes, sorbets, or any other desserts, and they may be crystallized as well. Heart-shaped leaves are edible, and tasty when cooked like spinach.

For those of you who don’t use the internet I have added the basic recipe for making jelly. Those of you that use the internet I have included a good web site to go to for instructions.

**MAKING WILDFLOWER JELLY:**

Gather about two cups of edible flowers or herbs. This part is where you get to let your creativity shine – use whatever you want to use, and in whatever combination you choose. A jelly made from rose petals, citrus blossoms, and passionflowers is lovely. Hibiscus, red clover, and bee balm would be delicious, too. The choice is all yours! Bring your flowers and herbs inside and give them a rinse and roughly chop them. You should have at least a cup of roughly chopped herbs when you are done, and no more than two.

Prepare your water bath canner and sanitize your jars and lids. Put four cups of water in a pot and bring it to a boil. Remove it from heat and add your chopped herbs or flowers. Give it all a stir, close the lid, and let your tea steep for at least an hour. Strain the liquid into a bowl. I suggest that you use cheesecloth, or a coffee filter while straining to ensure that all the tiny bits are removed. (continued)
CONTINUED...

Ingredients:

- 2 ¾ cups of your herbal infusion
- ¼ cup of lemon juice (about one medium lemon)
- 3 ½ cups of sugar
- 1 packet of pectin

Directions:

Pour the infusion into a medium-sized cooking pot, and turn it up to a medium-high heat. Add the lemon juice and the pectin to the pot. Stir the mixture well. Add the sugar and stir constantly until it returns to a rolling boil. Let it boil for one minute, and remove from heat. Carefully pour or ladle the hot jelly into the jars. Wipe the rim with a clean cloth, and top each one with a sterilized lid. Process your jars as you wish. I prefer to use a hot water canning bath, using the instructions in the pectin box. Let the jars rest for 24 hours before you pick them up or move them around. After that, enjoy your flower jelly!

Used with permission: https://whatscookingamerica.net/EdibleFlowers
Used with permission: www.theherbalacademy.com/make-it-wildflower-jelly
www.southernliving.com/food/entertaining/edible-flowers

LAZY COMPOSTING WITH GREAT RESULTS

MARY LU WELLS
ALLEGANY COUNTY
MASTER GARDENER VOLUNTEER

The poor yuppies and their fancy compost bins. Before their invention, there was Mother Nature. She did not pile up in “proper proportions,” turn and spread the goodies. Neither does lazy old me. If you have the space and can wait two years, you might want to give my easygoing method a try. You will need a space at least 4 feet by 8 feet.

In year 1: pile all your organic waste onto half of the area (4x4) maybe 4’ high. If the summer is dry, water once in a while. Come October, cover with 6-12 inches of leaves.

Year 2: In the center of the pile, hollow out a space for ½ bucket of good soil and sow a seed for one pumpkin and one winter squash (or transplant 4 week old plants). This is done in late May or early June. If frost threatens, cover.

Then repeat 1st years process in second half of your compost space (4x4).

In September, harvest pumpkin and squash from the year one area, rake off any debris and pull the vines of the pumpkin and squash. Spread your black gold compost (about 4x4x2) where needed in the regular part of your garden, flower beds, or even your lawn!
Providing facilities that allow safe, humane, and efficient movement and/or restraint of cattle is part of the Code of Cattle Care for Beef Quality Assurance. Facilities provide for disease prevention practices to protect herd health, including access to veterinary medical care. This workshop will cover some key concepts for animal health and handling and provide an opportunity to hear and share personal experiences.

**SPEAKERS & TOPICS:**

- **Tours of facilities and overview of farm.** Bill and Marie Kuipers.

- **Setting up and designing safe, affordable handling facilities.** Nancy Glazier, Small Farms Specialist, NWNY Dairy, Livestock and Field Crops Team & Lynn A. Bliven, Issue Leader CCE Allegany County.

- **Overview of NYSCHAP and the vet’s perspective chute side.** Jerry Bertoldo, DVM, Dairy Specialist, NWNY Dairy, Livestock and Field Crops Team.

This is a BQA recertification workshop. If you are Level 2 BQA Certified you will need to provide an updated Veterinarian Client/Patient Relationship (VCPR) form, if needed please request a form when you pre-register.

This will also serve as chute side training for those that have taken online BQA course. You MUST pre-register so we know how many animals we will need. If you are seeking BQA Level 2 you will need to provide a Veterinarian Client/Patient Relationship (VCPR) form.

Fee is $10/person or $15/farm at the door to cover handouts for the program. For more information or to RSVP please contact Lynn Bliven lao3@cornell.edu or by phone: 585-268-7644 ext. 18 or Nancy Glazier nig3@cornell.edu or 585-315-7746.
TRACTOR & MACHINERY SAFETY CERTIFICATION TRAINING
JUNE 20, 21 and 22, 2018
8:30AM—4:00PM
ALLEGANY COUNTY FAIR GROUNDS
ANGELICA, NY

Cornell Cooperative Extension of Allegany County will be offering a 4-H and FFA sponsored Tractor and Machinery Safety Certification Training. Certification is required in NYS for all youth between 14 and 16 years of age if they are or will be working on a farm and operating tractors and power equipment. The training is open to both youth and adults participants.

Registration forms are due in the Cooperative Extension office by Friday June 15th, there is a fee to cover cost of required training manual. Registration forms are available from the Extension office by calling 585-268-7644 Ext. 18 or from the following Vocational Agriculture Instructors: Pat Ploetz at Cuba-Rushford School or Tanya Nickerson at Fillmore Central School.

Allegany County youth that complete the training are eligible to enter the Tractor Operators’ contest at the Allegany County Fair on Tuesday, July 17th at 9:30 AM. County winners may be considered for competition at Empire Farm Days in August.

SERVING THE AGRICULTURAL COMMUNITY
LYNN BLIVEN
AG & NATURAL RESOURCES ISSUE LEADER

Maintaining existing and growing new farming enterprises is a long term goal for Cooperative Extension. Providing services to meet this goal involves working with public and private organizations, and teaming together to best utilize our resources. A service provider often overlooked is FarmNet.

“New York FarmNet was established in 1986 to provide farm families with a network of information, contacts and services that are uniquely suited to the financial and personal challenges of agricultural business management. This network covers every aspect of high-pressure decision making from partnerships and transfers to stress management, family communication, domestic concerns, and disaster response.” (Source: www.nyfarmnet.org).

FarmNet strives to provide a network of support and contacts to sustain the personal wellbeing of our farm community members. To request services from FarmNet, please call 1-800-547-FARM (3276) or you may contact them by email at nyfarmnet@cornell.edu.

Consultations and services for FarmNet are free and confidential. If you or someone you know are in need for service, please contact 1-800-547-FARM (3276) today. Help us spread the word and grow strong community’s one connection at a time.
LIVING IN THE COUNTRY; SHARING THE ROAD
LYNN BLIVEN
AG & NATURAL RESOURCE ISSUE LEADER

Rural life appeals to many people evidenced by the continuing growth of residential homes in what has traditionally been open farmland. As more and more non-farm families build or move into homes adjacent to actively farmed land and traffic volume increases, challenges can arise. There are some important facts to keep you, your family and your farm neighbor safe. Farmers provide the stewardship which results in the beauty of our rural landscape. One way non-farm residents can help farmers sustain that beauty is to become educated about what it means to live in farm country.

How we choose to share the road during the busy planting season is one way we can keep our families, farm neighbors and others safe. Expanding residential areas have interrupted once contiguous farm fields. As a result, farmers must often use public roads to get from barns to fields and from field to field. Here are some tips to help keep you and your farm neighbor safe. Farm vehicles are slow, reducing your speed when approaching from either direction is essential as some farm machinery is big; it often needs more than one lane, especially when crossing a bridge. Visibility on farm machinery is limited so leave plenty of room between you and a farm vehicle. If you can’t see the driver, chances are they can’t see you. Passing farm machinery can be dangerous for you and for the farmer. Often equipment may sway side-to-side erratically, especially on rough roads, causing equipment to move into your path.

“Horse and Buggy” signs mean watch for these conveyances, slow down and give them space. Use caution passing, honking the horn may seem like a good way to let the carriage driver or riders know you are there but can spook the horse. Did you know NYS Motor Vehicle Law states “It is illegal to sound your horn when approaching or passing a horse”?

Slow Moving Vehicle Emblems should not be used to mark the mailbox or driveway. SMV emblems help drivers recognize the need to slow down when approaching a vehicle bearing them. It is illegal to use SMV emblems on stationary objects. If you know someone using a SMV emblem as a driveway marker share this information with them, each of us can play an important part in safety on the roadway.

Support your neighborhood farms, buy local. There is a wealth of food and fiber products grown and processed right here in our community. Farmers Markets, Produce Auctions and roadside stands along with many year-round stores have local products to sell. As a consumer, you can let your retailers know you are looking for local products.

You do not need to be a farmer to be involved in organizations which support or lead the agricultural industry. As consumers, we each have a role to play in staging our rural landscape. Organizations such as the Farm Bureau, Grange and Cooperative Extension are some of the groups you may want to become involved in.

For more information on farming, farm safety and sources of local agricultural products, please contact Lynn Bliven at 585-268-7644 ext. 18.
FARM & RESIDENTIAL DIAGNOSTIC SERVICES

In order to safely and effectively control insect pests or plant diseases you first need to be able to accurately identify what you have. While many broad spectrum herbicides or pesticides may be labeled for a long list of plant issues, if not applied at the correct stage or in the correct amount you will be throwing money away and creating a negative impact on the environment. Integrated Pest Management (IPM) is the best approach to balancing protection of your plants in an environmentally friendly way. Many of your questions can be answered at your local CCE office in Belmont. If you are unsure what insect or plant you have, we can assist with Insect/Plant Identification; fee is $10.00 per sample.

We also provide soil pH test for lawns, gardens, pastures or crop fields; fee is $3.00 per sample. If you are looking for a more detailed soil analysis, we will assist you in completing and submitting samples to Agro-One for $20.00 per sample. If you are unsure how to collect a soil sample please contact our offices. Samples that are not properly collected or handled will impact the accuracy of the test. Once you receive your test results from Agro-One, we can assist you in interpretation and application needs for soil amendments.

During the growing season, we can also assist producers with any hay, grain, or forage testing needs. The Belmont office can conduct forage or grain moisture testing that is needed during the growing season, especially during corn silage harvest in the fall. Nutrient analysis of hay, forage, and grains can also be submitted to Dairy One through both offices. Results for these tests are usually given the next day after Dairy One receives samples via email, and hard copies versions will arrive within a few days after testing. Be sure to contact the offices before bringing a forage sample, so that the appropriate staff person can be available to test or submit your samples.

If we are unable to address pest and disease questions locally, samples can be submitted to the Cornell University Lab. Diagnostic fees range from $40-$80 and include shipping cost. Services are available for vegetables, trees, annual and perennial plants, mushrooms, and turf. For more complete details please contact Lynn Bliven at 268-7644 ext. 18 or Colleen Cavagna at 268-7644 ext. 12.
Allegany County Public Schools spend approximately 18% of their budget for school meals on dairy products. A majority of these school districts purchase from a cooperative, comprised of over 360 New York family-farms called Upstate Farms. Together, these farmers pool their milk together in order to sell to large buyers like grocery store chains and institutions like schools and hospitals. Upstate Farms also uses their milk to produce value-added products like egg nog, cream, yogurt, and many frozen desserts.

Another source of local food in our Allegany County Public Schools is Perry’s Ice Cream. Located in Akron, NY, Perry’s Ice Cream is one of the two largest ice cream manufacturing plants in New York State. The company makes a commitment to their community by supporting their local farmers. They do this by purchasing 98% of their milk from farmers within a 50-mile radius of their processing plant in Akron, NY.

It is good to know that Allegany County schools are already purchasing 18% local products. This leaves CCE room to forge connections with local vegetable growers, and help bridge the gap to increase the school’s local food procurement even more by 2020.

Information and images from:
https://www.perrysicecream.com/
http://www.upstatefarms.com/about#values
MONITORING FOR FERAL SWINE IN NEW YORK

KATIE LONG
USDA, APHIS, WILDLIFE SERVICES


New York now faces a monitoring challenge. The state does not want to be considered an “eliminated” state only to discover years later that wild pigs went undetected due non-existent monitoring, especially when monitoring techniques are available. We must maintain a strong early detection network and continue to educate the public about the threats posed by invasive feral swine.

Regulations are a critical component to New York’s feral swine management strategy. As of October 2013 it is illegal to import, breed or release Eurasian boars in New York. It is illegal to possess, sell, distribute, trade or transport Eurasian boars in the state. In addition, a regulation adopted on April 23, 2014 prohibits the hunting or trapping of free-ranging Eurasian boar statewide, with some...
WILDLIFE

CONTINUED...


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Wildlife Services in NY also investigates every report made about potential feral swine sightings and uses these reports as part of our early detection network. If you would like to make a report or would like to learn more about feral swine in New York, please use the contact information below.

Katie Long
Wildlife Specialist
USDA-APHIS, Wildlife Services
518-948-7743
Kathryn.k.long@aphis.usda.gov

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RECYCLING

BOTTLE & CAN RETURNS

We are now able to accept your bottle and can returns at the Redemption Center in Wellsville located at 69 West Hanover Street (https://www.wellsrivere redemptioncenter.com). Let them know you want your returns donated to Cooperative Extension!*

You do not have to return your cans/bottles where you buy them, you do not have to deal with any limits on the number of cans/bottles you return and you do not have to wait for machines or wait in line to be paid or to donate your proceeds to CCE!

To Speed Things Up:

• Separate your plastic, cans and glass bottles. • Do not put your glass in plastic bags - they bang together and break. • Please use large plastic bags - ten small bags take longer to open than one large bag. • Please! No garbage or bugs. • If you need large bags or boxes for glass they will provide you with them.

No Limit

There is no limit to the number of returnable cans/bottles you can return at one time. We accept all brands and sizes of New York State returnable cans/bottles.

If you bring in large amounts frequently or are in a hurry, call ahead and make an appointment for your drop-off.

ONE TIME BOTTLE DRIVE

A one-time bottle drive is a fast, easy way to raise money for your organization. For example, if a 4-H Club has 40 members, and each collects about 100 bottles or cans from 5 friends or family members, they will collect 20,000 containers and the troop will receive $1,000.

Please contact John Steiner at (585) 593-1054 to set-up your fundraiser today!

All fundraisers require a 10-day notification.

*All donations benefit Cornell Cooperative Extension of Allegany County educational programming and associated costs.
AGRICULTURE EVENTS

CATTLE HANDLING SYSTEMS
Thursday, June 14th
6:30—8:30PM
Hosted by Bill & Marie Kuipers, Wilmar Farms
3532 Mote Road, Gainesville, NY 14066
Fee is $10/person or $15/farm at the door to cover handouts for the program. For more information or to RSVP please contact Lynn Bliven lao3@cornell.edu or by phone: 585-268-7644 ext. 18 or Nancy Glazier nig3@cornell.edu or 585-315-7746.

TRACTOR & MACHINERY SAFETY CERTIFICATION TRAINING
June 20, 21 and 22,
8:30—4:00PM
Allegany County Fairgrounds, Angelica, NY
Open to both youth and adults.
Small Fee: to cover cost of training manual.
Register by June 15th.
Registration forms are available from the Extension office by calling 585-268-7644 Ext. 18

HORTICULTURE EVENTS

FLOWER ARRANGING:
GROWING & ARRANGING FLOWERS FROM YOUR YARD & GARDEN
Tuesday, July 10, 2018
2:00 PM - 4:30 PM
Location: Connors Family Pavilion (Alfred University, Alfred NY)
Workshop Fee: $25 supplies included
Limit: 25 participants

To register go to MostArts (Alfred University):
https://mostarts.alfred.edu/workshops.cfm?
workshop=master-gardener

A gorgeous arrangement of fresh-cut flowers greets you with your morning coffee- does life get any better on a summer morning? How about the fact that YOU have planted the seed or seedling, nurtured it to perfection- and then created this lovely still life yourself? There now!

We welcome you back for our THIRD flower arranging workshop and invite you to bring a friend to...Growing and Arranging Flowers from your Yard and Garden.

Spend time with Master Gardeners Debbie MacCrea and Mary Harris as they demonstrate their techniques for creating a variety of floral arrangements. You will learn what annuals, perennials, and field flowers are conducive to being cut and what you can do to make them last in the home environment. Then the FUN begins as participants choose a container to fill with a bounty of natural specimens brought in from Debbie and Mary's gardens to create their own arrangement. All materials will be supplied by the instructors -- just bring your imagination and eye for beauty.
UPCOMING EVENTS

HORTICULTURE EVENTS

FROM THE EARTH
Saturday, July 28, 2018,
9:00 AM - 5:00 PM
FREE Event
From the Earth is an annual event that occurs in July around the hills of Alfred, NY. The day is inspired by sustainability, craftsmanship, and other earthly subject matter. Local farmers, artisans, and gardeners give workshops and lectures throughout the day. Listen to Master Gardeners Mary Lu Wells or Deb MacCrea as they do gardening presentations during this wonderful event.

Deb MacCrea - "The Roots of Colors" - hands-on (throughout the day, but with a “lecture” portion at a given time) Natural Dyeing demo using, mostly - but not exclusively, plants from Debbie's’ gardens. Waterwells Road, Alfred Station, NY

Mary Lu – Woodswalk: Utilizing Berry Bearing Trees & Shrubs to Attract Birds. See a dozen examples in her woodland gardens. 9:15 – 10:00 am. Wells Homestead 4981 McAndrews Road, Andover, New York 14806

No fee for either of these great workshops.

GARDENING HELPLINE
Wednesdays 10-2
Call 585-268-7644 ext. 23
Email: ccemastergardeners.allegany@gmail.com
No coverage June 20th or July 4th

For more information, go to https://www.facebook.com/FromtheEarth