MARCH / APRIL 2020

EXTENSION CONNECTION

FROM THE DIRECTOR

Ag Literacy Week in Allegany County
March 16-20, 2020

In celebration of New York agriculture, volunteers throughout the state will read a book with an agricultural theme to elementary students, with a focus on second grade classrooms. This year, Right This Very Minute written by Lisl H. Detlefsen (art by Renée Kurilla) will be read to Allegany County second graders. This table-to-farm book about food and farming connects the foods we find ourselves wanting during the course of a day to the work farmers are doing every day to grow, raise and produce our food.

In Allegany County, Master Gardeners, Farm Bureau Members and other volunteers read to our second graders. Students and teachers also benefit from hands-on lessons and receive follow up activities. It is truly a memorable experience for the students and the volunteers!

Sincerely,

Laura K. Hunsberger
Executive Director

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CCE-ALLEGANY

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

THE HIGHLIGHT OF THE MONTH

FARM TO SCHOOL GRANT AWARDED STATE FUNDS TO CONTINUE

As of February 2020, Cornell Cooperative Extension of Allegany County was awarded $89,900 from the 2020 New York State Department of Agriculture and Markets’ Farm to School Grant. These funds will allow our organization to continue with a second iteration of our From Carrots to Curriculum project.

This new grant maintains their one objective: to increase the volume and variety of local farm products procured by districts for inclusion in school meals program. Each school district will continue to be approached independently, knowing that their needs and manner of operations are unique. In the first iteration of their project, we have formed relationships with local schools and assessed their local procurement to be in the range of 18-22%. We have worked with many districts to develop a personalized road-map to 30% procurement. In 2018-2019, we had success with two districts (Scio and Wellsville) exceeding the 30% threshold put forth by the NYS Department of Education in school year 18-19. This achievement made them eligible for the additional $0.191 per lunch state subsidy.

Our office recognizes the strong momentum of the current Farm to School program within the county, and we want to devote our time and resources to further strengthen the ability and comfort of school districts to continue and increase local food procurement on their own in a long-term and sustainable capacity. We have outlined several new project goals that will allow schools to achieve our new target goal of county-wide 30% NYS procurement. They are:

- Continue to increase farm and business partnerships
- Recipe Development
- Purchase additional processing equipment tailored to each school’s needs
- Proper Procurement Assistance
- Advertising to Community and School
- Knife Skills Training

We are grateful to have our hard work recognized by state officials and to have the opportunity to continue spearheading a Farm to School Program in Allegany County. The relationships that our Farm to School Coordinator, Cassandra Bull, has formed with farms, schools, and agribusinesses will continue to strengthen in the upcoming years.

Cassandra Bull speaking at NYSNA Conference
MARK YOUR CALENDARS

<table>
<thead>
<tr>
<th>Date</th>
<th>Event Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Saturday, March 7</td>
<td>Make-up date for public presentations, held at 4-H Office at Belfast Central School District, contact Tricia to register</td>
</tr>
<tr>
<td>Sunday, March 22</td>
<td>March Dog Madness will be held in Orange County</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>March 27-28</td>
<td>Dairy Discovery Workshop at Cornell (youth ages 14-19), contact Lisa Reynolds for more information and to register</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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<tr>
<td>Saturday, April 25</td>
<td>Livestock Judging Clinic at Cobleskill College</td>
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<tr>
<td>Sunday, March 15</td>
<td>Project Piggery kick– off at the 4-H office in Belmont</td>
</tr>
<tr>
<td>April 24-26</td>
<td>STARR (State Teen Action Rep Retreat) at NYS Fairgrounds (Teens ages 13-19) Contact Lisa Reynolds for more information</td>
</tr>
<tr>
<td>Friday, March 20</td>
<td>Day Old Pheasant Chick Program chick orders due to the 4-H office</td>
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<tr>
<td>May 2</td>
<td>Animal Crackers (ages 9 and up) hands on animal activities at Cornell, contact Lisa Reynolds ASAP to reserve a spot, filling up fast!</td>
</tr>
<tr>
<td>Saturday, March 21</td>
<td>Goat Bowl at Wyoming County 4-H office, contact Lisa Reynolds for more information</td>
</tr>
<tr>
<td>May 17</td>
<td>Spring Goat Education Day Genesee County Fairgrounds in Batavia</td>
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REGIONAL HORSE COMMUNICATIONS

Saturday, April 4th will be the Regional Horse Communication Competition for 4-H’ers enrolled in the horse program that complete a public presentation on a horse industry related subject. Individual presentations should be 9-12 minutes in length, team presentations (2 youth) should be 10-15 minutes in length and public speaking should be 7-10 minutes in length. The top 4 youth in each category are eligible to go onto the state competition and from there, the top 2 youth are eligible to proceed to Nationals which are held in Kentucky in late fall.
FUNDRAISING OPPORTUNITIES

- **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.

- **SARAH BEILER MEMORIAL QUILT FUNDRAISER:**
  Sew quilt blocks (lesson available)

4-H STEM & PROJECT PIGGERY

Project Piggery begins on March 15th, ends with a 4 county celebration on May 16th in Orleans County! Throughout the 8 week program, 4-H’ers will have the opportunity to learn about housing, care, nutrition, diseases, what negatively and positively impacts the quality of meat, cuts of meat, marketing techniques, recipe development and cooking techniques!! In addition, participants will have the opportunity to attend the Animal Crackers program at Cornell University. They will tour a pork processing facility, they will complete a necropsy, they will work with a local chef to develop a recipe using pork and they will be designing and making their very own Project Piggery t-shirts!!

All 4-H’ers are welcome to participate and of course any 4-H’er with a pig project is highly encouraged to attend as this program will offer valuable and fun opportunities for the kids to grow and learn together. They will enhance their very own marketing skills and abilities to maximize their profitability from the sale of their animal at the 4-H Market Sale! All participants will also become YQCA (Youth for the Quality Care of Animals) Certified. For more information about this program and or to register for Project Piggery, contact Lisa Reynolds at lmr264@cornell.edu.

MARKET SALE

It is with great pleasure that we announce James and Rich Mason of R.G. Mason Auctions will be this year’s Allegany County 4-H Market Sale Auctioneers!! The Market Sale is scheduled for Wednesday, July 22nd at 6:00 at the Allegany County Fair Grounds in Angelica. James, Rich and their families have been wonderful supporters of the Allegany County 4-H Program and long time supporters of 4-H programs in many surrounding counties. We would like to congratulate James for recently being named New York State Auctioneers Association, Auctioneer of the year!!

CAPTION (above): James Mason
2020 EQUIFEST

A MESSAGE FROM PATRICIA BURCH,
BOARD MEMBER OF THE WESTERN CHAPTER OF
NEW YORK STATE HORSE COUNCIL:

The 2020 Equifest will be on Saturday March 21 and Sunday March 22 from 9:00 am – 5:00 pm at the Erie County Fairgrounds located at 5820 South Park Avenue in Hamburg NY. Attendance and parking are free. This annual equine event celebrates the horse, horse people and the horse industry in the Showplex and Agricultural Discovery Center. The program will include of clinicians, demonstrations, vendors, educational presentations and family fun. The Western Chapter of the New York State Horse Council (WCNYSHC) will have a booth, and is also sponsoring a WNY 4-H table.

The 4H table will allow the various WNY 4-H groups to showcase their accomplishments, and to promote horsemanship to future equestrians. If your 4-H group is interested in participating by having your members be present at the 4-H table, please contact me either by email (pmcotter@buffalo.edu) or by phone (716-417-7613) Once I hear back from clubs interested in participating, I will create a schedule. Depending on the response, each group would probably have about a two or three hour shift to promote their club. Due to the size of the table, I will schedule 2 or three people at a time. If you have anything you would like to bring as a fund raiser, or any material promoting your club, please feel free to bring those items. I look forward to hearing from you, and hope to make a 4-H table a permanent addition to Equifest. Please do not hesitate to contact me if you need additional information.

Thank you,
Patricia Burch

BEGINNERS SEWING CLUB

January was the kick off month for our newly formed 4-H beginners sewing club! In January, all participants made a magic pillow case and the participants are looking forward to making their very own cooking aprons at their meeting in February. It’s very exciting to see such great participation and enthusiasm from the members of this group and the goal for all involved is to increase interest in sewing and sewing skills and techniques. Participants will be able to model what they make at our annual Clothing Review Competition which is held in May. If anyone is interested in joining this group and or helping out, please contact Tricia at the 4-H Office.
PHOTOGRAPHY CLINIC
Cameras, shutter speeds, lighting and all the settings were some of the topics at February’s photography clinic! Thank you to Matthew & Jennifer Williamson, owners of Williamson Photography in Cuba for hosting a super fun and super educational photography clinic for our 4-H’ers!

OUTSTANDING MARKETING AWARD
Thank you Jason Engel for all you do to educate, encourage and support the 4-H youth in so many local counties and congratulations to Morgan Holcomb for receiving an outstanding marketing award from Jason! Morgan was presented with a recognition and cash award from Jason at the multi county marketing clinic in Hamburg in January. Morgan is always working hard to uphold the 4-H pledge and motto and works so hard at maximizing the learning opportunity of each 4-H project she completes. Morgan, may you never stop learning and working hard at what you do and continue to always be leader in all that you do!

HUGE HEARTS
Thinking of You and Thank You cards made by some of the Allegany County 4-H’ers. We all have much to be thankful for and these kids sure have huge hearts for those going through tough times.

FARM TOUR AT ALFRED STATE COLLEGE
Thank you Dr. Fitzsimmons at Alfred State College for allowing students, Dalan Ealy and Christina Mohney to provide a tour of the farm, to teach the kids so much about robotic milking systems and to provide some quiz bowl practice time. This practice was equally educational and fun!!
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

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

KIDS KORNER

Celebrate the goodness of New York State-produced maple syrup during Maple Weekend, March 21-22 and 28-29. Local maple syrup producers open their sugar houses for free tours and you can learn how maple sap becomes maple syrup. Also, visit your local library and borrow The Maple Syrup Book by Marilyn Linton to read with your children. For more information on Maple Weekend, go to:

https://mapleweekend.nysmaple.com/
ENJOY HEALTHY FROZEN FOODS THIS MONTH

Did you know that in 1930 the first frozen fruit sold by stores was sold as Birds Eye Frosted Foods? Taste and quality of frozen foods has greatly improved since 1930. March is National Frozen Foods Month and stores offer lots of great sales on frozen foods, including vegetables and fruit. Frozen fruit and vegetables are usually picked, processed and frozen within 24 hours. In winter, because of the quick turn around time for processing frozen vegetables and fruit, these foods may have more nutrients than their fresh counterparts and can be a healthier option.

TIRED OF PREPARING VEGETABLE AND FRUIT THE SAME WAY?

TRY THESE IDEAS FROM THE ACADEMY OF DIETETICS:
- Add lots of vegetables to pizza. Try broccoli, onion, sweet or hot peppers, mushrooms, tomato and spinach.
- Make a smoothie using low fat milk, any frozen berries you like, and a banana.
- Stuff an omelet with your favorite vegetables or add your favorite vegetables to scrambled eggs.
- Top a baked potato with broccoli and cheese or beans and salsa.

NATIONAL NUTRITION MONTH ®

Each March, the Academy of Nutrition and Dietetics features a campaign focused on healthy eating. This year’s theme is “Eat Right Bite by Bite” and encourages Americans to eat a variety of foods, plan meals for the week and learn cooking skills. For more information go to: https://www.eatright.org/food/resources/national-nutrition-month.

VISIT OUR WEBSITE: HTTP://ALLEGANY.CCE.CORNELL.EDU
EFNEP RECIPE

VEGETABLES WITH PASTA

INGREDIENTS

- 1 cup uncooked macaroni
- 1 (16 ounce) package of frozen mixed vegetables
- 1 medium tomato, chopped
- 1/2 teaspoon black pepper
- 1/3 cup fat free Italian dressing
- 1/4 cup chopped onion (optional)
- 1/4 cup chopped green pepper (optional)
- 1/4 cup chopped cucumber (optional)

DIRECTIONS

1. Prepare macaroni according to package directions, drain.
2. While macaroni is cooking, place frozen mixed vegetables in a microwave safe dish. Cover with plastic wrap; vent one corner. Cook in microwave according to package directions.
3. Drain vegetables.
4. In a bowl or serving dish, mix all ingredients together.
5. May be served warm or cold.

NUTRITION FACTS

Serving Size – 1/2 cup, 100 Calories, 0g Total Fat, 0% Calories from Fat, 0g Saturated Fat, 0g Trans Fat, 140mg Sodium, 21g Total Carbohydrate, 2g Dietary Fiber, 3g Protein. Excellent source of vitamin A, Good source of vitamin C.
ALL ABOUT SWEET POTATOES!

Sweet potatoes are starchy vegetables that have a deep orange colored flesh with a sweet taste. Sweet potatoes and yams are often confused, but look similar. Unless you are shopping in an international market, you will most likely find sweet potatoes in stores.

BUYING IT
Choose medium sized sweet potatoes or yams with firm skin.

STORING IT
Store sweet potatoes in a dry, dark, cool area for as long as a month. Otherwise, use your sweet potato within the week. Never place a sweet potato in the refrigerator.

COOKING IT
Leave the skin on if possible.
To cook either:
- Boil for 35-45 minutes
- Pierce with a fork, then microwave for 8 minutes.

Yams are usually sweeter than sweet potatoes. Season with cinnamon, ginger, or nutmeg. Serve with black beans for a satisfying dish.
There’s a true story about a three-year-old city child who, with his family, was visiting a farm in Indiana. He ran into the kitchen with a freshly pulled carrot in his hand and said, “Mom, you won’t believe where I got this!”

Even in our rich agricultural area, children can grow up without basic awareness of the origins of their daily meals. Connecting to the sources of our food requires a special effort. Making that effort with little ones in tow can have benefits far beyond the immediate reward of an afternoon of entertainment. Here are some tips on making your farm visit pleasant and enriching for all:

**ALWAYS CALL AHEAD!**
Farmers are extremely busy people – especially now when haying may be going on, or the preparations for moving animals are underway. Unless the farm has publicized hours for visits from the public – for instance, on a Facebook page – it’s best to call ahead to plan and confirm a visit. Farms that offer subscriptions for food – called CSAs, which stands for Community Supported Agriculture – may have designated times for their members to come pick up the week’s order, and visits from the public can sometimes be accommodated during those hours.

**MAKE SAFETY YOUR FIRST PRIORITY!**
Farms can be dangerous places – that’s why the farmer has designated areas where (s)he allows visitors to go. Respect those restrictions! Don’t go wandering off paths, or into buildings or structures without an escort or without permission. There may be chemicals in use, fast moving equipment, or animals that aren’t used to having strangers around them. Everyone must keep their hands to themselves unless invited to touch or handle something, especially animals. The farmer or his designee will tell you if it’s OK to touch. If you are visiting a U-pick operation, ask where you are permitted to pick and stay in those areas. The visitor area may be adjacent to a planting that the farmer needs to harvest for sale or processing, so it is off-limits. Staying on the paths also prevents compaction of the growing areas by foot traffic.

**BE PREPARED!**
Dress for the weather, and then bring extra protection anyway – hats, boots, sunscreen, rainwear. Don’t wear or dress the little ones in anything that you don’t want to get dirty, because it will. Wear only closed-toe footwear and expect to get muddied. But that’s all part of the fun of the visit! Bring water and a snack. Bathroom visits before heading out are a must – there may be no toileting facilities for your use.

**HELP THE CHILDREN LEARN!**
Erin Barnett, co-founder and former director of Localharvest.org, cautions adults that, if they are uncomfortable with the insects, dirt or animals commonly found on farms, they should be careful to avoid inadvertently passing these fears or distastes on to children. Especially for very young children, everything encountered at the farm is new and enticing. Ask the farmer for answers to questions or how something works. It’s an opportunity to model the learning process. Caregivers can help to build appreciation for the growing of plants and animals and for the work that goes into caring for soil and resources. It’s a prime opportunity to connect what the child sees with what he will be eating for dinner.

“Be curious. Wonder aloud. Ask someone who knows. Listen carefully. Take in this new knowledge. Go home more connected to the world.”
Stein, Sara Bonnett. Learn at Home the Sesame Street Way. New York: Simon and Schuster, 1979, pg. 51
EVERY FARM CAN IMPROVE SAFETY

BY LYNN BLIVEN
AGRICULTURE & NATURAL RESOURCES ISSUE LEADER

There are many hazardous places in the farm work setting. Every year, thousands of farm workers are injured and hundreds more die in farming accidents. According to the National Safety Council, agriculture is the most hazardous industry in the nation.

Here are some of the factors that increase risk of injury or illness for farm workers:

**Age** – Injury rates are highest among children age 15 and under and adults over 65.

**Equipment and Machinery** – Most farm accidents and fatalities involve machinery. Proper machine guarding and maintaining equipment maintenance according to manufacturers’ recommendations can help prevent accidents.

**Protective Equipment** – By using protective equipment, such as seat belts on tractors, and personal protective equipment (such as safety gloves, coveralls, boots, hats, aprons, goggles, face shields) farming injuries can be significantly reduced.

**Medical Care** – Hospitals and emergency medical care are typically not readily accessible in rural areas near farms.

A good start to improving farm safety is increasing your awareness of farming hazards and making a conscious effort to prepare for emergency situations including fires, vehicle accidents, electrical shocks from equipment and wires, and chemical exposures. Be especially alert to hazards that may affect children and the elderly. Secondly, minimize hazards by carefully selecting the products you buy to ensure that you provide good tools and equipment. Always use seat belts when operating tractors, and establish and maintain good housekeeping practices.

Additional tip to reduce illnesses and injuries on the farm:

- Read and follow instructions in equipment operator’s manuals and on product labels.
- Inspect equipment routinely for problems that may cause accidents.
- Discuss safety hazards and emergency procedures with your family, farm workers and visitors.
- Install approved rollover protective structures, protective enclosures, or protective frames on tractors.
- Make sure that guards on farm equipment are replaced after maintenance.
- Review and follow instructions in material safety data sheets (MSDSs) and on labels that come with chemical products and communicate information on these hazards to your workers.

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- Review and follow instructions in material safety data sheets (MSDSs) and on labels that come with chemical products and communicate information on these hazards to your workers.
- Take precautions to prevent entrapment and suffocation caused by unstable surfaces of grain storage bins, silos, or hoppers. Never “walk the grain.”
- Be aware that methane gas, carbon dioxide, ammonia, and hydrogen sulfide can form in unventilated grain silos and manure pits and can suffocate or poison workers or explode.
- Take advantage of safety equipment, such as bypass starter covers, power take-off master shields, and slow-moving vehicle emblems.

Improvements in safety practices help to reduce worker fatalities, injuries, and illnesses. Creating a safer workplace will improve productivity and reduce costs such as workers’ compensation insurance premiums, lost production, and medical expenses.


EXPANDING FUNDING FOR THE DAIRY ADVANCEMENT PROGRAM
BY LYNN BLIVEN
AGRICULTURE & NATURAL RESOURCES ISSUE LEADER

The Dairy Advancement Program (DAP) (previously known as the Dairy Acceleration Program) received increased funding in this year’s New York State budget. The increase in funding allows expansion of the program and provides more farms the opportunity to apply.

In addition to continuing to provide business planning, business analysis and advisory teams, new initiatives of the program focus on improving record keeping for decision making and operational budgeting to improve annual operations. The program also continues to provide funds for environmental planning through the development and implementation of comprehensive...
nutrient management plans (CNMPs), facilitating the continued excellence in environmental stewardship on New York’s dairy farms.

DAP is funded through the New York State Department of Agriculture and Markets and the New York State Department of Environmental Conservation. The program is coordinated through Cornell PRO-DAIRY and delivered to farms in partnership with Cornell Cooperative Extension and agriservice professionals.

Eligible use of funds:

**Record keeping systems** – Funds to defray the expense and initial support of production, feed, cropping and other farm business record keeping systems that contribute to the farm’s understanding of, and capacity for, analyzing financial and/or operating trends on their farm.

**Operational planning** – Funds to defray the cost of engaging a specialist to assist the farm with financial budgeting and planning for the next 12 months from an operational perspective.

**Business planning** – Funds to defray the expense of engaging a farm business specialist for planning and analysis of longer term impacts on the dairy (e.g. exploring diversification, transitioning to robotic milking systems, bringing in the next generation, upgrading current facilities, etc.).

**Facility and/or Farmstead planning** – Funds to defray the expense of engineering services to design new production related facilities (parlor, new barn, dry cow or heifer facility, calf housing, value-added, etc.)

**Development of, or update to, a Comprehensive Nutrient Management Plan (CNMP)** for the dairy – for farms with fewer than 300 mature cows.

**Engineering services** required for a practice identified in the farm CNMP (e.g. a manure storage) – for farms with fewer than 700 mature cows.

The DAP Application, guidelines, frequently-asked questions, and other supporting materials are posted on the DAP website at [https://prodairy.cals.cornell.edu/dairy-advancement](https://prodairy.cals.cornell.edu/dairy-advancement) or contact Lynn Bliven [lao3@cornell.edu](mailto:lao3@cornell.edu) or Caroline Potter/Cornell CALS PRO-DAIRY at [dap@cornell.edu](mailto:dap@cornell.edu)
UPCOMING EVENTS
AGRICULTURE DEPARTMENT

FARM DISASTER PREPARATION CERTIFICATE TRAINING
TUESDAY, MARCH 10, 2020
9:00 AM - 3:00 PM
CCE CENTER IN BELMONT
The Farm Disaster Preparation program will help farm owners plan for and manage disasters that might occur. This program focuses on practical pre-disaster education and preparedness, regarding farm equipment safety on the road, fire or structure collapse, storm and wind damage, criminal activity, farm chemical risks and biosecurity.

Farms that complete the Farm Disaster Preparation training will receive a certificate to provide to their insurer and may be eligible for a credit or discount toward the farm’s annual insurance premium. The value of the credit or discount will vary according to individual policies and policyholder circumstances but can be up to a 10 percent discount.

The Farm Disaster Preparation Certificate is directed to all sizes of farms and all types of products. Dairy and livestock farms are especially encouraged to participate in the program due to their additional concerns regarding animal agriculture. Instructors of 2020 training: Lynn Bliven, Issue Leader CCE Allegany County and James Carrabba, Agricultural Safety Specialist with the New York Center for Agricultural Medicine and Health.

Certificate program will be held on Tuesday March 10, 2020 at the CCE Center in Belmont from 9:00 AM to 3:00 PM. Space is limited and pre-registration is required by March 3rd. Training fee is $35.00; the person representing a farm should be the insurance policyholder. Other key farm personnel are welcome $15/addition farm member. For more information or to pre-register contact Lynn Bliven at 585-268-7644 ext. 18 or email at lao3@cornell.edu.

NYCAMH/NEC is a program of Bassett Healthcare, funded in part by the National Institute for Occupational Safety and Health (NIOSH), and the New York State Department of Labor and Health, is enhancing agricultural and rural health by preventing and treating occupational injury and illness.

BEDDED PACK MANAGEMENT
WEDNESDAY, MARCH 18, 2020
BEGINNING AT 10 AM
WILLING TOWN HALL
Allegany County SWCD will host dairy & beef producers interested in learning more about the benefits of a Bedded Pack Barns. The program, sponsored by Finger Lakes - Ontario Watershed Protection Alliance, will be held on Wednesday, March 18, 2020 beginning at 10:00 am in the Willing Town Hall 1431 South Hill Road, Wellsville, NY 14895.

Guest Speaker John T. Tyson, P.E. Agricultural Engineer with the Penn State Dairy Team will present on “Design and Management of Bedded Pack and Compost Pack Barns”. John has conducted educational programming in dairy housing, cow comfort, farmstead layout, feed storage design, manure handling, and agricultural ventilation.

Afternoon session will include tour of 3 local pack barns: Barney Farm, D&L Saunders Farm and RAW Farms. Map and directions will be provided at the morning session. For biosecurity purposes please wear clean clothing and footwear. Participants will be required to clean and disinfect boots or shoes. Space is limited and pre-registration required by March 11th. Cost is $20/person. Please contact Lynn Bliven to reserve a spot by phone: (585) 268-7644 ext. 18 or email: lao3@cornell.edu.
UPCOMING EVENTS
AGRICULTURE DEPARTMENT

SOIL HEALTH WORKSHOP
TUESDAY, MARCH 31, 2020
9:30 AM – 2:00 PM
OFF DUTY INC. IN BELMONT
5184 STATE ROUTE 244, BELMONT, NY 14813.

Speakers & Topics: Karl Czymmek, Cornell PRODAIRY “Soil Resilience: Back to the Basics”;
John Kemmeren, Dairyman, Angel Rose Dairy “Straight Talk and Crooked Rows. A lifetime if No-Till on a Dairy Farm.”;
Aaron Ristow of the American Farmland Trust “Economic Impacts of Soil Health on New York Farms”;
Lynn Bliven, “Pasture Soil Compaction

Please contact Lynn Bliven for more detail or to reserve a spot by phone: (585) 268-7644 ext. 18 or email: lao3@cornell.edu.

BEEF QUALITY ASSURANCE TRAINING
FOR DAIRY & BEEF FARMERS
FRIDAY, MAY 1, 2020
6:00 PM - 9:00 PM
HESS FARM SUPPLY IN ANDOVER
3233 DAVIS HILL RD ANDOVER, NY 14806

Beef Quality Assurance is a national program that provides training to beef cattle producers in food safety, proper cattle handling techniques, handling of animal health products, injection sites, and record keeping. Many beef cattle buyers, feeders, packers, and retail outlets are requiring that the beef they purchase be produced by BQA certified cattle producers.

Training will be provided by Cornell Cooperative Extension of Allegany County. There will be a classroom portion followed by chute side training. There is no charge as Hess Farm Supply is sponsoring the program however pre-registration is required by April 29th to assist in planning for materials and refreshments.

By attending, a beef producer will be Level 1 certified. By having a signed Veterinarian Client/Patient Relationship (VCPR) form, a producer can be certified at level 2; participants 14 and older may be certified. To pre-register for the event please contact Lynn Bliven 585-268-7644 ext. 18 or email lao3@cornell.edu. The Beef Quality Assurance Program is supported by The Beef Checkoff.
SCHOOLS AWARDED GARDEN GRANTS

CASSANDRA BULL
FARM-TO-SCHOOL COORDINATOR

GROW WITH US GRANT (2020)
School: Scio CSD Kyle Canfield
Amount: worth $2,800
Funder: NY Ag in the Classroom
Project Description: Scio CSD was awarded this grant which gives the school three additional Tower Garden Kits with LED lights. Now the district will have a total of four systems for their students to use. The Tower Gardens will grow produce for the school’s salad bar and teach indoor gardening principles for many grade levels in the district.

Eight Allegany County districts now have Tower Gardens to assist with STEAM education. They include: Bolivar-Richburg, Cuba-Rushford, Genesee Valley, Wellsville, Whitesville, Scio, Andover, and Belfast.

WHOLE KIDS FOUNDATION GRANT (2020)
School: Bolivar-Richburg CSD, Patricia Eshelman
Amount: $3,000
Funder: Whole Kids Foundation (Whole Foods)
Project Description: These funds will allow Patricia Eshelman and her students in the new Sustainable Living and Agriculture class to purchase additional supplies and equipment to further develop the Wolverine Environmental Education Center.

The WEE Center already houses chicken and duck coops, fruit trees, and a pavilion classroom. The class grows vegetables using in-ground methods and raised bed techniques. Finding the raised bed method helpful in weed reduction, Patricia Eshelman and Cassandra Bull wrote a grant to build ten additional raised beds to their existing four. They also were awarded funding for weed barrier mats, which will help control weeds throughout the garden.

The WEE Center has made great strides since it’s construction in 2017. Each year the space will continue to grow, develop, and streamline operations to best suit the needs of BRCS students and faculty.

BRCS WEE Center garden design and plans