

Cornell Cooperative Extension of Chautauqua County's

Extension Connection



Cornell Cooperative Extension
Chautauqua County

July 2024
Volume 9 - Issue 7

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CCE - Chautauqua County
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www.cce.cornell.edu/chautauqua

COVER PHOTO: CCE staff enjoyed a beautiful afternoon picking strawberries at Abers Acres.

Abers Acres is a family owned farm market and pick-your-own fruit and vegetable farm.

They are USDA-certified organic and grow many fruits and vegetables.

They are located at 884 Route 394, Kennedy, NY and they are also listed on the Chautauqua Grown page on our Website.

Your picture could be on our next cover!

Send your submission to lpc33@cornell.edu

**The Chautauqua County Extension Connection
(USPS #101-400)**

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Association News

Board of Directors

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 Jessica Brehm
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 Dinah Hovey, Master Gardener Rep
 Tom Nelson, County Legislator
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 Rosemary Joy, Fredonia
 Mike Wilson, Silver Creek
 Katelyn Card-Allen, Jamestown
 Jessica Brehm, Falconer
 Ben Nickerson, Sherman
 Virginia (Ginny) Carlberg, Jamestown
 Emma Boutelle, Kennedy
 Andrew Campbell, Westfield

4-H Program Committee

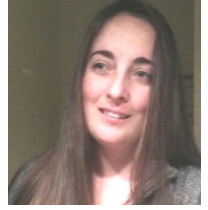
Mary Jantzi, Clymer
 Betty Catanese, Stockton
 Louis Smith, Silver Creek
 Laura LeBarron, Silver Creek
 Jan Schauman, Jamestown
 Keith LaRoy, Kennedy
 Sue Lindsey, Ashville
 Lindsay Eckman, Frewsburg
 Taylor Young, Panama

4-H Program Advisory Chairpersons

Joyce Edwards	Clothing and Textiles
Bart Nickerson	Dairy
Keith LaRoy	Goat
Roxanne Young	Dog
David Schauman	Beef, Meat Animal Sale
Kasey Fanara	Horse
Marie Warner	Snack Bar
Jamie Smith	Exhibition Poultry
Julie Covert	Market Poultry
Kim Chapman	Rabbit
Louis Smith	Hog
Shawn Huntington	Sheep

From the Office of the Executive Director

JULY! Already!!! What a wonderful month to celebrate YOUTH, school is finally out for the summer and the Chautauqua County Fair will begin on Tuesday July 16. Be sure to stop in and see all the exhibits from creative crafts to cows, horses and more! We are looking forward to a great summer, with lots of CCE Programming. We are past the restrictions of years now gone by and looking forward to hosting many events, including the Jamestown public school's day on campus with CCE staff for a variety of activities. Our nutrition classes are happening across the county, and everything is blossoming and growing in our agricultural department. Be sure to check out Chautauqua Grown to find all your local retail producers or stop by the Chautauqua Area Produce Auction to purchase wholesale fruits and vegetables.



I would like to extend a special congratulations to 4-H youth who are completing their final year in our 4-H youth development program: Morgan Becker, Hallie Boardman, Lydia Covert, Lexus Eschenbach, Mackenzy Graziano, Tegenya Graziano, Kamryn Harper, Breanna Keefe, Adam Lesch, Cole Nickerson, Grace Pflueger, Hannah Schauman, Luisa Smith, Leighanne Swan, and Erma Jean Wolcott. Congratulations and best of luck, we hope 4-H has helped in small and large ways to prepare you for your next adventures.



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Matt Harper

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Jamestown NY
bitobreezefarm@yahoo.com

Show Pigs
Feeder Pigs
Freezer Hogs
Roaster Hogs

We have pork available in wholes, halves and by the package. Everything we sell is USDA inspected. Also available is lamb by the package

BROILER PROCESSING WORKSHOP AT GREEN HERON GROWERS

2361 WAIT CORNERS ROAD, PANAMA, NY

TUESDAY, JULY 16, 2024
2PM - 4PM

Julie and Steve grow broilers organically and process them on-farm under the 1,000 bird exemption. Join us for a tour of their small batch pasture-raised broiler enterprise, including production and processing. Their team will take participants through a live processing demonstration, walking them through the steps of how to humanely and safely process chickens on a small scale.



SCAN TO REGISTER

Cornell Cooperative Extension

Southwest NY Dairy, Livestock and Field Crops Program



This event is FREE and registration is required. <https://tinyurl.com/GreenHeronBroiler2024>

For questions or to register over the phone, contact Amy at 716-640-0844 / amb544@cornell.edu or Lisa at (716) 664-9502 ext 203 / ljk4@cornell.edu

CORNELL COOPERATIVE EXTENSION OFFERS EDUCATIONAL PROGRAMMING AND RESEARCH BASED INFORMATION TO AGRICULTURAL PRODUCERS, GROWERS, AND AGRIBUSINESSES. CORNELL COOPERATIVE EXTENSION IS AN EMPLOYER AND EDUCATION RECOGNIZED FOR VALUING AA/EO, PROTECTED VETERANS, AND INDIVIDUALS WITH DISABILITIES AND PROVIDES EQUAL PROGRAM AND EMPLOYMENT OPPORTUNITIES.



Free to all community members!

Grow Chautauqua Market

DISTRIBUTION OF **FREE** LOCALLY GROWN, RAISED AND PRODUCED FOOD

Weekly
June 12 to
October
30

JAMESTOWN MOBILE MARKET

WEDNESDAYS

10 AM TO 11 AM: TRC COMMUNITY HEALTH CENTER

11:30 AM TO 12:30 PM:

JAMES PRENDERGAST LIBRARY

1 PM TO 2 PM: THE CHAUTAUQUA CENTER

THURSDAYS

1 PM TO 2 PM: SILVERTREE SENIORS CRANE ST.

2:30 PM TO 3:30 PM:

BUSH ELEMENTARY SCHOOL

4PM TO 5 PM: CODE INC. SECOND ST.

CHAUTAUQUA COUNTY RURAL MINISTRIES

319 WASHINGTON AVE, DUNKIRK NY

RIPLEY LIBRARY

64 WEST MAIN STREET RIPLEY, NY

WEDNESDAYS, 12:30 PM TO 3 PM
WHILE SUPPLIES LAST

SATURDAYS 11 AM TO 2 PM
(OR UNTIL DISTRIBUTED)

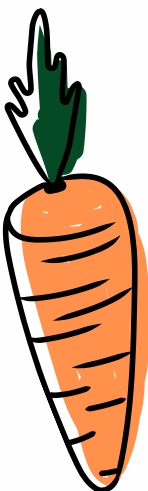
HOW IT WORKS:

- INDIVIDUALS CAN VISIT ANY OF THE GROW CHAUTAUQUA DISTRIBUTION SITES **(1 PER WEEK)** AND RECEIVE A BOX OF LOCALLY GROWN PRODUCTS AT NO COST
- ID, PROOF OF INCOME OR OTHER DOCUMENTATION NOT REQUIRED
- **FIRST COME FIRST SERVE.** *SOME SITES DO HAVE PRE-REGISTERED PARTICIPANTS. FOOD BOXES NOT GUARANTEED*

Your Grow Chautauqua box includes produce and other items from NY farms and producers:

- Ellicottville Greens (Olean, NY)
- Brigiotta's Farmland Produce (Jamestown, NY)
- Stand Fast Farm (Dunkirk, NY)
- Eden Valley Creamery (South Dayton)
- Lizzie Byler (Frewsburg, NY)
- Roberto Fred Farms (Dunkirk)
- Yerico Farms (Dunkirk)

CHAUTAUQUA GROWN



Linnea Haskin, Community Food System Educator

lmc373@cornell.edu
716-664-9502 ext 210



Grow Chautauqua Market

Early June we at CCE finally launched the Grow Chautauqua New York Food for New York Families distribution program! So far over 25,000 pounds of locally grown produce and other products have been provided to community members, particularly those most vulnerable such as seniors.

One of the produce items included for distribution was garlic scapes, provided by Yerico Farms of Dunkirk. These stalks grow from planted garlic, and are usually cut off around June so the plant can put all of its energy into growing the bulb itself. For those who have never had scapes, you are in for a real treat! Scapes can be used in any recipe in place of traditional garlic, or like in this recipe, for a unique twist on traditional dishes!

GARLIC SCAPE PESTO

What are Garlic Scapes?

Garlic scapes grow from garlic bulbs as they get close to maturation and harvest time. Most farmers cut them off so all of the plants energy can go into growing the bulb itself. In recent years, the culinary world has discovered the delicious joy of the garlic scape, which can be used in subsitute of garlic in any recipe. It has a bite similar to green onions, and is slightly more potent than garlic itself.

Prep time: 10 minutes

Makes: 3 cups

Ingredients

- 10 (154g) Garlic Scapes size of scapes vary, use weight for accurate measurement
- 1/3 C (44g) Pine Nuts or Walnuts
- 1/3 C (38g) Parmesan Asiago or Parmesan shredded
- 1/2 Lemon juiced
- 1/8 tsp Fine Sea Salt
- A few grinds of Pepper
- 1/3 C (70g) Extra Virgin Olive Oil



• Directions

- Trim the garlic scapes by cutting the end of the stem if it seems woody, (like asparagus). You can eat the bulb too!
- In a food processor, add the scapes, twirling them around the center so that they all fit. Add the pine nuts, cheese, juice of the lemon and salt and pepper. Process by pulsing until the mixture begins to break down. Scrape the bowl down.
- With the processor running, slowly add all the olive oil. Continue to process until all the ingredients are incorporated and broken down, about one minute.
- Store in a covered container or lidded jar in the fridge and enjoy within a week. Also, you can freeze the pesto in a jar or in an ice-cube tray. Once frozen, in the ice-cube tray, remove and place in a zip top bag in the freezer.



2024 Game of Logging Chainsaw Safety Training



Hands-on training to build knowledge and skill in chainsaw use, maintenance, and felling, limbing, and bucking techniques.

2024 Course Dates:

Course fee: \$150 per day* ~ 8:00am-4:30pm

Wednesday, August 21: Game of Logging Level 1 (Mayville, NY)

Thursday, August 22: Game of Logging Level 2 (Jamestown)



***Scholarship available** for volunteers maintaining public trails thanks to a grant from the Northern Chautauqua Community Foundation!

Register and learn more at:

<https://chautauqua.cce.cornell.edu/events>

or by calling the office: 716-664-9502

Cornell Cooperative Extension is an employer and educator recognized for valuing AA/EEO, Protected Veterans, and Individuals with Disabilities and provides equal program and employment opportunities

Cornell Cooperative Extension | Chautauqua County

The Chautauqua Farmer-Neighbor



Dinner menu is built around what local farmers are willing to donate.

From bacon to peppers to melons, 3C's Catering will showcase all products that are given.

Do you have a Chautauqua produced product you would like included in the dinner?

If you would like to make a donation of any kind, please contact Cassandra Skal at Farm Credit East at (716) 270-5471 or cassandra.skal@farmcrediteast.com.



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ALL SUMMER LONG!
JUNE - SEPT
2024

FREE TO JOIN!
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MARK YOUR CALENDAR!

7th Annual Chautauqua Farmer-Neighbor Dinner

August 20, 2024

The Grandview of Ellington
1116 West Hill Road, Ellington, NY

For more information: bit.ly/CHQFND
Donations & Sponsors: Cassandra @ 716-270-5471
Tickets: Rose @ 716-664-9502 ext. 202



Check out the sponsorship tiers for the 7th annual Chautauqua Farmer-Neighbor Dinner.

If you would like to make a donation of any kind, please contact Cassandra Skal at Farm Credit East at (716) 270-5471 or cassandra.skal@farmcrediteast.com.

				
\$500+	\$350-\$499	\$250-\$349	\$100-\$249	\$50-\$99
Publicity Items on Dinner Tables Referenced in advertising Full Display Table Business in program 4 Dinner Tickets	Referenced in advertising Full Display Table Business in program 3 Dinner Tickets	Full Display Table Business in program 2 Dinner Tickets	1/2 Display Table Business in program 1 Dinner Ticket	Business in program 1 Dinner Ticket
BARNRAISER	HARVESTER	CULTIVATOR	SEED SOWER	PLANTER



Chautauqua County 4-H is partnering with Master Gardeners and The Audubon Community Nature Center to present:

GROWING YOUR FOOD SERIES

Where: Audubon Nature Community Center in the Kitchen Garden

*All classes are from 5:30-7:00 PM

Dates:

- Thursday, May 9th: Starting your Garden
- Thursday, June 6th: Composting 101
- Thursday, June 27th: Promoting Pollination
- Thursday, July 25th: In Season Plant Care
- Thursday August 29th: Harvesting from the Garden

Questions? Contact Josie Allen at 716-664-9502 ext. 216.

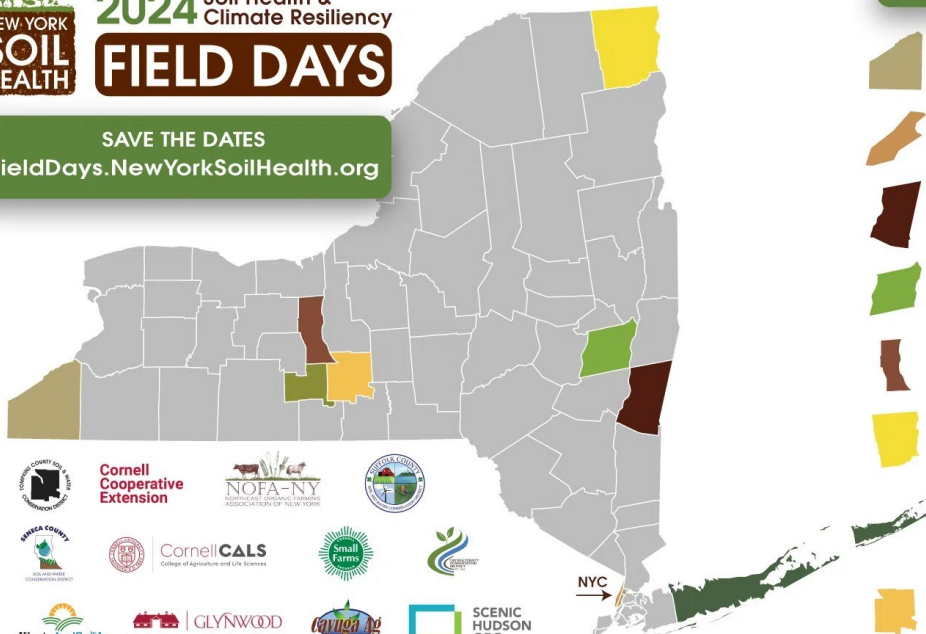


Open to youth and adults!

*Please be advised there will be no access to public bathrooms on the grounds.

NEW YORK SOIL HEALTH 2024 Soil Health & Climate Resiliency **FIELD DAYS**

SAVE THE DATES
FieldDays.NewYorkSoilHealth.org



10 Field Days Across the State!

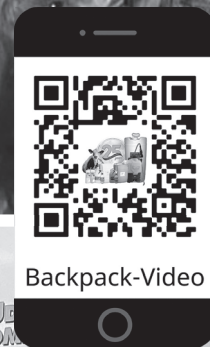
- JUNE 12 | 10:00 AM - 3:00 PM**
Western NY - Westfield | Betts Farm
Topic: vineyard soil health
- JUNE 21 | 1:00 PM - 4:00 PM**
New York City - Location TBA
Topic: soil biology, urban soil health
- JUNE 25 | 3:30 PM - 6:00 PM**
Hudson Valley - Germantown | Hearty Roots Farm
Topic: biochar
- JULY 16 & AUGUST 20 | 10:00 AM - 3:30 PM**
Eastern NY - Albany County | Location TBA
Topic: cover crops for cut flowers
- JULY 25 | 10:00 AM - 3:30 PM**
Central NY - Seneca Falls | Rodman Lott & Son Farms
Topic: cover crops, reduced tillage, soil health, pest mgmt
- AUGUST 15 | 3:00 PM - 5:00 PM**
Northern NY | Peru - Champlain Valley | Location TBA
Topic: orchard soil health
- AUGUST 19 (ENGLISH) | 4:00 PM - 5:30 PM**
AUGUST 20 (SPANISH) | 4:00 PM - 5:30 PM
Suffolk County | Long Island Hort. Research & Ext. Center
Topic: summer cover crops
- AUGUST 30 | 4:00 PM - 6:30 PM**
Central NY - Tompkins County | Oechsner Farms
Topic: organic field crops
- SEPTEMBER 24 | 4:00 PM - 6:30 PM**
Central NY | Backbone Farm & Ramble On Farm
Topic: soil amendments



With the backpack sprayer...

“We can have 30 cows done in less than 5 minutes!”

— Jill Wiser



PLEASANT VALLEY JERSEYS, Chambersburg, PA
Doug and Julie Martin, son Grant and wife Kim,
daughter Jill and husband Josh Wiser
300 Registered Jerseys, grazing herd
12,000M 5.8F 4.2P, 200,000 SCC

“We love Udder Comfort™ for fresh cows. We’ve been using it for 15 years. It’s the only one that works to get swelling down fast and make cows comfortable so they do better,” says Jill Wiser, dairy manager and partner in her family’s Pleasant Valley Jerseys, Chambersburg, Pa., a grazing dairy milking 300 reg. Jerseys.

“We spray fresh udders 2x/day for 5 days with Udder Comfort. We don’t do intramammary treatments while in the milking period but dry treat a few. If we get flareups, we use this, and in most cases, they clear within a week,” she explains, noting they “very much enjoyed the convenience, ease and coverage” having the Udder Comfort Battery-Operated Backpack Sprayer to do large groups of fresh cows this spring.

“Fresh group applications went so much quicker. We can have 30 cows done in under 5 minutes! It really shortened the application process for us.”



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For external application to the udder only, after milking, as an essential component of udder management. Always wash and dry teats thoroughly before milking.

Chautauqua County Soil & Water Conservation District Newsletter

Northcrest Business Center, 220 Fluvanna Ave,
Suite 600, Jamestown, NY 14701
Phone (716) 664-2351 Ext 5
Email: chaut-co@soilwater.org
Board Meetings are held the third Wednesday
of each month at 8:30 AM
Board of Directors: Fred Croscut, Pierre Chagnon,
Bruce Kidder, Allen Peterson, Lisa Vanstrom



SWCD Staff:
David Spann, District Field Manager
Cassandra Pinkoski, Grants Specialist
Greg Kolenda, District Field Technician
Gage Lindell, District Technician
NRCS Jamestown Field Office Staff:
Robert Nothdurft, District Conservationist
Anna Emke-Walker, Soil Conservationist

Agricultural Assessments

Partial Reduction in Real Property Taxes for Eligible Farmland in New York State

In 1971, New York State legislature enacted the New York Agricultural District law to protect and promote the availability of land for farming purposes. As part of this legislation, the law allows for reduced property tax bills for land in agricultural production by limiting the assessment of such land to its agricultural value. Owners whose land satisfies the eligibility requirements may apply for an agricultural assessment.

Landowners must file an application (RP-305 or RP-305-r) with their local assessor to receive an agricultural assessment for their parcels. **The local assessor is who determines eligibility.**

In order to be eligible, the following requirements must be met:

Land generally must consist of seven or more acres that were used in the preceding two years for the production for sale of crops, livestock, or livestock products;

The annual gross sale of agricultural products must average \$10,000 or more. If the size is less than seven acres, the average annual gross sales must equal \$50,000 or more.

Agricultural assessment is limited to land used in agricultural production. Up to 50 acres of farm woodland is eligible for the assessment per eligible tax parcel. Land under a structure within which crops, livestock, or livestock products are produced is also eligible for the assessment.

Since farm operations encompass more than one parcel, eligibility is determined by combining separately assessed parcels that are farmed together as a single

operation. However, a separate application for each assessed parcel must be made.

Rented land for agricultural purposes may receive an agricultural assessment. If the rented land satisfies the basic eligibility requirements, it can be eligible for the assessment. In addition, if the rented land does not satisfy the average gross sales requirements, it may still be eligible if it is farmed, under a written rental agreement of at least five years, with other farmland that satisfies all eligibility requirements.

What you have to do...

The landowner's first step in applying for an agricultural assessment is to contact their tax assessor. Once they have determined that you qualify for the program, contact Chautauqua County Soil & Water Conservation District to create a soil group worksheet. District Staff will coordinate an appointment with you to help fill out the "Soil Group Worksheet". This worksheet distinguishes the acreage of a farm parcel in each soil group. The landowner then transfers this information to the "Application for an Agricultural Assessment" sheet, available through your local assessor's office. The worksheet and application, along with a soil map generated by District staff, are all submitted to the assessor by the taxable status date. In most towns, taxable status date is March 1st, but it is advisable that you confirm this with your local assessor. Landowners must file an application each year, however, if there are no changes since the previous year, a short form application can be used.

The fee for classification of the soil group worksheet is \$25 dollars per parcel. For more information, or to schedule an appointment, feel free to call Chautauqua County Soil and Water Conservation District office at 716-664-2351 ext. 5. The District operates under normal business hours, Monday through Friday from 8 A.M. to 4:30 P.M.

July

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	
	1	2	3 Hog Project	4	5	6	
7 Rabbit Barn Set-Up 4 PM	8 4-H Building Set Up 10:30AM	9 Evaluation Day 1 5:00-8:00 PM Horse Committee 6:30 PM	Club Booth Set up			12	13 Evaluation Day 2 9:00-2:00 AM
14 Snack Bar Opens 7:00AM Booth Judging 2:00 PM	15 	16	17	18	19 60th Meat Animal Sale!!!	20	
21 →	22	23	24	25	26	27	
28	29 State Fair Meeting 6:30 PM	30	31				

August

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1	2	3
4	5 Rabbit Project 6:00 PM	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21 State Fair Starts 	22	23	24
25	26	27	28 Beef Committee 6:00 PM	29	30	31



Fair Dates:
July 15th - July 21st



**60th Meat Animal Sale
SAVE THE DATE!**
Friday, July 19th @ NOON
Chautauqua County Fairgrounds

All are welcome to come watch the excitement of the auction at the Main Show Arena on the Chautauqua County Fairgrounds.


If anyone has any old photos, memorabilia, or catalogs from past sales they would like to share and have on display at the fair, please contact the 4-H office at 716-664-9502.

4-H Building Set-Up
Monday, July 8th 10:30AM @ the Fairgrounds

Actively looking for youth and adult help! Please let Nancy Johnson (nrj33@cornell.edu) know if you are able to attend!

Meat Animal Sale Youth Participants
Consider making your arrangements for your extra animals early this year. There will be ABSOLUTELY no animals leaving on the slaughter trucks that have not gone through the meat animal sale. All extra will be leaving after 3:00pm on Sunday *on their own trailer*.

Additional Snack Bar Superintendents Needed!
If you do not have an animal on the fairgrounds but want to be a part of the fair excitement and help in the snack bar talk to the office and we will get you passes!



Chautauqua County Fair 4-H Fun Show
Saturday, July 20th at 3:00 in the main show arena
There will be two divisions:

- Seniors- 14 and older
- Juniors- 13 and younger

4-H Record Books
4-H Record books are due in the 4-H office by Monday, September 16!

4-H Rabbit Barn Set-Up
July 9th at 6:00 PM

State Fair Meeting
Monday, July 29th at 6:30 PM
JCC Carnahan Center



4-H MEAT ANIMAL SALE PROGRAM POLICY



MISSION STATEMENT: *Training Tomorrow's Leaders Today to raise the best quality animal by teaching the 4-Her decision making, herdsmanhip, ethical behavior, marketing and communication skills while utilizing parents and leaders for guidance.*

1. The only animals sold at fair are raised by a 4-Her as their market animal project. The 4-Her must sell a blue or red ribbon animal of their choice. All animals that go through the sale become the property of the buyer. No animals may be swapped.
2. Only one animal per species may be sold in the Meat Animal Sale unless the 4-Her has both the grand and reserve champion in the same species-they both must sell in the Meat Animal Sale. Market Poultry will be sold as a pen of 2 birds. Market goats will sell by the head. If the 4-H'er brings an animal to the fair as a project market animal, it must be sold provided it meets all the requirements of the program it is in. For 4-H'ers with more than one animal per species, see rule #6.
3. Commissions will be determined by Meat Animal Sale Committee to reflect market, economic and sale expenses. For year 2023, commission on all animals sold in the Meat Animal Sale is 6 percent.
4. Ribbons will be awarded in all market animal classes (beef, sheep, swine, poultry, and goats) by the designated judge for each species. Ribbons will be awarded based on quality and proper finish at the time of the show.

Blue - Excellent:

Red - Good:

White- Possible No Sale

- ⇒ Youth who receive a white ribbon for the meat animal that they may be selling in the Meat Animal Sale will receive a warning for their first offense. The youth and their family will meet with the Meat Animal Sale committee and the respective animal project committee to discuss better methods for raising an animal that is properly finished. If a youth receives a second white ribbon with an animal of the same species the next consecutive year, they will not be eligible to sell their animal of that species.
- *Example: Jimmy Smith Raises a market hog in the 2023-2024 4-H year. The judge gives Jimmy's hog a white ribbon based on the finish of his hog on show day. Jimmy is allowed to sell his hog this year. Jimmy joins the hog project the next year and again receives a white ribbon. He is not eligible to sell his animal in the meat animal sale but may sell it privately. Jimmy tries to raise a hog for the third year and again receives a white ribbon. The cycle begins again and he may sell his animal in the sale. "*

5. Youth are encouraged to be present for both their show and sale day. If a youth is not present for show day and/or sale day their animal will be sold at the conclusion of the entire sale. The youth may choose to sell their animal outside of 4-H and arrange their own slaughter and trucking arrangements.
6. **Market animals not sold in the Meat Animal Sale are to be released Sunday July 21st at 3 PM. Youth must make their own slaughter and trucking arrangements for these animals. ONLY meat animal sale animals will be loaded on Sunday morning going to the respective processor. No exceptions.**
7. Animals purchased through the Meat Animal Sale and donated back for resale will be sold at the end of that species. **The original buyer must state that they donate the animal back for resale to benefit an animal species, 4-H Meat Animal Sale, 4-H General fund, endowment etc. The resale buyer's money goes to where the original buyer designates. The resale buyer gets the animal.**
8. . The sale order for each species will go as followed: Grand Champion first, Reserve Champion second, and the rest in a lottery system. 4-H Committees must select sale order immediately following their show and submit the sale order to the 4-H Office.
9. All market animals are to be weighed in once for their qualifying weight. See species handbook for qualifying weights on each species. The animals will be sold at this weight.
10. With all 4-H Animal Science Projects, there is an inherent risk involved. Cornell Cooperative Extension, its employees, and volunteers assume no responsibility for any loss or damage. Animals left on premises by the buyer after closing of the barn are done so at the sole risk of the buyer.
11. The possibility exists that health issues or other concerns may arise after the sale and before the slaughter of the animal. If this happens, the buyer(s) are at risk and will have the authority to make decisions regarding the treatment of the animal. The Meat Animal Sale Committee will make every effort to protect the well-being of animals sold through the Meat Animal Sale Auction.
12. Once the gavel falls, the bidder becomes the owner, and the seller becomes the caregiver until the animal leaves the fairgrounds on Sunday following the sale. The buyer is responsible for the trucking of the animal from the fairground as based upon the directions on the sale receipt. The price per pound paid that is above the current market price is considered to be a charitable donation and is tax deductible.
13. Any situation that does not meet above criteria (1-12) must be brought to the attention of Meat Animal Sale Committee and will be dealt with on a case-by- case basis and voted on by secret ballot.

MEAT ANIMAL SALE PARTICIPANTS

If you plan to donate proceeds from the sale of your market animal-you must get a "Charitable Donation Form" from your adult barn superintendent at the Fair. **This form must be turned into the 4-H Office prior to the sale-WHEN SALE ORDER IS DRAWN.** You must bring the following information with you to fair to complete form: percent of donation, name of charitable organization, and the complete address of charity. **If form is not completely filled out- the donation will not be deducted from your check-you will be responsible to send it on your own.**

Recognizing Our Youth Aging Out

Morgan Becker, Silver Creek
Hallie Boardman, Stedman
Lydia Covert, Lakewood
Lexus Eschenbach, Sherman
Mackenzy Graziano, Forestville
Tegenya Graziano, Fredonia
Kamryn Harper, Jamestown
Breanna Keefe, Stedman

Adam Lesch, Fredonia
Cole Nickerson, Corry
Grace Pfleuger, Conewango Valley
Hannah Schauman, Ashville
Luisa Smith, Cherry Creek
Leighanne Swan, Sherman
Erma Jean Wolcott, Mayville

We wish you all the best of luck with your future endeavors and hope 4-H took part into you becoming your future self!



Chautauqua County 4-H Horse Program

Open Game Show

Sunday July 7

Cloverleaf, Quadrangle, Straight Line, Texas T, Pole Bending, Keyhole, Figure 8, Bleeding Heart
4609 Railroad Avenue West, Stockton NY 14784

Prizes for 1st & 2nd in each class!

\$5 Grounds Fee + \$5/Class *OR* \$35 day pass for all classes
CASH ONLY

All proceeds benefit Chautauqua County 4H Horse Program
Divisions: Walk/Trot (any age) / Jr. 13 and under / Sr. 14 and over
Rider meeting at 9AM, classes to start at 10AM!

50/50 & Basket Raffle - Donate a basket, receive 10 tickets!

4-H Snack Shack will be OPEN!

"Serving Up Smiles" ice cream truck 12:00-2:00

Chicken Dinners! \$16

Contact any Chautauqua County 4-H Horse youth for tickets!

ALL 4H RULES APPLY, INCLUDING BUT NOT LIMITED TO:

Coggins must be within 2 years / Rabies certificate must be within 1 year
Helmet **MUST** be ASTM/SEI certified and manufactured within last 5 years
Helmet required for ALL AGES

All riders under 18 **MUST** be accompanied by an adult / Riders must be 8 years old or older
No alcohol or tobacco on the grounds

No dogs allowed

Must wear 4H appropriate attire

Riders **MUST** enter arena at a walk!

Riders **MUST** dismount **BEFORE** exiting arena!



Animal Project News

Exhibition Poultry Project



Committee Meetings
TBA

Project Meetings
TBA

*ALL meetings are at 6:30 PM
unless otherwise noted
Committee Chair: Jamie Smith
smith_jamie@mac.com

Horse Project

Committee Meetings
July 9
Project Meetings
June/July Shows

*ALL meetings are at 6:30 PM
unless otherwise noted
Committee Chair: Kasey Fanara
blondieshort24@yahoo.com



Rabbit Project

Committee Meetings
TBA

Project Meetings
August 5th (State Fair Meeting)
Barn Set Up
July 7th 4:00 PM

*ALL project meetings at 6:30 unless
otherwise noted*
*Committees at 7:00 PM *
Committee Chair: Kim Chapman
kchapman4574@gmail.com



Goat Project

Committee Meetings
TBA

Project Meetings
TBA

*ALL meetings are at 6:45 PM unless
otherwise noted*
Watch our Facebook page!

Contact: Keith LaRoy
716-485-1537



4-H Program Committee

*ALL meetings are at 6:30 PM
July Fair Week
TBA



Beef Project



Committee Meetings
August 28th
Project Meetings

*ALL meetings are at 6:30 unless
otherwise noted*

Committee Chair: Dave Schauman
chautcobeefprogram@gmail.com

Market Poultry Project

Committee Meetings

TBA

Project Meetings

TBA



Committee Chair: Julie Covert
jcoverts@windstream.net

Hog Project

Committee Meetings

July –No Committee

Project Meetings

July 3rd
July 13th pig weigh in

*All project meetings are at 6:30 PM unless
otherwise noted. Committee is at 6:00 PM

Please note: One parent/guardian MUST
attend meetings with their 1st and 2nd year
members.

Committee Chair: Louis Smith
716-785-1890



60th Meat Animal Sale
Friday, July 19th
NOON

Dog Project

Committee Meetings

Sept 18th

Project Meetings

Sept 11th



All Project Meetings at 6:30 PM
Committee Chair: Roxanne Young
roxy6825@windstream.net

Any changes will be posted on Remind

Teen Ambassadors

TBA

*ALL meetings are at 6:30 PM
unless otherwise noted

Sheep Project

Committee Meetings

TBA

Project Meetings

TBA

**All committee meetings at 6pm and
project meetings at 7pm unless
otherwise noted**

Committee Chair: Shawn Huntington
shuntington@randolphcsd.org



Dairy Project

Committee Meetings

TBA

Project Meetings

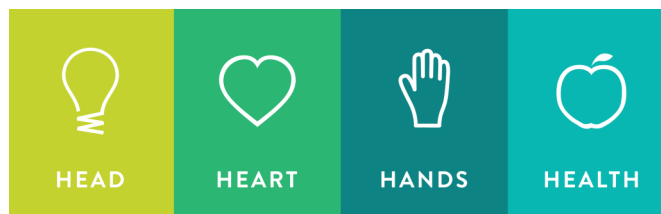
TBA



Committee Chair: Bart Nickerson
bjnick@windstream.net

4-H FAIR SCHEDULE

Sunday	All Day 6:00 pm	Move-in General Barn Meeting
Monday	10:00 am 3:00 pm	Rabbit Show Swine Show
Tuesday	9:00 am 10:00 am 2:00 pm 6:30 pm	Poultry Showmanship Poultry Judging Contest to follow Market Steer and Breeding Heifer Showmanship and Show Poultry Show Goat Showmanship Clinic
Wednesday	9:00 am 10:00 am 2:00 pm 3:00 - 4:00pm 4:00 pm	Dairy and Meat Goat Show English/Mini Show Fashion Revue (4-H Building) Mannequin Modeling (4-H Building) Sheep Showmanship and Market Lamb & Sheep Breeding Show
Thursday	9:00 am 10:00 am 11:00 pm 1:00 pm 3:00 pm 5:00 pm 7:00 pm	Dairy Showmanship Western/Driving Equine Show Dairy Cattle Show Rabbit Showmanship Harness & Pack Goat Show Livestock Judging Sheep Lead Line
Friday	8:30 am 9:30 am 12:00 pm 1:00 pm 6:30 pm	Dairy Judging Contest Dressage Horse Show 60th Meat Animal Sale Mounted Games Quad, Drill and Parade Teams
Saturday	10:00 am 1:00 pm 3:00 pm 4:30 pm	Gymkhana Showmanship & Show Dog Fun Show & Demo All Animal Fun Show Herdsman Award Ceremony
Sunday	10:00 am	Horse Fun Show



Is it, or Isn't It? Mysteries of the Ladybug Unraveled

By Laura A. Marsala

Chautauqua County Master Gardener Volunteer



Did you know that ladybugs are not bugs at all, but beetles? Ladybugs (also known as ladybird beetles in Europe) belong to the order of *Coleoptera*, and are classified under the family of *Coccinellidae*. There are nearly 450 species in North America and close to 6,000 worldwide.

Ladybugs are about 1/16" to 3/8" long, have two wings under the colorful wing covers, and they have six legs. While most people think of ladybugs as being reddish orange with black spots, there are many variations. Some species are orange and black while others are solid black or brown. Still even others have stripes instead of spots.

In general, ladybugs are prized for their voracious appetites for plant-eating insects, such as aphids, their favorite meal. Ladybug larvae will eat about 400 medium-sized aphids before pupating. An adult ladybug feeds on about 300 medium-sized aphids before laying eggs, eating three to four aphids for each egg it lays. Additionally, ladybugs eat mealy bugs, mites, small spiders, fruit flies, and scale insects. They also enjoy eating the eggs of the Colorado potato beetle and European corn borer, as well as mildew that forms on plants and pollen. A single ladybug can devour hundreds of aphids per day, removing pests to leave a healthier plant, rendering them an invaluable resource for natural pest control.

SO MANY LADYBUG SPECIES!

With so many species, it may be difficult to identify a visitor to your garden. Here are the seven most common ladybugs in North America, according to www.planetnatural.com:

1. Ten-spotted ladybug (*Bothrocalvia pupillata*): With a red body, 10 black spots, and black head and pronotum, this little guy is what most people think of when they think of a ladybug.
2. Two-spotted ladybug (*Adalia bipunctata*): This species has a black head and pronotum with yellow markings, a red body, and one spot on each wing cover.
3. Seven-spotted ladybug (*Coccinella septempunctata*): The most common ladybug in Europe, it was introduced into the United States in the 1960s through the 1990s to help eat aphids on crops. Relatively larger at 1/4", this species is posing some serious competition for native ladybugs.
4. Asian lady beetle (*Harmonia axyridis*): Ranging anywhere from red to orange to tan, this beetle was introduced from the 1960s through the 1990s to eat agricultural

pests. The female tends to have more spots, while the males have fewer or can even be a solid color. Most species of Asian lady beetles have an "M" or "W" marking in white or cream on the pronotum, but not all individuals. There is some concern these insects are also displacing native ladybugs. They are considered pests in vineyards and wineries as they affect the taste of the wine to such an extent that it's called "ladybug taint."

5. Convergent lady beetle (*Hippodamia convergens*): The most common species sold by nurseries and online dealers for replacement in gardens and greenhouses, this beetle is the state insect of Ohio. They have black heads, red bodies, and black spots. The pronotum is black with some cream markings. Convergent lady beetles migrate for the winter.
6. Cardinal ladybug (*Novius cardinalis*): Formerly known as *Rodolia cardinalis*, this beetle was introduced to the United States for biological pest control all the way from Australia. It can now be found on every continent except Antarctica. Their main food source is the cottony cushion scale, a pest that preys on native trees and citrus. These ladybugs are cannibals that prefer to eat their own kind. In fact, females will lay more unfertilized eggs to ensure that their young have sufficient food.
7. Fourteen-spotted ladybird beetle (*Propylea quatuordecimpunctata*): These beetles have fourteen black rectangular spots on their back, which may be fused together along the midline. They were brought to North America to assist in ridding crops of Russian wheat aphids. They can fly up to 70 miles at 37 miles per hour without stopping.

SOME FUN FACTS

Insectlore.com offers some interesting facts about our ladybug friends:

- They smell with their feet and antennae.
- They emit bitter chemicals, known as alkaloids, to repel predators by bleeding body fluid out of their leg joints.
- They chew side to side, not up and down.
- They do not have lungs.
- They hibernate in large groups.

Continue on page 20

- Females are often bigger and have more spots than males.
- They can pull their head beneath the pronotum, located just behind their head, for protection.
- They are attracted to calendula, geranium, dill, garlic, cilantro, parsley, and mint.
- In 1999, NASA sent ladybugs into space to see if they could eat aphids in zero gravity. It turns out that they can!
- A ladybug's wings beat 85 times a second.
- For many, they represent good luck.

SIX WAYS TO ATTRACT LADYBUGS TO YOUR GARDEN

If you want to attract ladybugs, planetnatural.com offers several steps you can take to invite them in and make them feel welcome in your gardens.

1. Avoid using pesticides, which kills them.
2. Provide overwintering sites, such as rocks, leaf litter or mulch at the base of a tree.
3. Provide water in a shallow saucer with pebbles so they have a place to land.
4. Plant nectar and pollen crops with a mixture of early-, summer-, and late-blooming plants.
5. Plant trap crops, such as nasturtiums, to attract pests and keep them away from your good plants. The aphids will go for the trap plants, and the ladybugs will take care of the rest.
6. Control ants in your garden. Ants like the honeydew aphids produce and will protect them against ladybugs. Controlling the ants will keep the aphids vulnerable to ladybugs.

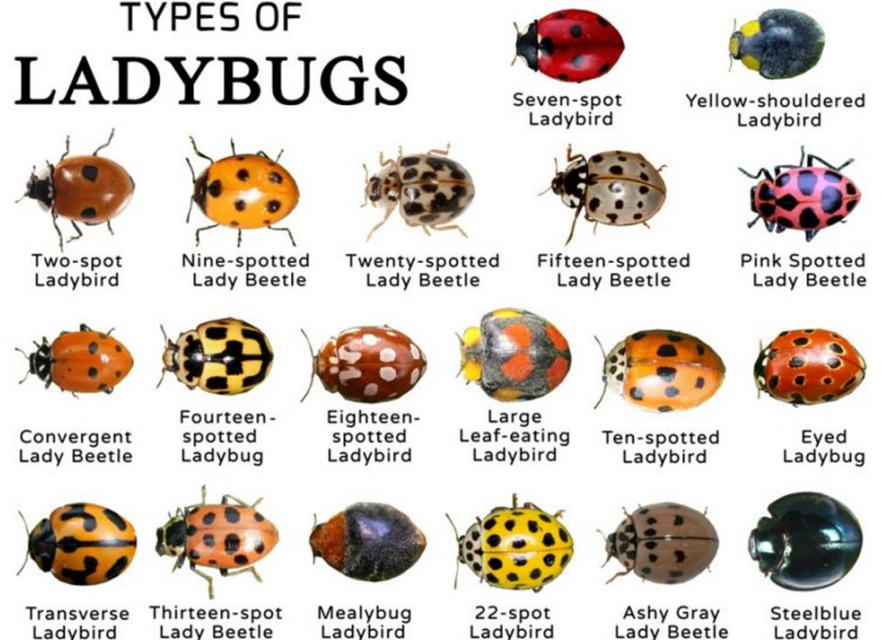
Unfortunately, native ladybugs are disappearing. No one is sure why, but scientists at Cornell University have come up with a project to find out. The Lost Ladybug Project asks everyone to take pictures of any ladybugs they find and upload them to the lost ladybug submission page (<https://www.lostladybug.org>). Even if you do not find any ladybugs, they need to know that, too, so report the results of all your ladybug hunts. A free identification guide is available for download at http://www.lostladybug.org/file_uploads/FieldGuide.pdf to help you join the search. As of June 12, 2024, 39,126 ladybugs have been contributed to the project.

Chautauqua County Master Gardeners will be releasing ladybug larvae on their July 17 Evening in the Garden gathering at the Jamestown Community College demonstration gardens, Curtis Street near the tennis courts, starting at 6:00 p.m. The evening will include a brief discussion about ladybugs as well as a presentation on growing garlic. The event is free and open to the public.

Ladybugs are champions in our gardens. Let us do what we can to protect and encourage them so they can continue their vital role of protecting our flowers and crops. What kind of ladybugs will turn up in your garden?

Sources: <https://www.insectlore.com>; <https://www.planetnatural.com>; <https://www.discoverlife.org>; <https://www.natgeokids.com>; <https://www.animalspot.net>; <https://www.lostladybug.org>

TYPES OF LADYBUGS



2024 EVENINGS IN THE GARDEN ADDS LADYBUG RELEASE TO SCHEDULE

CCE Master Gardeners Invite Public to Share Joy of Growing

by Laura A. Marsala, Master Gardener

What could be lovelier than enjoying a warm summer evening amid flowers, friends, and passionate conversation about all things gardening? Cornell Cooperative Extension Chautauqua County's master gardeners are excited to announce their 2024 Evenings in the Garden schedule, a learning program designed to inspire and delight the gardener in you through speakers, hands-on learning, and old-fashioned information sharing. And to sweeten the experience, lucky guests will be treated to a live ladybug release at the July 17 session.

Evenings in the Garden are held the third Wednesday of every month from June to September, 6 to 8 p.m., at the College Community Gardens on the campus of Jamestown Community College, Curtis Street (near the tennis courts). Evenings are enhanced by master gardeners and professionals speaking on a variety of topics that coincide with the Western New York growing season. This year's dates and speakers include:

- July 17 Ladybug Larvae Release!
 Growing Garlic with Master Gardener Faith Carlson.
- August 21 Seed Saving with Master Gardener Diane Hovey.
 Cold Frames with Master Gardener Laura Marsala.
- Sept. 18 *All Things Trees* with Dan Stone (Jamestown Parks Department).
 Tool Care with Master Gardener Steve Rees.

Guests are invited to bring their questions—and their curiosity—on the topics of discussion as well as any garden-related subject. Members of the Master Gardener Demo Garden Committee will be on hand to guide the discussions and offer resources and solutions to growing challenges, from flowers and vegetables, shrubs and trees, to pest control and soil problems.

Evenings in the Garden are free and open to the public. Light refreshments will be served. Guests are asked to bring their own chairs, as there is no seating available at the gardens. Suggestions for future presentations and discussions are always welcome.



Photo Caption: Discussion of all things gardening will continue with the 2024 season of Evenings in the Garden, presented at JCC by CCE master gardeners every third Wednesday, 6-8 p.m., through September. Events are free and open to the public.



Building
Healthy Habits

Summer Quick Tips

Cornell
Cooperative
Extension



Serve Safe Food this Summer

It's summertime and families are on the go, enjoying summer activities and often with a packed cooler. Bacteria that make us sick from foodborne illness like hot weather, just like we do. Follow these easy steps to keep your family healthy:

1. Wash your hands. This is the number one way to fight foodborne illness. Wash your hands with soap and water before and after preparing food, eating, and grilling. Use hand sanitizer if soap and water are not available.
2. When packing a cooler, the goal is to keep food and drinks below 40 degrees. If possible, pack drinks in one cooler and food in another. To help your cooler stay cool, keep it in the shade. A full cooler stays cooler longer than a half full one.
3. Remember the danger zone-between 40 and 140 degrees, bacteria on food multiplies the most quickly. Food left at room temperature for more than 2 hours should be thrown away.
4. When in doubt, throw it out!

Cultural Corner

Celebrate National Avocado Day on July 31st!

Avocado Facts:

1. They are a fruit and part of the berry family.
2. California is the leading avocado producer in the US.
3. Haas avocado is named after Rudolph Haas who patented it in 1935.
4. 80% of avocados eaten worldwide are Haas avocados.

What's in Season

July brings a bounty of locally grown produce to your farmers' market, farm stand, mobile market, or where you get food. This month look for: broccoli, cauliflower, tomatoes, zucchini, yellow squash, cucumbers, bell peppers, peaches, blueberries, cherries, apricots, plums, onions, beets, carrots, assorted greens and lettuces.

Use your Farmers' Market Nutrition check from WIC, SNAP card, Fresh Connect check or Double Up Food Bucks.

Recipe

Bell Pepper Nachos

Makes 8 servings, Serving size 1 cup

Ingredients

- 4 bell peppers
- 1 cup salsa
- 2 teaspoons seasoning (try a mixture of chili powder, garlic powder, ground cumin, and pepper.)
- 2 cups cooked meat (ground, chopped, or shredded), beans or tofu (try a combination)
- 3/4 cup shredded or crumbled cheese

Directions

1. Wash hands with soap and water.
2. Preheat oven to 350 degrees.
3. Wash bell peppers, remove seeds and cut into bite-sized pieces. Arrange pieces close together in a single layer on a large foil-lined baking sheet.
4. In a medium bowl, combine salsa, seasonings, and meat, beans, or tofu. Spoon mixture evenly over pepper pieces. Top with cheese.
5. Bake for 15 minutes, or until peppers are heated through and cheese is melted. Serve warm.
6. Refrigerate leftovers within 2 hours.

Notes: Try topping with chopped green onions or black olives. For more flavor, add cilantro on top.

Nutrition Facts: Serving Size: 1 cup Calories: 100, 36% calories from fat; total fat: 3.5g, saturated fat: 1.5g, cholesterol: 20mg, sodium 340mg, carbohydrate: 9g, fiber 3g, total sugars: 3g, added sugar: 0g, protein: 9g, Vitamin D: 0mcg, Calcium: 72mg, Iron: 1mg, Potassium: 211mg

Source: www.foodhero.org



Kids' Book Nook

"Thank a Farmer" by Maria Gianferrari tells the story of where a family's food and clothing come from and who grows, harvests, and produces these crops. Cool off at your local library and check out this book with your child. When finished, talk with your child about foods they are thankful to have.



For more information contact:

**Cornell Cooperative Extension
of Chautauqua County**

Jamestown Office: Wendy Alexander
(716) 664-9502 Ext. 221
wa66@cornell.edu

Monthly Tips:

Building Healthy Habits BHH



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