Cornell Cooperative Extension of Chautaugua County's

Extension Connection

September 2024 **Cornell Cooperative Extension** Chautauqua County

Volume 9 - Issue 9

IN THIS ISSUE

| Board and Association News | 3 |
|--|---------|
| Agriculture | 4-10 |
| Community News | 11 |
| 4-H/Youth Development | 12 - 15 |
| EFNEP – Building Healthy Habits (Expanded Food and Nutrition Education Program) | 16-17 |
| Master Gardener | 18-19 |

COVER PHOTO: September is National Chicken Month! National Chicken Month is celebrated in September to recognize the most-consumed meat in the United States.

Picture by Rinow's Farm in Ashville, NY

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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Cornell Cooperative Extension of Chautauqua County Staff Contact Information

Emily Reynolds, CCE Executive Director eck47@cornell.edu 716-664-9502 ext. 201

Darcy Cramer, Finance Associate dlc284@cornell.edu 716-664-9502 ext. 208

Lucia Conti, Association Administrative Assistant lpc33@cornell.edu 716-664-9502 ext. 209

Lisa Kempisty, Dairy/Livestock Community Educator ljk4@cornell.edu 716-664-9502 ext. 203

> Josie Allen, 4-H Development Educator jla298@cornell.edu 716-664-9502 ext. 216

Lisette Cabrera, 4-H Program Coordinator Imc323@cornell.edu 716-664-9502 ext. 214

Molly Harvey, SNAP Ed Nutrition Educator mmh273@cornell.edu 716-664-9502 ext. 208

Mary Ryder, SNAP Ed Nutrition Educator mer262@cornell.edu 716-664-9502 ext. 217

Wendy Alexander, EFNEP Nutrition Educator wa66@cornell.edu 716-664-9502 ext. 221

Shannon Rinow, Master Gardener Volunteer Coordinator smr336@cornell.edu 716-664-9502 ext. 224

Linnea Haskin, New York Food for New York Families Imc373@cornell.edu 716-664-9502 ext. 210

SWNY Dairy, Livestock, and Field Crops Program

CCE Chautauqua, @JCC Carnahan Center Jamestown, NY 14702 716-640-0522 kaw249@cornell.edu

Lake Erie Regional Grape Program 6592 W. Main Road Portland, New York 14769 716-792-2800

Cornell Vegetable Program 480 North Main Street Canandaigua, NY 14424 585-394-3977 ext. 426

CCE - Chautauqua County @ JCC Carnahan Center 525 Falconer St. PO Box 20 Jamestown, NY 14702-0020 Phone: 716-664-9502 Fax: 716-664-6327 www.cce.cornell.edu/chautauqua

Association News

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

From the Office of the Executive Director

It has been another wonderful and busy month for CCE Chautauqua. Congratulations to all our youth that attended or presented projects at The Great New York State Fair.



I hope many of you were able to enjoy the exceptional company and meal at the Farmer Neighbor Dinner. A special thank you to the committee that put together an excellent evening with exceptional award winners and delicious cuisine prepared by 3C's catering, hosted at the beautiful Grandview of Ellington. As we move forward into fall harvest and cooler evenings, we wish everyone the best.

As you may remember CCE Chautauqua is in the middle of a Capacity Study to review our programs and ensure the best success for our organization going forward. As an update the 4 areas of focus have been determined as board engagement, organizational design, data collection with analysis, and marketing. We have begun work already on board engagement and are working on organizational design. Because of that organizational design work, we have not yet listed our vacant positions in Agriculture or 4-H Youth Development. We want to be certain we are offering the best positions possible for the most successful CCE Chautauqua in the future. We appreciate your patience as we work to keep all our programming active.

As a reminder, slow moving traffic on country roads will continue all year and we may see an increase during the next month as fall harvest commences.

We have a full line up of LEAF programming happening this fall, please visit our website for updates and information on registration.

Please be safe and enjoy the wonderful harvest of Chautauqua County. Visit our Chautauqua Grown website to find your nearest local producer.



Chautauqua County Agricultural News

Farm Safety Grants Available to ALL Types of Farm Businesses By Lisa Kempisty, Extension Educator, Dairy and Livestock

In my role as a county extension educator, I enjoy and take pride in helping anyone who requests information. Someone recently asked me, what do you do in your extension work? So, my first comment was - every day is different. One phone call may be a landowner with questions regarding soil sampling, what it is and how to apply for the agriculture assessment, requests for information on starting a farm business, requests from dairy or livestock farms to visit their business to discuss farm improvements and growth, to discussing steps and professional contacts to assist in transitioning out of business. And then the youth – I help host farm tours teaching youth about agriculture and one favorite aspect of my responsibilities is assisting with our 4-H dairy youth project in Chautauqua County. There were 53 4-H dairy youth who showed at the county fair this past year and spending time with these youth and their families re-energize my faith that the future of the dairy industry is bright! Many thanks to the volunteers, parents, and other family members for all you do for our 4-H youth!

I recently consulted with a livestock owner on ways to improve the safety for their livestock, as well as for the people working with them. I shared information on a grant program that is available to **all types** of agricultural businesses to improve safety issues on a farm, available through the New York Center for Agricultural Medicine and Health (NYCAMH).

According to a NYCAMH representative, locally the John May Farm Safety Fund has awarded \$55,000 to 15 farms throughout Chautauqua and Cattaraugus counties. Projects include animal handling equipment, electrical upgrades, and mitigating drainage issues. Most of the farms served have been beef operations, but dairy and crop farms have been assisted as well in our two-county area.

The John May Safety Fund program has funded a total of 306 projects with \$1,240,000 being dispersed to New York farms for safety improvements including chemical wash stations, safety harnesses, visibility improvements (lighting), slip resistant surfaces, and silo ladders, as well as animal handling equipment, electrical upgrades, and projects mitigating drainage issues.

How often do you come across an unsafe situation on your farm and plan to fix it *some* day? I encourage you to consider that the John May Safety Fund can be of assistance to you. The John May Farm Safety Fund provides matching funds to small and mid-sized farm operations for repairs and upgrades that make for a safer workplace. The farm pays half, the grant pays half, up to \$5,000.

The application process is quite simple with three criteria to meet for eligibility: An active farmer, part-time or full time AND a New York State resident AND grossing an annual farm income of \$10,000 to \$999,999; or if a dairy farm, there is no annual farm income limit.

Applications must be approved before purchasing any materials to begin a project. Proof of completion must be submitted before half of a project's cost (up to \$5,000) is reimbursed to the farmer. Project types vary according to farm business's needs.

Local beef cattle producers, Doug and Colleen Aldrich, from Cassadaga, NY applied for, received a grant, and shared the following: "Thanks to the John May Farm Safety Fund, we were able to purchase a cattle chute. We feel good about being able to manage the cattle safely and with less stress on the animals. This reduces the stress on us, knowing we can handle our cattle more easily."

NYCAMH also provides on-farm educational programs/activities for farm owners, family members, farm employees and 4-H and FFA members. I am currently working with our 4-H dairy project to organize a farm safety tour for 4-H dairy members to learn about hazards on a dairy farm, working with their livestock and how to stay safe. This on-farm walk through and farm safety meeting for 4-H youth will be held on October 14th at Country Ayre Farm in Dewittville, NY. NYCAMH can bring a safety representative right to your farm business and provide training on several topics of need, at no charge.

If you need assistance assessing your farm's safety needs or help prioritizing them, you can request a free, confidential, on farm walk through with a NYCAMH safety specialist. Contact the New York Center for Agricultural Medicine and Health by phone at 800-343-7527 or email <u>JMFSF@bassett.org</u> or visit their website at <u>https://www.nycamh.org/</u> with your questions and for the grant application. Feel free to reach out to me, Lisa Kempisty at 716-664-9502 Ext 203 if you have any questions on this farm safety grant that may be helpful to your family and farm business.



Doug and Colleen Aldrich of Cassadaga installed a cattle handling chute with the help of a grant offered through the John May Farm Safety Fund, allowing them to manage their cattle more efficiently and safely.



A NYCAMH Safety Specialist can visit your farm to assess and prioritize farm safety issues.

Upcoming Dairy and Livestock Educational Meetings

Late Summer Pasture Walk

Thursday, September 19, 2024 1:00 pm – 2:30 pm

Murphy's Grass Farm, Doug Murphy, Organic Dairy Producer, 4270 Sherman-Ripley Rd (Rt 76), Sherman, NY Join us for a pasture walk and discussion of this certified organic farm's efforts to manage weeds using an electric weed burning unit mounted on a tractor, tiling pastures to improve grass yields, and how Doug and his farm team manage the rotational grazing of 100 Jersey dairy cows and 100 replacements on the farm's 200 acres of pasture. We will also discuss the value of soil sampling, weed management in a conventional grazing system, as well as an organic system, and how to improve pasture quality and yields. No charge to attend, to help plan for light refreshments, please RSVP to Lisa Kempisty at 716-664-9502 Ext 203.

Beef Quality Assurance Training

Saturday, October 5, 2024 9:00 am – 3:00 pm

Empire Livestock, 6732 Pickup Hill Road, Cherry Creek, NY

This Beef Quality Assurance Training will feature Katie Card-Allen, DVM, NYS Dept of Agriculture and Markets, presenting the BQA and Chute-Side Training; John Kriese, NY Representative for the Cattlemen's Beef Board "Together, We Are More"; and Jeff Winton, Founder of Rural Minds presenting "Rural Mental Health Resilience". Cost is \$25/ person payable at the door for program and catered lunch. Please RSVP by September 27, 2024 to Lisa Kempisty, 716-664-9502 Ext 203.

Chautauqua County Agriculture Celebrated at the Farmer-Neighbor Dinner

The 7th annual Chautauqua Farmer-Neighbordinner was held at "The Grandview of Ellington" on August 20th. Over 245 were in attendance to enjoy and celebrate Chautauqua County agriculture. The dinner, prepared by 3 C's Catering of Kennedy incorporated locally sourced products from 46 agricultural producers and local businesses.

The goal of this event was to help open the lines of communication between farmers and neighbors and educate about the farming community in Chautauqua



County. Dennis Webster served as the Master of Ceremony for the event and provided insightful agricultural statistics for the County. This year's speakers were Laura and Dennis LaMonica of Panama Bee Farm & Honey Company and Chautauqua County Beekeepers Association.

Multiple awards were presented to recognize local leadership, excellence, and innovation in agriculture. Chautauqua County Soil and Water Conservation District presented their Chautauqua County Agricultural Environmental Management (AEM) Farm of the Year to Stand Fast Farm of Dunkirk. Stand Fast Farm utilized the AEM planning process to address water drainage issues. Soil and Water helped design a system of raised paddocks for beef cows that utilize wood chips for outdoor bedding with grassed waterways between the paddocks and a riparian buffer that filters runoff before entering any watercourse.

The Chautauqua Farmer-Neighbor Committee presented three awards during the event. Fred Croscut of Sherman received the Friend of Agriculture Award. Fred operated Pleasant View Dairy until 2011 and continued to run a custom pesticide application business until 2018 all while advocating for agriculture. He served 16 years on the Chautauqua County Legislature, serves on Chautauqua County Soil and Water Conservation Board since 2000, and has served on Chautauqua County Agricultural and Farmland Protection Board since 1993.

Good Grass Farm of Ashville was recognized with this year's Farm of the Year Award. Jeffrey and Karen Creager have operated Good Grass Farm for the last 20 years raising birds on pasture. They are nearing completion of their NYS licensed and inspected poultry processing facility which will allow them to expand into sales to restaurants, hotels, institutions, and retail stores.



Photo Caption: Before the dinner, guests enjoy a social hour featuring appetizers, tastings from local producers, and informational vendor tables.

Yerico Farms, LLC of Dunkirk was the recipient of the Legacy Producer Award. Having operated for over 75 years and now into their fourth generation, the Yerico family has expanded, automated, moved into retail sales, added new varieties, adapted, and diversified to ensure that only the best quality product is sent to their customers. In the spring they carry fruit and vegetables plants and flowers, summer they transition to a fruit market and wholesale, by fall you will find their greenhouse full of mums, and in the winter Christmas trees and wreaths.

This year's event would not have been possible without the support of our many sponsors including our Barnraisers: Chautauqua County Farm Bureau, Chautauqua County Sheriff Quattrone, Emma J. Brook Flower Farm of Westfield, Farm Credit East, ACA, and Wegmans and our Harvesters: Eden Valley Creamery of South Dayton, Good Grass Farm of Ashville, and Refresco of Dunkirk. The Chautauqua Farmer-Neighbor Dinner is held annually and is always looking for new sponsors and producers to contribute. Interested

parties can contact Cassandra Skal at <u>cassandra.skal@farmcrediteast.com</u> to be added to next year's contact list. The Chautauqua Farmer-Neighbor Committee is a collaboration between public and private businesses supporting agriculture and local producers.

CCE Chautauqua LEAF Workshops Fall 2024 Schedule

Striving to diversify and grow agriculture in Chautauqua County by connecting our area's residents, homesteaders, and farmers to educational resources.

Registration & more available by calling the CCE office (716-664-9502) or by visiting: https://chautauqua.cce.cornell.edu/agriculture/leaf-workshops

Biosecurity: Controlling Dangerous Germs Lurking on the Farm Wednesday, October 2 / 6:00 – 8:00 pm / JCC Carnahan Center / \$5 per household

It's inevitable: microbes like viruses and bacteria are everywhere! Luckily, most are harmless or helpful, but there are some diseases, such as the recent Avian Influenza outbreak, that we need to take steps to minimize on our farms for the safety of our food and families. CCE Livestock Specialist **Amy Barkley** will explain why biosecurity on our local farms is so important, the latest concerns to be aware of, research-based best practices to keep people and animals healthy, and more.

Farm Succession Planning

Thursday, October 10 / 10:00 – 12:00 pm / JCC Carnahan Center / \$5 per household

When we think of a farm, we may picture a home, a business, a refuge, a lifestyle. It might include land, equipment, equity, animals, and more. A simple 4-letter word is actually a very complicated package, and it's never too early to begin thinking ahead about a smooth transition of your farm to a future owner. **David Chamberlain**, NY FarmNet Financial Consultant, will guide us through a discussion about things to consider, resources available, and next steps for your farm succession plan.

Cultivating Saprophytic Fungus

Monday, October 21 / 4:00 – 6:00 pm / JCC Carnahan Center / \$5 per household

Are you interested in learning more about growing your own mushrooms? See how one small business cultivates saprophytic fungus! **Emilie Barnett** of Barnett's Mushrooms will lead this class explaining their process to producing gourmet mushrooms, cloning wild mushrooms, and growing your own mushrooms using at home kits. Kits will be available for purchase at the end of the class for \$20.





Food Preservation



If you are looking for information on making jams and jellies, pickles, canning, freezing, drying, or curing food...

Visit the National Center for Home Food Preservation at: www.homefoodpreservation.com

First Friday, What's Bugging You Events 2024 Schedule

September 6: Back to School: Bed Bugs | Head Lice

October 4: Identifying Pests in Your Home

November 1: 2024 Tick Blitz Results | No Spray Needed

For more information, including how to register, visit https://cals.cornell.edu/ new-york-state-integrated-pest-management/outreach-education/events/whats-bugging-you-webinars.

You will receive a Zoom link the week of the event.

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9/23 WESTERN: LIVINGSTON COUNTY AUDITORIUM, **1 MURRAY HILL DR.** MT. MORRIS, NY 14510

> **NANCY GLAZIER** NIG3@CORNELL.EDU 585-315-7746

9/24 FINGER LAKES: **BRANCHPORT FIRE HOUSE.** 3686 NY 54A. **BRANCHPORT, NY 14418**

> **AMY BARKLEY** AMB544@CORNELL.EDU 716-640-0844

9/25 CENTRAL: **CORNELL COOPERATIVE EXTENSION** HERKIMER. 5657 STATE RT. 5, HERKIMER, NY 13350

> ASHLEY MCFARLAND AM2867@CORNELL.EDU 315-604-2156

9/26 NORTHERN: **CORNELL COOPERATIVE EXTENSION LEWIS** 7395 EAST RD. LOWVILLE, NY 13367

> **MICHELE LEDOUX** MEL14@CORNELL.EDU 315-771-3798

9/27 CAPITAL: **CORNELL COOPERATIVE EXTENSION** RENSSELAER. 99 TROY RD SUITE 203, EAST GREENBUSH, NY 12061

> **RACHEL MOODY** RAM72@CORNELL.EDU 518-649-0267







Vew York Pork Producers









Come and join us at one of these 5 Locations across New York

Registration is REQUIRED by September 16, 2024, to receive dinner and be entered to win great prizes! To register, call 315-736-5270, scan the QR code, or visit: https://bit.ly/SwineWeek101

State for a FREE DINNER, timely information, and a take home gift!



WHAT TO EXPECT:

5:30-6:30pm Dinner, Marketing and Understanding the Pork Check Off Program

6:30-7:00pm Biosecurity and Foreign Animal Disease

7:00-7:10pm BREAK

- 7:10-7:40pm Marketing Ins and Outs for all Swine Producers
- 7:40-8:30pm Pest and Parasite Management
- 8:30-8:45pm RFID Tags (Do I Really Need Them?)

Speakers are from the National Pork Board, USDA, and NYS Agriculture and Markets Veterinarians.

Workshops are offered with grant funding from the National Pork Board and with support from the NY Pork Producers and Cornell Cooperative Extension.

SCAN HERE TO REGISTER



FOR MORE INFORMATION CONTACT:

Jennifer Schwab at jls669@cornell.edu 585-356-7624

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"This is the one that works. We use the backpack every day to do the fresh cow group."



PIGEON COVE FARMS, Warfordsburg, Pennsylvania Palmer Family, 470 cows, 94 lbs, SCC 140,000

"We tried other products. This is the one that works. Udder Comfort[™] is the best for fresh cows, any type of swelling, hard quarter, elevated SCC, mastitis, even an injured quarter," says Brad Palmer, Pigeon Cove

Farms, Warfordsburg, Pennsylvania, milking 470 cows, making 94 pounds of 120,000 SCC milk. Three generations are involved: Brad and Linette and son Logan, daughter Hailey, and Brad's parents Lonnie and Debra.



Backpack-Video

"We got back on Udder Comfort 2 years ago because of its effectiveness. Then, a year ago, we began using the Udder Comfort Battery-Operated Backpack Sprayer. It really works well for doing groups. We use the backpack every day to do the fresh cow group. They get Udder Comfort after each milking for 5 days after calving," Brad explains.

"This really helps with our milk quality. We use Udder Comfort because it consistently delivers quality results."



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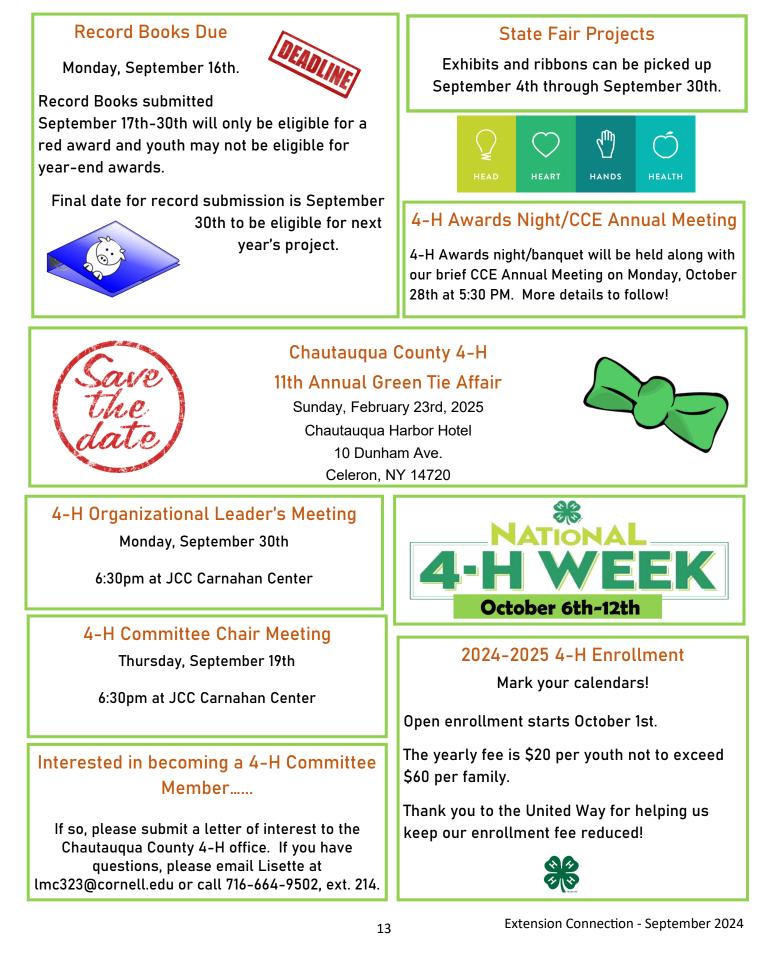
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| | | | September | | | |
|--------|--|--|--|---|--------|----------|
| Sunday | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
| | 2 Labor Day | 3 | 4 | 5 | 6 | 7 |
| | 9 Market Poultry Project 6:30 PM Committee Meeting Following Project Meeting | 10 | 11 Dog Project 6:30 PM | 12 Rabbit Project 6:30 PM | 13 | 14 |
| 5 | 16 BOOKS DUE Beef Committee 6:30 PM | 17 | 18 Dog Committee 6:30 PM Hog Committee 6:00 PM | 19 Committee Chair Meeting 6:30 PM | 20 | 21 |
| 2 | 23 Goat Committee Record Review 6:45 PM | 24 Exhibition Poultry Committee 6:45 PM Horse Committee 6:30 PM | 25 4-H Program Committee 6:30 PM | 26 Rabbit Committee 7:00 PM | 27 | 28 |
| 9 | 30 Organizational Leader's Meeting 6:30 PM Sheep Committee 6:00 PM | | | | | |
| | | | October | | | |
| Sunday | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
| | | 1 | 2 | 3 Sheep Committee 6:00 PM Sheep Project 7:00 PM | 4 | 5 |
| | 7 Rabbit Committee 7:00 PM | | 9 Hog Committee 6:00 PM ational 4-H Week | 10 Dairy Committee 6:30 PM | 11 | 12 |
| 3 | 14 Dairy Farm Safety Meeting 10:00 AM Country Ayre Farm | 15 | 16 | 17 Rabbit Project 6:30 PM | 18 | 19 |
| 0 | 21 | 22 | 23 Beef Project 6:30 PM Beef Committee (following Project) | 24 | 25 | 26 |
| 7 | 28 | 29 | 30 | 31 | | |

Cloverleaf Express









** You must have your calf/calves by October 31.

** **Registration papers for steer and heifer must be turned in to the 4-H Office by October 31**. Registration papers can be found on the 4-H Beef Facebook page or the CCE website under 4-H Beef.

** If you are purchasing calves from out of state, they must have official identification (RFID 840 tag or state tag) and an interstate certificate of Veterinary Inspection. Use <u>www.interstate live-stock.com</u> as a reference for other regulations.

** The Beef Committee <u>strongly</u> recommends that your calf/calves be vaccinated for rabies and shipping fever by the tagging date (tentatively set for Nov. 9)

** <u>If you are brand new to the program</u>, please contact Dave Schauman at 716-487-9650 for more information.

** The **first project meeting is tentatively scheduled for October 23.** Any change of date will be published via email and the 4-H Beef Facebook page.

LET'S MAKE THIS YEAR THE BEST EVER !!



4-H Dairy Project Meeting

"Staying Safe on the Farm"

Monday, October 14, 2024 at 10:00 am Country Ayre Farms 5644 Meadows Road, Dewittville, NY

All youth welcome – Regular 4-H members and Dairy Buds

We will tour the farm to identify safety concerns working with cattle, in the barns, with equipment and other areas on the farm. Our guest presenter from the New York Center for Agricultural Medicine & Health (NYCAMH) will share important farm safety information and give demonstrations for our 4-H youth.

To plan for materials and refreshments, please RSVP one week prior by Monday, October 7th to Lisa Kempisty, Extension Educator, at 716-664-9502 Ext 203 or by email <u>lik4@cornell.edu</u>.

Hope you can attend to learn more about staying safe on the farm!



Youth excel in the 4-H Dairy Judging Contest at the NYS Fair



Congratulations to Larsen Swan, Lone member from Sherman and Dayne Jantzi, member of the Sherman Kountry Kids 4-H Club who participated in the 4-H Dairy Cattle Judging Contest two days at the recent NYS Fair in Syracuse.

Larsen placed 7th overall and Dayne placed 8th overall in the state. Both young men will be participating in the 4-H Dairy Judging Contest and showing their dairy cattle at the All-American Dairy Show in Harrisburg, PA in mid-September.

Good luck to Larsen and Dayne at this National Contest!

Animal Project News



September 2024



Summer Quick Tips

Cornell Cooperative Extension



National Food Safety Education Month!

Heading back to eating meals and snacks at school is the perfect time to think about food safety. Some kids receive meals and snacks at school and others bring these from home. Help keep your kids healthy by encouraging them to follow these guidelines from FightBac.org:

- 1. Wash your hands before eating meals and snacks. Use warm water and soap and rub your hands while you sing "Happy Birthday" twice.
- 2. Use alcohol-based hand sanitizer to clean your hands if warm water and soap are not available.
- 3. Use an ice pack to keep cold any food you bring from home.
- 4. After eating a meal or snack, throw away leftover food, food packages, and paper bags.

Cultural Corner

Celebrate National Hispanic Heritage Month! September 15 - October 15

Each year, the US celebrates the histories, contributions and cultures of US citizens whose ancestors were from South and Central America, Spain, Mexico, and the Caribbean. Many countries celebrate their Independence Day between September 15th - 18th. Look for local celebrations where you live!

What's in Season

September offers an extraordinary variety of vegetables and fruits! Look for tomatoes, cucumbers, summer and winter squashes, lettuce, greens, onions, garlic, potatoes, peppers, apples, pears, peaches, and late varieties of berries and melons.



Building Healthy Habits

Recipe

Bean Dip

Makes 6 servings, Serving size 1/2 cup servings

Ingredients

2 cups (1-15.5 ounce can) kidney beans, low sodium

1 tablespoon vinegar

- 3/4 teaspoon chili powder
- 1/8 teaspoon ground cumin
- 2 tablespoons onion, freshly chopped
- 1 cup cheddar cheese, low-fat, shredded

Directions

- 1. Wash hands with soap and water.
- 2. Drain the kidney beans but save the liquid in a small bowl. You can rinse beans if desired.
- 3.Place the beans, vinegar, chili powder, and cumin in a blender. Blend until smooth. Add enough saved bean liquid to make the dip easy to spread.
- 4. Stir in the chopped onion and grated cheese.
- 5. Store in a tightly covered container and place in the fridge.
- 6.Serve with raw veggie sticks or whole grain crackers and tortilla chips.

Notes:

-If you don't have a blender, you can mix the kidney beans, vinegar, chili powder, and cumin in a medium bowl and mash with a fork. Then stir in onion and cheese.

-You can store this dip in the fridge for up to 4-5 days.

Nutrition Facts: Serving Size: 1/2 cup Calories: 100, total fat: 4g, saturated fat: 2g, 355 calories from fat; sodium 217mg, carbohydrate: 9g, fiber 3g, total sugars: 0g, added sugar: 0g, protein: 8g, Vitamin D: 0mcg, Calcium: 190mg, Iron: 1mg, Potassium: 181mg Source: www.myplate.gov/recipes

Monthly Tips:



Kids' Book Nook

With your child, visit the local library and borrow "Jose Feeds the World: How a famous chef feeds millions of people in need around the World" by David Unger. Learn about how one chef has fed people in disasters all over the world.

Talk about your favorite part of the story and why.



Wendy Alexander, Educator Cornell Cooperative Extension Of Chautauqua Co. 716-664-9502 Ext 221 wa66@cornell.edu

Building Healthy Habits BHH



fnec.cornell.edu

Master Gardener News

Growing Garlic in Western New York

By Master Gardener Coordinator, Shannon Rinow September means back to school and for gardeners, it marks the end of our growing season of summer crops like tomatoes, and peppers. You don't have to throw the "trowel" in just yet - This is the perfect time to prep your garden bed and get started on garlic planting! Garlic prefers cool weather when developing foliage- So, fall in WNY is the perfect time for growing garlic.

Before you start planting, you will want to do some planning and prep. Choose a weed-free, well-drained location. Raised beds are ideal. Do not plant where other onion family crops have been grown in the past 3 years. Garlic does not produce a fertile seed, so it is propagated using cloves. This is exciting because for each garlic bulb, you can grow <u>multiple</u> full garlic bulbs! Plant cloves 3-8 weeks before the ground freezes, typically this is early October in WNY. *If your soil is loose and well-prepared, you can plant in very early spring, but fall plantings usually yield more. You will want to plant the cloves pointed side up, and plant 1-2

inches deep in zones 5-10. Space plants in rows 12" apart to give them some room to grow. If you are unsure which zone, you are in, visit the website learn more<u>https://planthardiness.ars.usda.gov/</u>

It is recommended to mulch your newly planted garlic cloves with straw or fall leaves (ahem, free!) to protect the cloves during the colder monthly. The mulch will help maintain moisture in the spring and summer months.

In June, you will notice your plants start to develop scapes through the center of their stalks. Cut off the scapes before



they uncurl as they take energy away from bulb formation. Bonus!! The scapes taste like mild garlic and can be used for cooking just like you would use garlic.

As the days and weeks go by the garlic stalks will start to yellow and brown. It can be tempting to pull the garlic up too early. These final weeks are important for the growth of the garlic bulbs! So, when will garlic be ready? Garlic is ready to harvest when leaves begin to yellow or brown and fall

> over, but there are still about 3-4 or 50% green leaves on the plant. In WNY, this happens typically the end of July/ early August or approximately about a month after you remove the scapes.

Garlic is easy and fun to grow <u>and</u> has very little pest pressure- music to any gardener's ears! Have a little fun and experiment when choosing which garlic to grow. There is a great resource list of garlic varieties here: <u>http://cceonondaga.org/resources/garlicvarieties</u>

<u>Hardneck</u> garlic is the most winter-hardy. Unsurprising, it gets its name because it forms a single ring of cloves surrounding a

hard central stem that curls as it grows. When dried properly, they can be stored for a year.

<u>Softneck</u> garlic, are typically grown in milder climate. They stay soft at harvest time, hence the name softneck. This variety of garlic can be braided and does not produce a scape. They produce large cloves around the outside, and smaller cloves in the middle. They have a stronger flavor when compared to hardneck and store longer. They are less winter-hardy than hard neck. Varieties found in supermarkets are most often softneck.

September Master Gardener Lunch & Learn Schedule

Join via Zoom or In-person at your county CCE office

Master Gardener Lunch & Learn: Water Conservation Techniques in the Garden

Tuesday, September 10, 2024, 12:00 PM - 12:45 PM

Join Master Gardener apprentice and Land Specialist for CWC, Bethany O'Hagan as she shares techniques you can use in the garden to conserve water. Some examples include applying mulch or straw, using drip irrigation, collecting rain water and more! Join her to learn how you can be a good steward of the land.

Master Gardener Lunch & Learn: Growing Garlic

Tuesday, September 24, 2024, 12:00 PM - 12:30 PM

Do you want to grow garlic but don't know where to start? Do you struggle with when to plant or the perfect time to harvest? Then this is the perfect intro class for you!

Come learn how to grow glorious garlic with Master Gardener Faith Carlson. Faith will walk you through planting, to harvest, to curing to get the perfect garlic.

To register please contact Shannon Rinow at: 716-664-9502 Ext 224 or register online https://cornell.ca1.qualtrics.com/jfe/form/SV_6PyN5urKqX7NHYq

Late Blight Potato Look Alike

Late Blight vs. Blackleg, Soft Rot

Late blight seed infections can look similar to blackleg. In humid condition, late blight stem infection will sporulate.





Late Blight

Blackleg

Late Blight vs Botrytis grey mold

Late blight lesions will have a distinct halo around the lesion while botrytis grey mold lesions will have concentric rings.





Late Blight

Botrytis Grey Mold

Late Blight vs Early blight

Some late blight leaf infections can look similar to early blight. The difference is early blight will be initially restricted to leaf veins giving the lesions a blocky or angular appearance. Late blight lesion are not limited to leaf veins and are even able to infect across the main vein.



Late Blight



Early Blight

Photos and Text from Ontario Crop IPM

Evening in the Garden, All Things Trees and Gardening Tool Care

Evenings in the Garden are held the third Wednesday of every month from June to September, 6:00 pm to 8:00 pm, at the Jamestown Community College Community Gardens on 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. The final Evening in the Garden series will take place on Wednesday, Sept 18th.



All Things Trees with Dan Stone (Jamestown Parks Department): Trees are a valuable resource, providing shelter, shade, and food to local pollinators, but they require care to keep them healthy. Join Dan Stone from Jamestown Parks Department as he shares techniques for pruning, mulching, protecting your tree from pests and disease, and even some favorite common and not so common recommendations for your home.

Tool Care with Master Gardener Steve Rees. Proper garden tool maintenance is must to keep your tools viable for years to come and to prevent the spread of plant disease. Steve will share some tips and tricks to keep your garden running smoothly.

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. The Chautauqua County Extension Connection (**USPS#101-400**) is published monthly by Cornell Cooperative Extension of Chautauqua County, JCC Carnahan Center 525 Falconer Street, PO Box 20 Jamestown, NY 14702-9608

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