

October 5, 2020

Volume 1, Issue 27

CCE

Saratoga County

Cornell Cooperative Extension

NEWSLETTER

EXTENSION NEWS

Purchase a Paper Clover at Tractor Supply Co.

October 7 - 18, 2020

Purchase a Paper Clover at Tractor Supply Co. and create more opportunity for kids!

October 7-18, 2020, purchase a Paper Clover in-store or add a donation at checkout on tractorsupply.com. Visit tractorsupply.com/4h for more details.



Recipe for Success: A Workshop for Food Entrepreneurs



Date: Wednesday, October 21, 2020

Time: 8:30 AM - 4:00 PM

Where: Online via Zoom

Fee: \$50 Full Day, \$30 Morning or Afternoon Session

If you're thinking of making and selling a favorite recipe, or even if you already have a small food business, the presenters of this program can give you guidance. Their experience and expertise in licensing a food product, processing, packaging, marketing, pricing and selling are an invaluable resource. The program also includes the basics of successful small business management. Current or potential food entrepreneurs are encouraged to attend.

The workshop will include speakers from Cornell University Food Venture Center, NYS Department of Agriculture & Markets, NY Kitchen Company Food Consultant, SCORE Business Marketing and Counseling, and more.

[Click here to register!](#)

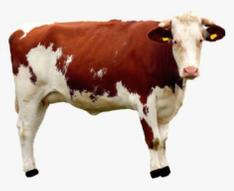
[Click here for a printable version of the agenda](#)

OUR MISSION

Cornell Cooperative Extension puts knowledge to work in pursuit of economic vitality, ecological sustainability and social well-being. We bring local experience and research based solutions together, helping New York State families and communities thrive in our rapidly changing world.

From produce to livestock, learn to grow your farm

Cornell Small Farms Program's second block of
online courses begin in November



A new season of online courses is underway, and now's the time to register for our upcoming block two courses, which includes one of our new livestock offerings, "Beef Cattle Management."

Cornell Small Farms Program has moved their suite of online courses to a new, more user-friendly platform last year. Registrants now have permanent access to their course content. To make access to the courses more affordable and equitable for everyone, courses have tiered pricing based on household size and income.

Registration is now open for [all courses](#), with live content starting at the beginning of November for the second block of courses:

Beef Cattle Management

Wednesdays: November 4 - December 9, 2020

Learn about appropriate breeds, marketing strategies, and many more aspects of starting a beef enterprise.

Berry Production

Tuesdays: November 3 – December 8, 2020

This course will be especially useful if you are interested in growing berries for income.

Getting Started with Pastured Pigs

Mondays: November 2 – December 7, 2020

This course will guide you through the production and marketing of pigs raised in pasture settings.

Intro to Maple Syrup Production

Thursdays: November 5 – December 17, 2020

This course explores the range possibilities of maple sugaring on your land, including "alternative" trees for production, such as Birch and Black Walnut.

Poultry Production

Tuesdays: November 3 – December 8, 2020

This course will help you develop the necessary skills to build a successful poultry enterprise.

Vegetable Production I

Wednesdays: November 4 – December 9, 2020

This course will help you answer basic questions about site selection, crop rotation, seeding and transplanting, as well as the financial aspects of vegetable crop production.

Sugarhouses in lower Adirondack area opens doors for Fall Maple Tour

Experience how New York's delicious maple
products are made October 9-18

Did you miss your maple fix this spring? You're in luck: this year, you can do your leaf-peeping with a side of maple! New York's Fall Maple Tour will allow you to



(Ano Lobb, Flickr/Creative Commons)

visit a number of local maple producers **October 9-18**. The producers in the Upper Hudson region will open their doors to visitors looking to enjoy the region's maple assortment and experience how New York's delicious maple products are made. And the producers will ensure the safety of visitors by following recommended Covid-19 safety precautions...[continue reading](#).

SOURCE: Morning AgClips

Virtual TASTE NY Producer Showcase

First-Ever Online Business-to-Business Networking Event

to Connect Local Farms, Food and Beverage Businesses with Area Buyers

Date: Tuesday, October 27, 2020

Time: 10:00 AM - 12:00 PM

Cornell Cooperative Extension (CCE) of Washington County and the Lake George Regional Chamber of Commerce & CVB will co-host a Virtual Taste NY Producer Showcase on Tuesday, October 27, 2020. This event will be the first of its kind in the state. The two-hour online event offered in partnership with Taste NY and NYS Grown & Certified will provide a unique opportunity for New York food and beverage producers to connect with area food buyers. The event will help these businesses to expand their reach in the marketplace that, in many cases, has been impacted due to the nationwide pandemic.

The event will utilize Webex, an interactive video conferencing platform that will enable vendors to present their product and tell the story of their company in a virtual format, allowing these producers to reach a wide audience of potential buyers. Buyers and vendors will have the ability to communicate via a chat feature immediately following each presentation to discuss pricing or offer additional information. In addition to the virtual presentations, both buyers and vendors will receive an electronic directory of all participants before the event so that they can be both prepared and follow along easily during this fast-paced virtual food show. Many producers will also be offering special pricing to buyers at the show.

Vendor registration for the event will open on September 7, 2020. Registration will provide access to the full list of attendees and allow two minutes to present their products live to a host of area buyers. Vendors will also be offered a free marketing webinar in advance of the event date where they will learn how to develop a fast-pitch to highlight their products. The seminar will allow producers an opportunity to prepare for the event and learn new skills that will be useful in an agricultural business environment that depends on technology now more than ever. The event is capped at 50 producers for this initial event.

Buyers will be required to register as well to obtain the link for the event. Retailers, restaurants, grocers, specialty markets, schools, institutions, and distributors



are invited to attend. Farmers, food and beverage producers, brewers, cider and winemakers, and distillers are also encouraged to participate.

For more information about the Virtual Taste NY Producer Showcase, call the Taste NY Market at the Adirondacks Welcome Center at 518-487-0045 or visit www.lakegeorgechamber.com/tastenyc

This region of New York boasts a thriving agricultural industry with top-notch growers and producers of a wide array of food and beverages, including dairy, maple, cheese, meats, apples, craft beverages and wine. The Virtual Taste NY Producer Showcase is a pilot project for the state's Taste NY program and follows a series of in-person business-to-business networking events the program hosted over the last two years.

Taste NY is the official eat-local, drink-local program for New York State. Taste NY, launched by Governor Andrew M. Cuomo in 2013, highlights the quality, diversity, and economic impact of food and beverages grow, produced, or processed in New York State.

The program creates opportunities for local producers to showcase their goods at a variety of venues, with over 70 Taste NY retail locations throughout the state. It has helped farms and companies reach more customers, increase online sales, and in some cases, expand the processing capacity of their businesses. Taste NY supports farmers by working closely with the NYS Grown & Certified program. Learn more about Taste NY at www.taste.ny.gov and follow Taste NY on Facebook and Twitter.

What is the value of the Saratoga County/Cornell Cooperative Extension of Saratoga County Intermunicipal Stormwater Management - or ISWM - Program?

A fair and reasonable question; the answer must be given in 2 parts, dollars and sense.



The ISWM Program has never failed to reach any significant performance milestone or objective. We are a highly effective team and have managed to steward, guide and assist all of Saratoga County's MS4 Communities in maintaining compliance with the permit. By that measure, we are 100% effective in our mission, for 1/7th the estimated cost.

DOLLARS

Begun in September of 2004, initially funded through a \$100,000 NYSDEC Water Quality Improvement (WQIP), the Program represented the Board of Supervisors vision to seek economy-of-scale solutions to the challenges of the then brand new MS4 Permit. A Permit the likes of which none had any experience with at that time. In response came the ISWM Program. A unique blending of County, Local, and Cooperative Extension resources and talent to form a better, more fiscally responsible compliance assistance program. Add to this the Saratoga County Board of Supervisors continued support and investment in the Program and the total funds invested from 2004-2020 are **\$1,775,345.00**.

Necessarily, the costs of the Program have risen through time; from \$50,000.00 in 2004 to the 2020 County appropriation of \$188,737.00. As responsibilities under the Permit has grown for the Towns (12 of 19), Cities (2 of 2), and Villages (5 of 9), so too, we have expanded our capabilities to address those needs; not just in the short-term, meeting day-to-day needs, but, also for the long-term. The investments in the ISWM Program over the past 6 years means that the Saratoga County MS4s and the ISWM Program are ready to face the future challenges of the Permit for the next 10-25 years.

By comparison, also consider the following:

Using the USEPA formula¹ for estimating MS4 Permit costs and the 2019 estimated population of the 19 MS4 Communities (210,656; 92% of total County Pop.) the estimated cost of compliance for the 19 Permittees (combined) is \$766,271.00 per year. Over 16 years that is an estimated cost of **\$12,260,336.00**. By comparison these costs are nearly 7 times the investments made to date in the ISWM Program.

SENSE

Now, also consider the following:

The primary objective of the Program is to provide economies of scale for Public Education, Technical and Material support, and, Technical Assistance; filling vital gaps and needs across the County with each new MS4 Permit that's put into effect. It has been our privilege to represent the people of Saratoga County at the NYSDEC Statewide Water Management Advisory Committee and each of the three MS4 Permit Working Groups that have been convened by NYSDEC. It has also been our distinct pleasure to bring stormwater and water quality education out to the community: Grange Associations, Rotary Clubs, Saratoga Builders Assoc., Saratoga Springs, Ballston Spa, Shenendehowa, and Burnt Hills-Ballston Lake School Districts, Empire State College Academy for Lifelong Learning, Skidmore College, Lake Associations, Library groups, conservation groups, Boy Scouts, Girl Scouts, Garden Clubs, Business Owners Associations, and likely a few more that this author is, regrettably, not recalling.

Over the past 11 years, we also have built one of the top Stormwater Training Programs in the state; averaging 650 trainees per year, delivering 1,800 hours of accredited trainings each year. Providing professional development opportunities for Saratoga County and Municipal officials, staff and contractors at no- or very low-cost. Our performance across Saratoga County, at the Program- and the local level, are functions of our training and our commitment to have the most well-trained workforce possible. If we are all just a little smarter and better-informed we make better decisions, both as individuals and as a group.

Over the last 6 years we have also built a state of the art

...continued on next page

Stormwater GIS for Saratoga County. It is a comprehensive, interactive, geo-spatial asset management system built specifically for the next 25 years of MS4 Permitting. We think it will be an unrivaled workforce-multiplier as we phase in implementation over the next few years and we look to fully digitize all the Permit-required records and inventories.

But, most importantly of all, we have built what many of us describe as a “family”; a core, 3-person team and an extended family of 67 officials, staff and contractors across Saratoga County that have worked tirelessly to make the ISWM Program what it is. A coalition of Municipal personnel, contractors and developers, community groups, NGOs and stakeholders, as well as State and Federal Agencies all with a single objective, improve water quality and the lives of the people of Saratoga County. We are a collaborative and mutual-aid Program, first and foremost. Our goal is to always provide aid, whenever and whatever that may be; and, we are eager to continue that mission for the next 16 years and beyond.

Recently, we’ve put some of our new GIS tools to work in the field. Beta-testing our systems and equipment to make sure that they are going to function and perform as anticipated. We thought that we would take this opportunity to share just a portion of that work with you now. We invite you to visit our Story Map page and learn more about the ISWM Program and the waters of Saratoga County we are all working to protect.

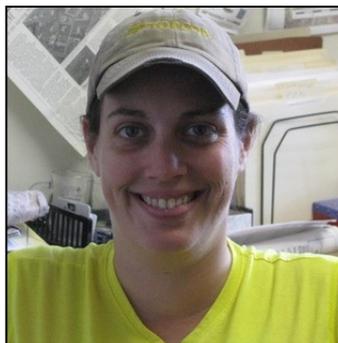
- The Saratoga County ISWM Program Story Map: <https://arcg.is/0LDWCT>
- Keeping the Waters of Saratoga County Clean: <https://arcg.is/1H45Cq>
- Volunteer Biomonitoring and Water Quality Assessment in Saratoga County: <https://arcg.is/H5HO1>

Find more information at: www.saratogastormwater.org

PROGRAM CONTACT:



Blue R Neils, Coordinator – brn5@cornell.edu



Ariane Tanski, GIS/Mapping Specialist – aet79@cornell.edu



Allie Eustis, Program Specialist – ace56@cornell.edu

Into each life a little rain must fall...
Where it goes once it has fallen is everybody's business.

The Capital Region (PRISM) Partnership for Regional Invasive Species Management



Of special note, PRISM has recently collaborated with the NYS Department of Environmental Conservation with the Hemlock Woolly Adelgid (HWA) infestation on Lake George. We are participating with multiple agencies including the Lake George Land Conservancy, The Fund for Lake George, The Adirondack Invasive Plant Program PRISM and the Cornell Hemlock Initiative to help protect one of our regional watersheds. The CCE is represented by the PRISM with ground surveys to delineate and control the infestation. The Capital Region PRISM will continue on with a phase two program in a partnership with the Adirondack Park Invasive Plant Program (APIPP) with greater area of forest health surveys that will eventually push in to Saratoga County. Phase two will also include education and outreach to the general public at large. We are asking for your eyes in helping to identify and report HWA.

What is the hemlock woolly adelgid?

The hemlock woolly adelgid, or HWA, is an invasive, aphid-like insect that attacks North American hemlocks. HWA are very small (1.5 mm) and often hard to see, but they can be easily identified by the white woolly masses they form on the underside of branches at the base of the needles. These masses or ovisacs can contain up to 200 eggs and remain present throughout the year.

What does HWA do to trees?

Once hatched, juvenile HWA, known as crawlers, search for suitable sites on the host tree, usually at the base of the needles. They insert their long mouthparts and begin feeding on the tree's stored starches. HWA remain in the same spot for the rest of their lives, continually feeding and developing into adults. Their feeding severely damages the canopy of the host tree by disrupting the flow of nutrients to its twigs and needles. Tree health declines, and mortality usually occurs within 4 to 10 years.

What trees are affected?

All species of hemlock are vulnerable to attack, but severe damage and death typically occurs in eastern (Tsuga canadensis) and Carolina (Tsuga caroliniana) hemlocks only. Eastern hemlock is the most common species of hemlock in New York State.

If you believe you have found HWA

Take pictures of the infestation signs as described above (include something for scale such as a coin or ruler). Note the location (intersecting roads, landmarks or GPS coordinates). Contact your local Partnership for Regional Invasive Species Management (PRISM) by visiting: <http://www.capitalregionprism.org/> or Report the infestation to www.NYiMapInvasives.org.

For General Information:

<https://www.dec.ny.gov/animals/7250.html>

For Details and Documentary's

<https://blogs.cornell.edu/nyschemlockinitiative/hemlock-woolly-adelgid/>



CCE of Saratoga Diagnostic Lab and Garden Helpline Update:

Seeing lots of brown on your pines and arborvitae and wondering why? Want to know what kind of beetle is trying to get into your soffits, and how to manage it.

Our Master Gardener lab is accepting plant, and insect samples, as well as the soil samples that we have been accepting all season long.

Samples will be received in-person by appointment only Mondays, Wednesdays, and Fridays from 9:00 AM to 12 noon. Call the CCE office to set-up your appointment today at 518-885-8995.



Insects and Firewood: Some Facts

With the increased interest in the use of wood as a home-heating fuel, many people are beginning to notice the insects that periodically emerge from firewood.

Recent invasions of insects that bore into the wood of living trees, including the Emerald Ash Borer, Asian Longhorned Beetle, and Sirex Woodwasp, have prompted state or federal quarantines, restricting the distance which firewood may be moved from where the trees were cut down. Do not transport firewood to campsites away from your home, and be aware of the source locations when purchasing firewood for home use.

Find out answers to such questions as “Do the insects cause any damage to the firewood?”, “ Will firewood insects attack wood in the house?”, “Should I spray logs to avoid insects pests?” and other various other questions on insects and firewood by [clicking here](#).



Photo from <http://www.forestryimages.org/>

Meadow Vole and Pine Vole

Meadow voles occur throughout most of the northern and eastern United States and Canada in low wetlands, open grasslands, and orchards. Meadow voles are most active above the grounds, as evidenced by surface trails - often littered with droppings and grass cuttings -in the ground vegetation where they live. They sometimes live underground where the soil has been cultivated or where a burrow system is already present.

Pine voles live throughout the eastern half of the United States and favor open woodlands and orchards. Pine voles spend much of their time in underground burrows and usually have an extensive subsurface trail system that is excavated about 1 to 2 inches deep. These burrows open to the surface and often connect to above-ground runways.

[Continue reading the article](#) to find out how to identify the moles, damage, management, and distinguishing characteristics of Meadow Voles and Pine Voles.



Pine vole (top, with short tail) and meadow vole (bottom, with long tail). Photo credit: NH Extension

HOMESTEADING & SELF-SUFFICIENCY

CCE Saratoga educators have created an [educational webpage](#) where people can learn all aspects of becoming self-sufficient and what it means to have a homestead. The informational platform brings together agriculture (Livestock & Animal Husbandry, Food Preservation & Preparation, Hunting & Gathering, and Planting & Growing recourses.

If you missed the 8-week video series for Homesteading and Self-sufficiency [you can find it here.](#)



Making Jerky

By Diane Whitten, Nutrition Resource Educator

Beef jerky makes a great snack, or light weight meal alternative when your out on the trail. A pound of meat weighs 4 ounces after dehydration. Jerky can be stored at room temperature, so it saves a great amount of space in your freezer. The nutritional value of meat is virtually unchanged by dehydration, unlike dehydrated fruits and vegetables that lose up to 40% of their Vitamin C content. The protein content of meat remains the same after dehydrating.



Making Jerky Safely

Food safety is a major concern when it comes to dehydrating meat, since it is a highly perishable food that can harbor harmful bacteria including E. coli and Salmonella. The usual food safety rules should be followed, such as having clean hands and work area, and preventing cross contamination. However, since jerky is made by dehydrating meat at 140-150 degrees for many hours, the risk of harmful bacteria remaining on the meat after drying is significant. USDA funded research is the basis for the bulletin, *Making Jerky at Home Safely*, by the Pacific Northwest Extension.

Three methods of making jerky safely are detailed in this booklet, including:

- Precooking the meat to 160 degrees for beef or venison, 165 degrees for poultry
- Post-drying heating jerky at 275 degrees for 10 minutes
- Vinegar soak – acidifying the meat to prevent bacterial growth

These methods, plus testing jerky for doneness are detailed in the PNW publication, *Making Jerky at Home*

Safely which can be found on our Food Preservation web page at: <http://ccesaratoga.org/resources/making-jerky>.

Storing Jerky

Jerky can be stored at room temperature, but the quality will deteriorate after just two weeks. The USDA recommends storing jerky in the refrigerator for 3-6 months, or the freezer for up to one year to maintain best flavor and quality.

Making Meat Jerky

Friday, October 16, 11 am, online via Zoom, free to attend: Learn how to safely make your own jerky in an oven or food dehydrator. This class will include the three methods of making a safe jerky, options for marinating, plus testing for doneness.

[Link to Registration - Making Meat Jerky](#)



Putting the Garden to Bed

October is often the month that we say goodbye to the garden and “put it to bed.” Many gardeners like to perform a garden clean-up at the end of the season before the onset of winter. Usually this means cutting back perennials, pulling up spent vegetables and annuals, and raking up leaves as they drop from the trees and shrubs. In addition, some annuals and tender bulbs can be dug up and brought indoors to use again next season, and marginally hardy perennials and evergreen shrubs can be protected to help them come through the winter without too much damage.

When you go to put your own garden to bed this fall, keep in mind [the following tips](#).

SOURCE: New Hampshire Extension



Virtual Sheep & Goat Production 101

Date: October 27, 2020

Time: 6:00 - 8:00 PM

Cost: \$10:00

Pre-Registration is required and due by 10/23/2020

Registration:

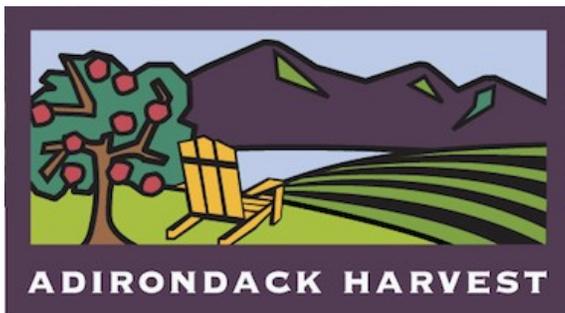
https://cnydfc.cce.cornell.edu/event_preregistration.php?event=1299

Sheep and goat farms are becoming more common over the past few years. There has been quite a few questions being asked across the board when it comes to these two small ruminants. This virtual workshop will go over the basics of raising sheep and goats. This course is open to all areas of expertise but please know we will cover the majority of beginner topics.

The Zoom link will be sent out to the registrant's email.



Adirondack Harvest Find Farm Fresh Food & Local Products



Whether you are day-tripping or spending some time in the Adirondack Park this summer, check out the listing of farms and farmers markets on www.adirondackharvest.com.

Late summer is when most local vegetables are in abundance and now is a great time to visit a local farm for fresh local products direct from farms and local processors. Their site includes the southern Adirondacks of which Saratoga, Washington, and Warren County are a part. If you are a farmer located in all or part of the Adirondack Park, you can become of a member and share in their cooperative marketing efforts.



Proper Processing of Wild Game

Hunting is one of New York's most popular outdoor activities. Many hunt not only for the sport, but also to provide food for themselves and their families. The meat from hunted animals is processed and either prepared for immediate consumption or preserved for later consumption.



Those who field dress animals and transport them from the field are often unaware of the potential risks associated with foodborne pathogen contamination. As with any perishable meat, raw or undercooked game meat can contain harmful bacteria such as salmonellae and pathogenic strains of Escherichia coli. These bacteria, often associated with the gastrointestinal tracts of animals, can cause illness in humans when ingested. Contamination of meat or fish may occur through the initial wound as well as during field dressing, handling, and transport. Bacterial numbers will increase on the meat, especially if held at improper temperatures. If the meat is not properly cooked or preserved, or if cross-contamination occurs, there is an increased risk that these pathogens will be ingested, often resulting in foodborne illness. Therefore, proper handling of game meat the field to the table is extremely important. [This publication](#) contains guidelines and hints to help you make sure the food you are consuming was handled and prepared safely.

SOURCE: PennState Cooperative Extension

More Tips to Save Money on Food

By Diane Whitten

Here are a few more tips for saving money at the grocery store.

Eat Seasonally – When produce is in-season there’s an abundance of it, so the price will be less than at other times of the year. Whether we’re talking about locally in-season, or produce from Florida or California being in-season the prices will reflect that at the grocery store. Look for strawberries in spring, peaches and corn in summer, apples and cranberries in fall, and oranges in winter.

Make a Grocery List – By shopping with a list, and sticking to it, you can resist the temptation to buy the items that are being marketed to you. Grocery stores have subtle ways to entice you buy food you don’t need.

Track Prices – Make a mental note of the cost of foods, including produce, meat, eggs and dairy, so you’ll be able

to spot when the price has reduced or gone up. Not all sale items are advertised.

If the price has been temporarily reduced on a certain cut of meat, stock up on it and freeze extra for later.

Use Coupons Carefully – Don’t become a coupon junkie or you might end up buying things you wouldn’t have normally. A great price on an item not on your grocery list, is still money spent on groceries that could have been spent for more pressing household expenses.

Avoid Food Waste – Even if an item is on sale, it won’t save you money if it spoils before you eat it. Americans toss out 150,000 tons of food each day.



Saratoga County 4-H Archives Corner

Clubs ‘Round the County

By Wendy McConkey, Records Management Officer

Beginning in May of 1957 in Saratoga County 4-H, a club member was chosen by the club to be the club historian. Their responsibility was to introduce the club to Saratoga County in the 4-H newsletter called “Saratoga County 4-H Club News.” These stories also appeared in issues of the Schenectady Union Star.

This week’s Clubs ‘Round the County story was written by Walter Marchewka of Early Birds 4-H Club, and published in the July 1957 issue of Saratoga County 4-H Club News.

Early Birds

The Early Birds 4-H Club of Rexford originated in 1950 as the Helpers 4-H Club. We had an enrollment of about 15.

Our leader was Mrs. Emil Habesch. In 1951 she had to resign and the club gained two new leaders, Mrs. Robert Hoffman and DeWitt Simmons.

The club was divided in 1952 and the boys led by Mr. Simmons, formed the Early Birds Club. Our projects mainly were gardening and tractor maintenance. In 1953 Mr. Simmons died and his brother, Lawrence, took over the leadership.

At the present we have 10 members and we have been working on the electricity project. We meet on the first and second Saturdays of each month.

I am assistant leader and president of the club. Wayne Lillibridge; secretary and treasurer, Gary Zych; reporter, Robin Simmons, and recreation leader, Bill Boyack.

We received our charter in 1952. Three of the present members are charter members and we still have one of the members from 1950.

- By WALTER MARCHEWKA



WALTER MARCHEWKA

Want to Join 4-H?

Even though our programming has been impacted by COVID-19, we are still taking new 4-H members. If you or someone you know would like to become a 4-H member, you can call and leave a message for Leland at 518.885.8995 or email glb76@cornell.edu.



Saratoga County 4-H Alumni Facebook Group



If you were a prior 4-H'er in Saratoga County, we invite you to join our Facebook group Saratoga County 4-H Alumni. We hope this group will help our 4-H Alumni connect with their fellow 4-H'ers!

SARATOGA COUNTY
4-H ALUMNI



with their fellow 4-H'ers!

Saratoga County 4-H School Outreach Program Expands Opportunities for Local Schools and Homeschool Families



The Saratoga County 4-H School Outreach Program has been a staple in local classrooms for over 30 years. In light of COVID-19, the decision has been made by the majority of local schools to not allow anyone but staff into elementary schools; that includes the 4-H School Outreach Educator. So what now? Mrs. Julie Curren found the physical exclusion an unacceptable option. She has been spearheading this program since 2004 and refused to fail her students. With determination, creativity, and a little ingenuity Mrs. Curren has readapted the program to go full virtual. She will still be IN the classrooms and elementary teachers are rejoicing! They have been contacting the 4-H office and obtaining "kits" for their classrooms through socially distanced drop offs and Mrs. Curren has been supplementing with LIVE lessons through online platforms.

The re-tooling of the 4-H School Outreach program has provided the opportunity to launch the long-awaited 4-H Homeschool Program. For the first time ever outside the classroom, the Homeschool program is specifically

designed for elementary age children with a variety of lessons that support teachings and help satisfy Next Generation Learning Standards. The lessons are just like the "in-school" lessons but without the Live teachings. They are designed for individual families with content rich, hands-on opportunities via kits that can be picked up with no contact at the CCE office. Saratoga County 4-H School Outreach has always worked to meet the needs of the community and with the popularity of Homeschooling on the rise, it was impossible to not make the expansion. This program will be evolving as time goes on, offering new things regularly, but it will be a permanent addition to the Saratoga County 4-H School Outreach program.

At the time of the launch, program subjects offered include Plant and Animal Life Science, Nutrition, and STEAM (Science, Technology, Engineering, Arts, and Math) with more subjects to be offered as they become available. Average kit cost is \$5.

More information on offerings and costs is available on the website <http://ccesaratoga.org/cce-saratoga-and-covid-19/4-h-school-outreach-homeschool-hub> or feel free to call the Saratoga County 4-H office to speak with Kim Wilbur, 518-885-8995.



Photo by Mike Diekie lenconnect.com

2020 New York State 4-H Shooting Sports Our Future Depends on YOUR Support!



Sportsman's Auction Thursday, October 15, 2020 Talk of the Town Auction Hall Ballston Spa, NY

(Limited Attendance - Left Bids Highly Encouraged – See Details Below)

For the past twenty years the New York State 4-H Shooting Sports Program has grown thanks to the over 300 friends who gather for our annual major fundraising event to support our program and our numerous 4-H participants and Certified Volunteer Instructors. The major annual event enabled our program to grow to over 41,000 youth participants in nearly 40 New York counties in 2019. 4-H Shooting Sports is considered the largest multi-disciplinary youth shooting programs in our state. However, there are challenges as we move forward and look to the future - we need your help.

This year started normally and our leadership team received outstanding support both within the state and across the country as we prepared for our 21st Annual Banquet & Auction originally planned for April in Lake George, NY. Then, the Covid-19 pandemic struck and we postponed our event in hopes it could be held later this year. However, due to attendance restrictions and density limits our regular annual event for 2020 had to be cancelled.

Instead for 2020, we are holding a major Sportsman's Auction to benefit NYS 4-H Shooting Sports on Thursday, October 15 at 6:30 PM at the Talk of the Town Auction Hall, a licensed FFL dealer, in Ballston Spa, NY. We expect up to 300 lots available featuring new and pre-owned firearms including a wide selection of rifles, shotguns and handguns as well as original artwork and collectible prints from recent 4-H Artists of the Year and others, ammunition, binoculars, rangefinders and scopes for firearms. The auction will also include a large selection of knives, American flags, firewood, maple syrup, gift certificates, the legendary "Tackle Boxes of Dreams" and so much more.

Due to Covid-19 capacity restrictions, there will be limited physical attendance to this event. If you wish to physically attend the auction, please contact us at Talk of the Town at 518-885-0772 as soon as possible to reserve limited seating.

Those who have attended our events in recent years will be receiving a running list of auction items and a list of our donors/supporters. Those who attend regular Talk of the Town Auction Sportsman's Auctions will receive an auction list directly from Talk of the Town Auction about a week before the auction. To contact Beverly and John Stanislawsky at the Talk of the Town Auction Hall, please call 518-885-0772. Additional information about our auction will also be available under Talk of the Town Auction Hall listings on AuctionZip.com.

In-person auction preview will be available at Talk of the Town Auction Hall on Wednesday, October 14 and on October 15 where you can see all auction items and leave bids. A special NYS 4-H Shooting Sports Scholarship offering for a 20 gauge TriStar shotgun with red highlights will also be available for the night of the auction.

Please join us ... we can't do it without you!

4-H Chicken BBQ - Let's Do It Again!



**4-H CHICKEN
BBQ**

**Saturday, October 10th
4:00-7:00pm**

\$14
1/2 Chicken
Baked Potato
Coleslaw
Dinner Roll
Smith Apple Pie
Bottle of Water

**CCE Office
50 W. High St
Ballston Spa
Drive-Thru
Service**

**ORDER ONLINE AT
HTTP://CCESARATOGA.ORG/4-H/BBQ
OR CALL 518.885.8995**

**OCTOBER 10, 2020
4:00 PM– 7:00 PM
CCE OFFICE , Ballston Spa**

Due to the overwhelming success of the 4-H Leaders BBQ, the Saratoga County 4-H Program will be hosting another one of our famous 4-H BBQ's to benefit the 4-H Program. The BBQ will take place on **October 10th**. The menu will be the same, cost is the same (**\$14**), and it will be held once again at the **CCE offices at 50 West High Street in Ballston Spa**. [Please click on the link](#) today, and enjoy a tasty Chicken BBQ while supporting the 4-H Program. Last time we did sell out!



Saratoga County Soil & Water Fall Tire Recycling Program

When: Tuesday, November 3, 2020

Time: 4:00 PM—5:30 PM

Where: Saratoga Springs Ice Rink (50 Weible Ave)

Requirements: You **MUST** be a Saratoga County resident (ID will be check at drop off)

and pre-register to participate.

Cost: \$3.00 ea. for tires without rims

\$5.00 ea. for tires with rims

Fall Tire Recycling Registration Form & Flyer 2020

The Tire Recycling Program benefits Saratoga County 4-H Programming!



Website and Social Media

Click the photos to be navigated to each of our Facebook accounts:



CCE Saratoga



4-H



CCE Equine



Agriculture
Economic
Development



Capital Region
PRISM

Who We Are

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Laura McDermott	

Central NY Dairy, Livestock and Field Crops

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David Balbian	Nicole Tommell

GC-SBN Leads

Mike Ryan	Erik Yager
Jim McNaughton	

	<p>50 West High Street, Ballston Spa (518) 885-8995 Saratoga@cornell.edu www.ccesaratoga.org</p>
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Building Strong and Vibrant New York Communities

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