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CCE

NEWSLETTER

Saratoga County

Cornell Cooperative Extension

EXTENSION NEWS

LAST CALL for the 20th Annual 4-H Golf Classic!

The 20th Annual 4-H Golf Classic is just a few short days away! Any sponsor need to be received by Wednesday to get in this year program. Players we need names by Wednesday as well. Please call the office to register as soon as possible at 518-885-8995. You may pay the day of the event. We will take donations for raffle items right up until the day of the event. Thank you for helping us celebrate 20 years of the 4-H Golf Classic, and thank you for your continued support of 4-H in Saratoga County! Click on the ad below that will take you to all of the ways you can support this years classic.



20th ANNUAL 4-H SCHOLARSHIP GOLF CLASSIC

SATURDAY JUNE 5, 2021
AT
THE FAIRWAYS OF HALFMOON
17 JOHNSON ROAD
MECHANICVILLE, NY 12118

Scramble Format
\$120 per Player

Visit <http://ccesaratoga.org/4-h/4-h-scholarship-golf-classic> for all the details

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.

Is cooperative extension the answer to your problems on the farm or in your rural community?

You've probably heard the term "extension" when it comes to academia, but what is it exactly and what do extension agents do?

Coming from a city-girl background, I wasn't especially familiar with these types of programs when I entered rural America, but I now utilize them all the time as an excellent resource for assistance and knowledge! They are a group of helpful and trained experts right at your fingertips, and they can assist with both agriculture folks and the general public. Let's break it down:

Have a lawn- or farm-related problem or a pressing question in need of an answer? Extension programs can help! Every state in the U.S. has a local service called the [Cooperative Extension Service](#). This operation was first formalized by the U.S. government in 1914 with the passing of the Smith-Lever Act, instituting an extension service at land-grant universities across the nation. Extension services aim to provide research-backed information to problems you may be facing in the three core program areas:

1. Agriculture/horticulture
2. Family and consumer sciences
3. 4-H youth development

Extension services originally focused on agriculture-centered programs, and this drives much of the work they continue to do today. Farmers and ranchers can guarantee that their local extension office will provide science-backed information to them on a variety of topics like weed and pest control, livestock management protocols, running a business, and so much more! Since its creation the Cooperative Extension Service has expanded well beyond the reach of just agriculture. Now it provides homeowners with information for their lawns and gardens; like what to plant, when to plant, when to harvest, how to irrigate and fertilize — again all with information that comes from research.

Think of it as having both unchanging and changing aspects: Extension is always a steadfast and valuable resource, but also one that adapts with the times and technology of the era.



Image courtesy of National 4-H

Family and consumer science programs go inside the home, where they have information on food safety and preparation, family relationships, mental health, even financial management and tax preparation services, among other topics. The youth development program of extension is what most are familiar with: 4-H clubs. 4-H clubs can be offered in and out of school on a wide range of topics and aren't always just related to livestock showing; some fun ones I have seen include robotics clubs, gardening, dog training, and art clubs. 4-H specializes in preparing kids to be well-rounded adults and allows them to learn & thrive in a safe, structured environment.

Extension is connected directly to universities, and extension agents/educators are typically faculty and staff members of your state's land-grant university system. Every state is a little different in its operations: Some have county offices, some operate on a multi-county basis, and some are more regionally centered (each state has website for its extension programs, including an office locator).

Continued on next page

Although each structure is different, the agent/educator's role is the same. University researchers study topics that are important to industries like agriculture but also topics that are important to the general public. Agents/educators then take the research data and convert it into usable products and information for the public. They do this by offering free or low-cost workshops, providing services such as field visits and office consultations, and these days, by putting a lot of resources online. Extension also plays a role in the adoption of new techniques and technology in the outlined program areas, ensuring the development of social, economic, and environmental goals.



Image courtesy University of Missouri Extension

So, what does all of this mean for you? Basically, there is someone located close to you just waiting to provide an answer to your question! You may be surprised of all the possibilities your local extension office can offer.

Whether you've been farming for generations, just starting to open a new agriculture business, or simply want to plant a small garden, there is an extension agent just for you!

First you'll need to find which university your state's extension service is linked to (you can do that [here](#)). Then simply type in the university name along with extension (for example, University of Florida Extension) into a search engine. Alternatively, you can search for your county and state name along with extension to find your local county office. You can even ask questions online and get responses from extension services across the nation on the [Ask Extension](#) website!

Extension agents/educators across the United States are helping their clientele. Will you be next?

Michelle Miller, the Farm Babe, is a farmer, public speaker and writer who has worked for years with row crops, beef cattle, and sheep. She believes education is key in bridging the gap between farmers and consumers.

[Link to article](#)

Current Events, Macro Economics, and Agriculture



When: Thursday, June 3, 8:00 PM - 9:00 PM

Topics of discussion will include: The Federal Reserve Bank, quantitative easing, interest rates, government spending and government debt, supply and demand, inflation, and various other incredibly riveting topics.

More information and registration:

<https://blogs.cornell.edu/capitalareaagandhortprogram/2021/05/12/june-3-2021-current-events-macro-economics-and-agriculture/>

Sundae on the Farm



Bring the whole family for Ice Cream Coupons



(while supplies last)

When: June 20, 11AM - 2 PM

Where: Mill Creek Farm
1019 Co Rd 70, Stillwater

FREE Drive-Through Tour

- Learn about AGRICULTURE
- Tour the Farm & See
- Dairy Cows
- Beef Cows
- Meat Sheep
- Horses
- Farm Equipment
- Golden Horseshoe Hunt

(Audio Recording of Local Farm Families
With a tribute to Farm Fathers on Father's day!)



For more information contact Cornell Cooperative Extension
518-885-8995



NYS INVASIVE SPECIES AWARENESS WEEK

June 6th - 12th



Capital Region PRISM

Partnership for Regional Invasive Species Management

Events Calendar

Monday, June 7th

[iMap Invasives Mobile App-Training Zoom Webinar](#)

6:30-7:30 PM. Hosted by Kris Williams (PRISM) via Zoom.

Tuesday, June 8th

[Daketown State Forest Woods Walk Saratoga County](#)

8:30 AM-12:30 PM. Hosted by Kristopher Williams (PRISM) Rich McDermott (DEC).

[Invasive Species in Agriculture Zoom Webinar](#)

3:30-5:00 PM. Hosted by Nicole Campbell (PRISM) & Thom Allgaier (Ag and Mrkts)

Wednesday, June 9th

[Aquatic Invasive Species Floating Classroom Saratoga Lake](#)

10:00 AM-2:30 PM. Two separate sessions hosted by Lauren Henderson (PRISM) and Saratoga Lake Protection and Improvement District.

[Terrestrial Invasive Species Zoom Webinar](#)

1:00-2:00 PM. Hosted by Nicole Campbell (PRISM) via Zoom.

[Invasive Species Woods Walk Rowland Hollow Creek Preserve](#)

6:00-7:30 PM. Hosted by Nicole Campbell (PRISM)

[Forest Pests Woods Walk at the Wilton Wildlife Preserve](#)

6:30-7:30 PM. Hosted by (PRISM) & Erin McCabe Wildlife Stewardship Coordinator

Thursday, June 10th

[Avian Spread of Invasive Species Video Premier](#)

12:00 Noon Saratoga Public Library Social Media.

[Hudson Crossing Woods Walk Schuylerville County](#)

2:00-4:00 PM. Hosted by Nicole Campbell (PRISM) at Hudson Crossing Park.

[Invasive Species in our Preserves Zoom Webinar](#)

6:30-7:30 PM. Hosted by Kristopher Williams (PRISM) and Saratoga PLAN

Friday, June 11th

[Woodlawn Preserve Schenectady County Naturalist Walk](#)

10:00 AM-12:00 PM. Hosted by (PRISM) & Steve Young (NYSNHP Botanist).

Saturday, June 12th

[Aquatic Invasive Species Identification Paddle at Round Lake](#)

9:00-11:00 AM. Hosted by Lauren Henderson (PRISM) at Round Lake.

[Invasive Species at the Albany Pine Bush](#)

10:30 AM-1:00 PM at the Karner Barrens Trailhead

[When Nature Attacks: The Challenges of Invasive Species in Albany's Washington Park](#)

10:00 11:00 am Washington Park Conservancy Starting at The Lake House

Invasive Species Awareness Week - June 6 -12

Visit <https://www.capitalregionprism.org/> for a full list of events being held for the 2021 NYS Invasive Species Awareness Week .



iMap Training for Reporting Invasive Species webinar

When: Monday, June 7, 6:30 PM - 7:30 PM

Online via Zoom

Go to <https://cornell.zoom.us/j/94076200000> to register

iMapInvasives is an on-line, GIS-Based Data Management System used to assist citizen scientists working to protect our environment from the threat of invasive species. The program is free and part of the New York State DEC Invasive Species Awareness Week.

Participate in a webinar for a brief introduction to invasive species and the harm they cause to our environment. Learn how to use the mobile iMapinvasives app for reporting species. Afterwards, join us in the field at one of our other ISAW Events to practice using the app while identifying these non-natives with an expert!

Daketown State Forest Woods Walk

When: Tuesday, June 8, 8:30 AM - 12:30 PM

Woodlot, landowners, and backyard conservationist come join the Capital Region (PRISM) a Partnership for Regional Invasive Species Management and a Regional NYS DEC Stewardship Forester for a woods walk to observe sustainable forest practices in action and to identify forest pest and plants that threaten our native hardwoods.

The program is part of the NYS DEC Invasive Species Awareness Week. NYS DEC Forester Rich McDermott will show case a managed forest stand and talk about sustainable forest health practices. Kristopher Williams of the Capital Region PRISM will identify invasive plants and their characteristics along with other forest pests.



The program is free and all are welcome. A registration is required and the program will be limited to a small group of participants. All attendees will be required to partake in social distancing practices and sign an acknowledge form attesting to not having Covid-19 like symptoms with a waiver. The terrain is relatively flat and the guided walk will cover approximately 2.5 miles. Please bring your own food and water. There are no facilities on site and dress appropriately for the weather. Ticks are active this time of year please take prevention measures.

Please Email Kristopher Williams with your intent for participation kbw44@cornell.edu or call 518.321.0189

Invasive Species in Agriculture

When: Tuesday, June 8, 3:30 PM - 5:00 PM

Register: <http://www.capitalregionprism.org/event-calendar.html>

Join Nicole Campbell, Terrestrial Coordinator at Capital Region PRISM and Thom Allgaier, Invasive Species Coordinator with NYS Dept. of Ag & Markets as they present Invasive Species in Agriculture for NYS Invasive Species Awareness Week. A free webinar on invasive species that impact agriculture in New York State. This will give an overview of some of the established, newly detected, and potential invasive species, as well as discuss the impacts to vineyards, orchards, and other crops.



So you've decided to purchase a new horse! Whether it's your first horse or your fifth, and whether "home" is your property or a boarding stable, you have some work to do to make sure the transition is smooth and easy. This article will focus on bringing home your first horse, but any horse owner can pick up some new tips.



Photo by Laura Kenny, Penn State

Before He Arrives

This may seem obvious, but it's important to identify an appropriate place to keep your horse. Some backyards may be large enough to graze a horse, but many are not appropriately fenced or set up to house livestock. While you may not think of your new horse as livestock, he certainly is, and you need to consider factors including manure management and disposal, pasture upkeep and related costs and equipment, fencing and gates, shelter, and feed and hay storage. In addition, there may be municipal restrictions on keeping livestock, and you will probably need to acquire permits before building stables or shelters.

For those inexperienced with horses, it is not recommended to keep your first horse at home. You should have an experienced mentor to teach you the basics of horse care and safe horse handling. You must learn the signs of health problems, which may not be apparent to the untrained eye. Many people think that getting a horse will be just like getting a dog, but they are very different animals. Horses are large, flighty prey animals that are meant to live in herds. Housing a horse by itself is not recommended. They must have firm behavioral boundaries, but the use of force in training is not recommended. There's a much steeper learning curve when handling and training horses, and some horses will quickly figure out if you are inexperienced. In addition, the amount of time and money required to care for a horse is typically higher than a dog or cat.

Instead, consider boarding your horse with a reputable and experienced horse person to teach you the

ropes first. Here you can learn the basics of horse handling, grooming, riding, and general care. In addition, the barn manager will likely have established contacts with a veterinarian, farrier, dentist, and other equine professionals that they can share with you. You could look for local riding clubs or attend competitions in your preferred discipline to find trainer recommendations.

Tips on Selecting a Boarding Farm

Finding the right boarding facility for you can be a long process. First, consider location. If you want to visit your horse multiple times a week, how far away are you willing to drive? The closest barn is not always the best fit. Explore different areas to find the best facility for your needs.

Secondly, consider the type of board you will need. There are a few different boarding options. Full board means that the staff will do all of the feeding, stall cleaning, turnout, etc. There may also be a la carte services like changing blankets, holding the horse for the vet/farrier, etc. This is typically the most expensive option, but it can be a good way to learn about equine care. Some barns allow for volunteers to take some of the barn work shifts in exchange for reduced board cost. Self-care board means that you will be provided with a field and/or a stall, but all horse care is up to you; you will need to come out daily to feed and clean stalls. Cooperative board is similar to self-care, but a group of boarders takes turns caring for all of the horses. Pasture board means that the horse is turned out 24/7, and may or may not include feeding of hay and grain and other full board services. You will want to make sure the pasture has a sturdy shelter and good water source.

Once you have found a few possibilities in your area, call ahead and set up visits. Be honest if you are new to horses and looking to learn the ropes. During your visit, you will get a feel for the atmosphere of the facility. Is it laid back and quiet? High-pressure and competitive? Could you see yourself learning from the trainer? A boarding facility does not need to be "top of the line" to be a perfectly acceptable place for your horse.

---[continue reading article](#)

Farmers' Market Recipe

Diane Whitten, Cornell Cooperative Extension

Summer picnics in backyards or at the Spa State Park are on the horizon. The local Farmers' Market are a great place to shop for picnic fare including an appetizer of deviled eggs, meats for the grill, assorted greens for a salad. To make deviled eggs, a classic picnic item, you'll have to start with hard-cooked (not boiled) eggs. To prevent eggs from breaking and a green ring from forming around the yolk, follow the directions from the American Egg Board in the recipe below.

Traveling with prepared deviled eggs can be a challenge. To keep them from getting messed up in transport, tote your deviled eggs with the whites and the filling separate. Bring the filling in a plastic quart storage bag. When you arrive arrange the whites on a plate, snip a very small corner off the plastic bag, and squeeze the filling into the whites, just like using a pastry bag.

Classic Deviled Eggs

- 1 dozen eggs
- 6 tablespoons mayonnaise
- 1 teaspoon dry mustard or 2 teaspoons prepared mustard
- White Pepper to taste
- Paprika for garnish



To hard-cook eggs place them in a single layer in a saucepan. Add enough water to come at least 1 inch above eggs. Cover and bring to a boil on high heat. Immediately remove from heat. Let eggs stand, covered, in the hot water for 15 minutes for large eggs (12 minutes for medium, 18 for extra large). Drain and cover with cold water until completely cooled. To peel the shell, tap the egg gently until it's cracked all over. (Hard cooked eggs in the shell can be refrigerated up to one week, out of the shell they should be used immediately.) Slice eggs in half lengthwise, place the yolks in a medium bowl. Mash yolks with mayonnaise, mustard and pepper. Arrange whites on platter, spoon yolk mixture into whites. For a fancier presentation, spoon yolks first into a pastry bag, or quart plastic bag with one corner snipped off, and pipe into whites. Sprinkle with paprika before serving.

Ingredients marked with an asterisk (*) are available at local Farmers' Markets. For information about cooking, food or nutrition call Diane Whitten at Cornell Cooperative Extension at 518-885-8995.

Farmers' Markets

Spa City Farmers' Market

"All participating vendors are premium local brands and the best of the best including a bounty of the State's most sought after farmers and producers – to ensure the integrity of the market all vendors MUST be legitimate producers and open to facility inspection."



When: Sundays

Time: 10 AM - 2 PM

Where: Lincoln Baths, 65 South Broadway
Saratoga Springs

Link: <http://www.spacityfarmersmarket.com/>

Saratoga Farmers' Market

"A producers-only farmers' market with local products in Saratoga Springs, NY. A source of great food, plants, crafts, and live music. Our members practice and support sustainable agriculture and slow food practices."



When: Saturdays 9:30 AM - 1:30 PM

Where: Wilton Mall Parking Lot
(area of BJ's Wholesale Club and Former Bon-Ton)

When: Wednesdays 3:00 PM - 6:00 PM

Where: High Rock Park

Link: <https://www.saratogafarmersmarket.org/>

Food Borne Illness Peaks in Summer: Practice Picnic Food Safety

Picnic and barbecue season offers lots of opportunities for outdoor fun with family and friends. But these warm weather events also present opportunities for foodborne bacteria to thrive. As food heats up in summer temperatures, bacteria multiply rapidly.

To protect yourself, your family, and friends from foodborne illness during warm-weather months, safe food handling when eating outdoors is critical. Read on for simple food safety guidelines for transporting your food to the picnic site, and preparing and serving it safely once you've arrived.

Pack and Transport Food Safely

Keep your food safe: from the refrigerator/freezer — all the way to the picnic table.

- Keep cold food cold. Place cold food in a cooler with ice or frozen gel packs. Cold food should be stored at 40 °F or below to prevent bacterial growth. Meat, poultry, and seafood may be packed while still frozen so that they stay colder longer.
- Organize cooler contents. Consider packing beverages in one cooler and perishable foods in another. That way, as picnickers open and reopen the beverage cooler to replenish their drinks, the perishable foods won't be exposed to warm outdoor air temperatures.
- Keep coolers closed: Once at the picnic site, limit the number of times the cooler is opened as much as you can. This helps to keep the contents cold longer.
- Don't cross-contaminate. Be sure to keep raw meat, poultry, and seafood securely wrapped. This keeps their juices from contaminating prepared/cooked foods or foods that will be eaten raw, such as fruits and vegetables.
- Clean your produce. Rinse fresh fruits and vegetables under running tap water before packing them in the cooler — including those with skins and rinds that are not eaten. Rub firm-skinned fruits and vegetables under running tap water or scrub with a clean vegetable brush while rinsing with running tap water. Dry fruits and vegetables with a clean cloth towel or paper towel. Packaged fruits and vegetables that are labeled "ready-to-eat," "washed," or "triple washed" need not be washed.

[Read more here](#) Handling Food Safely While Eating Outdoors.



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](#).



Fishing Licenses

Fishing is not only a good way to put healthy food on your families dinner, it is also is a fun, relaxing, low impact sport that can be done alone or with friends or family members! Most people fishing in New York are required to have a New York State Fishing License. There are three ways to get a fishing license: (1) [visit an official License Issuing Agent](#), (2) order over the phone (1-866-933-2257), or (3) [order online](#).



- When making an online transaction you will automatically be sent an email with your license upon completion of the sale. You can log into your online profile at any time to reprint a copy of your fishing or marine registry.
- When making a phone transaction, a confirmation number will be given to you that can be used as valid proof of your fishing or marine registry.

The following links will ensure you are fishing in the highest quality waters and bringing home the safest fish possible.

Safe fishing waters:

www.health.ny.gov/fish/maps.htm

Processing, Preparing, and Presenting Fish:

<https://cpb-us-e1.wpmucdn.com/blogs.cornell.edu/di...>

The Wild Harvest Table started as a celebration of the culinary bounty represented by wild game and fish in the Finger Lakes region of New York State. Cornell Cooperative Extension Nutrition Educator, Moira Tidball, from Seneca County started the website in January of 2009 as a resource for game and fish recipes, nutrition information, and preparation techniques:

<https://www.wildharvesttable.com/>

New York State Health Advice on Eating Fish You Catch:

https://www.health.ny.gov/environmental/outdoors/fish/health_advisories/

FREE Fish Advisory Materials from the NYS Department of Health can be ordered online:

https://www.health.ny.gov/forms/order_forms/fish_order_form.pdf

Or you can...

Mail the order form to:

NYS Department of Health

Outreach and Education Group, CEH

Empire State Plaza, Corning Tower, Room 1642

Albany, NY 12237



Wild Edibles Webinars Series

When: Tuesday, June 8, 2021

Time: 7:00 PM - 8:00 PM

Cost: Free

[Registration is required](#)



Have you wanted to learn which wild-growing plants can be safely foraged and eaten? Come and join us for a series of three free webinars that will teach you not only to be able to confidently identify wild edibles, but also learn what parts of the plants are safely edible, when they should be harvested, and also how they can be prepared. The webinars, offered by Cornell Cooperative Extension, and instructed by educators Pat Banker, John Bowe, and MB (Marybeth) Mitcham, will be held from 7-8 PM on three consecutive Tuesdays in June: June 8th, 15th, and 22nd. Pre-registration is required, and there is no cost for the webinars. To sign up for this specific class, please register at this link:

<https://cornell.zoom.us/j/91pcO-gqzsqGNUCKc03h4Fm...>

For further information about wild edibles classes contact Cornell Cooperative Extension of Warren County at 518-623-3291, or email MB at: mem467@cornell.edu.



Native Plant Resources in Saratoga County

Native Plants are those that are indigenous to this region - are a wonderful addition to any garden. They are adapted to our climate and offer many advantages over non-native species. Not all nonnative plants are considered invasive. [Refer to the NYS DEC Part 575 Prohibited and Regulated Invasive Species in New York State document](#) for further description of those species.

Balet Flowers & Design, LLC

5041 Nelson Avenue Exit
Malta, NY 12020
518-584-8555

Milburt Farm

6113 Fishhouse Road
Galway, NY 12074
518-882-9306

Hewitts Garden Center, Inc

621 Maple Avenue
Saratoga Springs, NY 12866
518-580-1205

NYS DEC Saratoga Tree Nursery

2369 Route 50 South
Saratoga Springs, NY 12866
518-581-1439

Sunnyside Gardens LLC

345A Church Street
Saratoga Springs, NY 12866
518-584-1034

Brookside Farms Inc

824 Route 67
Ballston Spa, NY 12020
518-885-6500

Hewitts Garden Center Inc

1582 Route 9
Clifton Park, NY 12065
518-371-0126

Leisuretime Greenhouses

2484 Rt 67
West Charlton, NY 12086
518-882-9158

Bob's Trees

1227 W Galway Rd
Hagaman, NY 12086
518-627-4260

Sokolowskis Greenhouses

570 Grooms Rd
Clifton Park, NY 12065
518-371-2278

Plant A Tree

6 Waverly Rd
Ballston Lake, NY 12019
518-399-3966

Lowes #560

10 Loes Drive
Saratoga Spring, NY 12866
518-583-3777

Home Depot #1269

4 Halfmoon Crossing Boulevard
Clifton Park, NY 12065
518-348-0158

Kulak's Nursery & Landscaping

1615 Route 146
Rexford, NY 14424
518-399-2404

Jessecology

Saratoga Springs, NY 12866
518-932-1991

(Contact business for more information)



Native Plant - Anemone Canadensis
(Meadow Anemone)

Garden Insect and Diseases -- Organic Control and Management

When: Tuesday, June 1, 6:00 PM - 8:00 PM

Cost: Self Determined Sliding Scale

Register:

<https://ccetompkins.mahaplatform.com/events/gardeninsectsanddiseases2021>

What's eating your vegetable plants? Learning to identify the beneficial and detrimental insects and pests in your garden will help reduce insect damage to your vegetables, fruits, and flowers. Participants at this class will learn characteristics of the major insect orders in our region, and gain information on how to deal with common insect pests organically.



ALL CLASSES ARE RECORDED AND CAN BE VIEWED AFTER THE LIVE CLASS TIME. IF YOU REGISTER YOU WILL RECEIVE THE RECORDING 24-48 HOURS AFTER CLASS.

A better lawn without pesticides

When: June 4, 12:00 PM - 12:30 PM



Are pests bugging you?
We're here to help!

In this monthly virtual series, we will explore timely topics to help you use [Integrated Pest Management](#) (IPM) to avoid pest problems and promote a healthy environment where you live, work, learn and play. What is IPM? It's a wholistic approach that uses different tools and practices to not only reduce pest problems, but to also address the reasons why pests are there in the first place. Each month, our speakers will share practical information about how you can use IPM.

Events will happen on the first Friday of every month from 12:00 to 12:30 PM EST on [Zoom](#). Below is the schedule of presentations from March 2021 to February 2022 (which may change a bit as we finalize speakers for July and beyond). Each month we'll cover a timely topic in 25 minutes, including time for questions. Then, in an *IPM Minute*, we'll cover a specific task you can perform in the next few days to help you avoid pest problems.



June is a funny month. Even though it is the true beginning of summer it always seems to have two weeks of hot humid weather that shows up around first cut. Even when I was a spry 30 ish, that heat would beat me down, mostly I believe, because it was the first of more such days to come .

This month:

- Watch your garlic as the Flowers (scapes) will take from the bulb size. Cut them and fry cut up. Makes a welcome addition to any meal.
- Watch your weeds and get them young, as it is much easier.
- Feel the radish bulb and pick the fattest. Follow the procedure to enjoy your harvest. Dip radish in salt, then bite. Eat a small bite of French bread and butter. Then a sip of red wine...heaven, (this also works in May if you are lucky.)
- Watch your summer squash and pick as fast as you can. Check your winter squash (butternut) to make sure every hill has a plant.
- First pick beans are also possible.
- I have a friend that raises artichokes. The name says it all. Harvest if you have them.
- Start planting more beans, beets and check seeds to start cole crops* next month.
- Fall planning and we are just getting started.

– Herb B. Sentur; Homesteader



*Cole crops, are plants that grow better in cool weather, such as cabbage, brussels sprout, cauliflower, etc..)

Gardening Activities for Youth

Children reap many benefits from gardening. They learn about the lifecycle of plants, how to observe living things, and the importance of following directions. Children also see visible results from their efforts. A child caring for a garden, or even just one plant, is rewarded with beautiful flowers and delicious fruits or vegetables.

In addition, gardening is a healthy physical activity. Children of all ages can benefit from gardening. Here is a list of the general characteristics of children, the kinds of gardening activities they enjoy most often, potential problems they may encounter, and safety concerns.

One to Two-Year Olds

Toddlers are learning to walk and talk. They learn about the world through touch, smell, and sight. They may not be able to understand a lot of words, but they are ready to learn colors, names of plants, etc. An adult should be watching toddlers in the garden at all times.

Activities for Toddlers

- Touch fuzzy leaves, for example: hairy leaves of an eggplant (beware of thorns where leaf joins stem) or lamb's ear.
- Pick (with help) bright colored flowers, beans, and peas.
- Smell "sweet" scented flowers and leaves such as peppermint and pineapple sage.
- Play with moving garden ornaments like plastic pinwheels.
- Listen to wind chimes, birds, and insects.
- Use a small plastic watering can to help water plants.
- Hold earthworms.
- Dig and scratch in the soil with plastic garden tools.

Potential Problems in the Garden

- May walk on plants, pull them apart, etc.
- May try to eat dirt, insects, worms, and poisonous plants.
- May play with fertilizers and pesticides and mistake them for food, drink, or candy.
- May try to grab bees or other stinging insects.

[Continue reading for activities for other age groups.](#)

SOURCE: Rutgers, New Jersey Agricultural Experiment Station

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

Board of Directors

John Cromie, President	John Barnes
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Mona Clear	Blue Neils
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Elisabeth Hodgdon	Dan Donahue
Mike Basedow	Maire Ullrich
Ethan Grundberg	Chuck Bornt
Laura McDermott	

Central NY Dairy, Livestock and Field Crops

Erik Smith	Ashley McFarland
David Balbian	Nicole Tommell

GC-SBN Leads

Mike Ryan	Erik Yager
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