

July 19, 2021

Volume 2, Issue 24

CCE

Saratoga County

Cornell Cooperative Extension

NEWSLETTER

EXTENSION NEWS

Horse Farm Tour

CCE Equine is excited to announce our annual FREE Horse Farm tour on Sunday, August 22nd, 2021 from 12:00-4:00. Make sure to save the date for this family fun event that connects the public to select horse farms throughout Saratoga County. This tour is a wonderful opportunity to personally meet farm owners and horses that make the Saratoga area so unique.

Horse lovers and families will delight in meeting the different breeds of horses and get a behind the scenes look at the horses that are frequently our neighbors here in Saratoga County. Please visit CCE Equine on Facebook <https://www.facebook.com/search/top?q=cce%20equine-%20cornell%20cooperative%20extension%20saratoga%20county> for more information. In the following weeks farm locations will be released. If you have any questions call CCE Saratoga at 518-885-8995.

Save the Date

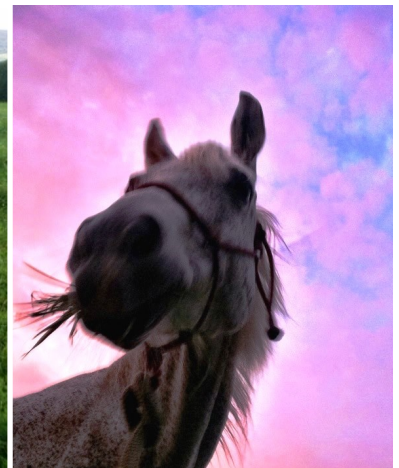
AUGUST 22, NOON-4PM

SARATOGA COUNTY, NEW YORK

Horse Farm TOUR



Presented by: CCE EQUINE Cornell Cooperative Extension Saratoga County

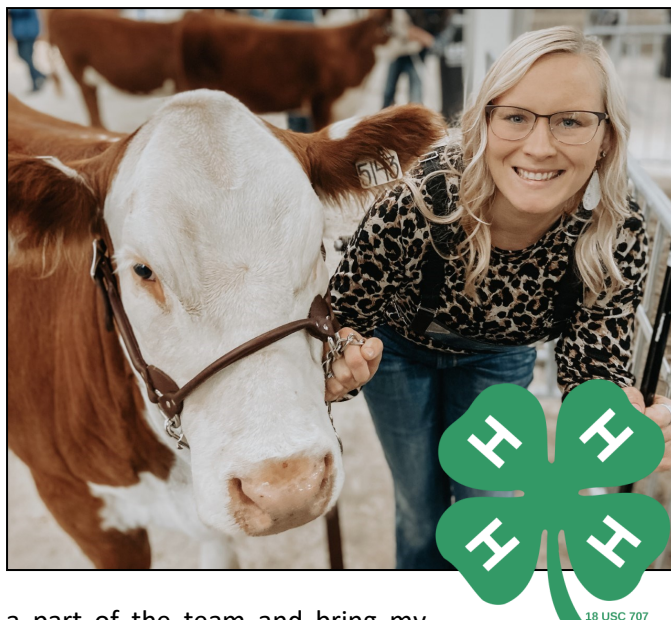


OUR MISSION

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.

Welcome Rylie Lear to CCE Saratoga

Hello, I am Rylie Lear. I am the Small Animal Livestock Educator at The CCE of Saratoga. I recently Graduated from The State University of Cobleskill with a Bachelor's Degree in Agricultural Business and an Associate's Degree in Animal Industry. I have been involved in 4H for the last 14 years at the CCE of Orleans County. I grew up on a livestock farm in Albion, New York where I dedicated many hours to raising hogs, goats, sheep, and cows and preparing them for livestock shows. I received the title of master showman at the Orleans county fair in 2016, 2017, and 2018. I have conducted many fitting and showmanship clinics for my county and surrounding counties learning from the professional Kirk Stierwalt. I am a part of the Beef council and The New York Beef Producers. One of the many advantages I have from growing up in the Ag and livestock industry is the connections I have made and I am looking forward to making more! I am very excited to be a part of the team and bring my knowledge and love for livestock animals to Saratoga CCE. I am looking forward to creating programs to engage the youth as well as advocated for the Agricultural industry. An example of a program that I would like to offer the youth is a demonstration of the art of shearing sheep.



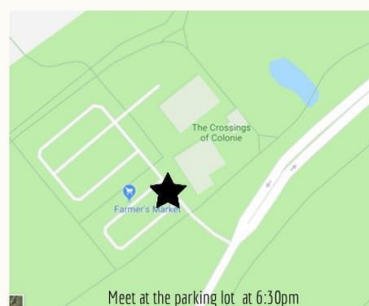
Invasive Species Walk and Talk

When: July 26, 6:30 PM—7:30 PM

Where: The Crossings, 580 Albany Shaker Road, Loudonville NY

Come join Siena College's Invasive Species Research Team for an interpretive walk!

Find out about invasive species and how to identify them. Learn about how they are harmful to the environment and what you can do to help!

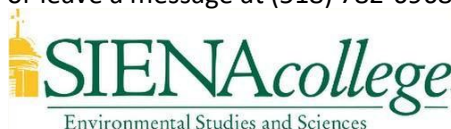


QUESTIONS?

Contact Mary Beth Kolozsvary

mkolozsvary@siena.edu

or leave a message at (518) 782-6968



Gypsy Moth Management Guide for Homeowners

JULY: “Crush & brush” pupae and adult females

Gypsy moths are immobile during their pupal stage and can be crushed or brushed into a container of soapy water to prevent them from making it to the adult stage. If caterpillars have been abundant in your area, do some thorough scouting to check for the brownish pupae (3/4 – 2 1/2 inches long), which are often tucked away in protected spots.

Adult gypsy moths appear within two weeks. Adult female gypsy moths (pale colored) have limited mobility and can also be crushed or brushed into a container in soapy water. Since each female can easily lay upwards of 1,000 eggs, eliminating adult female moths could help prevent future problems!



Gypsy Moth Pupae



Gypsy moth adult male (left) and female (right)

Source: University of Wisconsin-Madison

Capital Region PRISM Who We Are!

The Capital Region Partnership for Regional Invasive Species Management (PRISM) is hosted by Cornell Cooperative Extension of Saratoga County. The PRISM is financially supported through the New York State Department of Environmental Conservation via the Environmental Protection Fund.

We are a non-for-profit quasi-government agency that is built on partnerships made up of representatives from state and local agencies, not-for-profit organizations, and citizen scientists. The Capital Region PRISM provides services in eleven counties in the New York State Capital Region: Albany, Columbia, Montgomery, Rensselaer, Schenectady, and parts of Fulton, Herkimer, Saratoga, Warren, and Washington.

Our functions include, but are not limited to:

- Coordination of partner efforts
- Recruiting and training citizen volunteers
- Delivering education and outreach programming
- Establishing early detection and monitoring networks
- Implement eradication and control efforts
- Provide funding for invasive species work

If you are interested in partnering with the Capital Region PRISM, please contact :

Kris Williams at kbw44@cornell.edu or 518-885-8995 ext. 2218



Horse Farm Improvement Program' launches in Saratoga County

Program is unique because assessments are based on best-management practices



Cornell Cooperative Extension Equine (CCE Equine) is excited to announce the soft launch of The Horse Farm Improvement Program (HFIP) that aims to help horse farms improve their operations. CCE Equine will be assisting to continue this program created by Cornell University's College of Agriculture and Life Sciences (CALS) and hopes horse farms of all types will find opportunities to benefit from.

The Horse Farm Improvement Program (HFIP) will use a pre-visit questionnaire in combination with on-farm evaluations to assess how equine farms are performing in eight different categories: horse health, biosecurity, human safety, manure management, nutrient management, sustainability, facilities, and business management. After a farm has completed its assessment, HFIP will identify potential areas of improvement and offer the farm advice on how to most efficiently use its resources for maximum benefit.

This program is unique because assessments are based on best-management practices (BMPs) recognized in scientific literature while recognizing that every facility is unique in its objectives. The program plans to work with farm owners to offer individualized guidance on a case-by-case basis.

The program is currently under development by intern Sydney Sill under the supervision of Lindsay Goodale, DVM and Brianna Hughes, CCE Equine coordinator at CCE Saratoga. Sydney is a rising junior majoring in Animal Science at Cornell University, with provisional acceptance to start vet school at Cornell during her senior year. In the meantime, she is excited to take the lead on HFIP this summer as an alternative way to pursue her goal of helping local farms and horses. Ultimately the goal is to extend the program to all horse farms in New York state.

Sydney has spent the beginning of summer finalizing the pre-visit questionnaire and on-farm evaluation process that will be used during the trial phase. She is now ready to launch the next phase of HFIP by running trial assessments. Any horse farms in Saratoga County that are interested in undergoing a free assessment should contact CCE Equine coordinator Brianna Hughes at 518-885-8995 or bh548@cornell.edu.



Photo of Mill Creek Farm, Stillwater, NY

Most horse owners are probably familiar with this sight: your horse standing in the stall or field, tail swishing, withers twitching, head swinging around to remove a pest fly that is biting, or head shaking to dislodge flies attacking eyes, nose, or lips. Fly pests on equine facilities are common, especially during warmer spring and summer months. While many control options are available, determining the most effective and safe methods isn't always easy.

Pests found on horse farms are often also problems on livestock and poultry farms. However, equine management practices like bedding choice, turnout, and manure storage, among others, are vastly different from those of other animal facilities. Even among horse farms, management practices and facility structure and layout (like acreage) can vary widely. These differences can change both the risk for pest presence and how effective pest control measures will be.

Unfortunately, there isn't one silver bullet to fly management. For example, simply spraying insecticides may not work if you are not targeting the right species, and may also kill beneficial insects and contribute to the development of insecticide resistance in many pest flies.

This guide will review basic identification and biology of the major filth fly pests found in horse facilities: house flies, stable flies, face flies, and horn flies. Guidelines on tolerance thresholds and monitoring options, as well as control and evaluation techniques, are included.

What Is the Big Deal with Flies?

The obvious answer is, "They are annoying!" and not to just horse owners but their animals as well. However, there are more risks associated with fly populations than just nuisance problems.

Flies can transmit pathogens that cause disease or other conditions in horses; for example:

- Equine infectious anemia can be transmitted by stable flies.
- Equine stomach nematode worms (*Habronema* spp.) can be transmitted by filth flies.



- Arthropod hypersensitivity and pruritus (itching) in horses has been linked to biting flies.
- The bacteria that cause pigeon fever *Corynebacterium pseudotuberculosis*, can be transmitted by house flies.
- Fecal and other pathogenic bacteria, such as *Escherichia coli* and *Salmonella*, acquired by flies can be transmitted to humans when the flies land on residents or household surfaces.

Flies also have a negative impact on horse condition and physiology. Fly pressure may:

- Cause pain and irritation, and cause pest avoidance responses including tail swishing, head and neck movements, and twitching
- Lead to changes in grazing behavior like reduced grazing time and lower forage intake
- Reduce energy available for growth, reproduction, and body condition maintenance
- Increase blood cortisol concentrations, heart and respiration rates, and rectal temperatures
- Cause eye and skin disorders, including allergic dermatitis

Behaviors like constant stomping and movement and reduced grazing can have serious effects on the performance of pastured and show horses and may cause long- or short-term injury or losses of condition. Clearly, risks associated with high numbers of both biting and non-biting flies are more than just annoyance. Because of these risk factors, it is important to consider developing an IPM plan for fly control.

[Read article by PennState Extension](#)

The SARATOGA COUNTY FAIR

Thursday, July 22 – Sunday, July 25 2021



Thursday: 5 pm – 11 pm

FREE ADMISSION

Parking by the Lions Club in Fair Parking Lots \$5 *All parking fees go to the Lions Club*



Carnival Hours

Thursday: 5 pm – 11 pm

Friday: 11 am* - 11 pm

limited rides will be open from 11 am – 12 noon for Think Differently Day

Saturday: 12 noon – 11 pm

**Friday-Sunday: 9 am – 11 pm
(Sunday 8 pm)**

General Admission \$5

Children 12 & Under Free

Parking by the Lions Club in Fair Parking Lots \$5 *All parking fees go to the Lions Club*

Motorized Events

Friday: Tractor Pulls 9 am – 7 pm

Saturday: Truck Pulls 12 noon – 7 pm

Sunday: Garden Tractor Pulls 10 am – 6 pm

Animal Shows

Friday: 4H Horse, 4H Rabbit, 4H Poultry and Gymkhana

Saturday: 4H Dairy Cattle, 4H Open Sheep and Open English Horse

Sunday: Open Western Horse and 4H Goat

For more Information visit us on Facebook @thesaratogacountyfair or at Saratogacountyfair.org

PLEASE JOIN US FOR THE FOURTH ANNUAL

Think**DIFFERENTLY.** **DAY**

at the Saratoga County Fair

*A day for individuals and families of
all abilities to enjoy!*

Friday, July 23rd

doors open at 9 a.m.

**Parking sponsored by
Lion's Club:**
\$5 per vehicle

Admission:
Free for ages 12 and below &
\$5 per person ages 12+

Sensory Friendly Carnival:
Free from 11 a.m. to 12 p.m.
(\$25 per person for unlimited
rides after 12 p.m.)

Gates will open at 9 AM for Animal Shows, Ground Demonstrations and other various activities, as well as the 4-H Snack Bar & the Brickyard Grill.

The carnival and rides will open early for a sensory sensitive morning from 11 AM to 12 PM. Beat the crowds and enjoy a midway without flashing lights or loud noises!



ASSEMBLYWOMAN *Mary Beth*
WALSH

For more information, please call 518-455-5772.

BLOSSOM END ROT

Prepared by: David L. Jennings, Master Gardener Volunteer for Cornell Cooperative Extension of Saratoga County

Adapted from the Cornell Plant Disease Diagnostic Clinic Fact Sheet, 334 Plant Science Building Ithaca, NY 14853-5904

Blossom end rot is not a disease but is instead a physiological disorder that is caused by a lack of calcium uptake from the soil and transfer into the fruits usually during dry weather. The problem can often affect Peppers as well and is disappointing to home gardeners. The disorder, however, is less common on peppers. Research in Florida indicates that excessive magnesium, potassium, sodium, or ammonium salts, or a deficiency of soluble calcium salts, causes a decrease in calcium uptake thus favoring development of the disorder. Rapid early growth increases the problem because it tends to increase the calcium requirement in early ripening fruits.

Symptoms

The first symptom of a rot is a water-soaked area near the underside of the fruit (the blossom end) (Fig. 1). The lesion soon darkens and enlarges in a constantly widening circle until the fruit begins to ripen. The decaying spot may be merely a speck or it may involve half or even more of the tomato (Fig. 2). Secondary fungi may inhabit the black area.

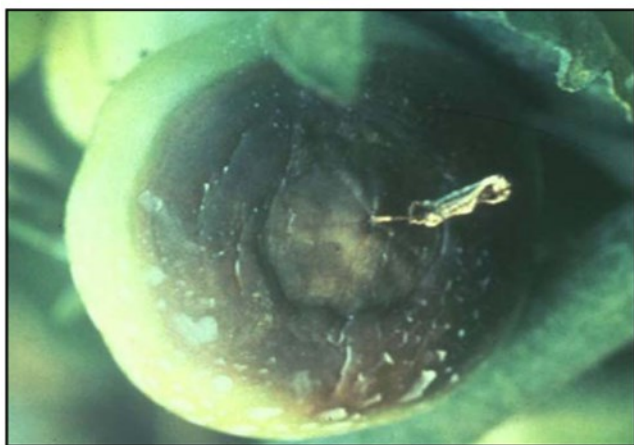


Figure 1: Symptom development from the blossom end of the fruit. (provided by the Plant Disease Diagnostic Clinic, Cornell University)

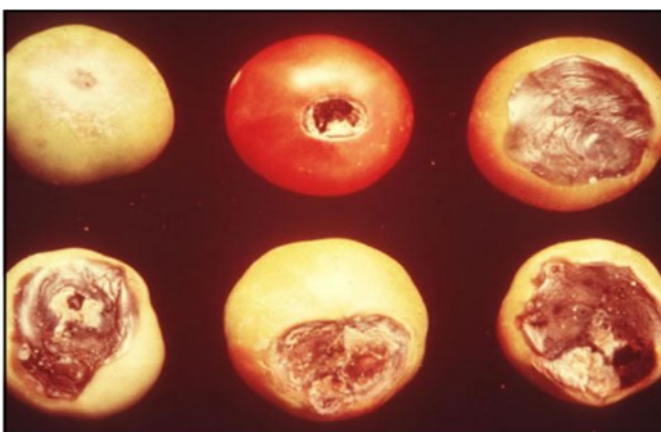


Figure 2: Varying degrees of damage seen on tomato fruits. (provided by the Plant Disease Diagnostic Clinic, Cornell University)

Management Strategies

Since blossom end rot is so closely related to adequacy of the water supply, an important control is to regulate the moisture supply in the soil. The garden should allow good drainage during a wet period. If drought occurs, cultivation should be very shallow to reduce the water loss and irrigation should be used. Hoeing or cultivating should be performed no closer than one foot from the plants to reduce root pruning.

Appropriate amounts of fertilizer high in superphosphate and low in nitrogen should be used (1-3-1 ratio would be ideal). Ask at your local garden center or farm supply store. Fertilizer spikes may be used around individual plants at planting time. Keep in mind that regular soil testing may also be helpful as you may obtain a recommendation more specific to your individual site. A steady growth rate will discourage much of this trouble. If the irrigation of any kind is available, it should be used during periods of hot, drying winds. Start to irrigate at the beginning of the dry spell. Mulching, which serves to maintain an even level of soil moisture, should be practiced where feasible. Mulch with black plastic or grass clippings to reduce moisture loss and to control weeds. (Do not use grass clippings from lawns treated with herbicides.) Tomatoes and peppers planted unusually early, while the soil is still cold, are likely to have the first fruits affected by blossom end rot. Consequently, a delay in planting until the soils warm up may help to reduce the problem.

A2 Milk – All Hype or Health Panacea?

Diane Whitten, MS, Food & Nutrition Educator

Have you heard or read about this new type of milk called A2 milk? First of all, it is real, natural cows' milk. The name A2 refers to the type of protein in the milk. You've probably heard of whey-protein, it can be found in powdered protein supplements. Another milk protein is casein, and it comes in two different forms called A1 beta casein and A2 beta casein. Milk typically contains a mixture of both types of A1 and A2 beta casein, although some breeds of cows (Jersey and Brown Swiss) produce milk containing higher percentage of A2 beta casein protein. Through breeding dairy farmers can select cows that produce all A2 beta casein protein. So, A2 milk comes from farms that have cows that produce milk only containing the A2 protein.



So, what does that mean for you, and is it worth the extra price? Most of the research on this type of milk has been done on people who have problems digesting milk. If drinking milk or eating other dairy products causes bloating, stomach pain or other digestive problems you might think you have lactose intolerance, since 65% of the world's population has difficulty digesting milk. Options for people with lactose intolerance includes drinking lactose-free milk or taking an enzyme pill that will help you digest lactose. If you've tried both of those remedies and you still have problems, then your issue may be due to the A1 beta casein in milk not the lactose. If that's the case, then there's no harm in trying A2 milk to see if you tolerate it better. That is unless you're concerned about your pocketbook; A2 milk is about double the price of regular milk.

Some companies that promote A2 milk will mention its high vitamin and mineral content, however A1 and A2 milk are nutritionally identical other than the protein type, therefore, all the benefits you can get from A2 milk, you can also get from regular milk. The bottom line is, if you are able to consume regular milk, there's no reason why you should be drinking A2 milk instead.

Don't get caught up in the hype, A2 milk is no health panacea except for people who have problems digesting A1 beta casein found in regular milk.

July is National Berry Month

The summer heat is here ripening the berries, including blueberries, raspberries, and blackberries. You can pick your own or get local berries at a farmers' market or farm stand to celebrate summer. Berries are one of the most nutrient dense foods, so they're a great addition to any meal. They are perishable, so buy only what you can eat within a few days, or freeze the rest.

Here are some recipes to inspire you to enjoy the July berry harvest, and a list of local farms where you can pick your own. *(Ingredients noted with * are available at local Farmers' Markets.)*

Blackberry Cobbler

3 cups (1 & ½ pints) blackberries*
½ cup sugar
2 teaspoons fresh lemon juice
1 ¾ cups all-purpose flour
pinch of salt
1 tablespoon baking powder
2 tablespoons butter
2/3 cup low-fat milk
1 egg, well beaten

Preheat oven to 425°. Grease a large (1 ½ quart) casserole-type baking dish. Combine berries, sugar, and lemon juice in a bowl. Spoon into the baking dish. In another bowl combine the flour, salt, and baking powder. Work in the butter until the mixture forms coarse crumbs. Lightly beat the egg and milk together, stir this into the dry mixture to form a smooth dough. Spoon dough over the berries, pressing slightly to cover as much as possible. Bake 35-40 minutes or until the cobbler is light brown.



More Berry Recipes

The following Fresh Berry Tart recipe uses wonton skins in place of a pastry crust cutting back on fat content and time to prepare. They look elegant, but are super quick and simple. Although any fruit can be used to fill the tarts, using berries will make the job easier since you won't have to cut the fruit.

Fresh Berry Tarts

12 wonton skins
2 tablespoons fruit spread, jelly or jam*
2 cups (1 pint) berries* (may use one type or a mixture of berries)
1 cup yogurt, any flavor

Preheat oven to 375 degrees. Press wonton skins into muffin tins. (Use regular or mini muffin tins. If muffin tins are not non-stick, grease them lightly.) Be sure the corners of the wontons hang over the edges as it bakes. Bake for 5 minutes or until lightly browned. Watch carefully, they brown quickly. Remove from oven and carefully take each wonton out of muffin tin and allow it to cool. Lightly coat the bottom of each wonton with the fruit spread, jelly or jam. Fill each wonton "bowl" with berries. Top with a dollop of yogurt. Garnish with a berry or sprig of mint.

Makes 12 servings.



Raspberry Mint Corn Muffins

1 small box corn muffin mix
1 teaspoon vanilla extract
1 teaspoon fresh mint*
1 pint raspberries*

Make corn muffins according to package directions with the addition of 1 teaspoon vanilla extract. Add one teaspoon finely chopped fresh mint leaves. Lightly crush 3/4 cup fresh raspberries. Gently fold in mint and raspberries. Bake according to muffin package directions.

Get your fresh blueberries at local Farmers' Markets and serve Blueberry Chutney as a condiment to your meat at dinner, or as a snack on crackers with cheese. A chutney can be raw or cooked; in the recipe below the blueberries are cooked with onion, spices, sugar and vinegar making a delightfully complex flavor to enhance your meal.

Blueberry Chutney

½ cup red wine vinegar
½ cup sugar
1 medium onion*, minced
¼ teaspoon minced fresh ginger
1/8 teaspoon ground cinnamon
1 teaspoon lemon rind
pinch cayenne pepper
pinch salt
3 cups blueberries*, divided
¼ cup dried cranberries



Combine the vinegar, sugar, onion, ginger, cinnamon, lemon rind, cayenne, and salt in a saucepan; bring to a boil. Reduce heat and simmer for 15 minutes. Add 1 cup blueberries and cranberries and simmer for an additional 20 minutes, stirring frequently. Add remaining 2 cups of blue-

berries; simmer another 10 minutes. Can be served hot or cold. Use as a condiment with meat, poultry, fish, or serve on crackers over cream cheese for a snack. Makes 1 ½ cups.

For more berry recipes or information, contact Diane Whitten at dsh23@cornell.edu.

U-Pick Blueberry Farms



Blueberry picking is a fun outdoor activity for people of any age. Once you've picked your berries and eaten all you can, preserve the rest. The easiest way to preserve blueberries is to freeze them in a single layer, then transfer them to a freezer bag. Do not wash blueberries before freezing to prevent the skins from getting tough.

Call ahead for days and times to pick your own blueberries.

Bowman Orchards
157 Sugarhill Road, Rexford
518-371-2042
www.bowmanorchards.com

Eagle's View Farm
2089 Route 29, East Galway
518-882-9199

Hand Melon Farm
533 Wilbur Avenue, Greenwich
518-692-2376

Winney Farm and Bacon Hill Blueberries
113 Winney Road, Schuylerville
518-695-5547.

Greenfield's Forever (U Pick & Farm Stand)
236 Wilton Road, Greenfield Center
518-265-1322
www.greenfieldsforever.net

Farmers' Markets

Spa City Farmers' Market

When: Sundays
Time: 10 AM - 2 PM
Where: Lincoln Baths, 65 South Broadway
Saratoga Springs

Saratoga Farmers' Market

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

Halfmoon Farmers' Market

When: Wednesdays
Time: 3 PM- 7 PM
Where: Abele Park, Halfmoon Municipal Center

Greenfield & Middle Grove Farmers' Market

When: Fridays
Time: 4 PM- 7 PM
Where: Middle Grove United Methodist Church
(directly across from the Greenfield Town Park)

Ballston Spa Farmers' Market

When: Thursdays & Saturdays
Time: 3 PM– 6 PM, 9 AM—1 PM respectively
Where: Brookside Museum




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](#).



Save on Energy Costs

- Use hot water wisely. Your water heater is the second-largest energy user in your home. Consider insulating it and using hot water efficiently to save energy and money. Lower the thermostat on your hot water heater to 120 degrees F. 
- Use energy-saving window treatments, such as insulated or heavy draperies, and storm windows.
- Look for the ENERGY STAR logo found on everything from compact fluorescent light bulbs to refrigerators. The logo indicates that a product is 10 to 50 percent more energy efficient than products without the ENERGY STAR logo. 
- Close the doors and turn off the heat or air conditioning to rooms that you are not using.
- Wash only full loads of dishes and clothes.
- Take short showers instead of baths.
- Turn off your computer and monitor when not in use.
- Set your thermostat comfortably low in the winter and comfortably high in the summer. Install a programmable thermostat that is compatible with your heating and cooling system. 
- Heat and cool smartly. Improve the performance of your heating and cooling system by having it serviced annually by a licensed contractor.
- Plug home electronics, such as TVs and DVD players, into power strips. Turn the power strips off when the equipment is not in use. (TVs and DVDs in standby mode still use several watts of power).
- Air dry dishes instead of using your dishwasher's drying cycle.



Tomatoes 101

When: July 22, 6:00 PM—8:00 PM
Via Zoom

Learn how to can everyone's favorite homemade salsa and crushed tomatoes safely using a boiling water bath. Registration is required for this free program, go online - <https://cornell.zoom.us/meeting/register/tJwvf-yuqD8vHdN11qTwP0oGFUrxS4mMzg-T>.

Contact Karen Roberts Mort with questions at CCE Albany, kem18@cornell.edu or 518-765-3552.

From Garden to Table: Exploring Tomatoes with CCE

[Join two CCE-NC Educators, Beth and Nicole, to explore Garden to Table eating!](#) We will dive into gardening techniques and the nutritional benefits of your favorite fruits and veggies with seasonally relevant topics, including how to plan your garden and how to use different cooking methods and delicious recipes to avoid food waste.



Quick Pickling

When: July 29, 6:00 PM—8:00 PM
Via Zoom

Learn how to pickle cucumbers and other vegetables, plus techniques for making a crisp pickle. This class will cover the basics of canning in a boiling water bath or steam canner, including equipment needed.

Includes a demonstration.

Register for Zoom class here: [Meeting Registration - Zoom](#)





Gardening Tips

- Avoid pruning spring-flowering shrubs from now until next spring. Anything you remove now will also be removing next year's flowers. Spring-flowering shrubs include azaleas, camellias, witch hazels and rhododendrons among others.



- During the month of July raise the height of your mower to reduce stress on your lawn and to conserve moisture in the ground.



- Cut back early planted annuals that are getting leggy or out of control by one-third to keep them looking good into the fall. Give them a shot of a water-soluble fertilizer. Good candidates include impatiens, salvia, sweet potato vine, trailing or ground-cover-type petunias and herbs, like basil.



- Keep your perennials deadheaded so they will continue to flower. Be sure to remove the fading flower down to a leaf node or new bud.



- Use cages, stakes, or trellises to keep tomato plants upright. Tie plant stems to their supports with soft materials as for single flower stems. Unlike most flowers though, fruit-laden tomato plants are heavy, so supports must be sturdy. If you're using cages, anchor them with a stake.



- Harvest bush beans when they're about six to eight inches long. Fillet bush beans can be harvested when

they are even smaller. By harvesting beans when they are young, you will enjoy a more tender textured bean, and the plants will be encouraged to produce more beans.



- Examine your yard for areas with standing water, such as old containers or upturned garbage can lids, and dump them. Mosquitoes breed in these types of places, so by removing them you'll get a head start on controlling the pests. Use "mosquito dunks" in ponds. These disks contain a specific strain of Bt (Bacillus thuringiensis) that controls the mosquito larvae. Follow label instructions.



From CCE Capital Region



Wild Edibles

Have you wanted to learn which wild-growing plants can be safely foraged and eaten? You can now view the 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.

- [Part 1](#)
- [Part 2](#)
- [Part 3](#)



*Presented by CCE Warren County
and CCE Franklin County*

4-H CHICKEN BBQ

To Support the
Saratoga County Fair

**Thursday, July 22nd
4:00-7:00pm**

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

Saratoga County
Fairgrounds
162 Prospect Ave.
Ballston Spa, NY



**Drive-Thru
or
Eat-In**

**With Entertainment
by Members of
Big Sky Country!**



**To Pre-Order Call
518.885.8995**

or visit: www.ccesaratoga.org/events

We are excited to announce entertainment to accompany your delicious BBQ dinner! Members of Big Sky Country will be playing throughout the drive-thru /dine-in event.

A few members from Big Sky Country (including our very own Leland Bunting) will be providing entertainment from 4:30 pm—6:30 pm. All attendees must purchase a BBQ dinner.

Order online at: https://reg.cce.cornell.edu/SCFairBBQ_241 or call 518.885.8995



Saratoga County 4-H Archives Corner

By Wendy McConkey, Records Management Officer

Due to technical difficulties beyond our control, the continuation of the Potato Boys will be published in a future issue. In the meantime, please enjoy articles from the August 1953 issue of Saratoga County's 4-H Club News highlighting articles on the 1953 Fairs.

STATE FAIR AWARDS

The following awards were received by Saratoga County 4-H Club members on exhibits that they made at the New York State Fair.

Agriculture:

Sweet Spanish onions — Margaret Zeininger, excellent.
Pie pumpkin sugar—Walter Marche, excellent.
Winter squash butternut — Philip Arnold, excellent.
Leaf twig evergreen—Phyllis Whittaker, good.
Ten weeds common—Phyllis Whittaker, excellent.
Nest shelter robin—Gordon Rhodes, creditable.
Plastic book ends John Dever, good.
Potatoes cobbler — John Dewey, good.
Pumpkin—Ernest Grant, excellent.
Potatoes—Nancy Barss, excellent.

Homemaking:

Canned fruit—Joan Harris, creditable.
Canned vegetables—Donna Werner, excellent.
Canned vegetables—Shelda Werner, excellent.
Canned fruit juice—Anne Robbins, excellent.
Canned tomatoes — Anne Robbins, good.
Apron—Donna Fulton, excellent.
Shorts—Elaine Fitzgerald, good.
Housecoat—Priscilla Sanders, good.
Skirt—Rachel Haas, good.
Skirt—Carol Cote, excellent.
Blouse—Jane Potter, creditable.
Dress—Barbara Pettigrew, excellent.
Dress—Margaret Zeininger, creditable.
Dress—Mary Rhodes, good.
Blouse and skirt — Elaine Fitzgerald, good.
Skirt, weskit and blouse — Alta Peck, excellent.

SUPERINTENDENTS TO THE COUNTY FAIR

The following 4-H Club members have been selected to serve as Assistant Superintendents for the 4-H show at the fair:

- DAIRY CATTLE—Charles Curtiss
- POULTRY— Peter Hettrich
- POTATOES—Kent Fulton
- GARDEN PRODUCTS—Robert Melander
- AGRICULTURAL ENGINEERING—David Freebern
- HOME GROUNDS IMPROVEMENT—Edwin Ciepiela
- FOOD PRESERVATION — Shirley Merchant
- BAKING—Gail Garrison
- CLOTHING—Frances Stewart
- HOME IMPROVEMENT — Mable Seeley

These club members will assist in setting up the club exhibits during the fair and supervising them during the week.

4-H EXHIBITS AT COUNTY FAIR HUGE SUCCESS

The new 4-H club exhibit building at the County Fair was filled to overflowing with exhibits made by 4-H club members. Practically all the departments had more exhibits made in 1953 than in either 1951 or 1952. The biggest increase was in vegetables with 815 entries made by 4-H club members. This was nearly 300 more than a year ago.

Other increases were noted in dairy cattle, poultry and in home grounds improvement. Thirteen clubs made club exhibits this year, four of these being on 4' x 4' exhibits on table tops and the rest larger exhibits using a space 6' x 6'. These exhibits received many favorable comments and illustrated various phases for the 4-H club program. In addition to the vegetables, club exhibits and homemaking exhibits in the new exhibit building, the 4-H club council had a snack bar at which they sold sandwiches and milk. The proceeds from this program will be used to finance various 4-H club council activities.

The 4-H club building was made possible through a special appropriation from the Saratoga County Board of Supervisors to the fair society for 4-H club building. If it had not been for the excellent cooperation of local 4-H club leaders, 4-H club members and other interested folks it would have been impossible to get the building in shape. Several nights were spent working on moving equipment from under the grandstand to the new building and rebuilding shelves for the building. Plans are being made to have better facilities in the building for the 1954 fair.

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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| John Cromie, President | John Barnes |
| Ed Hersh, Vice President | David Wood |
| Stacy Simmons, Treasurer | Jim Pettis, Jr. |
| John Mishoe, Secretary | Joe Grasso , Supervisor Rep. |
| | Danielle Hautaniemi , Cornell Rep. |

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| William Schwerd | Sharon Bellamy |
| Susan Beebe | Kelly Hurley |
| Nicolina Foti | Wendy McConkey |
| Jennifer Koval | Lia Palermo-Sershan |
| Greg Stevens | Ellie Hackett |
| Leland Bunting | Bud South |
| Brieanna Hughes | Kris Williams |
| Julie Curren | Lauren Henderson |
| Kim Wilbur | Blue Neils |
| Diane Whitten | Ariane Tanski |
| Cindy Dort | Allie Eustis |
| Rylie Lear | Adrianna Drindak |
| Sydney Sill | Crystal Pogorzelski |

Agriculture Program Committee

| | |
|-------------------------|-------------------------|
| Craig Devoe, President* | John Mishoe, Secretary* |
| Kathleen Anderson | Leland Bramer |
| * Board Representative | Samantha Little |

4-H/FCS Program Committee

| | |
|----------------------------|-------------------|
| Meg Soden, Chair | Kristine O'Rourke |
| Donna Ringwall, Vice Chair | Paul Laskey, Jr.* |
| John Mancini, Secretary* | James Holbrook* |
| Kohlby Himelrick, Student | Meg O'Leary |
| Adrianna Drindak, Student | Rachel Maxwell |
| * Board Representative | |

Eastern NY Commercial Horticulture

| | |
|-------------------|----------------|
| Crystal Stewart | Teresa Rusinek |
| Elizabeth Higgins | Jim Meyers |
| 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 |
| Jim McNaughton | |



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