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CCE

Saratoga County

Cornell Cooperative Extension

NEWSLETTER

EXTENSION NEWS

Saratoga County 4-H Kicks Off Animal Show Series

Saratoga County 4-H Animal Show Series is a five weeklong series hosted at the Saratoga County 4-H Training Center on Middleline Road in Ballston Spa. The series was developed as a replacement to the Animal Shows typically featured at the County fairs in the summer.

Animal shows are an integral part of animal science and agricultural education. Providing youths an opportunity to present their animals to a judge allows owners to identify the strongest attributes of their animals, as well as any necessary improvements. The process is a great learning tool that contributes valuable insights for breeding priorities.



Judge: Kyle Yacobucci, Youth : Bethany Myatt



Isabell Winslow

The series will feature different animal species each Saturday. It launched this past Saturday, September 12th with Rabbits and Cavies (aka guinea pigs for laymen). The next 4 weeks will have demonstrations with Sheep, Goats, Dairy cows, and Horses, respectively.

The first event has already been lauded a success. Ten families were given their own socially distanced table to ready their animals to present at the judges table. Participants were judged in 3 different categories; showmanship, breed classes,

and fur classes. The competitors ranged in ages 5-18 year old. The most inspiring part of the day came from watching the older “veterans” guide and encourage the younger first-timers. Animal shows are one of the many ways that 4-H offers supplemental education that serves as a foundation in subjects such as math and science.

Saratoga County 4-H Animal Show Series will continue next Saturday with a sheep show on September 19th, followed by a Goat show on September 26, Dairy Cattle Show on October 3rd and a Horse Show on October 10th. If you are interested in more information about this or any other programs offered by Saratoga County 4-H please contact Brieanna at BH548@cornell.edu or call our office at 518-885-8995.



Left to right: Aaron Myatt, William Winslow, Kenley Asmus, Julia Bodien, Eva Anderson, and Isabella Fantauzzi

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.

I Have Moles!!!

Moles are common inhabitants of well drained, loose soils of gardens, fields and turf areas. These chipmunk-size animals spend their entire life underground and are rarely seen by humans. Moles usually live alone, except for females with young, and populations rarely exceed three per acre. Moles have very strong, outward facing, forelimbs that are used to burrow through the soil. Their diet consists of grubs, insects and earthworms in the soil. They have healthy appetites and may consume 70 to 100 percent of their body weight daily. Moles do not feed on plant roots, tubers or bulbs, however, they are often blamed for the damage done by voles and mice that use their runways. As moles move through the soil in search of food, they create surface tunnels which appear as raised ridges of soil. Some considered these creatures to be beneficial because of their insect feeding behavior and ability to aerate the soil.



Photo credit: Kim F

Most turf damage occurs in the spring and fall when moles are actively searching for food near the surface. The combination of turf grass root damage as a result of tunneling and low soil moisture may result in turf death. Ridges should be stepped on or rolled to prevent turf from drying out or being scalped during mowing. Mole activity may result in the loosening of soil and uprooting of ornamental or garden plants. Soil should be firmed around plants as soon as noticed.

Many "home remedies" are readily offered for combating moles. One of the most popular suggests that a specific chewing gum causes lethal indigestion. This tactic and others, including the use of broken glass, razor blades, rose thorns, automobile exhaust, windmills and large volumes of water, have little or no value in



Photo credit: Kenneth Catania

detering moles. The effectiveness of gas fumigants and toxic bait products is limited. Fumigants usually will not reach nesting burrows and moles do not readily take formulated baits. Electromagnetic, vibrational or sound producing devices have not been proven effective. Castor oil or products containing castor oil have shown favorable results in repelling moles. These products should be watered into the soil. It is often suggested that decreasing insect grub populations will stop mole activity. There is no guarantee that this tactic will be effective, since moles also feed on earthworms and other insects. The most effective method of control is trapping. Follow directions supplied with trap. Placing traps on active tunnels is the key to success. Tunnels that are pushed back up after being stepped on or rolled are most likely active. Moles will repair a hole that is created in an active runway. Choose tunnels that run in straight lines or along a barrier such as a sidewalk or driveway. Traps that are not successful in 2 or 3 days should be moved to a new location.

*Randall Prostak,
UMass Extension Educator
Landscape, Nursery and Urban Forestry, UMass*

Source: Hort Notes, Volume 11, #13

The Insect House Invaders of Autumn

Written by: Robert Childs, UMass Extension

Revised: 10/2011

There are several different species of insects rarely seen during the growing season that become quite problematic in the fall. These are the home invaders. They are the insects that quietly and inconspicuously go about their

business, outdoors, in the summer but who seek shelter as the weather cools to overwinter in a protected site. They neither bite nor sting but are a problem by their sheer numbers and rude behavior. The most prevalent of these invaders is the **Asian Ladybird Beetle** which is also known as the Multi-Colored Ladybird Beetle or more commonly as the ladybug. It is a dull orange color and has anywhere from zero to 19 black spots on its wing covers. They are very effective predators and feed on such landscape and garden pests as aphids, scales, and some adelgids.



However, in late summer into the early fall, they will congregate in large numbers, often in the thousands, and seek shelter. This often occurs on/in homes that are lighter in color or are on more exposed sites, but they are a problem elsewhere as well. They can exude a foul odor when brushed, swept, or crushed; therefore it's important to collect them with a vacuum cleaner rather than sweeping them up. They may also exude an orange-colored liquid that can cause staining of fabrics.



The **Western Conifer Seed Bug** is another relative newcomer to the East and it also invades homes in the fall, usually in much lower numbers than the ladybugs. This hemipteran (true bug) is about 3/4 of an inch long, has gray and brown coloration and greatly resembles the squash vine bug. Its size and slow movements can be quite alarming to some but they are relatively harmless. However, when handled or crushed, they also exude a foul smelling odor.



The **Birch Catkin Bug** usually becomes noticed prior to all the other invaders listed here. Immatures of this lygaeid hemipteran often develop in the seed capsules of azalea, rhododendron and Japanese

andromeda. They will congregate in large numbers on birch trees (especially white-barked birches) in August and September. From there, they may move to the sides of homes. These insects are rather small and may not actively seek to be in homes; often, they are brought in on clothing as people walk by them and they fly onto the person. These bugs can also exude a foul smelling odor when crushed.



The **Boxelder Bug** spends the summer using its piercing-sucking mouth to feed on seeds, especially those of the boxelder tree (*Acer negundo*). This 1/2 inch long, black hemipteran bug has orange markings and will congregate in large numbers on the sides of homes and seek entry. Their presence is often quite alarming and unwanted, which often leads the homeowner to finally remove the host female boxelder tree next to their homes.

Most homeowners quickly lose the unique feeling of curiosity that these insects usually impart and their emotions soon turn to dread and frustration. There are a few common sense approaches that homeowners can take as precautions against these unwanted house guests.

- Inspect all doors, windows, and attic vents every summer for small openings in screening.
- Caulk breaks around the trim and fill any crevices that may have opened due to wood shrinkage.

Once any of these problems are discovered, they should be remedied as soon as possible in order to keep these pests outdoors. Once they have found a way inside, these insects can be vacuumed up. Remove the vacuum bag and place it into a tightly sealed plastic bag and move it to an outdoor location. In the case of the ladybugs, the true gardener will vacuum up the offenders and store them in the vacuum bag in a cold garage or shed until spring arrives. They can then be released back into the environment to feed on the landscape and garden pests.

Calf and Heifer Management Online Course

All online!

October 16 - December 18, 2020

Cost: \$265.00 per person.

Register Online Register before October 1 and receive a \$25 discount!

The Calf and Heifer Management Online Course will cover basic calf and heifer management principles led by staff from Cornell University and industry researchers. It is designed for dairy business on-farm personnel (owner or employee) seeking to increase their knowledge of calf and heifer management. Participants should possess a formal or informal background in dairy cattle management, but not necessarily in calf and heifer management.

- Calf Nutrition Pre- and Post-Weaning - Dr. Mike Van Amburgh, Cornell University, Department of Animal Science
- Replacement Economics - Mr. Jason Karszes, Cornell CALS PRO-DAIRY
- Colostrum Management - Dr. Kimberley Morrill, CHR Hansen
- Inventory Management - Margaret Quaassdorff, Cornell Cooperative Extension, NWNY Dairy, Livestock and Field Crops Team
- Genetics - Dr. Heather Huson, Cornell University, Department of Animal Science
- Calf Health - Dr. Rob Lynch, Cornell CALS PRO-DAIRY
- Housing - Curt Gooch, PE, Cornell CALS PRO-DAIRY

This is a seven-week course offered online. Presentations for each topic are prerecorded and are accessible whenever is convenient to the participant. Corresponding assignments are due each week. A live, optional Q & A session with presenters will be held weekly via webinar. These sessions are also recorded and all participants can listen to these recordings at their convenience.



To get the most out of the experience, you should expect to spend approximately 2 hours per week on the lessons and assignments. The course is offered through Moodle, an easy-to-use online interface that you'll view through your personal computer's web browser.

You do not receive Cornell University credit for taking the course. Rather, you will receive a certificate of completion from Cornell CALS PRO-DAIRY.

Topics for Cut Flower Growers: Considerations for Post-Harvest Storage



When: October 6, 2020

Time: 12:30-1:15 pm, via Zoom

Cost: \$5 per person.

Register: <https://tinyurl.com/TopicsCutFlowerGrowers>

Registration is required. The link to join the Zoom meeting will be provided in your confirmation email after registration

If you require special accommodations for this webinar, please contact Lindsey Christianson at ldc74@cornell.edu, or 518-429-8608 before September 28, 2020.

Yen-Hua Chen, a PhD student in Dr. Bill Miller's lab at Cornell University, has been researching the effects of how bacteria in the water during the handling and storage of cut lilies affects the post-harvest life of these flowers. She will discuss her research as well as some updates from the Miller Lab.

Design Your Succession Plan

(Online Four Week Webinar)

October 8, 15, 22, and 29, 2020

This program will be offered as a four-evening remote course, via Zoom, in conjunction with an online learning platform used between meetings.

6:30 – 8:00 PM each week.

Cost: \$60 per farm family and includes a workbook valued at \$20. Pre-registration is required. The registration deadline is Thursday, September 30, 2020, to ensure on-time delivery of the program workbook.

Register online: <http://cceoneida.com/events/2020/10/08/-design-your-succession-plan-online-zoom-series>

For more information, contact your local CCE educator, information below, visit <http://cceoneida.com/>.

CCE Educators

Laura Biasillo (lw257@cornell.edu); Bonnie Collins (bsc33@cornell.edu); David Cox (dgc23@cornell.edu); Janice Degni (jgd3@cornell.edu); Liz Higgins (emh56@cornell.edu); Ariel Kirk (adk39@cornell.edu); Dayton Maxwell, Jr (dtm4@cornell.edu); Nicole Tom-mell (nt375@cornell.edu); Katelyn Walley-Stoll (kaw249@cornell.edu); Mary Kate Wheeler (mkw87@cornell.edu)

Empowering families to get started on their succession plan.

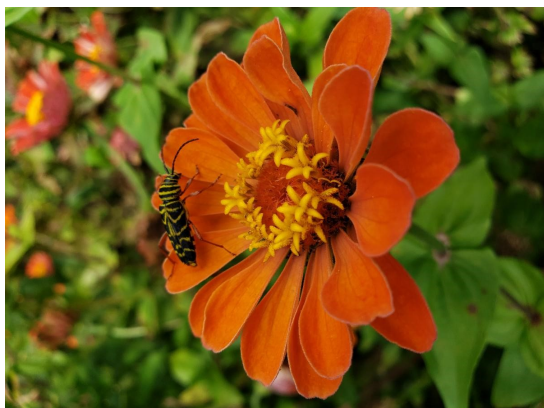
How will your family farm operate in the future, when the owner retires or is gone? Are you currently working with another generation who may be questioning their role in the future of the farm, or are you questioning your current role yourself?

More than 80 percent of farm families hope to pass the family farm on to the next generation, but research shows only 30 percent of family farms survive to the second generation, and only 12 percent survive to the third generation. A successful transition to the next generation takes careful planning.

New York State farm families are invited to participate in ***Design Your Succession Plan***, a newly designed program that provides tools and resources to begin the farm succession planning process. This program is a working collaboration between Cornell Cooperative Extension, the Workforce Development Institute, and NY FarmNet.

Participants will have an opportunity to open lines of communication with family, creating a shared vision for the family business. They will also learn to choose and work with professional attorneys, accountants, lenders, insurance agents, and tax experts to construct a plan and documents that will put the family's vision into action.

Megacyllene robiniae Forster



“A long horn beetle locust borer (*Megacyllene robiniae* Forster) feeding on zinnia pollen on a sunny day in Schenectady. Adults of this species are not considered pests, and are active in late August and September. They can be found feeding on pollen from later blooming flowers with a preference for goldenrod.

You might find a look-a-like hickory borer (*M. caryae*) in the spring and early summer months, but this species is not as common in New York as its locust boring cousin.

The locust borer larvae are occasionally pests of black locust, honey locust, and willow trees. If you have young (<10 years old) or stressed locust or willow trees, visit:

<https://www.forestpests.org/vermont/locustborer.html> for more information on Infestation symptoms and management recommendations.”

SOURCE: Lindsey Christianson, Commercial Ornamental Horticulture Senior Resource Educator
Capital Area Agriculture and Horticulture Program

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.](#)



Dig and Store Summer Bulbs



As summer ends, it is time to dig and store summer bulbs like dahlias and gladiolas, said a University of Illinois Extension horticulture educator.

"These bulbs can be dug and stored inside for use in the garden next summer," Sharon Yiesla said. "Different bulbs will need slightly different care."

For tuberous begonias, dig the tubers after the first frost. Dry the tubers in the open air for a few days and then store them in dry peat moss or vermiculite at 35 to 40 degrees.

Caladium tubers should be dug during the fall before the leaves lose their color. Dry the tubers in the open air for a few days and store them in dry peat moss or vermiculite at 70 to 75 degrees.

For calla lily, dig the rhizomes in the fall after its foliage withers. Allow the rhizomes to dry and then store them at 50 to 60 degrees.

Cannas rhizomes should be dug after the first frost. Let the rhizomes dry for a few days and store them in dry peat moss or vermiculite at 40 to 45 degrees. Likewise, the tuberous roots of dahlias should be dug after the first frost. Before digging, cut the top of the plant so that a three- to four- inch section of stem remains attached.

"Cutting the plant ensures that there will be a bud present to grow next season," Yiesla said. "Unlike other underground structures, tuberous roots have no buds. The roots tend to spread, so dig away from the main stem and try to dig the entire clump to avoid injuring individual roots.

"Remove most of the soil from the clump. Dry the

remainder and remove it afterwards. Store the roots in dry peat moss or vermiculite at 35 to 50 degrees. The packing materials can be very slightly moist to reduce shrinkage of the tuberous roots."

Elephant ears should be dug up after the first frost. Allow the tubers to air dry and then store them in dry peat moss or vermiculite at 70 to 75 degrees.

"With gladiolas, dig the corms up after the first frost," Yiesla said. "Cut the stems just above the corm. Air dry the corms for a week or more and store them in mesh bags or slotted trays with good air circulation at 40 to 45 degrees."

SOURCE: University of Illinois Extension



Wool Classification Workshop

When : October 13

Time: 6:00 PM - 8:00 PM

Pre-Registration is required and due by 10/9/20

Registration link: <https://cnydfc.cce.cornell.edu/event.php?id=1297>

Cost is \$10/ email

This meeting will be held virtually. Zoom link will be sent out to registrants.

Questions: Ashley McFarland at 315-604-256 or am2876@cornell.edu

During this virtual event we will discuss the different types of fleeces there are and how they would be classified. Sheep producers who wish to sell their fiber will learn what their sheep are producing and how to potentially market this undervalued product.





Canning Tomatoes



This is the vegetable we long for most when supermarkets offer rather flavorless winter tomatoes.

If processing tomatoes with citric acid or lemon juice added is not part of your tomato canning procedures you need to update your canning information. Tomato processing procedures have changed over the years and the latest USDA recommendations include processing some packs of tomatoes 85 minutes in a boiling water bath canner.

Also, if you are processing vegetables in a pressure canner, remember to process your food at a pressure and time appropriate to where you are canning. Many places in New York State are over 1000 feet and food must be canned according to recommended longer lengths of time. Contact your local Cornell Cooperative Extension for the necessary information.

Other adjustments and reminders include:

- Vent all pressure canners 10 minutes before the weight is put on the vent pipe or the petcock is closed. This will be in conflict with directions now found in some older canner directions.
- Steam canners which are not pressurized are NOT a safe way to process food.
- Follow manufacturer's recommendations for lid treatment in order to ensure they will seal. All lid brands do not have the same directions. Always read the directions.
- Hot packing food is the best way to remove air from jars. It removes air from the food itself as well as reducing the air trapped between food pieces and in the head space. The food shrinks and more food will fit into the jars.
- To reduce sealing failures, turn off the burner at the conclusion of the processing time, and leave the jars in the water for 5 minutes. Then carefully remove the jars, holding them upright and placing them 1 inch apart on a clean towel or cooling rack.
- If jars do not seal within 24 hours they must have new lids and be re-processed for the full amount of time. The quality of the food will be lower but it will be safe. Alternatives to reprocessing are to refrigerate the food and use in 1 or 2 days or to freeze it.

HOME CANNER'S QUESTIONS



- Q. I understand why tomatoes need to be acidified with bottled lemon juice, but I'm not sure how much to use.
- A. To ensure safe acidity in whole crushed or juiced tomatoes, add two tablespoons of bottled lemon juice or ½ teaspoon of citric acid per quart of tomatoes. For pints, use one tablespoon bottled lemon juice or ¼ teaspoon citric acid.
- Q. I like to add celery, green pepper, and onions to tomatoes when I can them. Is this safe?
- A. Adding other vegetables lowers the acidity of tomatoes which can provide a favorable environment for the growth of botulism bacteria. Mixtures require the pressure canner method of processing and use of reliable directions.
- Q. Sometimes, after opening one of my jars of home-canned ketchup, I notice a white substance on the inside of the lid. It's not soft and fuzzy like mold, but seems rather hard and granular. The lid is still sealed before the jar is opened. Can I use my ketchup?
- A. The white substance you describe is calcium acetate, which is formed when the acid in the food and the calcium carbonate in the sealing composition of the lid come in contact with one another. It sometimes forms on the lids of high acid foods, such as ketchup, chili sauce or other tomato products.

Look for recipes from reliable, tested resources such as *So Easy to Preserve*, 5th Edition,

Cooperative Extension, University of Georgia; *The Ball Blue Book - Guide to Preserving*; and the National Center for Home Food Preservation website:

www.homefoodpreservation.org

Resource: Cindy Shuster, Associate Professor, Extension Educator, Family & Consumer Sciences, Perry County, Ohio State University; revised by Judy Price and Katherine Humphrey, NYS Food Preservation Experts, Cornell Cooperative Extension, 5/2009.

Saving Money on Food

Diane Whitten, Nutrition Resource Educator



With the price of food increasing, especially meat, it's time to think about the ways you can save money while food shopping. Saving a little here and a little there will add up, so adopt

some strategies that will help you continue to eat healthy while spending less.

Plan -Take time to plan a weekly menu of favorite dishes and make a grocery list. You're likely to spend less at the store when you shop according to your list. You'll also save yourself stress when it's time to make dinner, since you can go to your plan. Most people don't know what they're having for dinner at 4 pm.

Shop Your Kitchen First - Check your kitchen cabinets and refrigerator when making your grocery list. This can also help when planning, plan to use what you have in your refrigerator or freezer. You'll reduce food waste by eating foods before they spoil. Any time you reduce food waste, you're saving money.

Shop Local - Shop at a local farmers' market or roadside stand. Fresher fruits and vegetables will last longer, reducing food waste. Speak with the farmer to see if you can get a bulk price on produce to freeze, can or dehydrate. Follow this link for a list of farmers' markets in Saratoga County: <http://ccesaratoga.org/agriculture/saratoga-farms-markets>

Eat Less Meat – The price of meat has gone up significantly, so plan some meals without meat or with less meat. Having spaghetti with meat sauce stretches your meat purchases. Make chili with or without meat, when served with cornbread you have a healthy meal. Eggs are an excellent source of protein and are so versatile for breakfast, lunch and dinner. Dried beans, peas and lentils are a bargain. Why not join the Meatless Monday movement? Follow this link to learn more about this global campaign: <https://www.mondaycampaigns.org/meatless-monday/about>

Look for Specials – View your store's weekly grocery store ads in newspapers and online to see what's on sale. Use smart phone apps for saving money at the grocery store. Follow this link for reviews of some apps: <https://clark.com/shopping-retail/best-grocery-savings-apps/>

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.

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!

New York State 4-H Showcase



NEW YORK STATE 4-H SHOWCASE 2020

Due to COVID-19 NYS 4-H Youth were unable to exhibit their project work at fairs as they normally would. So, this year we offered the opportunity for recognition in digital format. For each day of what would have been The Great New York State Fair, we will be featuring submissions from different project areas. Youth were asked to submit a photo and answer a few questions about their project experience. Please enjoy these highlights of their great efforts and progress!

Saratoga County 4-H is honored to have several of our members featured in the New York State 4-H Showcase. 4-H members from across the state submitted projects from a wide variety of project areas to demonstrate their project work during 2020. These projects have been organized into a slideshow, with a new gallery be featured each day over the next couple of weeks.

The Galleries and Schedule of Events can be found here: <https://nys4-h.org/2020-nys-4h-showcase>



NEW YORK STATE 4-H SHOWCASE 2020 : PHOTOGRAPHY & VISUAL ARTS - PART 1

Bethany Myatt Saratoga County

How do you plan to grow more in this project area in the future?

"I like how my picture turned out and I will continue to look for interesting textures in the world around me."

How could you challenge yourself in the future in this project area?

"I have a lot to learn about photography and I get confused about using all the elements I learned. When is it best to use rule of thirds? I have to try some ideas out to see what works for me."



NEW YORK STATE 4-H SHOWCASE 2020 : PHOTOGRAPHY & VISUAL ARTS - PART 3

Zach Kenney Saratoga County

How do you plan to grow more in this project area in the future?

"I plan to grow by attending many photo classes and constantly studying and taking practice shots. I will try taking each photo in a new way. I will also try taking photos of objects I don't usually take photos of."

What challenges did you face and how did you work through them?

"A challenge I faced taking this photo was lighting. It was around noon where the sun was highest in the sky. I worked through this by adding a sun shield to my lens and adjusting the ISO, shutter speed, and F-Stop."



Other Saratoga County 4-H Youth were highlighted in previous newsletters.

[Follow the link to view more projects by 4-H'ers.](#)

Stroll down the page to click on links to previous slideshows.

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](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!



Seasons of an Apple Tree

This is a short video created and narrated by CCE Saratoga's Nicolina Foti of the Agriculture Department. Children are introduced to the seasonal cycle of the Apple Tree. They will learn what happens to the tree during the winter, spring, summer and fall. Nicolina also discusses what goes into producing those delicious apples!

[Watch the Seasons of an Apple Tree video.](#)



4-H STEM Challenge



The 4-H STEM Challenge, formerly known as 4-H National Youth Science Day (4-H NYSD), is an annual initiative to inspire kids everywhere to take an interest in science, technology, engineering and math through hands-on learning.

For the past 12 years, 4-H has developed fun, accessible challenges that shows kids how STEM skills can be applied to the world around them.

Mars Base Camp

The race to land humans on Mars is on! The 2020 4-H STEM Challenge will explore sending a mission to Mars with the activity, *Mars Base Camp*. Developed by Google and Virginia Cooperative Extension, *Mars Base Camp* is a collection of activities that teaches kids ages 8-14 STEM skills like mechanical engineering, physics, computer science, and agriculture. Our office has one Mars Base Camp Kit to loan to clubs interested in participating. This will be available on a first come first serve basis. Call 518-885-8995 to reserve.



Teen Opportunity

To complement the great programs you lead locally, the NYS 4-H office we will be leading a statewide opportunity for youth and families to join in the National 4-H STEM Challenge Mars Base Camp. It will be an opportunity for participants to share their explorations with others all across the state. We'll have more details about that to share soon. As a first step, we are looking for teen leaders to join the project planning team.

The 2020 [National 4-H STEM Challenge](#) explores sending humans on a mission to Mars. NYS 4-H is looking for teen leaders to help lead that experience for youth across New York State. The teen leaders' mission will be to help create an out of this world experience that sparks young people's curiosity as they explore Mars and practice STEM and life skills. Mission Specialists will be NYS 4-H STEM Challenge planning team members. They will be part of planning the program, leading activities, and reflecting on program results.

Check out the [Mission Specialist Job Description](#) for more information. Interested candidates should [submit an application](#) (including resume, cover letter, and recommendation letter) by October 1, 2020





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 stories was written by Elisa Thorward of Jolly Clovers, and John Myers of McGregor Mountaineers in the June 1957 issue of Saratoga County 4-H Club News.

Jolly Clovers

The Jolly Clovers 4-H Club of Burnt Hills was organized in September of 1953 at a meeting of mothers and daughters at the Smith home to hear Miss Nancy Radick describe the 4-H organization.

There were three original leaders: Mrs. Robert Ketchum (former St. Lawrence County Assis. 4-H Agent), Mrs. Jean Ashdown and Mrs. Sanford Smith. There were eight original members.

The present leaders are Mrs. Sanford Smith and Mrs. Ben Thorward. The members are Margaret Waldbillig, Paula Shulha, Judy Szot, Daphne Swanker, Martha Van Keuren, Phyllis Smith, Jeannie Sue Reynolds, and Elisa Thorward.

The club has included in projects: ABC's of Cooking, Learning to Sew, Let's Bake a Cake, Let's Plan a Party,

Sew a Fine Seam, Outdoor Cookery, Good Grooming, and Pie Time.

Some of the other projects that the Jolly Clovers have done are carol singing at Christmas time at the homes of local shutins; ushered on Achievement Night; raked lawns to earn money for project materials and they are presently selling cook books to earn money for their treasury.

They plan to give a donation in the near future to the Burnt Hills Community Library building fund.

The girls have given demonstrations on Demonstration Day and have entered many individual samples of their cooking and sewing at the county fair and some of their work has gone to the State Fair. They have done club exhibits at the county fair and window displays during National 4-H Club Week and have taken part in the annual dress review at Saratoga and also the annual 4-H talent show.

The Jolly Clovers always hold at least one business and one project meeting a month and observe all the holidays with a club party which includes some original idea or game by the recreation committee.

Some of the comments of the girls on 4-H work are : "Our projects have helped us to work together as a team; doing exhibits and displays have helped us to use our imaginations in a practical way and our homemaking projects have made us appreciate our mothers as home-makers."

—By ELISA THORWARD

McGregor Mountaineers

The 4-H Club program began in the Wilton area in 1954. It was started through the efforts of Douglas Deuel, (former Saratoga County 4-H Agent) and Mr. and Mrs. Hudson Armstrong of Wilton.

The club did well under their leadership for about two years until Mr. and Mrs. Armstrong found they could no longer continue with the work. So, the club broke up into three smaller units and Frank Ruot of McGregor accepted the leadership of a group of the boys.

continued on next page



ELISA THORWARD



JOHN MYERS



Saratoga County 4-H Archives Corner

...continued

We took the name of the McGregor Mountaineers.

A few months later Frank Gainer, teacher in the Wilton School, joined us as assistant leader.

Our first meeting took place March 19, 1956. The present membership consists of eight boys. The range of projects has varied from woodworking to electrical projects. We have also taken in gardening and pheasant raising. We hold our regular meetings at Mt. McGregor in the theater building on the second and fourth Tuesday of the month at 4:00 p.m.

In May, 1956, we cleaned the yard of the Wilton Methodist Church. For 4-H Club Week this year we had an exhibit concerning an electrical project in which each boy made a lamp.

The present officers are: President, David Craw; Vice-President, John Myers; Secretary, Hudson Armstrong; Treasurer, William Petel; and News Reporter, Charles Kloss.

When I asked Hudson Armstrong what he had gained out of 4-H, he replied, "Through 4-H I have learned better care of animals and more about conservation. Also, I have enjoyed myself at 4-H camp each year."

David Craw said: "4-H has helped me in my school life as I have learned to conduct meetings as the president of our club."

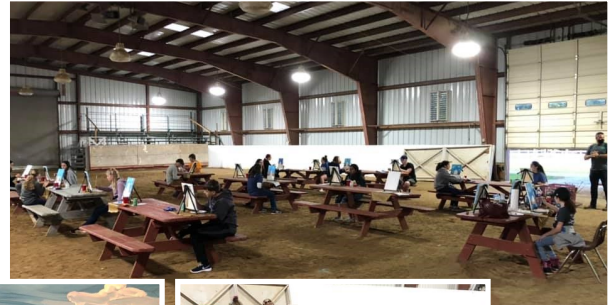
We look forward to our 4-H meetings and enjoy our club work.

—By JOHN MYERS



Saratoga County 4-H Teen Council's Paint and Snack

The Saratoga County 4-H Teen Council hosted their first socially distanced Paint & Snack, which was a great success.



New York State 4-H

All are welcome!
**Virtual Statewide
Hour of Code**
Create a Game Using Block Code

Wednesday, September 30 @ 6PM



Hour of Code is an introduction to computer science, designed to demystify "code" and show that anyone can learn together the basics to be a maker, a creator, an innovator!

This program is for youth ages 7-12 and requires an adult chaperone to join.



Use this zoom link to register

<https://cornell.zoom.us/joining/register/tjwsfuCqpwjHtGgGx2SHD01ldayWB0tIg5o>

Website and Social Media

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



CCE Saratoga



4-H



CCE Equine



Agriculture
Economic
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