

March 14, 2022

Volume 3 Issue 6

Saratoga County

4-H ROBOVINES ROBOTICS ADVANCING TO WORLD CHAMPIONSHIP

On March 6th, Saratoga County 4-H's RoBovines Robotics team did it again!! The RoBovines won the FTC (*FIRST* Tech Challenge) Excelsior Region Championship. Starting out 4th in the semi-finals, they were able to defeat both the 1st and 2nd seed alliances to become the Winning Alliance Captain. This victory earns them the honor to move on to the *FIRST* Championship being held in Houston, Texas happening April 20 - 23, 2022.

The RoBovines team is made up of six 4-H members from 3 different school districts: Henry LaBarge and Owen Fleury, Ballston Spa; Ethan Stone and Corin Gordon, Burnt Hills-Ballston Lake; and Norah Hoke and Ethan Thomas, Saratoga Springs. The youth range from 6th to 10th grade. Four of them are rookies on the team. "This is unprecedented for Saratoga County. We are so excited for this group and the opportunity World's presents" says Greg Stevens, 4-H Issue Leader.

In addition to winning the robot game, The RoBovines won 3rd Place Inspire Award. The Inspire Award is given to the team that best embodies all the *FIRST* values. In a competition that hosted 28 of the best teams in New York State (not including NYC and Long



Island), this is a very high honor. The team works hard to connect with their community and they are proud to be recognized for that.

RoBovines is now in fundraising mode to pay for the five-day *FIRST* Championship being held in Houston. There are many ways to support them. On April 2nd, at the Saratoga County 4-H Training Center, there will be a full day of fundraising currently including a bottle drive, pancake breakfast, garage sale and spaghetti dinner.

Please watch for more details on their [website](#) or their [Facebook page](#). The team is also accepting donations through [GoFundMe](#).

FIRST Championship is a culminating, international event for our youth robotics competition season and an annual celebration of science, technology, engineering, and math (STEM) for our community as we prepare young people for the future.

FIRST TECH CHALLENGE TEAMS are challenged to design, build, program, and operate robots to compete in a head-to-head challenge in an alliance format. They work with each other and their mentors to CAD, build and program their 18" by 18" robots. They also reach out to the community in many different outreach opportunities



Photo: 2010 CCE Saratoga Adult Tractor Safety Class

ADULT TRACTOR SAFETY CLASS

Cornell Cooperative Extension of Saratoga County is offering a Tractor Safety Course on Saturday, **April 30, 2022** from **10:00 AM to Noon** at the **4-H Training Center, 556 Middleline Road, Ballston Spa.**

This program is intended for adult audiences. Statistics reveal that farming and operating equipment is a hazardous and dangerous work. You can help reduce your risk of an accident by attending this informative session. The program will begin at 10 AM with a presentation from the Bassett Healthcare Network followed by an opportunity to be hands-on with some equipment. This class is for the part-time farm owner; the person who has a 9-5 job and fills their weekend taking care of the animals and the back 40 acres.

To register, please call the CCE office at 518-885-8995. This class is FREE and open to the public. For more information, contact Nicolina Foti, nvf5@cornell.edu.

If you have special needs to participate please let us know at the time of registration. Cornell Cooperative Extension is an equal opportunity employer and programmer.

NEW YORK STATE 4-H SHOOTING SPORTS BANQUET & AUCTION

The New State 4-H Shooting Sports will be hosting its 21st Annual Banquet and Auction Saturday, April 30th at the Fort William and Henry Conference Center in Lake George. The evening will consist of fundraising and celebration for the New York State 4-H Shooting Sports Program—one of the fastest growing and top ranked multi-disciplinary programs of its kind in New York and across the nation. There will be Games, a Ticket Drop, and Silent Auction with complimentary hors d’oeuvres and cash bar available. A Grand Buffet Dinner will be served followed directly by a Live Auction.

Invitations have been mailed! If you did not receive one, are interested in attending and would like a registration form emailed or mailed to you, please contact Wendy at 518-885-8995 or wlm8@cornell.edu.



DINING WITH DIABETES

Is a program for people with diabetes or prediabetes and their family members, is being offered by Cornell Cooperative Extension Saratoga County. **Wednesdays, March 30, April 6, 13, 20 at 1 pm. Fee: \$15**, financial assistance available upon request. To register call 518-885-8995.

Presented by Diane Whitten, Cornell Cooperative Extension. Participants will learn how to fit carbohydrates into a healthy menu, effectively use food labels, choose meals at a restaurant and adopt other healthy habits to help manage diabetes through healthy eating. Recipe ideas provided. Time provided for Q&A. For program details email Diane at dwhitten@cornell.edu.

DIABETES SUPPORT GROUP ONLINE

Cornell Cooperative Extension will host an informal support group via Zoom for people with diabetes or prediabetes. The program will meet the first Friday of each month. The next online event is **Friday, April 1st, at 12 PM.**

Individuals can join by registering from a smartphone or by contacting Diane Whitten at dwhitten@cornell.edu or (518) 885-8995



There is no fee for the support group. Topics will vary and may be based on the interest of the group.

BOARD OF DIRECTORS MEETING

The Cornell Cooperative Extension of Saratoga County Board of Directors Meeting is open to the public. Saratoga County residents 18 years of age or older are eligible to attend.

The next meeting is March 24th at 7:00 PM available via Zoom or in-person.

For additional information or Zoom link contact Wendy at wlm8@cornell.edu.



The [U.S. Department of Agriculture's](#) Meat and Poultry Processing Expansion Program (MPPEP) provides grants to help eligible processors expand their capacity. USDA Rural Development designed the MPPEP to encourage competition and sustainable growth in the U.S. meat processing sector, and to help improve supply chain resiliency. Learn more about this opportunity and how to apply:

<https://www.rd.usda.gov/.../meat-and-poultry-processing...>

WHO CAN APPLY?

Sole proprietor businesses or other entities that engage—or want to engage—in meat and poultry processing.

WHAT IS THE MAXIMUM GRANT AMOUNT?

The maximum award amount is \$25 million, or 20 percent of total project costs, whichever is less. There is no minimum award amount.

GRANTS FOR MEAT & POULTRY PROCESSORS

HOW CAN FUNDS BE USED?

- Building new - or modernizing or expanding existing—processing facilities
- Developing, installing or modernizing equipment and technology
- Ensuring compliance with packaging and labeling requirements
- Upholding occupational and other safety requirements
- Modifying facilities or equipment to protect food safety
- Paying for voluntary grading services on value-added processed products
- Offsetting costs associated with becoming an inspected facility
- Supporting workforce recruitment, training, and retention

how to be a FAIR EMPLOYER

FREE HELP for NY farmers—The [Agricultural Justice Project](#) is offering full service at no cost to New York farmers with small-scale farms in developing fair employment policies, integrating social justice values into employment practices, communication and conflict resolution, health and safety, and pricing products to cover fair wages and production costs. Details & sign up at AJP's website! <https://bit.ly/3313Bbs>



RODENT & WILDLIFE MANGEMENT ON THE FARM

March 23, 2022 1:00 PM—3:30 PM Online Training via Zoom

Learn the behavior and control of deer, groundhogs, raccoons, turkey, geese, and crows. Dr. Paul Curtis, Cornell University, will cover problems in the field, in crop storages, and around barns and facilities. Dr. Matt Frye, NYS IPM Specialist - Learn the behavior of different rodent species; how to inspect and evaluate a rodent problem; types of traps and how to use them; short & long-term reductions strategies. Registration fees: \$10 per person for residents of Albany, Columbia, Greene, Rensselaer, Schenectady and Washington Counties, \$15 per person for all other areas. Register at <https://caahp.ccext.net/civicrm/event/info?reset=1&id=156> by 5:00 pm, March 22. If you need assistance with registration, please contact 518-765-3518/cce-caahp@cornell.edu. Two pesticide applicator credits are available in categories 1A, 1B, 21, 22, 23, 23, 25, and 31. For program questions contact Aaron Gabriel, adg12@cornell.edu or 518-380-1496.



PRACTICAL TIPS FOR BARN FIRE PREVENTION

Ensure sufficient electrical outlets to service the building. Have **electrical fittings professionally inspected**.



Install **lightning rods**.



Install **warning systems** (such as smoke sensors) and a sprinkler system.



Install and learn how to use an all-purpose **fire extinguisher**.



Keep it clean; remove all accumulations of flammable materials and accelerants (dust, cobwebs, feedbags, hay waste, adjacent shrubbery, organic debris).



Map out **evacuation routes** for horses and people. Make sure stall hardware operates smoothly (consider back and front doors).



Place **manure pit** away from the barn.

Invite fire chiefs to your farm and ask them to make recommendations to reduce fire risk.



Store **chemicals** (such as pesticides and paint) and **fuel** (both in vehicles and canned) **away from the barn**.



Store the least amount of **hay/straw** adjacent to the horses and store the bulk **away from the barn**.

Upper Hudson Maple Weekends Return This March

After two years of absence, the New York Maple Weekends are returning this March! The event is hosted by the New York State Maple Producers Association and proudly funded by the New York State Department of Agriculture and Markets. New York Maple Weekends allows you to visit your local verified maple producer. Producers will open their doors to visitors to enjoy some local maple syrup and experience how NY maple products are made. This year's Maple Weekends are March 19-20 and 26-27.

After not being able to have the Maple Weekends for two consecutive years, Upper Hudson producers and producers across the state are excited to welcome visitors back to their sugarhouses. Visitors will have the chance to see how maple products are made, learn how to cook or bake with maple syrup, maple sap and other maple products, experience the unique family traditions of maple syrup making, and witness sustainable agriculture at work. Tours and product samples are offered free-of-charge at most locations. Some producers offer on-site pancake breakfasts which incur a modest fee.



Albert Lew, Flickr/Creative Commons

When visiting a producer, it is important to dress accordingly. Many sugarhouse locations are rustic, and most will be muddy. Wearing layers and closed-toed or insulated shoes are highly recommended.

Maple Weekends began as “Maple Sunday” back in 1995. 2022 marks the 26th year of the event which now spans over four days on two weekends. So, make the trek to your local maple producer this March to celebrate the first agricultural harvest of the year and partake in this

yearly agricultural tradition.

For more information on the NYS Maple Weekends visit <https://mapleweekend.nysmaple.com/>.

For information specific to the Upper Hudson region check out their website at <https://www.upperhudsonmaple.com/>

Article from [Morning AgClips](#)

NEW YORK STATE

Brush Burning Ban

MARCH 16—MAY 14

The annual New York State residential brush burning ban runs March 16 – May 14. Since 2009, DEC has enforced the annual brush burning ban to prevent wildfires and protect communities during heightened conditions for wildfires each spring.

Conditions for wildfires are heightened in springtime, when most wildfires occur. Even though some areas of the state remain blanketed in snow, warming temperatures can quickly cause wildfire conditions to arise. Open burning of debris is the single-largest cause of spring wildfires in New York State. When temperatures warm and the past fall's debris and leaves dry out, wildfires can start and spread easily, further fueled by winds and a lack of green vegetation.

Backyard fire pits and campfires less than three feet in height and



four feet in length, width, or diameter are allowed. Small cooking fires are allowed. Only charcoal or dry, clean, untreated, or unpainted wood can be burned. People should never leave these fires unattended and must extinguish them. Burning garbage or leaves is prohibited year-round. For more information about fire safety and prevention, go to DEC's [FIREWISE New York](#) webpage.

For more information: <https://on.ny.gov/3tZKhVV>.

PURE MAPLE SYRUP



Purely Better, Purely Delicious

Nutritional Highlights of Pure Maple Syrup

- Pure maple syrup has the same calorie and sugar content as white cane sugar; however pure maple syrup also provides calcium, potassium, iron, phosphorous and B vitamins.
- When compared to artificial maple syrup made with high-fructose corn syrup, pure maple syrup not only provides more vitamins and minerals, it also contains less sodium.
- New research confirms that pure maple syrup also possesses antioxidants and anti-inflammatory agents. These compounds can help in fighting diseases such as heart disease and certain types of cancers.

How to Use Maple Syrup

- By substituting pure maple syrup for sugar in cooking or baking, you can add extra nutrients to your meal without adding extra calories or sugar.
- Here's how to make the swap:
 - For every 1 cup of granulated sugar, use $\frac{3}{4}$ -1cup of maple syrup (depending on desired sweetness)
 - * Because maple syrup is slightly acidic and contains moisture, reduce liquid by 3 Tbsp and add $\frac{1}{4}$ tsp of baking soda for every cup of syrup used.
 - * To prevent caramelization during baking, decrease oven temperature by 25°F.
- More tips for baking with maple syrup:
 - Syrup is available in four varieties of Grade A
 1. golden color and delicate flavor
 2. amber color and rich flavor
 3. dark color and robust flavor
 4. very dark and strong flavorBe sure to read the flavor profile carefully before choosing your maple syrup!
 - Maple syrup adds great flavor to baked beans, ham sauces, sweet potatoes, carrot as well as apple and pumpkin baked treats.



Maple Syrup Recipes

Cinnamon Maple Granola

- 4 cups old-fashioned oats
- 2 tsp cinnamon
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup pure maple syrup
- $\frac{1}{2}$ cup vegetable oil
- $\frac{1}{2}$ tsp vanilla extract



Preheat oven to 325°F. Prepare a large, rimmed baking sheet with parchment paper. In a large bowl, combine all ingredients and stir. Transfer the oatmeal mixture to prepared baking sheet. Spread out into an even layer, pressing down on the mixture to compress. Bake for 35-40 minutes. Remove from oven and let cool for 45 minutes. Break into little pieces and store in an air-tight container for up to two weeks!

No-Bake Maple Peanut Butter Cookies

- 1-16 ounce jar (2 cups) chunky peanut butter
- 2 cups powdered non-fat dry milk
- $\frac{1}{4}$ cup maple syrup
- $\frac{1}{4}$ cup raisins

Choose one of the following to roll the cookies in: graham crackers, coconut or chopped peanuts.

Mix together peanut butter, powdered milk and maple syrup. Stir in raisins. Measure out the dough with a tablespoon and form into balls. Roll cookies into desired coating. Refrigerate to firm up. Makes about 3 dozen cookies.

Maple French Dressing

- $\frac{1}{2}$ cup ketchup
- $\frac{1}{4}$ cup pure maple syrup
- $\frac{1}{4}$ cup apple cider vinegar
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ cup canola oil
- $\frac{1}{4}$ tsp each: pepper, dry mustard and ginger



Whisk together ingredients and refrigerate until ready to use. Enjoy! (Makes $\frac{1}{4}$ cups dressing.)

Why you should have Houseplants in the new “Work from Home” Office

Prepared by Dave Jennings, Master Gardener, Volunteer for Cornell Cooperative Extension of Saratoga County

It's a well-known fact that people breathe in Oxygen and exhale Carbon Dioxide. Many of us have chosen or been required to work from home and plants “breathe” in that Carbon Dioxide and release oxygen as part of photosynthesis making us great partners with houseplants. A great way for this partnership to work is to fill your home office with a variety of houseplants that have lower light requirements such as Dracaenas, Pothos, Philodendrons, many Succulents, a few Cactus, Snake Plants, Rex or Angel Wing Begonias, Peperomia and Bromeliads because most homes don't have enough light for other types of plants to thrive.

Angel Wing Begonia



Pothos



Bromeliad



Houseplants help to clean and clear the air; they often reduce noise levels by buffering sounds; they add much needed moisture in the winter thus increasing the humidity through transpiration and have been known to reduce the level of airborne toxins in closed small areas. Almost all of us working from home or isolating in place now have felt the benefit of having plants all around us and have experienced their calming effect. Some are slowly returning to work now and want their workplaces to also have that homey feel and are bringing their newfound friends (their plants) back to work with them. Many businesses have again started to appreciate the value of providing small desktop plants in the office which results in happier employees.

Walk into any office lobby and see it with all its splendor of large, lush greenery, then picture it without any plants you will most certainly experience the difference plants properly placed can make. The color of the greenery is noted for having an overall calming and relaxing effect (thus reducing stress, anxiety and often depression as well) in the wide-open areas and/or as small desktop plants. Numerous plants in a work atmosphere can help us concentrate better, help us to connect better with nature, increase productivity & creativity and are helpful in so many other ways. Recent University studies have reported that enhancing the environment with the addition of plants has decreased anger issues and depression rates as well as increasing productivity and lowering absenteeism. As we all know it's so important to keep employees happy, healthy & inspired and something as simple as plants on their desks go a long way in achieving these goals. Indoor landscaping (on any scale) plays a major role in helping to balance our lives. One final benefit is in helping to attract qualified job applicants. Everything we can do for this is so important in this time of high demand and short supply as Gen Z individuals are entering the job market earlier than any generation before them.

Dracaena



Peperomia



Split Leaf Philodendron



The more natural light and humidity you can give your plants, the more choices you will have in the types of houseplants that will thrive! Every day should be a “Bring your plants to work with you day” or just leave them be and let them do their thing naturally in your business or home office!

Source: Information published by The National Garden Bureau written by Teri Knight. Parts of the original article appeared in the [Minnesota Nursery Landscape Association](#) newsletter.



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.](#)

HOMESTEADER SKILLS SERIES

CCE Saratoga is once again launching another Homesteading Series. With the resurgence of a desire for a more self-sufficient lifestyle, we continue to offer useful resources to assist individuals do just that. The Spring 2022 Homesteading Series consists of 3 separate classes and launches on March 31st; class costs range between \$10-\$15 or \$30 for the complete series.

Introduction to Canning Food at Home

Presenter—Diane Whitten

Thursday, March 31, 6:00 PM—8:00 PM

CCE Saratoga, 50 West High Street, Ballston Spa

(Also available virtually)

Food preservation goes hand-in-hand with gardening for self-sufficiency. Canned foods that have been processed safely will remain safe for years. In this workshop, you'll learn about boiling water canning, steam canning and pressure canning. A demonstration of making jam will show some of the essential step to successful canning. **Cost: \$15**



Call the CCE Saratoga Office at 518-885-8995 to sign up/payment for the Homesteader Skills Series Workshops or with any questions.

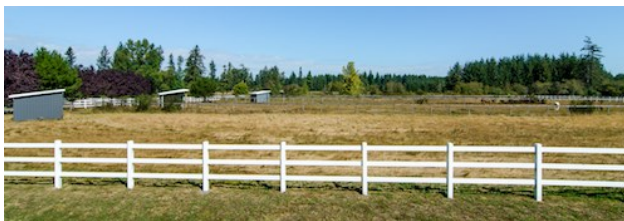
Planning a Better Vegetable Garden

Presenter—Rebecca Devaney

Thursday, April 14, 6:00 PM—7:00 PM

via Zoom

Kick this year's vegetable garden up a notch by learning how to apply organic methods to grow happier, healthier veggies. We will discuss creating a plant family rotation plan, incorporating cover crops and companion plantings, and building a stronger soil foundation. **Cost: \$10**



Homesteader Fencing 101

Presenter—Nicolina Foti

Wednesday, April 20, 6:30 PM—7:30 PM

4-H Training Center, 556 Middleline Road, Ballston Spa

Fences are the patchwork of any farm or homestead, and choosing the right material for the job can make all the difference between a good experience with livestock or not. The art of a good fence comes down to the material, tools, and how to use them. While it takes time to perfect, this class will address the basics so you can choose the best fence and tools to keep your livestock in or out! . **Cost: \$10**





LUNCH & LEARN GROWING GREAT HOSTAS

Dave Jennings, Master Gardener for CCE Saratoga and co-founder and newsletter editor for the Upstate New York Hosta Society will present “Professional Guidance on Growing Great Hostas from a Local Hosta Specialist”. This FREE presentation will consist of fully illustrated and detailed information on the genus Hosta. The presentation will take place on Tuesday, March 7 from 12:10 PM – 1:15 PM via Zoom.



Dave will discuss cultural information, such as site selection, individual characteristics on a wide variety of cultivars, propagation techniques from both seed and divisions, as well as, discussion on dealing with problems of frost protections, pests (deer, voles and slugs) and others. There will also be fully labeled photos of many of the most popular and newer varieties of Hosta for you to add to your “wish list”.

Register: <https://reg.cce.cornell.edu/GreatHostas> 241



BECOME A MASTER FOOD PRESERVER!

THURSDAY, APRIL 28—SATURDAY, APRIL 30, 2022 FROM 8:30 AM—4:30 PM
CCE WARREN COUNTY, 377 SCHROON RIVER ROAD, WARRENSBURG, NY

This is a 3-day training course for those who would like to go beyond the basics of home food preservation—either for your own use or to help others learn how to safely preserve food. This course is the first step toward becoming a Cornell Cooperative Extension Master Food Preserver. The class size is limited.

While learning the safest, research-based methods, participants will learn the science of food preservation, including food safety along with hands-on experience with boiling water bath canning, steam canning, jellied products and quick pickling and observation of demonstrations on freezing, drying and fermentation.

A comprehensive food preservation notebook is included. No prior experience in food preservation required.

Cost: \$330 (includes lunch). To register or for more information contact Diane Whitten at 518-885-8995 or dwhitten@cornell.edu.

FREE VEGETABLE & HERB GARDENING SERIES via ZOOM

Why Raised Beds for Gardening & How to Build Them

Thursday, March 17, 2022 7:00 PM—8:00 PM

An introduction into raised beds for gardening. The presentation discusses why to use raised beds, the pros and cons, different options for creating them, and how to locate them within your gardening spaces.



Introduction to Herbs—Growing, Using, and Drying

Thursday, March 24, 2022 7:00 PM—8:00 PM

This presentation provides a basic checklist for the beginner and some tips for the experienced gardener on the creation, use, and maintenance of herb gardens. Soil guidance, watering techniques, sunlight requirements, and means of preserving herbs will be discussed with uses for various herbs.

Other classes in the series include Companion Planting—What is it & Why? held March 31.

Registration link: <https://cornell.zoom.us/meeting/register/tJMuf-yhqDotHNri2DrGWytJJF8RQlptTBrv>

Questions? Please email: albanymg@cornell.edu

*After registering, you will receive a confirmation email containing information about joining the Zoom.





Herb B.'s Monthly Advice for March

In years past, our family would tap the sugar maples on our homestead and make enough syrup for the year. It was always dark as we would keep boiling the same batch adding more sap as the run progressed. I remember muddy feet and smoky eyes. Sometimes we had snow to drizzle the almost done syrup on to make maple candy - boil till the bubbles are the size of tennis balls, try not to "flash the pan". A tiny bit of butter will end a foaming pan in an instant.

As neighbors get together I remember

more talk of how many "runs" the trees had. Not as much today.

A good look at the woodshed will give you an idea how much wood you need to cut for next year. I like sugar maple for heat, apple and cherry to smell the smoke and oak to coal up and give the extra BTU's when the temperatures truly dip.

I saw a picture of a guy hand-drilling a tree in the newspaper. He had the drill at 90 degrees to the tree itself. I was taught to drill at an angle to help the sap drip. If you decide to try making syrup, set your holes below a branch. At least that was what I was taught by a farmer in CT. Come to think of it, Larry McConney taught us much for our homestead. Harvesting turkeys, chopping corn for the cows. Vegetable seedlings and most of all sharing

knowledge with us "new comers".

As Homesteaders it is our duty to share the knowledge passed on to us.

Mid-March is a time to start plants. Having a high tunnel this year we will be planting a few weeks earlier. July tomatoes seem like a goal worth shooting for. Early peas as well.

Many folks think that homesteading or farming is a lot of work. To some it is, to me it is a free gym membership, a nature study program and a ready-made "something to do" all the time.

April is coming with surprise 15" snows and warm days. I love that 45 degrees are t-shirt days and the warm sun starting my farmer tan.

- Herb

4-H Dairy Calf Scholarship

The Saratoga County 4-H Dairy Calf Scholarship is open to all 4-H'ers (or youth willing to join 4-H) living in Saratoga County who are interested in owning a registered calf. A calf award will be given this year. Applicants must meet certain criteria and submit a 1-2 page essay.

This is a great chance to own a registered calf! Many Saratoga County 4-H'ers benefited from this great opportunity in the past.

For more information on applying such as criteria and essay, please contact Rylie Lear at rjl287@cornell.edu or call the 4-H Office at (518) 885-8995. Essays must be received by **Friday, April 15** to be considered.



The 4-H Walkathon will be in-person this year, although remote participation is available

\$25 per person
\$75 per family
(family of 3 or more)

4-H Walkathon
Saturday, May 14th, 2022
at the
Saratoga Spring YMCA

Pre-Registration Required
Register Here!

https://reg.cce.cornell.edu/4HWalkathon2022_241

Cooperative Extension
Saratoga County

April 1st & 2nd
Friday 2-6pm & Saturday 10-4pm

Spring Bleacher Renovation

LOOKING FOR 4-H CLUBS AND VOLUNTEERS TO HELP US REBUILD THE OUTDOOR ARENA BLEACHERS

Rain Date April 8th & 9th

Email rjl287@cornell.edu or call (518)885-8995 to sign up!

4-H Training Center

By Wendy McConkey, Records Management Officer

The following article was a talk given by Raymond C. Firestone, Executive Vice-President of the Firestone Tire and Rubber Company, at the 35th National 4-H Club Congress in Chicago, November 26, 1956 and published in the March 1957 issue of Saratoga County's 4-H Club News.

4-H AS I KNOW IT



Raymond C. Firestone

Delegates to this 35th National 4-H Club Congress, loyal 4-H friends and workers here with you, and our visiting friends from other countries—my greeting to you this morning is as sincere as it is simple—we welcome you heartily.

This is the beginning of a great week — a week that will live brightly, pleasantly, and constructively in your memory for many, many years. So, make the most of every minute of this Congress that you may return

to your homes broadened in vision, inspired with the wonderful spirit of your great 4-H organization, and grateful for the freedom opportunities and privileges that make it possible for all of us to be here this morning.

I think most of us remember when we used to ask childish questions. Or, if we ourselves can't remember, others—generally our parents—have told us about the so-called foolish questions we used to ask—questions like those that came from the little girl who climbed upon her father's knee and asked him—why he had whiskers, why he didn't wear dresses like Mama, and why dogs had tails. Then, it wasn't long until this little girl started to school and her questions became more mature. She again hopped on her father's knee one day and said, "Daddy, what is an American?"

Her dad could have answered, "An American is a person who is born a native of this country or a person who is born in some other country and comes here and gets to be a citizen." Technically, of course, this answer would have been correct, but this father wanted his daughter to understand that being a real American means a great deal more than just being born in this country or coming here to live. So, he first talked to her about America as a country. Now, here again, he could have merely recited geographical boundaries, but to him boundary lines did

not describe America, other than to locate it on the map. So, he told her how our country was founded and how it grew to be a great nation.

He told her that the great Ralph Waldo Emerson said: "America is another name for opportunity. Its whole history appears like the last effort of a divine providence in behalf of the human race." And this thinking of Emerson, the father explained, meant that all of us here are free and have a fair chance to do our best.

Then he quoted Napoleon, who said: "America is a fortunate country; she grows by the follies of European nations." Now in saying this, the father explained that Napoleon was referring to our energetic and constructive efforts as opposed to the mistakes and destructive efforts of those nations, who at that time, seemed always to be engaged in strife and struggle.

These explanations about America clearly indicate that this father was an understanding, patriotic man, and believed in all the basic virtues of Americanism.

Now let's develop this story a little further on our own and suppose a few more years have passed. By this time the little girl has grown to be quite a load on her father's knee, but again she is back with another question—and it goes like this: "Dad, you know there are so many interesting things that I want to do, and I just can't do them all. You know how busy I am, but do you think it would be a good thing for me to be a member of our 4-H Club? I've asked Mother, but she doesn't know much about 4-H. I know some of the other boys and girls who are 4-H members and they think it's great. But with all the other activities we have in school, I just don't know. What would you do, Daddy, if you were a boy or girl my age?"

His answer, I am sure, would have depended upon how much he knew about 4-H. But I would like to tell you what I would say to any boy or girl who should happen to ask me about joining 4-H. I would say this: "Yes, by all means, join 4-H if you can." And these would be my reasons for giving such advice, because this is 4-H as I know it:

4-H provides great opportunities. It is a guide to a better life—a stepping stone to help you along the way to worthwhile achievements; but success in 4-H will be of your own making.

4-H will teach you, encourage you, and show you how to work. It will never do your work for you. In your work, you'll find your opportunities.

4-H will recognize and reward your ambitions and abilities, if you prove them through your own deeds and accomplishments.

4-H will offer you the opportunity to make many good friends, but only if you're fair and friendly toward others.

4-H will help you develop the principles of good character, because 4-H was founded and has grown to world greatness by holding steadfast to those principles.

continued on next page

4-H As I Know It—continued from previous page

4-H will help you build your stature as a member of your community because 4-H, itself, is a powerful community builder.

4-H will strengthen your family ties because its ties with the family are amazingly strong and practically inseparable.

4-H, through the examples of its leaders, will give you an early start in the development of your own qualities of leadership.

4-H, above everything else, will help you to become a better American and, therefore, a more valuable citizen in this great world-wide community of nations.

Friends and Congress delegates, those are some of the things that I would tell any boy or any girl who should happen to ask me, "Should I become a member of 4-H?"

Now in all probability, some of you will not continue your life on the farm. But whatever your chosen goal may be, you have made a fine start in life. I am thoroughly convinced of this because the delegates to any 4-H Club Congress are young people whose ambition, ability, and resourcefulness have been measured by the yardstick of results — achievement in the face of good, fair competition.

The point I want to make is this —wherever you go, whatever your life's ambitions may be, the ideals and the principles that you have learned in 4-H will always be applicable. Whatever you do, you will need a clear-thinking head, a loyal heart, the service of capable and willing hands, and the health born of good living. So, take them with you and live by them just as you have during your 4-H careers.

As you move along in this world of constant change, you are bound to meet changing conditions and changing patterns. That, I would say, is good, because only in change do we find progress. New doors of opportunity will be opened to you. Be ready to make the most of these opportunities just as you have through your 4-H Club work. And remember, there is no better way to be a good citizen and a true American than to continue living, working and growing by the 4-H pledge.

It is my personal belief and my prediction that 4-H, great as it is today, will continue to grow through the years and its ever-widening influence will create a better understanding and a feeling of good will among more and more people in other countries all over the world. This is my hope and my prediction.

Thank you.



Raymond C. Firestone inducted into National 4-H Hall of Fame

In 2013, Raymond C. Firestone, Chairman and Chief Executive of Firestone Tire and Rubber Company was nominated by National 4-H Council and inducted into the National 4-H Hall of Fame.

Major 4-H Accomplishments:

President of Firestone Tire and Rubber Co. from 1957 to 1964, chief executive from 1963 to 1973, and chairman from 1966 to 1976. Changed company sponsorship from soil and water conservation to the new 4-H Automotive Care and Safety Program in 1960. Served on the National 4-H Service Committee Board of Directors from 1953 to 1976 and was Vice Chairman for several years. Supported company's financial contribution to the National 4-H Center expansion in the early 1970s, which included Firestone Hall. Established Raymond C. Firestone 4-H Leadership Fund at National 4-H Council, support continues from his estate.

Biography:

Raymond C. Firestone was a son of Harvey S. Firestone, who founded the Firestone Tire and Rubber Company in 1900. He went to work for the company in 1933 and was president from 1957 to 1964, chief executive from 1963 to 1973, and chairman from 1966 to 1976. Firestone Company initially funded the Soil and Water Conservation Awards program, but Raymond's presidency Firestone changed their sponsorship to the 4-H Automotive Care and Safety Program when initiated in 1960. Firestone supported county award medals, trips to National 4-H Congress and national scholarships and paid developmental costs for automotive member manuals, leader guides, slides sets and films, and sponsored automotive safety events. Raymond served on the National 4-H Service Committee Board of Directors from 1953 to 1976 and was Vice Chairman for several years. He was the prime impetus behind the company's financial contribution to the National 4-H Center expansion in the early 1970s. This included Firestone Hall, one of the expanded dormitories on the renovated campus. His personal commitment to 4-H is further exemplified by the creation of and contribution to the Raymond C. Firestone 4-H Leadership Fund at National 4-H Council, which promotes the advancement of 4-H citizenship and leadership activities around the country. His estate continues to support this fund.

Quote:

4-H believes in competition, and while rewarding outstanding accomplishment, it also teaches that one should accept defeat gracefully and profit by mistakes. No other organization provides a better training ground for democratic processes, or a better appreciation of our free enterprise system.

- Raymond C. Firestone at National 4-H Club Congress, 1967

[Others in the National 4-H Hall of Fame](#)

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