

## AVIAN FLU CONFIRMED IN A BACKYARD FLOCK IN FULTON COUNTY

### AVIAN FLU HAS REACHED A NEIGHBORING COUNTY

Avian Influenza is a highly contagious poultry virus that has the potential to cause large financial losses to the U.S. poultry industry. A highly pathogenic strain (HPAI), H5N1, last hit the U.S. in 2014-2015, and was considered the nation's largest animal health emergency. Over 200 cases of the disease were found in commercial flocks, backyard flocks, and wild birds. More than 50 million birds were affected and subsequently died or were euthanized on more than 200 farms in 15 states.

Waterfowl, both wild and domestic, act as carriers, which can spread the virus to other wild bird and domestic poultry populations. Since the outbreak of 2014-2015, scientists have been monitoring wild bird populations, and waterfowl hunters send their harvested birds in for testing. Wild waterfowl regularly carry low-pathogenic strains of the virus, but it can easily mutate to a highly pathogenic strain, as we've seen this year.

Since the middle of February, we have seen 6 cases of this disease in domestic flocks in NYS. Affected flocks have been located in Dutchess, Fulton, Monroe,



Orleans, Suffolk, and Ulster Counties. These flocks have been euthanized to help control the spread of the virus.

While these are only five cases, it is anticipated that there will be many more. As of April 7, 2022, there have been nearly 600 cases identified in wild bird populations across the U.S., including New York. Counties with wild bird positives include Suffolk and Cayuga. There have been 147 cases in backyard and commercial poultry flocks, including the New York cases listed above. Cases in commercial and backyard flocks will likely increase as wild waterfowl continue to migrate.

For more information on current detections on HPAI in wild birds, commercial flocks, and backyard flocks, visit:

<https://www.aphis.usda.gov/aphis/ourfocus/animalhealth/animal-disease-information/avian/avian-influenza/2022-hpai>

While the disease is circulating in wild and domestic bird populations, there is no need to panic, but there is need to be on high alert. Poultry owners should be prepared to report any disease in their flock that looks suspicious.

**THINK YOUR FLOCK IS INFECTED? REPORT IT!** - If a large number of your birds are sick or dying, it's important to report it immediately so that we can stop the spread to any other flocks. This helps protect the welfare of other flocks, the livelihoods of farmers, and the pleasure that backyard flock owners get from their poultry.

**CALL:**

NYS Dept of Ag & Markets (518) 457-3502  
USDA (US Dept of Ag) (866) 536-7593  
CCE Saratoga (518) 885-8995

# VOLUNTEER WORK DAY in OBSERVANCE OF EARTH DAY

Earth Day is an annual event on April 22 to show support for environmental protection. Earth Day was first held on April 22, 1970, and now includes an array of coordinated events globally.

Earth Day is celebrated to create awareness among people to solve various problems such as climate changes and pollution, activate various environment movements and awareness programs, conserve natural resources, protect, protect endangered species, and move towards a sustainable future.

In honor of Earth Day, join Saratoga PLAN and Capital Region PRISM for hands-on habitat restoration on **Thursday, April 21 at the Glowegee Creek South Trailhead in Galway from 10:00 AM—2:00 PM.**

## ABOUT THE PROJECT

Saratoga PLAN is working in conjunction with Capital Region PRISM (Partnership for Regional Invasive Species Management) to restore natural habitat at the Glowegee Creek Trailhead in Galway.

The trailhead is unfortunately home to invasive multiflora rose and honey suckle. If not properly removed and managed, seeds from the plants can accidentally be dispersed deeper into the preserve by animals and trail-goers. Invasive species damage natural habitat by outcompeting native plants, affecting soil stability, and ultimately limiting biodiversity. Sufficient food sources for wildlife, stable soils and a healthy, diverse habitat are all critical to helping local species survive and thrive amid a changing climate. This is the continuation of the habitat restoration project started in 2021.



Our hope is to properly manage the invasive species on this property by:

1. removing invasive honeysuckle
2. Replacing them with native trees and shrubs to shade out any potential invasive seedlings, and
3. Re-seeding a native wildflower field to further promote native habitat and food.

## REGISTER TO VOLUNTEER

If you're interested in getting your hands dirty in honor of Earth Day, [sign up to volunteer](#).

Volunteers will be removing invasive species, planting native plants and shrubs, prepping sites for future plantings, and seeding wildflowers.

Bonnie Nightingale, PLAN's Stewardship Manager will be in touch prior to the work day to confirm your registration and provide additional details.

## CAR SEAT CHECK EVENT

Cornell Cooperative Extension of Saratoga County will partner with Mohawk Chevrolet, Saratoga Springs Police Department, Saratoga County's Sheriff's Office, and the Mechanicville Police Department on **Thursday, April 14 beginning at 4:30 PM at Mohawk Chevrolet, 6399 NY-67, Ballston Spa.**

Appointments are required. Call the CCE Saratoga Office at 518-885-8995.

Be sure to bring the following:

- Your vehicle Owner's Manual
- Your car seat manual
- Children who will be riding in the seat

## DIABETES SUPPORT GROUP ONLINE

Cornell Cooperative Extension of Saratoga County will host an informal support group via Zoom for people with diabetes or prediabetes. The program meets the first Friday of each month. The next online event is **Friday, May 6<sup>th</sup> at 12PM.**

Individuals can join by registering from a smartphone or by contacting Diane Whitten at [dwhitten@cornell.edu](mailto: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 April Board of Directors Meeting will be held at 7:00 PM at the CCE Office and via Zoom (if needed) on April 21, 2022.

For Zoom link or to inquire about in-person attendance, please email [wlm8@cornell.edu](mailto:wlm8@cornell.edu).



# SARATOGA HORSE SYMPOSIUM

May 14, 8:30 AM  
556 Middleline Road, Ballston Spa



This exciting educational event is a celebration of the horse for new, aspiring, and experienced horse owners and professionals. To register, call the CCE Office at 518-885-8995. Questions? Contact Brie at [bh548@cornell.edu](mailto:bh548@cornell.edu)

## Meet the Presenters



**Dr. Steve Sedrish, DVM and Dr. Tracy Bartick-Sedish, DVM**, Equine Veterinarians at [Upstate Equine Medical Center](#) will present on **“EQUINE EMERGENCY RESCUE”**.

Emergency situations happen with horses more than any horse owner would like. Learn how to handle these emergency situations, and the equipment needed, such as

a horse that is unable to get up, a horse cast in a stall, and many other situations we hope to never find ourselves in. You will leave knowing you are prepared for your horse’s first response.



**Dr. Karin Bump** will present on **“PREPARING FOR GOOD-BYE”**.

Preparing for end of life decisions is challenging, yet critically important to ensure humane care of our horses. In this seminar, we will discuss equine end of life considerations, choices for humane equine euthanasia, and viable options for carcass disposal. Planning for equine care upon death of owner will also be discussed. Participants can anticipate leaving the seminar feeling prepared to create written end-of-life plans.



## HOLD YOUR HORSES—EQUINE NUTRITION SERIES

Sponsored by the Equine Subgroup of the Livestock Program Team

### Wednesday, APRIL 13

#### Equine Nutrition: Equine Metabolic Diseases and Common Pitfalls When Feeding Horses - *Dr. Lindsay Goodale*

Learn about common issues we encounter when feeding horses, including equine metabolic diseases, obesity, gastric ulcers, behavioral considerations, and more.

[Registration is required.](#)

### Wednesday, MAY 11

#### Pasture Management— *Ken Estes, Jr.*

Learn about pasture management for equine owners including best management practices related to soil health, plant selection, loading density, mowing, dragging, resting, fertilizing, and weed control.

[Registration is required.](#)

### Wednesday, JUNE 8

#### Forage Analysis - *Sarah E. Fessenden and Lynn Bliven*

Learn about interpreting forage analysis reports and factors that impact evaluation of hay quality.

[Registration is required.](#)

Each Presentation is held from

**6:30 PM - 7:30 PM**

**VIA ZOOM**

**Fee: No Cost**

Questions? Contact Abbey Jantzi at [aej48@cornell.edu](mailto:aej48@cornell.edu) or 315-788-8450 ext. 278.

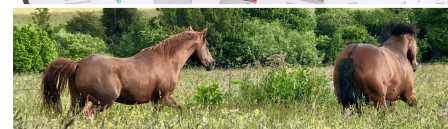


Photo: Forageplus

# Capital Region PRISM IS HIRING

## Watercraft Steward(s) and Lead Steward

Watercraft Stewards work independently at various boat launch locations throughout the Capital Region PRISM region. Watercraft Stewards collect survey data through interactions with the public. The Lead Watercraft Steward will assist in providing oversight to Watercraft Stewards. The Lead Steward will work independently and travel frequently between various boat launch locations throughout the Capital Region PRISM region. *\*Lead steward will be promoted based on program needs.* Compensation: Watercraft Stewards: \$15.00/hr and Lead Watercraft Steward: \$16.00/hr **To Apply Click Here**

### Locations:

As part of Cornell Cooperative Extension of Saratoga County's Capital Region Partnership for Regional Invasive Species Management (PRISM) program, Aquatic Invasive Species (AIS) Watercraft Stewards provide public education and outreach at boat launches regarding statewide Clean, Drain, Dry practices in order to help prevent the spread of aquatic invasive species. Watercraft stewards work independently at various boat launch locations. Counties of employment include Albany, Saratoga, Schenectady, Greene, Washington and Columbia. A list of boat launch location can be found [here](#).



### Duration:

**Watercraft Stewards and Lead Watercraft Steward:** work on a full-time, seasonal basis from May through September. Work schedules are typically Thursday - Monday, 7:00 a.m. – 3:30 p.m. though schedules may also vary depending on program needs. Holidays and weekends are required. The Watercraft Steward Program runs from the Friday before Memorial Day through Labor Day, with three days of required programmatic training from May 23rd to May 25th.

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## AVOIDING LYME DISEASE &

APRIL 16, 2022

10:00 AM—12:00 PM

The Meeting House at George Landis Arboretum  
174 Lape Road, Esperance, NY 12066

Members and nonmembers. Free and open to all, preregistration is required, as seating capacity is limited. For questions or to pre-register, contact Carol at [happyinthehollow@gmail.com](mailto:happyinthehollow@gmail.com). Donations to the Arboretum gratefully accepted.

### Don't get ticked!

Join the New York State Integrated Pest Management Program's Joelle Lampman as she discusses the different ticks in our area and their biology, the diseases they carry, and how to protect yourself and others from being bitten. We'll put together tick drags for monitoring tick activity and then head outside to practice performing a tick drag and identifying ticks in the field.

Joellen Lampman is Community IPM Extension Support Specialist with the New York State Integrated Pest Management Program at Cornell University. With a degree in Natural Resources from Cornell University, Joellen is a lifelong environmental educator. At the New York State IPM Program,



she utilizes the clear knowledge-based, decision-making process of IPM to teach ecology and make a difference, one property at a time. In some circles she is also known as the tick lady.

The presentation will be in the Landis Arboretum's Meeting House with outdoor activities on the grounds.

Brought to you by NYFOA Capital District Chapter, Landis Arboretum, and Cornell NYIPM.

# Black Bears & Bird Feeders

Black Bears are emerging from their dens, and DEC is reminding New Yorkers to take down bird feeders and secure garbage to avoid potential conflicts.

All of these can attract bears and lead to unwanted interactions:

- Bird feeders
- Unsecured garbage
- Outdoor pet/livestock feed

People should take down bird feeders and clean up any remaining bird seed now, begin storing garbage inside secure buildings until the morning of collection, and feed pets indoors.



Photo: NYS DEC

For more info: <https://www.dec.ny.gov/animals/6995.html>

# Help Wanted

Want to work at DEC's Tree Nursery in Saratoga this spring? The Nursery is seeking applicants to help process seedlings as part of the annual spring sale. Field worker and grading room positions are available; pay rate starts at \$15.26 per hour. Applicants must be able to work 4-6 weeks this April/May. The application and more details are available at: <https://www.dec.ny.gov/animals/7127.html>



Photo credit: NYS DEC Nursery

Customers may purchase from the Nursery's annual spring seedling sale through May 13, 2022. [Browse species and see how to place an order.](#)

# "Marketing Your Beef"

May 5th

7pm

4-H Training Center

556 Middleline Rd,

Ballston Spa, NY 12020

- How to market underutilized cuts
- How to market your beef on Social Media
- Master of Beef Advocacy

With speakers ...

Erin Perkins



Chrissy Claudio

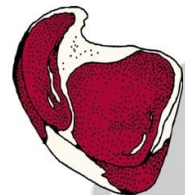


To Register Call

518-885-8995

Or Email

eah29@cornell.edu



Cornell Cooperative Extension  
Saratoga County

# ARUGULA

Arugula is a tender green with a spicy kick that can be used as an addition to your traditional green salad to spice it up, or as in the recipe below, it can be the main attraction. By keeping the ingredients simple you'll fully appreciate this special vegetable.

## Arugula Salad

- 8 cups fresh arugula\*
- 1 pint (2 cups) cherry tomatoes, halved
- 2 cucumbers, thinly sliced
- 1/3 cup pine nuts
- 3 tablespoons olive oil
- 1 tablespoon fresh lemon juice
- 2 ounces Parmesan cheese

Put arugula, grape tomatoes, cucumber slices and pine nuts in a salad bowl. Combine oil and lemon juice and pour over salad greens. Shave some fresh parmesan on top.

Makes 8 servings.



**Per Serving:** 130 calories; 11 g fat (3 g sat); 5 mg cholesterol; 2 g carbohydrate; 4 g protein; 1 g fiber; 120 mg sodium.

\* Available at the Saratoga Farmers' Market and the Spa City Farmers' Market.

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A quick, healthy, vegetable-packed recipe to try is Asparagus & Arugula Frittata. Weekend brunch is the perfect opportunity to prepare this elegant, yet deliciously simple-recipe. Referred to as an Italian-style omelet, frittatas have similar ingredients: vegetables, eggs, cheese, and /or meat. The cooking method of a frittata is different than an omelet in that the recipe is finished under the broiler rather than folding the egg on itself as in an omelet. In mere minutes, you have a perfect main entrée to pair with freshly baked bread. 1 tablespoon olive oil



## Arugula and Asparagus Frittata

- 1 medium shallot, minced
- 1 lb. asparagus, trimmed, sliced into 1-inch pieces
- 2 plum tomatoes, diced
- 1 ½ cups arugula\*
- Salt and ground pepper, to taste
- 6 large eggs\*, beaten lightly
- 1 cup shredded cheddar cheese

Pre-heat the oven broiler. In a 10-inch ovenproof skillet, heat olive oil over medium-high heat. Add shallots and cook for 3 minutes, stirring occasionally, until translucent. Reduce heat to medium-low and add asparagus; cook for three minutes. Add tomatoes, arugula, and salt and pepper to taste. Cook for 2-3 minutes, stirring occasionally, until arugula is wilted. Pour beaten eggs into skillet and cook until almost set, about 3- 4 minutes. Sprinkle shredded cheese over eggs and broil until cheese is browned and melted, about 4-6 minutes. When set, remove frittata from frying pan, cut into 4 wedges, and enjoy!

**Nutrition per serving:** 200 calories, 13 g fat, 7 g saturated fat, 30 mg cholesterol, 15 g protein, 280 mg sodium, 7 g carbohydrate, 3 g fiber. **Nutrition Bonus:** Vitamin B12 (58% daily value), Vitamin A (33% daily value), Vitamin C (25% daily value), Calcium (25% daily value).

\* Available at the Saratoga Farmers' Market and the Spa City Farmers' Market.

# ROAD TRIP!

## Saving Money & Eating Healthy

By Diane Whitten, MS, Nutrition Educator, Cornell Cooperative Extension

Between the price of gas and eating out, a road trip can get expensive really fast. You can save money on gas by traveling to local destinations. While you're on your road trip another big expense is eating out. With some planning you can save a lot of money on food while continuing to eat healthy. Traveling can upend your exercise routine, as well, so make stops on long trips every two hours to stretch and walk around.

To save money on food while taking a road trip bringing food along is a must. For your first day of travel bring some sandwiches and healthy snacks. Bring plenty of beverages, too. Remember you can always find a local grocery store, so you don't need to bring everything with you, plus ready to eat food from a grocery store will be less expensive than eating at a restaurant. Buy a rotisserie chicken and salad for a nice picnic at a park or back at your hotel room. A cooler for perishable foods is a must with enough cold packs or ice to keep your food at 40°F or below, for multi-day trips ice is a better option, since you won't always be able to re-freeze the ice packs. Remember a full cooler will keep cold longer than a half-full cooler, so bring the right size cooler. Consider having a separate cooler for beverages, to reduce the number of times the food cooler is opened.

When planning where to stay look for hotels that have a small refrigerator and a microwave, so you can prepare simple meals. If you can limit eating out to one meal a day, you'll be saving a lot of money. Breakfast in a hotel room can be as simple as fresh fruit and cold or hot cereal, or scrambled eggs made in the microwave. For dinner bring along frozen or canned reduced-sodium entrees that can be heated in the microwave. If there isn't a microwave, use the coffee pot to make hot water for oatmeal or an instant soup. Coffee can be expensive even at convenience stores, so make extra at the hotel room to put in your thermos.

Part of the joy of traveling is enjoying local or regional food specialties, so don't miss out on those, if you get the chance. It's all about balance for a happy and healthy road trip that won't break the bank.



With a little preparation, it is easy to eat healthy on the road. [Follow this link](#) from Michigan State University Extension for some more healthy snack ideas for road trips.



## LUNCH & LEARN

# BEES LIFE STORY—AS THE HIVE BUZZES

**Tuesday, April 12, 2022**

**12:00 PM**

Join us as we delve into the exciting lives of bees. After a brief overview of bee varieties, we will slip inside an apiary of honeybees to discover the drama of Royalty, single motherhood, step-siblings, and singles bars. Discover who are the nurse-maids, how to become a chef to the Queen, and who kills the little princes.

Please plan to join us for this free Lunch & Learn session by registering at: [Cornell Cooperative Extension - Event Registration for Programs](#)



# PLANT SHOPPING—DON'T BUY PROBLEMS

By Wendy Wilber, University of Florida, Master Gardener Volunteer



Spring is the time of year when the aisles of garden centers are packed with excited gardeners. Young and old, those with experience and first-timers, are loading their shopping carts with dreams of creating beauty in their home landscape. I know that they have all done their homework to follow the first principle of Florida-Friendly Landscaping™ — putting the right plant in the right place. Luckily your local county Extension office will help you get the all information you need to select the right plant for your landscape, before you go shopping. Choosing healthy plants is important to getting off to a great start. Here are some tips to get you started.

When you get to the nursery give yourself a minute to figure out how they have the plants organized. Once you find the type of plants you're looking for, look at the leaves. Make sure the leaves are not wilted and that they have a healthy color. If they don't look vibrant or are drooping, keep looking. Choose plants that are full of healthy leaves, with no insect holes, or disease spots.

Actively flip leaves and look for insects on the plant; you don't want to bring any pests home with you. Next evaluate the stem or trunk of the plant; stems or branches should be evenly spaced and straight. There should be no obvious damage or spots on the trunk. If you see something funky on the wood of the stems, select another plant.

Most importantly look at the root ball. If there are roots circling the trunk, this is not the tree or shrub for you. Also, if you see roots coming out of the drainage holes of the pot, the plant is most likely root bound. These plants will need extra care when planting, so try to find a plant that isn't root bound. Lastly look for weeds in the pots. If the plants are full of weeds you will be bringing home trouble; many landscape weeds come into your yard via the nursery.

I know that some of you like to hit the bargain rack at the garden center. This is where the plants have been deeply discounted. Please don't shop from this rack. The plants in the discount/clearance area are usually in trouble. They might have been accidentally neglected and not watered, they could have diseases, insect issues, or other damage. You are not getting a bargain if you are bringing these problems home. You could even infect your healthy plants with the problems brought in on these "bargains."

Before you head out to the garden center or plant sale have a plan in mind and do your homework on the plants you would like. Select the healthiest plants out of the lot and keep those impulse buys to a minimum. And if you find an unfamiliar plant, you can always research it on the spot by visiting [Gardening Solutions](#) or [Ask IFAS](#).

**Have questions? Call or visit Cornell Cooperative Extension of Saratoga's Office to speak with one of our Master Gardeners. (518) 885-8995  
50 WEST HIGH STREET, BALLSTON SPA**





# 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 to 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.

### Planning a Better Vegetable Garden

Presenter—Rebecca Devaney

Thursday, April 14, 6PM-7PM  
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, 6:30PM-7:30PM  
4-H Training Center, 566 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**



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



## CONTAINER GARDENING: TIPS AND TECHNIQUES FOR SUCCESS



APRIL 12, 6:30 —7:30 PM  
Online Training via Zoom

Discover how to successfully grow annuals, perennials, and herbs in containers to highlight your landscaping. Learn what types of containers, soil and amendments to use in different environments and what varieties of plants work best. Register through the following link:

[https://cornell.zoom.us/webinar/register/WN\\_6mXoioWB\\_SUCqnLdlw6EIZA](https://cornell.zoom.us/webinar/register/WN_6mXoioWB_SUCqnLdlw6EIZA) .

Questions? Email: [albanymg@cornell.edu](mailto:albanymg@cornell.edu)





# FISH STOCKING

## Stocking Private Waters

A stocking permit from the DEC is required for stocking any water of the state, including **stocking private waters**. Fill out the **stocking permit application (PDF)** and return it to the appropriate DEC office (listed on the back of the form).



**Saratoga County Soil and Water Conservation District** is accepting orders for their Annual Fish Stocking Program. *Proper permits must be on hand when picking up your order.*

Orders are taken on their Online Shop: [SWCD Online Shop](#)

Order Deadline: April 27

Order Pick Up Date & Location

Thurs., May 12th @12:30pm  
4H Training Center  
556 Middle Line Rd



# TIRE RECYCLING

It's springtime which means yard cleanup time.

The Saratoga County Soil and Water Conservation District's Spring Tire Recycling Program will be held on **Thursday, May 26 from 4:00 PM—5:30 PM** (You **MUST** be a Saratoga County resident & Pre-register to participate.)

**Drop off location:** Behind Town of Ballston Town Hall (336 Charlton Rd, Ballston Spa)

Registration Form: [Tire Recycling Registration Form](#)

Registration Deadline: Tuesday, May 24th

Fee: \$5.00 per tire (with or without rims)

Payment must be made at drop off in EXACT cash, we will not be able to make change on site.

[Tire Recycling – Spring 2022](#)

## Herb B.'s Monthly Advice for April



I often wonder if people think very far ahead for their primary needs. My first jolt of reality was while living in Connecticut. I was dreaming about picking green beans which I do like very much; eating not picking (blue lake 74 or provider). I started to think about having beans to eat throughout the year. OK, I could get to pick June to October let's say. That leaves 5 months without. 5 months at 4 weeks each is 20, times 7 is 140 days.

That means if 1 pound of beans a dinner is needed. 140 packages (frozen) of beans. That is a lot of beans and freezer space. Adding meat and other things and there is no wonder we now have 6 (yes 6 freezers). Pork, beef, chicken, rabbit etc. And did I mention fruit?

Yesterday we received our power bill. It was 133 bucks. We used the same power as last year, but the cost had doubled. I am truly glad we put up a solar system a few years ago. In the past, folks had to plan for the future as best they could. Food and fuel were primary concerns. Today I wonder at times what people think about.

So, April is the true start of "the season" here. We need to get our brooder in order. The cattle (yearlings) will be here soon, check those fences and the electric parts. The pig pen (which moves every 2 years) needs to do just that.

All the rabbits must be bred and maybe we will keep some fertile eggs (chicken and duck) for a spring project. Perhaps the best part of the spring is all the new life. I know kids sure get a kick out of it and to be sure, so do we.

Plan ahead, do the math and take steps to achieve your goals. It is not work or a hobby but "Private Agriculture".

- Herb B. Sentaur

**NYS BURN BAN EFFECTIVE  
MARCH 16—MAY 14**




## Saratoga County 4-H Archives Corner

By Wendy McConkey, Records Management Officer

The following abstracts were taken from the January-February 1962 Issue of Saratoga County's 4-H Club News.

### HIGHLIGHTS OF 1961

#### DID YOU KNOW THAT...

Fifty 4-H members attended Capital District 4-H Camp. Vivian Harris, Jeannine Mellon, Laura Seeley, and Alvin Fenton were cabin counselors. Beth Arnold, Linda McGarry and Ellen Tinney assisted in the kitchen. The 4-H Agents and the Summer Assistant Agents, Kathryn Treat and Don Otterness, each spent a week at 4-H Camp.

Thirty-seven 4-H Clubs placed exhibits in store windows throughout the county during National 4-H Club Week in March. Each club received a gift subscription to the National 4-H News.

Joseph Mahay, Stephen Mahay, James Jarose and Steven Jarose and the 4-H Club Agent attended the National Junior Vegetable Growers Convention in Detroit December 3-8. All four boys participated in the Vegetable Judging Contest. Joe was a member of the State Team which placed third. Joe placed tenth in the top 20 scores. This wonderful experience came as a result of some concentrated effort in the Vegetable Judging and Identification Contest held at county fair.

John Bradley was the 1961 4-H poultry champion and attended the Annual Poultry Award Trip to New York city December 19-22. The award is provided by the Saratoga County Agricultural Society. The selection of the champion is based on quality of 4-H poultry records, exhibits at county fair, activities in the local 4-H club and length of time in the poultry project.



Sixty-five 4-H members participated in the potato project in 1961 sponsored by seven service clubs.

4-H clubs in the county contributed \$49 to the Capital District 4-H Camp for the purchase of two public address systems which were in use during the 1961 camping season.

Some real loyal and kind hearted 4-H members, leaders and friends made it possible to replace three calves belonging to three sisters who lost their calves in a fire last spring. Our special thanks go to James Weed, Raymond Weed, Lester Merchant, and Richard Merchant for awarding the calves for this worthy cause.

The 1962 Council Officers were: President, David Dodd; First Vice President, Steven Jarose; Second Vice President, Peter Jacobs; Secretary, Phyllis Rumley; Treasurer, Albert LaRue; News Reporter, Maryleen Ostrander; Social Chairmen, Joseph Mahay and Nancy Russell; Eastern District Delegates, Pat Grams and Grant Smith; Alternate Delegates, Linda Brown



and Joe Dworakowski.

Linda Brown of the Hillview Rangers and Fred Rognar of the Malta Go-Getters were the 1961 Capitol Day Delegates.

The Boots and Saddle Club saddle horse parade class group won first place at State Fair for three consecutive years. The girls who participated are Gail Greinert, Mary Ann Greinert, Mary Pitney, Gladys Feathers, JoAnn Corp and Diane Leggett.

# WEBSITE & SOCIAL MEDIA

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



CCE Saratoga



4-H



CCE Equine



Agriculture  
Economic  
Development



Capital Region  
PRISM

## WHO WE ARE

### Board of Directors

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Elisabeth Hodgdon	Dan Donahue
Mike Basedow	Maire Ullrich
Ethan Grundberg	Chuck Bornt
Laura McDermott	

### Central NY Dairy, Livestock and Field Crops

Erik Smith	Ashley McFarland
David Balbian	Nicole Tommell

### GC-SBN Leads

Mike Ryan	Erik Yager
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