

November 21, 2022

Volume 3 Issue 24

SARATOGA COUNTY 4-H Halloween Extravaganza, a Huge Success

In 2021, Saratoga county 4-H hosted the first Halloween Extravaganza. The event was intended as an Open House, inviting the general public to learn more about the program. Over one thousand area residents attended and it was considered to be a crowning achievement on the inaugural year!

The Second Annual Halloween Extravaganza took place on Sunday, October 30th. Attendance TRIPLED! The gorgeous weather enticed more than 3,000 Halloween-loving people to the Saratoga County 4-H Training Center in Ballston Spa. There were no tricks but participants were treated to a veritable smorgasbord of showcased local 4-H clubs and animal projects.

The indoor arena was stacked with youth members and volunteers sharing candy, games, crafts, and information on why they love 4-H and what makes their club or project so special! In addition to the booths, two tractors ran in constant rotation around the entire property and into the many woodland trails for fun-filled hayrides! CCE Saratoga's Occupant Protection Specialist Cynthia Dort distributed bike helmets and car seat safety tips while CCE Saratoga's Nutrition Intern doled out healthy snacks! The Saratoga Sharp Shooters 4-H Club sold food as a



part of their community fundraiser while the "Lead the Legacy" basket fundraiser sold out entirely! \$1,000 was raised for the Training Center addition project. Representatives from the Boy Scouts, Milton Galway Coalition, and Northland Newfoundland Club were present to share their specialties.

To say the event was a massive success would be an understatement but the true measurement will be seen with the expected surge in 4-H enrollment. There was an overall positive reaction to the event with a lot of interest in the program. Interested parties are encouraged to enroll soon to ensure eligibility for upcoming 4-H exclusive holiday events. Adults are encouraged to call 518-995-8995 or visit <https://ccesaratoga.org/4-h/interested-in-joining-4-h>.



For those interested in the many other opportunities offered by CCE Saratoga, including the **JUST ANNOUNCED** wildly popular Party for a Cause at the Hideaway in February 2023, it is recommended to follow the association on social media platforms (@ccesaratoga), visit:

www.ccesaratoga.org, or call the office 518-885-8995

“Lead the Legacy” Campaign Giving Tuesday—November 29th

On behalf of Cornell Cooperative Extension of Saratoga County, we respectfully ask that you help “Lead the Legacy” for the next generation of 4-H youth by being a sponsor for the installation of a NEW multi-functional facility. This facility will house multimedia classrooms and fully ADA accessible bathrooms with shower units at the Cornell Cooperative Extension 4-H Training Center grounds located at 556 Middle Line Road in Ballston Spa. Please take a moment to visit <http://ccesaratoga.org/4-h/lead-the-legacy> for sponsorship package details. This is an opportunity for all of us to help “Lead the Legacy: for the next generation of 4-H youth and our community.



Saratoga County 4-H Training Center

Lead the Legacy Capital Campaign

The Saratoga County 4-H Training Center is planning an expansion!

Through the generous donations of local organizations and people like you, the Training Center project will provide new, innovative, and encompassing facilities for use by 4-H and the public! Your sponsorship will directly contribute to the installation of a multifunctional facility. This facility will house multimedia classrooms and fully ADA accessible restrooms with showers.



Your contribution to the 4-H is tax deductible donation under current IRS regulations.



518-885-8995

CAR SEAT CHECK EVENTS

Thursday, November 17 | 4 PM—8 PM
Clifton Park & Halfmoon Emergency Corps
15 Crossings Boulevard, Clifton Park

Participants are asked to bring the following, if possible:

1. Child(ren) for each car seat
2. Age, weight, and height information for each child (present or not)
3. Vehicle owner’s manual
4. Car seat owner’s manual

Technicians will need free and easy access to the vehicle’s back seat, trunk, and front seat. Please have the vehicle clean and free of debris.

**APPOINTMENTS ARE STRONGLY
ENCOURAGED, PLEASE CALL
518-885-8995**

DIABETES SUPPORT GROUP ONLINE

CCE Saratoga hosts a monthly Online Diabetes. The first Friday of each month at noon, people with diabetes, prediabetes, and their loved ones are invited to join Diane Whitten, Community Nutrition Educator, for an informal Zoom meeting. There is no fee for the support group. Topics will vary and may be based on the interest of the group.

Individuals may contact Diane Whitten at 518-885-8995 or dwhitten@cornell.edu to register or for any questions.



BOARD OF DIRECTORS MEETING

The next Board of Directors Meeting is scheduled for Thursday, December 15, 2022 at 7:00 PM | Extension Office. If interest in attending, contact Wendy at 518-885-8995 or wlm8@cornell.edu.



Homeowner Update on Emerald Ash Borer Management

Each month at our “What’s Bugging You? First Friday” events, experts will share practical information and answer questions on using integrated pest management (IPM) to avoid pest problems and promote a healthy environment where you live, work, learn and play. We’ll end with an IPM Minute, and cover a specific action you can take in the next few days to help you avoid pest problems.

Feature presentation: Homeowner update on emerald ash borer management

Speaker: Juli Gould, Entomologist
USDA APHIS PPQ S&T Laboratory

IPM Minute: Creepy crawley Christmas—what to do if you find insects in your Christmas tree

Speaker: Betsy Lamb, Ornamentals IPM Coordinator
New York State Integrated Pest Management

Date & Time

December 2, 2022
12:00 PM—12:30 PM

Register for this webinar at:

https://cornell.ca1.qualtrics.com/.../SV_50jB95wT8BaXddk



CAPITAL REGION PARTNERSHIP FOR REGIONAL INVASIVE SPECIES MANAGEMENT

YEAR-END PARTNERS MEETING

Tuesday, December 13th • 1:00-3:30 pm

In-Person: The Crossings of Colonie
580 Albany Shaker Rd, Loudonville, NY 12211



We are re-invigorating our partnership base and want to hear from you. One of the goals of the meeting is to provide a networking opportunity to foster collaborations between organizations throughout the region. The program will be a two-part meeting. The first segment will focus on what partners are doing in invasive species and conservation management through round table discussions. Participants will share successes and challenges that their organizations are experiencing. Topics are open to prevention, early detection, control management, restoration, outreach, and research. In the second, we will hear from our partners under contract and their outstanding projects. In addition, we will discuss our draft five-year strategic plan. Please send an email to kbw44@cornell.edu if you plan on attending.

Manure Management & CAFO Permit Workshop

December 8 | 11 am—2:30 pm
CCE Saratoga Auditorium
50 West High Street, Ballston Spa

COST: Registration—\$15 per person
HOST: Central New York Dairy and Field Crops
CONTACT: Erik Smith, 315-219-7786 or
[REGISTRATION LINK](#)

Lunch included. **Registration will close on Monday, November 30 or when the registration limit of 45 is reached.**

CCA credits available (1.5 Soil and Water Mgmt., 1.0 Nutrient Mgmt.) This event will count as a DEC-approved manure applicator training for CAFO permittees.

CAFO General Permit (ECL SPDES GP-0-22-001)

PRO-DAIRY experts will discuss the following:

- An overview of the new CAFO general permit requirements (ECL SPDES GP-0-22-001)
- The fertilizer value and N-credits from manure
- Opportunities for utilizing food waste (co-digestion) for energy and nutrient recycling
- Green House Gas mitigation options during manure storage
- Manure storage options and solutions



New York Equine Hay Survey

Cornell Cooperative Extension is excited to announce the release of the **New York Equine Hay Survey**.

Attention horse owners and hay producers! The Equine Subgroup of the statewide CCE Livestock Program Work Team wants your assistance in understanding hay sales and purchases within the state for horses.

This research study, a partnership with Cornell and Penn State Equine Extension, covers the following objectives:

- Characterize hay buying & feeding practices of New York horse owners and preferences impacting these practices.
 - Determine current hay prices and explore how different factors affect them
 - Characterize hay producer preferences and practices regarding marketing and selling hay to horse customers
 - Compare forage testing knowledge and attitudes among horse owners and hay producers
- Determine need and desire for extension hay education for horse owners and horse hay producers



Photo Credit: Purina

The survey will take approximately 15 minutes to complete. Please give us your input as we seek to collect data on the NY Equine Hay Industry. Your anonymous responses will help us understand the needs of both horse hay buyers and producers and develop appropriate educational products. Exclusively for New York residents, the QR Code and link for the survey may be found on our website at: www.ccelivestock.com/species/equine.

When to Blanket a Horse

University of Minnesota Equine Extension Program

Although blanketing tends to be a personal decision, blanketing a horse is necessary to reduce the effects of cold or inclement weather when:

- No shelter is available during turnout periods and the temperatures or wind chill drop below 5°F.
- There is a chance the horse will become wet from rain, ice, and/or freezing rain. Becoming wet is usually not a problem with snow.
- The horse has had its winter coat clipped.
- The horse is very young or very old.
- The horse isn't acclimated to the cold.
- The horse has a body condition score of three or less.

If blanketing a horse, make sure the blanket fits properly. (See article below)



How to Grow and Care for Begonias

Learning Library—The National Gardening Association

INTRODUCTION TO BEGONIAS

Few plants rival the stunning, season-long flowers of begonias — and even fewer bloom so abundantly in shade! Begonias are tender perennial plants that bloom nonstop with flowers in warm shades of red, pink, salmon, and yellow, as well as white and bi-color. They can be grown outdoors year-round in tropical and subtropical climates. In cooler regions they can be grown as annuals or enjoyed as houseplants during winter.



ABOUT BEGONIAS

There are more than [1,500 distinct species of begonias](#), and plant breeders have created a seemingly infinite number of cultivated varieties and hybrids. Unlike most familiar garden plants, begonias bear separate male and female flowers, with both occurring on the same plant. Begonias can be broken into numerous categories, with the following the most common.

Wax begonias (*Begonia semperflorens*, aka fibrous begonias) are popular, low-growing bedding plants. Planted in groups, their vibrant flowers brighten shady to part-shade locations. Although the flowers are smaller than those of tuberous begonias, they make up for it with profuse blooms from spring to fall. Foliage is waxy and forms a compact, 8" to 12" high mound. Some types have green foliage, while others have bronze or purple-black leaves that provide a contrasting background for the flowers.

Tuberous begonias (*Begonia x tuberhybrida*) are the real showstoppers of the begonia clan, producing extravagant flowers that command attention. Some have double flowers that resemble roses or camellias; others have ruffled blooms that resemble carnations. Some have single blooms, while picotee varieties have petals edged in a contrasting color. Tuberous begonias are stunning in containers, window boxes, and patio planters. One type of tuberous begonia, called the Bolivian begonia (*Begonia boliviensis*), is especially spectacular in hanging baskets where their draping, downward-facing blooms can be admired up close.

Rieger begonias (*Begonia x hiemalis*) are a cross between wax and tuberous begonias and offer the best of both. The plants are larger than wax begonias, so they make more of an impact when viewed from afar. Their blooms are held upright, making them a better choice for in-ground beds where the large, dangling blooms of tuberous begonias might get splattered with soil.

Rex begonias (*Begonia rex-cultorum*, aka rhizomatous begonias) are commonly grown as foliage houseplants. And what foliage they have! In addition to a range of green hues, leaf colors also include shades purple, red, silver, purple-black, and frosty white, often in intricate patterns. Leaf shapes vary too, including some with incredible overlapping swirls.

GROWING ZONES FOR BEGONIAS

Most begonias are perennial in USDA Hardiness Zones 9-11. In colder zones they can be grown as annuals and either overwintered indoors or replaced with fresh plants each spring.

CHOOSING A SITE TO GROW BEGONIAS

Give begonias a spot in dappled shade, part shade, or full shade. Full sun will result in crispy leaf margins and a shortened life span. They require fertile, well-drained soil to minimize problems with root rot. Wax begonias and Rieger begonias are ideal for adorning the front of a perennial shade garden, bordering walkways, or adding to mixed container plantings. Tuberous begonias do well especially well in containers, raised beds, and hanging baskets. If growing indoors, provide plants with bright, indirect light.

PLANTING INSTRUCTIONS FOR BEGONIAS

Wait until all danger of frost has passed to plant these tender beauties outdoors. In the garden or in raised beds, amend soil with compost to provide nutrients and improve drainage. If growing in containers and hanging baskets, choose a freely draining potting mix and add some slow-release fertilizer prior to planting.

Tuberous begonias can be purchased as plants or grown from tubers. If you're starting with tubers, get a jump on the growing season by planting them indoors 8 to 10 weeks before your average last frost date. Plant them in moist potting mix, covering the tubers with about an inch of soil. Move plants outdoors once all danger of frost has passed.

Mulch plants lightly after planting to conserve soil moisture, keeping the mulch a few inches from plant stems to minimize disease problems.

FERTILIZER FOR BEGONIAS

Begonias require plenty of nutrients to fuel their vigorous growth and season-long blooming. In addition to adding compost and/or a slow-release fertilizer at planting time, you'll want to feed the plants monthly throughout the growing season.

BEGONIA PESTS AND PROBLEMS

Although relatively carefree, begonias do have a few potential pest and disease problems. Aphids, mealybugs, and whiteflies attack the foliage; these can be controlled with insecticidal soap. Powdery mildew, a fungal disease, causes powdery-gray patches on foliage; spacing plants generously to allow good air circulation helps prevent this and other diseases.

ONGOING CARE FOR BEGONIAS

Water plants as needed to keep the soil moist but not overly wet. Apply water to the soil, taking care to keep foliage dry to prevent diseases. Begonias need little or no deadheading, though you can occasionally remove spent blooms to keep plants looking tidy. Prune off any diseased or damaged foliage.

To save tubers for replanting: In fall, before the first frost, cut back foliage and dig up plants, leaving some soil around the tubers. Place the tubers in a warm, dry spot out of direct sun and allow them to dry for a week or two. Then shake off the soil and carefully prune off the stems and roots, leaving the tuber intact. Layer the tubers in peat moss or sand and store them in a cool, dark, dry place until spring.

An Introduction to Orchids and Their Care

Tuesday, November 29 | 6:00 PM—7:30 PM

Location: Online | CCE Tompkins County

Fee: self-determined sliding scale, pay what you can afford

Register: <https://mahap.la/siwavvfw>

Though the outdoor growing season is over, orchids are a great indoor plant to tend in the winter and year round. Join Carol Bayles, president of the Southern Tier Orchid Society, to hear an overview of the orchid family, with emphasis on popular orchids. Orchid care, including watering, light, temperature, and repotting will be covered. Plenty of beautiful picture will be included. The goal is to convince you that while orchids can be tricky to grow, they are not impossible, and orchids make a great hobby!

Cornell Cooperative Extension of Tompkins County Master Gardener Volunteer, Carol Bayles has been growing orchids for almost ten years and her collection has grown to 45 orchids. She



Orchidaceae Cymbidium

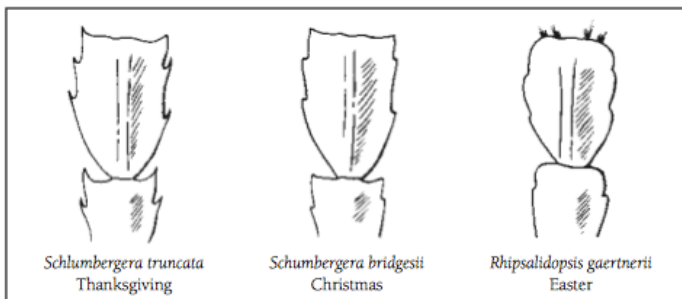
joined the Southern Tier Orchid Society, which meets monthly in Endicott, in 2015 and is currently the President, Newsletter Editor and Show Chair. She is still new enough to orchids to relate to the woes of the beginner orchid grower.

Is it a Thanksgiving, Christmas or Easter Cactus?

Iowa State University Extension and Outreach

The Holiday season is upon us and that means not only decorations, but holiday plants! This is the time of year when there is an abundance of nice holiday plants to choose from, whether purchases from a florist, nursery or grown at home. One of the most popular plants to give or receive at this time of year is the Christmas cactus. Or is it an Easter or Thanksgiving cactus?

The difference between the three cacti is found in the shape of the leaves. The Thanksgiving cactus (*Schlumbergera truncata*) has very pointed and claw shaped projections on the edge of the leaf. The Christmas cactus (*Schlumbergera bridgesii*) has leaf projections which are more scalloped or tear drop shaped. The Easter cactus (*Rhipsalidopsis gaertnerii*) has very rounded edges which are centralized on the leaf.



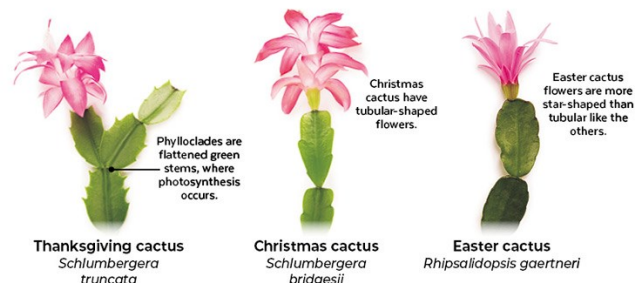
All of these three cacti are known as short day plants. So in order to induce the plant to bloom it must have 12-24 hours of darkness and cool temperatures. If you have over summered your plant outdoors or purchased it from a florist or nursery the plant should be kept in a cool location and in a dark area until it sets buds. A seldom used bedroom or lower level is the ideal place. The Christmas cactus requires 8-12 weeks of short days to bloom hence the name Easter cactus. When the buds appear it

can be brought into a warmer area for your enjoyment. Sometimes a plant might start to drop buds at this time. That could be due to drafts, too-warm temperatures, too much water or direct sunlight. The plants enjoy bright light but not direct sunlight. The plant's soil should be dry to one inch below the surface before watering and not fertilized or repotted while blooming. The plants seem to do best when root bound.

The Christmas and Thanksgiving cactus may re-bloom for you in the spring but not as profusely as holiday time bloom. If you want to encourage spring time blooms, simply return the plant to its short day conditions.

These plants are relatively disease free unless over watered. If the plant turns reddish in color it is an indication of too much sun, lack of phosphorus or lack of water. There are reports of plants being handed down from generation to generation, and being over one hundred years old. Enjoy these carefree holiday plants and start a new gardening tradition.

IDENTIFYING HOLIDAY CACTI



Getting the Oven Ready for Holiday Roasting and Baking

Marlene Geiger, AnswerLine, Iowa State University Extension and Outreach

Baking for the holidays is about more than sugar cravings. It's about passing along family traditions, singing or listening to holiday music as you mix, roasting nuts and special meats, and delivering fresh-baked cheer to family, friends and neighbors.

Whether this is your first time for holiday baking and roasting or you're a pro with the butter-stained recipe cards to prove it, it is a best practice to have your oven ready for what you have planned for it. Because some of us despise the chore of oven cleaning, ovens often become a culinary crime scene! So before whipping out the ingredients, get that oven in tip-top shape.

Manufacturers recommend that ovens be cleaned every three to six months depending upon how much they are used and spiffed up in between when spillovers of food or grease occur. Regular oven cleaning improves the quality of the food prepared in it; the aromas of old grease and spilled food can taint the flavor of what is being baked or roasted.

While few look forward to the chore, with the right knowledge and a little elbow grease, oven cleaning needn't be an overwhelming chore. Depending upon how the oven will be cleaned a few tools may be necessary—gloves, eye protection, newspaper, paper towels or old towels, cleaning clothes, synthetic scouring pad, and a large garbage bag. I also like the nylon pan scrapers that fit into the palm of your hand as they are excellent for helping to remove those hard-to-remove aged grease spatters and scraping up burned on residue.

Oven Interior

There are three primary ways to clean the oven interior—self-cleaning, chemical oven cleaners, and DIY with baking soda, vinegar and water.

Self-Cleaning. If you have a self-cleaning oven, check and follow your owner's manual for detailed instructions. Make sure to wipe any spillovers or liquid grease to avoid excessive smoking during the cycle and setting off your smoke alarm. Remove any oven accessories and the racks before starting the cycle. The self-clean cycle takes about two hours (exact time varies by oven type) during which the temperature reaches 800-1000 degrees F. Because the extreme heat has the potential to destroy the shiny chrome finish on the racks, it is recommended that they be cleaned outside of the oven (instructions follow). The oven gives off a tremendous amount of heat during the cycle as well as some toxic fumes. You should stay at home while the oven is self-cleaning just in case anything goes awry but you and your pets should stay out of the kitchen and vent the room as much as possible. When it's over, you'll see a white ash on the oven bottom that you'll need to wipe out once the oven cools.

Chemical Oven Cleaners. This is the easiest, fastest process and will remove serious amounts of grease and grime. The caveat is that oven cleaners can be quite caustic, so if you're sensitive to



harsh chemicals or prefer an all-natural approach this is not for you. There are low- or no-fume products on the market that do work quite well. Carefully follow the directions on the product and be sure to protect the area around the oven with newspaper, paper towels, or old towels. Remove the racks for cleaning (instructions follow) as well as any other items in the oven. Spray the entire interior being careful to not get spray on the heating elements of an electric oven or the gas inlet of a gas oven. Lift the heating element and spray under it. Gloves and eye protection should be worn when using oven spray cleaners. Also be aware that it is possible that using an oven cleaner could affect the surface of the oven; you may experience white or grey discoloration of the surface. Also, due to the porous nature of the oven surface, some of the product may be left behind after the cleaning process and fumes will be detected the first time the oven is turned on.

DIY. While this may not be the fastest way to clean the oven, it is by far the safest and is appropriate for any oven type. Begin by removing everything from your oven and protecting the floor beneath your oven with newspapers, paper towels, or old towels. Mix 1/2 cup of baking soda with 2 to 3 tablespoons of water to make a spreadable paste. Spread the paste around the inside of the oven using fingers, spatula, or brush covering the entire interior including crevices. Keep the paste away from the heating element of an electric oven and away from the gas inlet of a gas oven. It is also possible to lightly mist the paste with white vinegar in a spray bottle which will cause the paste to bubble and foam. Close the oven and allow the paste to sit for 30 minutes to 10 – 12 hours, or overnight depending upon the depth of cleaning needed.

After time has elapsed, glove up and begin to rub the surfaces with a synthetic scrubbing pad dipped in vinegar or a plastic scraper to loosen baked on grime. Wipe down all surfaces with a damp cleaning cloth. If the paste is dry, spray with vinegar to soften and remove. After all of the paste and grime has been wiped away, spray the oven with vinegar and wipe dry.

Continued on next page

Getting the Oven Ready for Holiday Roasting and Baking —continued from previous page

A DIY recipe shared by an AnswerLine client is another option. Mix 2 oz of Dawn detergent, 4 oz bottle lemon juice, 8 oz white vinegar, and 10 oz water in a spray bottle. Spray the oven walls, top and bottoms. Let sit overnight or longer. Wipe clean with wet clothes to remove the residue.

Racks

Racks can be cleaned with either chemical oven sprays, ammonia, or with baking soda and vinegar. If oven sprays or ammonia are used, the work should be done outdoors with rubber gloves and eye protection. Once the racks are cleaned, washed, rinsed and dried, replace them in the clean oven.

Chemical Oven Sprays. Lay the racks on a garbage bag that has been cut open, spray the racks with the cleaner, cover, and tuck the bag tightly around the racks and let them sit overnight. Spray wash them with a garden hose to remove the chemical residue and then wash them with dish detergent in either the kitchen sink or bathtub scrubbing as necessary. Discard the bag used by placing inside of another bag and putting in the trash.

Ammonia. This is the most dangerous method but one that is frequently used. Place the racks in a large trash bag. Add 2 cups ammonia to the bag. Tightly tie or seal off the bag so that the ammonia cannot leak out and let them sit overnight lying flat. The racks do not have to be coated in the ammonia because the fumes will circulate and do the job. The next day, open the trash bag being cautious of the ammonia and the fumes. (Avoid

inhaling the fumes.) Spray the racks with a garden hose and then wash with dish detergent followed by a rinse. Dispose of the ammonia by mixing with water and pouring down the kitchen sink or toilet. If you have a septic system, the ammonia should be neutralized with baking soda, cat litter, and sand and disposed in the outside trash. The bag should be sprayed with the garden hose, bagged, and also put in the outside trash.

Baking Soda, Vinegar, and Hot Water. Place the racks in the bathtub. Plug the tub and sprinkle baking soda on the racks and then pour vinegar on top creating a foam. When the foaming stops, run hot water until the racks are fully covered. Allow the racks to sit in the water for 10-12 hrs or overnight. Remove racks from the water and scrub with a cleaning cloth, pumice, or synthetic scrubber until all grease and grime is gone.

Pat yourself on the back when the job is done. You might want to reward yourself with a holiday gift by investing about \$10 in an easy-to-clean non-stick oven liner that catches spillovers and crumbs and helps prevent the fore mentioned 'culinary crime scene'. Be sure to use the liner correctly in your oven.

Lastly, give yourself a break and don't stress if the oven doesn't turn out spotless. The object is to get it clean enough that the grime doesn't taint anything that is baked or roasted in the oven and the aromas coming from the kitchen are pleasant. After all, 'tis the season for a little fun, too!

STOP! Don't Wash the Turkey!

Marlene Geiger, AnswerLine, Iowa State University, Extension and Outreach

Wash your hands, but not the turkey!

Many consumers think that washing their turkey will remove bacteria and make it safer. However, it's virtually impossible to wash bacteria off the bird. Instead, juices that splash during washing can transfer bacteria onto the surfaces of your kitchen, the sink, and other foods and utensils. This called cross-contamination, which can make you and others very sick. Washing your hands before and after handling the turkey and its packaging is crucial to avoid spreading harmful bacteria.

Hands should be washed with warm water and soap for 20 seconds. This simple, but important step can help keep everyone safe from foodborne illness. If your raw turkey or its juices come in contact with kitchen surfaces, wash the counter tops and sinks with hot, soapy water. For extra protection, surfaces may be sanitized with a solution of 1 tablespoon of unscented, liquid chlorine bleach per gallon of water. Make sure to let those areas dry thoroughly.

The only way to destroy bacteria on turkey or any poultry product is to cook it to a safe minimum internal temperature of 165°F as measured with a food thermometer. Some chefs prefer to cook to a higher temperature for flavor and texture. Check the turkey's temperature in the innermost part of the thigh and wing, and the thickest part of the breast to be sure it has reached a safe temperature and will be free of illness-causing bacteria. (Click on picture below to few video.)



Cooking Your Turkey

Beth Marrs, AnswerLine, Iowa State University Extension and Outreach

The last issue of CCE Saratoga’s Newsletter there was an article on how to safely thaw your turkey, but now it is time to cook it.

Remember to remove the neck and giblets from the turkey cavity before cooking. These should be cooked separately. Follow these steps for a wonderful product.

- Set your oven temperature no lower than 325°F.
- Place your turkey on a rack in a shallow roasting pan.
- Tuck the wings under the shoulders of the bird.
- Add ½ cup of water to the bottom of the pan.
- For the first 1 hour to 1½ hour cover with the lid of the pan or a tent of foil. Remove after this time for the turkey to get a nice brown color.
- Check the temperature of the turkey to make sure it has reached a safe minimum internal temperature of 165°F. Use your meat thermometer to measure the temperature in the innermost part of the thigh and wing and the thickest part of the breast.
- Let the turkey stand for 20 minutes before carving to keep the meat juicy.

- If you are stuffing a turkey, mix the ingredients just before stuffing it. Stuff the turkey loosely; do not pack it tightly. It will take additional baking time for a stuffed turkey and it is important to check the temperature of the stuffing as well to make sure that it reaches the 165°F temperature.

The following chart will help you determine how long to cook your turkey:

Unstuffed turkey (time in hours)

- 4 to 6 lb breast...1½-2¼
- 6 to 8 lb breast...2¼ - 3¼
- 8 to 12 lbs.....2¾to 3
- 12 to 14 lbs.....3 to 3¾
- 14 to 18 lbs.....3¾ to 4¼
- 18 to 20 lbs.....4¼ to 4¾
- 20 to 24 lbs.....4½ to 5



Stuffed turkey (time in hours)

- 8 to 12 lbs.....3 to 3½
- 12 to 14 lbs.....3½ to 4
- 14 to 18 lbs.....4 to 4¼
- 18 to 20 lbs.....4¼ to 4¾
- 20 to 24 lbs.....4¾ to 5¼

Thanksgiving Leftovers

Hayley Cowell, NC Cooperative Extension, Stanley County Center

With all the food that will be made during your Thanksgiving festivities, you are bound to end up with leftovers. Your leftover plan actually starts right after the Thanksgiving dinner. Cut the turkey off the bone and refrigerate it as soon as you can, within 2 hours of the turkey coming out of the oven. Leftovers will last 4 days in the refrigerator, so if you know you won’t use them right away, pack them into freezer bags or airtight containers and freeze. For best quality, use your leftover turkey within 4 months. Frozen leftover turkey is safe forever, but after 4 months it can dry out or lose flavor.

To make it easier to use the leftover turkey, pack it into meal-sized portions so that you can use just what you need. When it’s time to use the turkey, thaw it safely. This can be done in the refrigerator, submerged in cold water, in the microwave, or you can cook from frozen. If you will be slicing or cubing the cooked turkey for your next meal, leaving it partially frozen will make it easier to cut and will hardly affect the cooking time. When reheating the cooked foods, be sure to use a food thermometer to make sure your food has been reheated to an internal temperature of 165°F.



50 Shades of Gravy

Marlene Geiger, AnswerLine, Iowa State University Extension and Outreach

At this time of the year, we are usually talking turkey with lots of questions about how to make the perfect turkey gravy. Gravy is often the star of a turkey dinner, the condiment that ties the meat, potatoes, and veggies together. While making gravy is nearly the same for all meats, for the purposes of this article, we will zero in on turkey gravy.

In its basic form, gravy is a thickened sauce made from meat drippings with perhaps the addition of stock and seasonings. It starts as a roux or equal parts of fat and flour cooked in a skillet until it is golden brown and bubbly. (Cornstarch and potato starch are other options for thickening gravy when flour cannot be used and will be addressed later.) The best fat is found in the drippings rendered by the meat during roasting found roaming at the bottom of the roasting pan. Drippings are flavor packed and add a depth of flavor to any gravy.

When the turkey reaches temperature, remove it from the oven, tent, and let rest for 20 minutes. During this time, the turkey will continue to rise in temperature and leak additional drippings. Remove the turkey from the roasting pan and drain the dripping through a colander or strainer to remove the coagulated bits of this and that. Discard the bits and save the strained drippings to make the gravy.

Separate the fat from the liquid drippings with a separator or with a spoon. If there is sufficient fat, use the separated fat to make the roux. If not, use butter or any other fat preferred (coconut oil, vegetable oil, olive oil, margarine, or bacon fat.) For each cup of gravy desired, use a ratio of two tablespoons of fat, two tablespoon of flour, and a cup of liquid to produce a rich and thick gravy. (This ratio can be doubled or tripled as needed.) In a skillet (or roasting pan), whisk the flour into the fat over medium heat. Let the mixture bubble and brown slightly. Slowly add the defatted drippings or a combination of dripping and broth or other liquid, whisking vigorously to dissolve the roux into the liquid and prevent lumping. Bring the mixture to a boil, then reduce heat and simmer gently until slightly thickened.

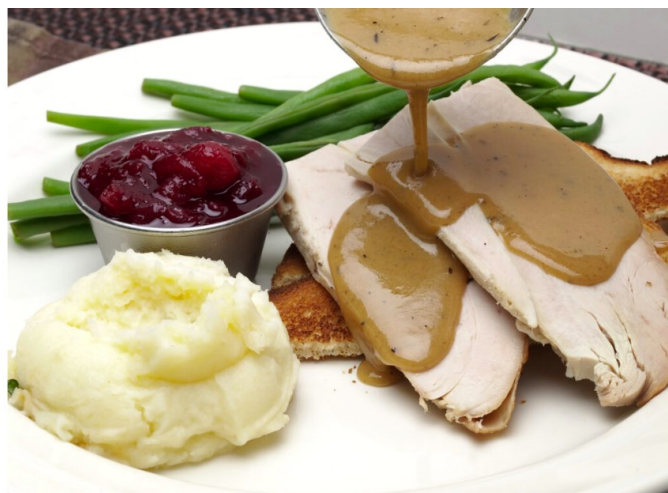
There are unlimited recipes for making turkey gravy; many family recipes have been passed along for generations and may be made with cream, giblets, cream soups, broth only, variety of seasonings, wine, cognac, and other unique ingredients. There is nothing wrong with going outside of a basic gravy recipe. Whether basic or otherwise, sometimes things go wrong and other than scorching, most gravy can be rescued. Some quick cures:

BLAND—add a little more salt or herbs, a drop or two of soy sauce, or sautéed onion or mushrooms

LUMPY—blend in a blender or with an emulsion blender until smooth

TOO THICK—add more drippings, broth, or even water to thin

TOO THIN—make a slurry of flour and water and slowly add to gravy bringing it to a boil OR make a small roux (equal butter



and flour) and add to the gravy

TOO GREASY—use a slice of bread to soak up the grease as much as possible; add a little more liquid, whisk briskly and serve quickly

Gravy is perishable. Bacteria grow rapidly at temperatures between 40°F and 140°F. Therefore, homemade turkey gravy should be discarded if left for more than 2 hours at room temperature. To maximize the shelf life of homemade turkey gravy, refrigerate in airtight containers. Properly stored, homemade turkey gravy will keep for 2 days in the refrigerator. To further extend the shelf life, it can be frozen in airtight containers or heavy-duty freezer bags. In the freezer, turkey gravy will maintain best quality for about 3 months, but will remain safe beyond that time. When reheating homemade turkey gravy, always bring the gravy to a slow rolling boil, stirring frequently to prevent scorching, before serving.

When flour cannot be used, cornstarch and potato starch are the best options for gravy. Avoid arrowroot and tapioca starches because they can get “stringy” and look artificial in gravy. Cornstarch gravy is more translucent than flour based sauces. Potato starch gravy is more opaque than cornstarch, but less opaque than flour. Gravy made with starches require less simmering than flour based sauces. Avoid boiling as overcooked starch based gravy will lose some of its thickness. Keeping time in the refrigerator remains the same but know that starch based gravy does not freeze well.

A delicious homemade gravy is easy to make but shouldn't be hurried even though it might be the last item made to complete the menu. Some like to make their gravy ahead of time. If made ahead, bear in mind refrigerating, freezing, and reheating precautions. An electric gravy boat, thermos, or slow cooker (warm) is a great way to keep gravy at serving temperature and consistency after reheating or while waiting for dinner to be served.

Tips for Christmas Tree Selections and Care

Michael Kuhns, Utah State University Extension forestry specialist



In late November and early December, many families head to their local Christmas tree grower or tree lot to make this year's selection. Proper selection and care for a live tree once it is home can provide for a happier and

safer holiday season.

The first thing to consider is tree size. Measure the space where the tree will be, including width and ceiling height. Remember that several inches will be cut from the butt end, but the stand may add several inches to the overall height.

Several types of live trees are available, including trees separated from their root systems when they are cut, potted or balled-and-burlapped trees that retain their roots so they can be planted after a week or two indoors, and artificial trees.

Natural or Live vs. Artificial Trees—Artificial “trees” are popular, but they are not part of the tradition of bringing greenery from outside into the home at the darkest and coldest time of the year as a way to make winter more tolerable. Some people buy an artificial tree thinking it is more environmentally friendly than cutting a tree every year. However, you do not need to feel guilty about cutting a live Christmas tree.

Cut Trees—Cut, live trees are the most common types of Christmas tree. These types are generally available—a precut tree purchased from a dealer, a choose - and - cut tree purchased from a local grower and a wild-grown native tree.

Freshness and moistness are the keys to having a Christmas tree that will last through the season. Once the needles dry out, they will usually stay dry, even when the tree is placed in a stand with water. The best way to ensure that your tree is fresh is to buy from a local grower or retailer you know and trust.

Trees shipped into tree lots from out of state may be dried out because they had to be cut prior to shipping as early as September. Follow these steps to be sure the tree you buy is fresh and high quality.

1. Gently pull on the needles. They should be tightly attached to the twig.
2. Shake the tree vigorously or bounce the butt on the ground. If many green needles fall, look further. Dead, brown needles may have accumulated inside the canopy over the years, and though you may want to shake them out or otherwise remove them before you take the tree indoors, those needles falling do not indicate a problem.
3. Check that the tree has a fresh, green color. Some trees are

sprayed with a blue-green dye. This dye is harmless but be sure it's not hiding dead, dry needles.

4. Buy early before all of the desirable trees have been sold. Firs and pines generally hold needles better than spruces.
5. Break a few needles. They should be flexible and will feel moist or possibly sticky. They should also be fragrant when crushed.
6. Be sure limbs are strong enough to support lights and ornaments. Limbs should also be well placed to give the tree a pleasing shape. Minor defects can often be turned toward a wall.
7. Ask the dealer if the tree was locally grown. Local trees are more likely to be fresh since they don't have to be shipped long distances and can be cut closer to Christmas.

Choose-and-cut, also known as “cut your own” trees are available from Christmas tree growers throughout the state. Buy them the same way you would a pre-cut tree. Freshness and health are still the most important characteristics. Some growers will cut the tree for you, and others will let you select and cut your own.

Once a fresh tree is brought home, store it in an unheated garage or in a protected area outdoors with the butt end in water until you are ready to bring it indoors. Keep it in the shade and out of the wind so it doesn't dry out. When you first bring it home or when you bring it inside, recut a thin section from the butt end if possible to open the tree's vessels. When you are ready to bring the tree in, cut the butt end again if it has been stored very long. You can attach a ribbon to this cut disc to make an ornament of it. The disc will have 7 to 10 growth rings, which can be used to denote important family events.

Potted or Balled-and-Burlapped Trees—Some people buy a potted or balled-and-burlapped Christmas tree from a nursery with roots intact in the hope of having a new landscape tree in the spring. Whether it is worth it is worth it to do this depends on the cost of the tree (it will usually be more expensive than a cut tree, plus you may need to pay for delivery since it will not be easy to tie it to the car roof) and whether there might be sentimental value to your family to know that certain trees in your landscape were part of past holiday celebrations.

If you are going to plant a tree with its roots still attached, then plant it after the holidays, there are a few things you need to do to increase your chances of success.

1. Buy a healthy tree from a reputable nursery or grower. Expect to pay a higher price than a cut Christmas tree.
2. Keep the soil in the ball or pot moist until well after it is transplanted after Christmas. A frozen ball need not be watered if the crown is shaded and protected.

Continued on next page

3. Lift and carry the tree by the ball or pot, not the top.
4. Keep the tree in the house no longer than about 1 week.
5. Have the planting hole dug before the soil freezes, and keep the fill dirt thawed if possible. The hole should be about the depth of the root ball or slightly shallow and three times the width of the ball. Remove packing and binding materials when planting the tree. Stake the tree for its first year.

Fresh Tree Care—Once in your home, the tree should be placed in a sturdy stand that holds at least one gallon of water. A fresh tree can lose this much water or more a day, so avoid small stands. Place the tree away from heat sources like space heaters and fireplaces, and close furnace vents near it.

Lights on the tree should UL approved and protected by an in-line fuse. Small, pin-point lights are good because they remain cool.

Old lights with cracked insulation or loose sockets should be discarded. Turn lights off when the tree is unattended. Flammable decorations should not be used on a Christmas tree with electric lights. Candles should never be used to light a Christmas tree or wreath.

A fresh tree that is watered daily can stay moist and safe for several weeks. If a tree is displayed in a public building, it generally should be kept up for no more than 15 days and should be treated with a fire-retardant solution.

After Christmas—Christmas trees can be useful, even after they are taken down. They can be placed in the yard to add greenery and act as a bird haven until spring. Trees can also be used or firewood or chopped up and used for mulch. Most communities have programs to gather trees after Christmas to be chipped for mulch or other uses.

Christmas Tree Selection

Illinois Extension

When choosing a Christmas tree, ideally you want something that has good shape, color, and branch distribution. It is also important that the tree has good needle retention to last the entire Christmas season. Typically pine trees have the best needle retention followed by firs, and spruces have the shortest retention.

Pine

Pines are very popular with Scotch pine being a popular option in the country. Pines are known for having a pleasant scent, excellent needle retention and branches stiff enough to hold heavy ornaments. Scotch pines are dense trees with dark green needles, 1 to 3 inches in length. White pines are another great option especially for those looking for a larger tree. The branches of the White Pine are more flexible meaning heavy ornaments may fall off, and the needle retention is not quite as strong as Scotch pine. White pine is also less aromatic making it an option for those that suffer from allergies.

Fir

Fir trees are known for having a very pleasant scent with excellent needle retention for the entire holiday season. These trees have stiff branches with stiff enough branches to hold most ornaments. Balsam fir is a preferred species due to its strong Christmas tree scent. Other fir options include the Fraser fir which has better needle retention than the Balsam fir. The Canaan fir combines many characteristics of Balsam fir with the better needle retention of the Fraser fir. Becoming more and more popular is the Douglas fir with its soft needles and good needle retention. Green is often the Christmas tree color of choice; however, the White or Concolor fir provides an alternative blue color with a citrus-like scent.



Spruce

Spruces are not as popular as Christmas trees primarily due to their relatively poor needle retention; however, the Colorado blue spruce is a popular choice due to its bright blue color. With sharp needles, this tree is suggested as a good option for keeping pets away from the tree; however, once the needles begin to fall, they can find their way into sock and slippers making for discomfort. If you decide to go with the Blue spruce, wait until after December 1st to set it up to make sure the tree will last the entire season. The White spruce also known as the Black Hills spruce is not as commonly available but does make a nice option as well.

Finding a fresh tree

It is always best to do your research on which tree best fits your wants and needs, but it is also very important to choose a fresh tree which can be achieved by cutting the tree yourself or check with your local distributor to determine recent shipments. If you are unable to do either, you can check freshness by bouncing the tree on the ground or gently pulling the end of the branch with the thumb and forefinger; in both tests, no needles should fall off.

Good Growing Tip: To maintain tree freshness, check your tree stand daily; the water level should not fall below the level of the trunk. It is recommended that trees absorb one quart of water for every inch of diameter of the trunk. Additives should not be used to prolong the freshness of the tree; research shows that plain water is best.

Tips for winterizing your car

Liz Meinmann, AnswerLine, Iowa State University Extension and Outreach

It may seem really early to be thinking about winterizing your car or your home, but snow in November is not really that rare. These nice late autumn days are perfect for checking and stocking your car with the necessary supplies.

If you cannot check the radiator yourself, have someone else check the level of antifreeze. If the level of antifreeze is low, add some. This is also the time to change the windshield-wiper fluid designed for winter. Be sure that the wiper fluid tank is full. Check your tires to be sure there is adequate tread left and that they are inflated to the correct level. If the tread is a bit too thin, you may want to replace the tires to be sure you have good traction in the snow and ice.

Even though it may be a nice day, check to be sure the heater is working well. You can easily test your emergency flashers by yourself, but you may need to have help checking the oil level, brake fluid and exhaust system. Protect yourself by being prepared.

You may also want to prepare a Winter Survival kit for your car.

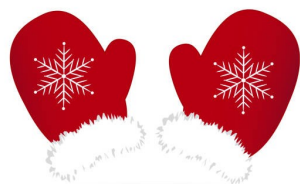


Keeping an extra jacket, gloves, or boots in the car is also a good idea. Remember that you should always be aware of the weather, especially if there is a storm in the forecast. Keeping the gas tank full in the winter is a good habit. If you are stranded you should have enough gas to keep the car warm by running the heater. Stay off the roads in bad weather if at all possible.

Take a bit of time now to make sure you safe this winter.



The Saratoga County 4-H Mitten Tree is up at the Saratoga Springs Public Library. If you or someone you know is in need of cold weather gear, please stop by and take what you need. If you have items that you would like to donate, please drop them off at the CCE Saratoga Office at 50 West High Street, Ballston Spa., or the Saratoga Springs Public Library, 49 Henry Street, Saratoga Springs. We will also be putting up another tree in the Ballston Spa Public Library, 21 Milton Ave, Ballston Spa at the end of this month.





SOMETHING TO THINK ABOUT FOR NEXT THANKSGIVING

Thanksgiving turkeys: To buy or to raise?

Katie Ockert, Michigan State University Extension

Ever thought about raising your own Thanksgiving turkey? Here are some considerations on taking the plunge and raising turkeys or sourcing them from local producers for your Thanksgiving meal.

If you are like me, you look forward to sitting down to a lavish meal on Thanksgiving Day, complete with a big juicy turkey. Have you ever stopped to think about where that turkey came from? The grocery store? Local meat market?

Sourcing locally grown food and comparing if it is better to grow yourself, if you are able, or purchase from a local farmer is a hard skill to develop. Thinking about the time, resources and potential profit from raising extra birds you can sell locally versus the ease and convenience of obtaining a bird from another local grower may prove to stretch your critical thinking skills and help you think about your food in a whole new way.

RAISING YOUR OWN TURKEY

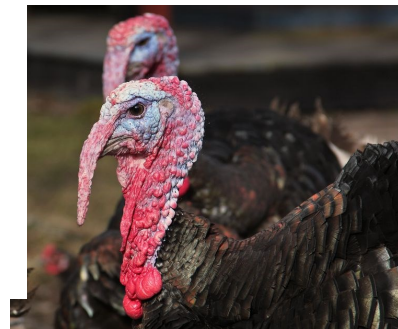
There are many things to consider if you are going to raise your own Thanksgiving turkey, starting with breed selection. There are many choices in varieties. Commercial varieties such as Broad-Breasted Bronze and Broad-Breasted Whites are selected because of their high breast meat yield, fast growth and high feed efficiency. Commercial-type varieties are bred specifically to address consumer preferences and for their production efficiency.

Heritage varieties, such as Standard Bronze, Beltsville Small White and the Bourbon Red, to name a few, retain the characteristics of turkey varieties bred long ago in Europe and during the early history of the United States. Heritage turkey varieties are adapted well for a small flock management system. They are more disease-resistant and are good foragers. They also naturally raise their young, however mothering abilities do vary between varieties.

Turkeys have an incubation, or the number of days it takes for the turkey egg to hatch, time of 28 days. Poults must be brooded within 48 hours after hatching. Brooding is simply providing a warm, draft-free environment that is well-ventilated and has free-choice feed and water. Poults are unable to regulate their own body temperature within the first 10 days of their life. Brooders provide the perfect environment for them to begin to grow and develop for the first five to six weeks.

Turkeys are then moved to a finishing barn where they will be housed until they reach their desired market weight. Turkeys

require 3 to 5 square feet per animal when in a confined housing environment. Ventilation is very important in housing to prevent respiratory illnesses. Providing adequate feed and water at all times will encourage the turkeys to eat and therefore grow.



Processing your birds for home consumption can be done or by a custom processor. Contact your local extension office for a possible list of local poultry processors.

Before you decide to raise your own Thanksgiving turkeys, make sure to check the zoning laws in your area to determine if you can.

PURCHASING A LOCALLY RAISED TURKEY

If you find you do not want to grow your own turkey but want a “farm fresh” turkey, there are likely local farmers who have turkeys for sale. You can simple Google “local turkey farms” or use resources like [Local Harvest](#) to help you find a turkey producer. You can also plan ahead and take advantage of local fair auctions where youth involved in 4-H or FFA programs sell their project birds. Either way, buying locally raised birds is rewarding and gives back to your community.

Herb B.'s
Monthly Advice
for NOVEMBER



Correction

In the last issue of the CCE Saratoga Newsletter in Herb B.'s Monthly Advice for November the boots being referred to should have been “Mickey Mouse boots*” not “Mickey boots”.

*Mickey Mouse boots are used by the US Military and can keep your feet warm in temperatures as negative 20 degrees and colder.



FOOD PRESERVATION CLASS
Making Jam for Gifts

Cornell Cooperative Extension
Saratoga County

FOOD PRESERVATION CLASSES 2022

HANDS ON WORKSHOPS

50 West High Street
Ballston Spa, NY 12020

REGISTRATION
518-885-8995
dwhitten@cornell.edu



	DECEMBER	
MAKING JAM FOR GIFTS		\$15
Wednesday, December 7 6:00 PM - 9:00 PM		

Presented by Diane Whitten, CCE Nutrition Educator and Cornell Certified Master Food Preserver. Contact Diane at dwhitten@cornell.edu for more information.



Bring the Smell of Fall Into Your Home

Do you love the smell of fall, but don't like filling your home with artificial scents? Combine the following ingredients and put them in your wax burner and enjoy!

- 3 Tablespoons coconut oil
- 3 teaspoons pumpkin pie spice
- ½ teaspoon cinnamon



Design Essentials for Your Ornamental Garden

Tuesday, December 6 | 6:00 PM—7:30 PM
Location: Online—CCE Tompkins
Fee: person self-determined sliding scale
Register: <https://mahap.la/dz3jyo1z>

Whether you are designing a new ornamental garden from scratch or working to improve an existing garden, this class will teach you some basic design principles and techniques used by professional garden designers. We will discuss design concepts like mass planting, focal points, hardscaping, winter interest and mixed borders, as well as some simple ways to visualize different planting ideas on paper before you start planting.

Chrys Gardener is a garden consultant and designer, and teaches Cornell's online Introduction to Garden Design course.

All classes are recorded and all registered participants will receive a recording 24-48 hours following the class.





Southern Zone began November 19th

Regular firearms season for deer and bear hunting in the Southern Zone begins November 19th. Hunters can enjoy the longer hours, youth hunts and other changes enacted last year, including wearing blaze orange and pink to maintain New York's record of safe hunting:

The 2022-23 regular deer and bear hunting seasons in New York's Southern Zone begins Nov. 19, and runs through Sunday, Dec. 11.

Following the regular deer and bear seasons in the Southern Zone, late bowhunting and muzzleloading seasons will run from Dec. 12 through Dec. 20, and again from Dec. 26 through Jan. 1. Hunters taking part in these special seasons must possess a hunting license and either bowhunting or muzzleloading privileges.

In the Northern Zone, the regular deer and bear hunting season opened Oct. 22, and will close on Dec. 4. A late bowhunting and muzzleloading season for deer will be open in portions of the Northern Zone from Dec. 5 to Dec. 11.

For a [breakdown of New York's hunting seasons](#) visit DEC's website.

OPPORTUNITIES FOR YOUTH HUNTERS, LONGER HUNTING HOURS

Again this year, [12- and 13-year-old hunters may hunt deer with a firearm when accompanied by a licensed, experienced adult](#). This pilot program, established by the New York State Legislature through 2023, applies to counties that choose to participate. The program does not apply to Westchester or Suffolk counties. Of the eligible upstate counties, only Erie and Rockland counties have not opted into the program.

Hunters are reminded that the daily hunting hours for deer and bear now include the full daylight period, beginning 30 minutes before sunrise and continuing until 30 minutes after sunset. Hunters should [check the sunrise and sunset](#) times before hunting each day.

Hunters should also remember that anytime they are pursuing deer or bear with a firearm, they must now wear fluorescent orange or fluorescent pink clothing—either a hat, vest, or jacket visible in all directions. New York hunters have an excellent safety record, but this change will make hunters even safer.

Hunters are also reminded to follow the basic rules of firearm safety:

1. Point your gun in a safe direction.
2. Treat every gun as if it were loaded.
3. Be sure of your target and beyond.
4. Keep your finger off the trigger until ready to shoot.

When hunting in tree stands, use a safety harness and a climbing belt, as most tree stand accidents occur when hunters are climbing in and out of the stand. Also, hunters should never climb in or out of a tree stand with a loaded firearm.

LET YOUNG BUCKS GO AND WATCH THEM GROW

Hunters are proving that voluntary choice works to yield more older bucks. By choosing to [Let Young Bucks Go and Watch Them Grow](#), New

York hunters are now seeing and taking more older bucks than ever before. Older deer yield more meat and have larger antlers.



HUNTERS ARE KEY PARTNERS IN PROTECTING NY DEER FROM CHRONIC WASTING DISEASE

Chronic Wasting Disease (CWD)

continues to spread

in other states, and hunters have great responsibility to prevent CWD introduction to New York. CWD is always fatal to deer. If introduced, CWD could spread rapidly and be practically impossible to eliminate once established. Hunters can help protect New York's deer herd from CWD by following these tips:

- If you hunt any type of deer, elk, moose, or caribou outside of New York, you must debone your animal before bringing it back. See [CWD Regulations for Hunters](#). DEC will confiscate and destroy illegally imported carcasses and parts, including whole deer and deer heads.
- Do not use deer urine-based lures or attractant scents, as these could contain infectious material.
- Dispose of carcass waste in a landfill, not just on the landscape.
- Report any deer that appears sick or is acting abnormally.
- Hunt only wild deer and support fair chase hunting principles.

Hunger Has A Cure—Hunter can [Donate Venison](#) to help those less fortunate while also assisting with deer management in New York.

From [NYS DEC webpage](#)



FIELD TO FORK

Butcher your own Local Meat
Greenwich, NEW YORK

Date: TBD Time: Evening

Come and enjoy a FREE pop-up educational event this fall where you'll learn how to process an entire deer start-to-finish from someone who has commercial butchering experience and processed hundreds of wild game animals! Pre-register to be notified once a deer (or two) has been procured. Demonstration date and location will be provided with short notice and only scheduled 3-7 days out from harvest. Space is limited, and attendance will be admitted first-come, first-serve. Instruction will be geared towards new hunters; however, time-saving tips and butchering know-how will be provided for veteran hunters as well.

The following groups understand what it takes to become a new hunter. While the task may seem daunting, learning to hunt and becoming confident in your abilities are easy and obtainable to anyone.

Whether you want to acquire natural foods, gain a better connection to nature, or increase your self-reliance, we have programs and resources that are proven to create hunters through both in-person and at-home learning.

For more information or to pre-register, contact Nicolina Foti at nvf5@cornell.edu with your name, phone and email address.



Cornell Cooperative Extension
Saratoga County

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



CCE Saratoga



4-H



CCE Equine



Agriculture
Economic
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Capital Region
PRISM

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