



Harvest News

ADIRONDACK HARVEST

In coordination with Cornell Cooperative Extension of Essex County **Fall 2009**

"We envision a picturesque and productive working landscape connecting local farmers to their communities and regional markets. Our goals are to increase opportunities for profitable and sustainable production and sale of high quality food and agricultural products; and to expand consumer choices for locally produced healthy food."

Message from a Member

*by Dave Johnston
Essex County Chapter Rep.*

This is an exciting time for Adirondack Harvest. The local food movement is growing exponentially. Throughout our entire region producers are developing creative approaches to grow, raise, and market healthy alternatives to industrial agriculture. The history of agriculture in the United States has always been one of change and struggle. Our region has certainly not been immune to these disruptions. Economic difficulties, tragic as they are, can also be a time of opportunity. People shaken by the loss of jobs and wealth want to slow down and bring more quality time into their daily lives. It's clear that the dairy industry as we knew it and as the leading component of agriculture in this region is going to irreversibly change due to factors beyond the control of farmers. It is up to us, local producers and consumers, to create what will come next. The people who started Adirondack Harvest had a vision - a new agricultural movement that could help sustain and rebuild our

(Continued on page 8)



A Keene Valley youngster holds the prize winning rutabaga at the 2nd Annual Great Adirondack Rutabaga Festival. Adirondack Harvest's Essex County chapter sponsors this popular event. This year's festival featured many activities including a 5K footrace and a rutabaga fetch for the dogs.

NOTICE OF ANNUAL MEETING

It's that time of year again—time for all our members, friends, families and anyone interested in Adirondack Harvest to come together for networking and business! Chefs, store owners, farmers and agricultural supporters can mingle and connect at this event. Business to cover will include review and vote on by-laws, possible re-instatement of membership dues, election of the 2010 Board of Directors, voting on your chapters, and making suggestions for future Adirondack Harvest focus.

SAVE THE DATE!

THURSDAY, JANUARY 14, 2010

6:00pm dinner, 7:00pm meeting

We will hold this meeting by videoconference (locations TBD) to minimize traveling time and expense for our members. Some sites may hold potluck meals and chapter meetings at 6:00pm. Please contact your local Cornell Cooperative Extension or chapter contact (see page 3) for more information.

Adirondack Harvest Chapter News



Essex County Chapter

By Laurie Davis

Essex County has been quite busy this quarter with several events.

In August we held a “Taste of the Adirondacks” booth at the Essex County Fair. Every afternoon we served local cheese, sweet corn, maple milk, pork sausage, honey, bread, and potato salad.

Over Labor Day weekend we sponsored the 2nd Annual Great Adirondack Rutabaga Festival at the Keene Farmers’ Market (see photo on page 1). The event was hugely popular with 5 chefs providing free tastings of various rutabaga dishes. The 5K race was well attended and our rutabaga t-shirts sold out. We’ve now had a second production of the t-shirts and are selling them from our Westport office or online through Local Harvest.

For our 6th Annual Harvest Festival Week we held farm tours and attended a day-long Champlain Valley Quadricentennial event (see photo above). We sold lots of Essex County food and several of our members were on hand selling

their products and helping to promote Adirondack Harvest.

Toward the end of September, Mike Farrell, AH member and director of the Cornell Maple Program at the Uihlein Forest in Lake Placid organized a benefit dinner for AH to round out his Maple Tour weekend. AH members Dave & Cynthia Johnston of DaCy Meadow Farm and chef Kevin McCarthy of the Lake Placid Lodge gathered and prepared the feast. It was a memorable and delicious evening!

Franklin County Chapter

By Bernadette Logozar

Celebrate local at a nationally recognized find! Eat N’ Meet Grill, Saranac Lake, NY makes it into the *National Geographic Adventure Magazine*.

If you haven’t picked up the October Issue, well here is a reason to get your hands on one. Great supporter of local farms and participating member of Adirondack Harvest, Chef John Vargo from Eat N’ Meet Grill & Larder in Saranac Lake was mentioned as the “classiest,

quirkiest, take-out joint you’ll ever visit”! And those of us who have the privilege of calling Adirondack North Country home also have the chance to go back again and again for more.

John works hard to provide a great menu to his clientele while diligently supporting local farmers and vendors from within the region and state. It is the best of the best that can be found inside those bustling walls of the Eat N’ Meet Grill!

Recently, I had an overnight summit in Saranac Lake, and I convinced my colleagues that a supper out wouldn’t be the same without a visit to Eat N’ Meet. And we ate very well!

If you can’t find a hard copy of the Adventure Magazine, here is the link to the complete write-up. Saranac Lake, New York made it onto the top 50 Best Adventure Towns in the October issue. <http://adventure.nationalgeographic.com/weekend-getaways/new-york/saranac-lake-travel>

Check out the article, and be certain to visit Eat N’ Meet next time you are in Saranac Lake. For more about what Eat N’ Meet has to offer visit www.eatnmeet.com. Congrats John! Keep it up!

St. Lawrence County Chapter

By Katherine Lang

St. Lawrence County Adirondack Harvest member North Country Grown Cooperative participated in the Farm to Chef Event held at Beartown Farms, Antwerp, NY on Sept. 28th. Chefs and other interested customers came from Ft. Drum, Akwesasne, Malone, Ogdensburg and Potsdam among other locations to sample local beef, lamb, produce and wine. Kudos to Veronica Lamothe of Beartown Farms and Northern

Adirondack Harvest Chapter News



Adirondack Trading Cooperative for hosting this event.

Another highlight from this fall was a feature review of members John & Roz Dragan's Windfall Bar & Grill in Cranberry Lake, read more at www.gather.com/.

Jefferson County Chapter

By Roz Cook

In the above photo, Gail Millard mans the Adirondack Harvest table at our Harvest Festival event. He had lists of farmers and maps of where nearby local farms were located. We sold one cookbook, signed up another farmer, talked to quite a few people and gave out green 'bookmarks.' The cooking demo happening next to Gail was a huge success.

John Smith may be a common name but he has uncommon ideas. In the interest of health and community building, Mr. Smith, director of Food Service at Samaritan Medical Center began looking to local farms to supply produce for his kitchens. After an initial meeting with local food

educator Rosalind Cook of Cornell Cooperative Extension, Mr. Smith sat down with one farmer to see what his institution might be able to procure. The first foods to arrive through the kitchen door of the hospital and the nursing home next door were mixed greens. This was followed by strawberries, cucumbers, and peppers from 2 more farms. John Smith eagerly signed up as an Adirondack Harvest member to help showcase the hospitals efforts working with the local farmers and to share his pride about the food served in these two facilities.

Clinton County Chapter

By Anne Lenox Barlow

The Clinton County Chapter of Adirondack Harvest was represented at the county fair with a joint Cornell Cooperative Extension Clinton County agriculture and Adirondack Harvest Booth. The display won a ribbon in the not-for-profit category. The booth was manned

(Continued on page 4)

Essex County Chapter

Contact Dave Johnston at 962-2350 or dacymeadowfarm@yahoo.com to participate in the Essex County chapter.

Jefferson County Chapter

Contact Gail Millard at 315-788-2966 or littlem4@verizon.net to participate in the Jefferson County chapter.

Lewis County Chapter

Contact Dolores DeSalvo at 315-376-5270 or dbd6@cornell.edu to participate in the Lewis County chapter (also covers Oneida Cty).

St. Lawrence County Chapter

Contact Brian Bennett at 315-344-0443 or anmb@localnet.com to participate in the St. Lawrence County chapter.

Franklin County Chapter

Contact Roger Hastings at 518-529-6665 or HastingsSheep@gmail.com to participate in the Franklin County chapter.

Clinton County Chapter

Contact Pam Mills at 518-493-2637 to participate in the Clinton County chapter.

Southern Chapter (Hamilton, Warren, Fulton, Herkimer, Saratoga & Washington Counties)

Contact Teresa Whalen at 518-466-5497 or taawhalen@yahoo.com to participate in the Southern chapter.

Unless otherwise noted, all articles in the Harvest News are written by Laurie Davis, Adirondack Harvest Coordinator. Contact her at 962-4810 x404 or lsd22@cornell.edu for submissions to upcoming quarterly newsletters.

Adirondack Harvest Chapter News, cont.

(Continued from page 3)

by both Extension staff and Adirondack Harvest volunteers and helped answer fair goers questions about agriculture and local foods in Clinton County. In addition, the chapter had a display at the Plattsburgh Farmers and Crafters Market for Adirondack Harvest Week where members helped hand out seasonal recipes, the 2009 local food guide, and Adirondack Harvest information. We thank everyone for all their support this summer and hope to continue to gain support and members through the winter!

HARVEST DINNER MENU

OCTOBER 12, 2009



Saffron Poached Apples

with Nettle Meadow Farms Goat Cheese and Candied Walnuts

SAUCE: Colebrook Country Wines Green Apple Riesling

Herman Wiemer Dry Riesling

Red and Golden Beet Terrine

with Pan Seared Sea Scallops

Herman Wiemer Frost Cuvee

Arugula Salad with Nettle Meadow Crumbles

with Adirondack Gold Walnuts

Corn Chowder

with Caramelized Porcini Mushrooms

Fox Run Chardonnay

Duck Confit

with Yukon Gold Potatoes

Herman Wiemer Cabernet Franc

"Whitefield" Chicken Biggar's Purse

with Toasted Macadamia Nuts and Shitake Mushrooms

Individual Apple Tarts

Hunt Country Late Harvest Bignoles

WARRENSBURGH RIVERFRONT

Harvest Dinner

The Adirondack Mountains of northern New York State conger images of high peaks, dense forests, placid lakes and flowing rivers. However, from the fertile basin of the Champlain Valley to the rocky hills of Thurman, the Adirondacks abounds with small farms and farmers making a living from the soil, what can be grown from it and raised on it.



Southern Chapter

By Teresa Whalen

Columbus Weekend welcomed residents and visitors to see what farming in the Adirondack Mountains is all about, and to sit down at our table and sample the bounty of our land. Both in its second year the Thurman Farm Festival brought many visitors up into the hills, and the second annual Warrensburgh Riverfront Harvest Dinner was once again a sell-out event featuring local maple products, produce, meats, poultry, cheeses and wines. Check out the beautiful artwork and delectable food on the menu!

Glynwood's Modular Harvest System

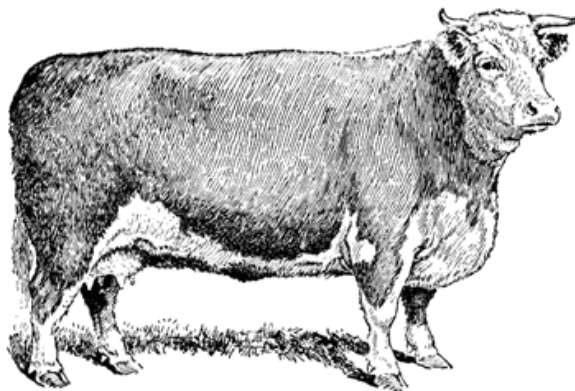
In 2008, to address the need for humane and high quality slaughterhouses in the Hudson Valley and the Northeast, Glynwood formed a Regional Slaughterhouse Task Force composed of leaders from throughout the region whose expertise includes farming, food distribution, the livestock industry, finance, and the law. Under Glynwood's leadership, the Task Force has worked to conceive and design a model slaughter facility that would overcome the obstacles to traditional facilities.

The outcome of the Task Force's work is a new and potentially revolutionary design for *modular* mobile slaughterhouses. In preparing to obtain regulatory approvals of the Glynwood model, we learned that an entrepreneur in California had independently designed and built a unit that closely mirrors our own model. Importantly, the unit (the only one of its kind) has successfully operated under USDA supervision for three months.

We have determined that with some critical modifications and design inputs this unit can be the mobile modular facility we otherwise had planned to build from the ground up. The unit is the first mobile unit in the US in which the entire process – from initial kill to first level of butchering – can be completed inside the unit. All others must kill larger animals outside, which is undesirable, non-hygienic, and dangerous.

Glynwood has committed to raising the funds needed to purchase this unit so that it can be made available in this region. Not only will purchase of this unit be much less expensive than building a new one, it will enable us to

begin operations in late 2009, providing farmers the livestock processing they so desperately need at least a year sooner than would otherwise have been possible. This is particularly important given the reduced hay crop this year, which means that many producers will cull more animals than usual from their herds



before the winter.

Under the terms of the purchase agreement, the current owner will deliver the unit, assemble it, and operate it under USDA supervision in New York, at a site to be designated by Glynwood, and train the New York staff, prior to the transfer of title.

The Modular Harvest System is composed of four mobile parts:

A slaughter unit that provides for inside kill, evisceration and pre-chill of beef sides (or whole carcasses) within one 53' trailer.

An "inedible parts" trailer that provides for hygienic separation of offal from manure.

A refrigeration truck into which the quartered beef sides or whole carcasses of smaller ruminants can be railed after they are pre-chilled, then delivered to a fabricator.

A small trailer with the required amenities for the USDA inspector, as well as office space for both the inspector

and the operator.

Additional advantages of the Modular Harvest System are:

It is currently a USDA certified plant, with an approved HACCP and SSOP plan;

It is approved for Halal, Kosher, and organic certification;

It incorporates separation of waste streams, enabling us to install the least costly and most efficient disposal options at each docking site; It has been reviewed for Animal Welfare Approved certification; and It can be in operation this fall – a full year ahead of our initial plans – if the condition explained below can be met.

Our intention is to avoid any competition with current fabricators or butchers, and we are very hopeful that the

private sector of the market will fill the demand to cut and wrap animals slaughtered at the Modular Harvest Unit. It is also possible that some state-inspected fabricating facilities may wish to consider USDA inspection, in order to maintain the federal certification provided by our Modular Harvest Unit. In due course, a mobile butchering unit may be required to operate with the other components of the Modular Harvest System.

The local land use approvals have just been received for the pilot docking site, which will be in Delaware County. The remaining condition for the unit to begin operating in November is the assignment of a USDA inspector.

The MHS will remain at the pilot site through early 2010.

Thereafter, the unit will move to different locations according to need, and according to the adequacy of each community's site. We anticipate that the MHS will remain at a given docking

(Continued on page 8)

Smart Marketing



Drivers of Vendor Satisfaction and Performance at Farmers' Markets

*Todd M. Schmit, Miguel I. Gómez, and Bernadette Logozar
Applied Economics and Management
and Cornell Cooperative Extension of
Franklin County*

With the increased interest in local foods and the growth in farmers' markets (FM), it is important to evaluate input from vendors and market managers on current market and vendor operations and characteristics and how they relate to performance and market success. Despite the strong growth in FMs, recent research shows high failure rates of new FMs and that market success varies significantly across geographic areas and economic market conditions.

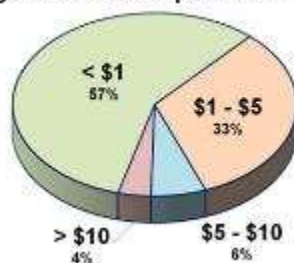
FM success depends on a host of vendor, market, and customer factors. In addition, non-financial factors often matter a great deal in assessing performance, and proper assessments need to consider all factors simultaneously. In summer 2008, the Northern New York

Direct Marketing/Local Foods Team looked at these issues in an assessment of 27 FMs operating in Jefferson, Lewis, St. Lawrence, Franklin, Clinton, and Essex. FM managers and vendors completed written surveys, while customers participated in Rapid Market Assessments (RMA).

The FMs represented a broad size range, with vendor numbers ranging from 4 to 52 per market, and a 13-vendor average. Based on the data collected, the FMs generate around \$1 million in sales per season. Even so, customer spending was relatively modest, with an average purchase amount per visit of \$17. Vendors selling fruits and vegetables made up the largest proportion of vendors (57%); however, those selling plants and nursery products (33%), processed foods and beverages (29%), and arts, crafts, jewelry products (28%) were relatively prominent. Vendors selling meats and eggs (18%) and dairy products (2%) were found in the least numbers.

Since vendors may consider both

Average Vendor Sales per Customer Stop

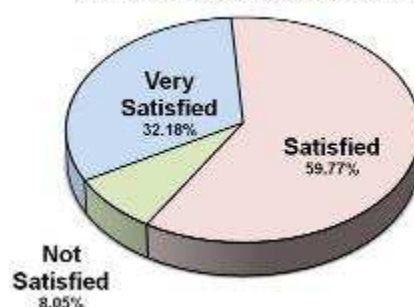


financial and non-financial performance factors, vendors were asked about their levels of sales, as well as how *satisfied* they were with their profitability at FMs. This distinction is important. For example, vendors that utilize FMs primarily as a way to advertise their farm/products or appreciate the opportunity to interact with customers may well be satisfied if

they cover their costs or reach some minimal level of sales. The success of any FM is predicated on the satisfaction of its vendors and evaluating performance in terms of just 'dollars-and-cents,' may miss important factors and give misleading implications and recommendations.

We investigated the effect of

Vendor Profit Satisfaction



various factors on vendor performance and satisfaction to serve as a valuable planning tool for vendors and managers. Market-level factors included: manager employment status, number of vendors, market age, number of amenities, vendor composition by production practice, and minimum percent requirement of selling own-vendor products. Vendor characteristics included: years of selling experience, number of FMs attended, percent of total sales from FMs (a measure of channel diversification), farm employment status, and product types sold. Customer factors included the average purchase amount per visit and customer travel distance (from the RMA) to measure customer disposable income and population density, respectively.

The primary drivers of *vendor sales performance* are shown on next page. The figure measures the percentage change in sales per customer for a 1% change in each driver (denoted as elasticities in the figure). For example, a 1% increase in years of sales

Smart Marketing

experience leads to a 0.52% increase in sales per customer. The binary product-type variables are interpreted as the change in sales per customer if that particular type of product is sold relative to all products on average.

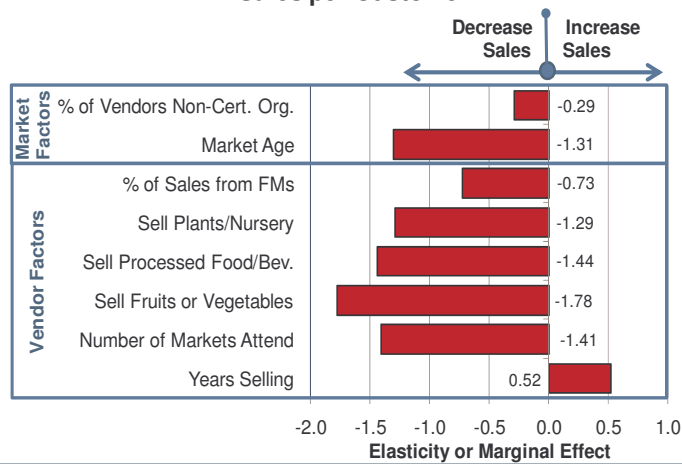
The primary drivers of *vendor profit satisfaction* are shown at the below right. The odds ratios are interpreted as the odds of being in a higher satisfaction category when that factor is increased by one unit. An odds ratio greater than one implies that the odds of being in a higher category increase with a higher value of the variable, while an odds ratio between zero and one implies that the odds of being in a higher category decrease when that variable increases. For example, for each additional year of selling, the odds of being in a higher satisfaction category are reduced by 10% (1-0.90).

Generally, our results show that vendor satisfaction depends on more than just sales performance and that when considering changes in market or vendor operations, both factors should be considered. We summarize the overall findings below.

Summary of market, vendor, and customer factors on vendor performance:

Sales experience led to higher sales per customer, but lower satisfaction. Both sales per customer and vendor satisfaction decreased with number of markets

Elasticities or Marginal Effects of Significant Factors on Sales per Customer



attended.

Vendors selling meats & dairy products were less satisfied, even though sales per customer were lower for fruit & vegetables, processed food & beverage, and plants & nursery vendors.

Vendors selling more exclusively at FMs tended to be more satisfied, but sold less per customer than those more diversified.

Vendor satisfaction increased with market size (number of vendors), even though sales per customer were the same (total sales were higher).

While not affecting customer sales, vendor satisfaction increased with the number of market amenities.

Older markets tended to have lower sales and lower vendor satisfaction.

Markets with more organic vendors had higher vendor satisfaction, even though markets with more non-certified

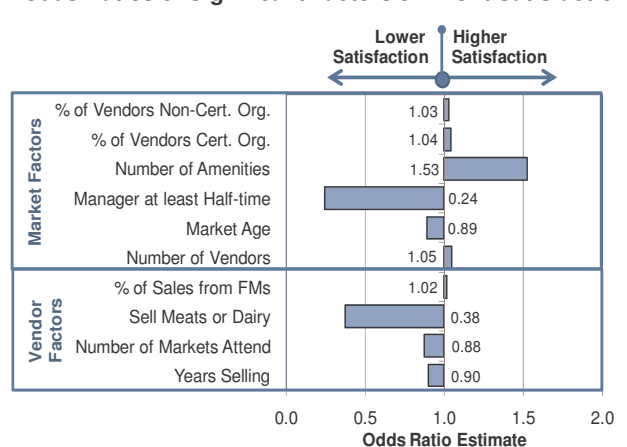
organic vendors had lower average sales.

Markets with management's employment status at less than half-time had more satisfied vendors on average.

Neither average consumer purchase amount nor travel distance affected vendor performance or satisfaction.

Distinct differences in satisfaction and sales performance across products sold highlights the difficulty for managers in providing a wide range of products to customers, while maintaining vendor satisfaction. Overall vendor performance would appear to be enhanced by considering FMs within a broader marketing strategy, and concentrating on a limited number of larger markets, with higher numbers of amenities, and a variety of production-based vendors. Finally, growth in new FMs in the region may be having a competitive effect on established markets, emphasizing the need for effective market advertising and consideration of new market features or activities to maintain and improve market attendance. A complete study report is available at http://aem.cornell.edu/outreach/extensionpdf/Cornell_AEM_eb0908.pdf.

Odds Ratios of Significant Factors on Profit Satisfaction



Message from a Member, continued...

(Continued from page 1)

communities. We need to build on what they started and look at these challenging times not as a burden, but an opportunity to create a better future. Here are some thoughts about how we might make this happen. We know that you, the producers and consumers of Adirondack Harvest products, have other thoughts. Let's challenge ourselves to make 2010 a year that we will look back on as one in which we seized the moment and made great progress toward our shared goals.

As part of our goal to connect producers and consumers of regional products, we need to develop Adirondack Harvest as a brand. This brand cannot just mean a producer who lives in the area, but rather a producer who subscribes to production methods that are sustainable and that produce quality, healthy, local food for consumers.

In order to market products more effectively and to help get the changes in policy, regulation, and distribution we need, Adirondack harvest members need, to make a financial and time commitment to each other. The job is too big for a few individuals to accomplish and pooled resources are needed to maximize the results.

The only reshaping of agriculture in this region that will be sustainable is one that is market based. No matter how hard we work to produce quality food, we cannot move

forward if we are not good business owners. There are many examples from around the region and the country that we can borrow from. Let's challenge ourselves not just to recreate what has worked well for others, but rather to surpass them. Think value added at every stage of your production processes.

Glynwood Harvest System continued...

(Continued from page 5)

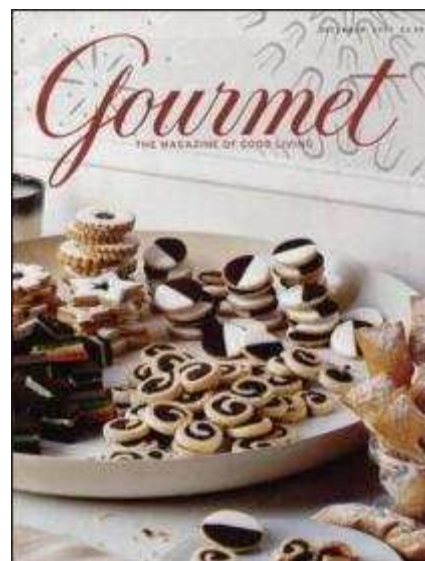
site from one to three weeks at a time, as it cycles through the regional network of three to five docking sites.

Funding Needs. Glynwood has assumed responsibility for raising the funds needed for the acquisition of the Modular Harvest System, which it plans to do through a mix of public and private sources. Glynwood anticipates that each community that desires a docking site will develop any necessary infrastructure improvements with local funding. We will provide any information needed for this process.

The growers' cost of slaughter for beef, sheep, and goats will be very close to the current rate at other slaughterhouses, with the addition of a disposal fee that is dependent upon the docking site's specific attributes. The unit will be able to process twenty cows or twenty cow equivalents per day. The anticipated slaughter fee, however, will ultimately be dependent upon being able to operate the unit at full capacity five days a week. Unfortu-

nately, because the unit is certified for Halal and Kosher we will not yet be able to process hogs.

Corporate Structure. The Modular Harvest System will be owned by a new charitable organization created by Glynwood – Local Infrastructure for Local Agriculture (LILA) – which will lease the unit to an operator. It will also organize (and partner with others) to provide training and educational programs relating to raising livestock on pasture, meat processing and related matters that will provide additional employment and expand the market.



Gourmet Magazine Article

We hope everyone has had a chance to check out the November issue of Gourmet magazine. If you haven't you'd better be quick. It's the last issue ever to be published! Featured is chef Kevin McCarthy of the Lake Placid Lodge and an Adirondack



announced that the regional gift boxes, including the Adirondack Region box, are set to launch at a special ribbon cutting ceremony at the NY Wine & Culinary Center in Canandaigua on Nov. 12 at 5:30pm. AH members Rob Hastings, the Adk region shipper, and Jane Desotelle, will be on hand to help celebrate the project. Our boxes feature only products from Adirondack Harvest members. A catalogue included in each box will promote our members. For more information on how you can purchase or re-sell these boxes please contact Rob at 518-576-4686.

(Continued from page 8)

Harvest board member. When he learned that the writer would be visiting him he generously suggested that other AH members be interviewed—and so they were. Almost all the farmers, stores and restaurants in the article are AH members. It's a beautiful article. Check it out!

exchange many ideas and generally get inspired to keep encouraging agriculture and local foods.

“Taste the Regions” gift boxes set to launch

Alison Clarke, president of the NY State Small Food Processors Association has

T-shirts and Aprons for sale

Our Rutabaga festival t-shirts and Adirondack Harvest aprons were a smash hit this fall. If you would like to purchase one please contact 518-962-4810 x404. Price for the shirts is \$15 plus \$3 shipping. Aprons are also \$15.

Conference at Paul Smith's College

Thank you to all who participated in the “Food, Agriculture and the North Country Economy” conference held in October with tremendous support (and a delicious lunch!) from Paul Smith's College. We heard inspiring stories from CCE educators, farmers, government officials and others about how important local agriculture is to the general economy of the North Country. We were able to



Support for New Farmers

A three-year, \$750,000 grant from the U.S. Department of Agriculture's Beginning Farmers and Ranchers Development Program will help Cornell University's Small Farms Program (SFP) broaden its support for new farmers in the Northeast.

Demand for local foods has created new market opportunities for farmers with both large and small operations, says Erica Frenay, project coordinator of the SFP's N.Y. Beginning Farmer Project.

(www.nybeginningfarmers.org). Many new farmers with little or no agricultural experience want to tap this growing market, but face daunting barriers. Our team is here to help.

Some of the barriers beginning and aspiring farmers face include limited access to training, capital, and land. The Small Farms Program, along with Cornell Cooperative Extension, targeted the first of these-training by establishing the NY Beginning Farmer Project in 2006. Over 3 years, the project trained 362 new or aspiring farmers in basic farm planning and business management. "We've collected dozens of farm success stories from this effort, including new farms started, market channels expanded, and people who have quit their off-farm jobs to work on the farm," says Anu Rangarajan, Director

of the Cornell Small Farms Program. The project also developed new information resources, like the Guide to Farming in NY, a set of fact sheets on the legal and regulatory aspects of farming. And, the project established a Beginning Farmer contact in every Cornell Cooperative Extension office, to help new farmers know who to call. A link to this list is on the homepage of the Cornell Small Farms website at www.smallfarms.cornell.edu.

The infusion of funding from USDA will allow the NY Beginning Farmer Project to

farmlink.org), the Cornell Dept. of Education, NY Association of Ag Educators (<http://www.nyag-ed.org>), Heifer International (www.heifer.org), and a dozen non-profits from around the Northeast that train and support beginning farmers.

With this USDA funding, the Team will:

- Develop new online courses and how-to videos for new farmers on production-oriented topics.
- Work with middle and high schools to develop classroom and on-farm learning opportunities to recruit young people into farming as a career.

- Analyze the hurdles that challenge farmers with 5-10 years of experience when trying to grow their operations.

- Make training opportunities for new farmers more visible to all new farmers in the Northeast.

- Assist organizations serving beginning farmers

with publicity, evaluation, training and information to enhance the success of the new farmers they serve.

If you want to stay informed about our activities, please subscribe to the Small Farms Program's monthly e-newsletter at www.smallfarms.cornell.edu/pages/contact/newsletter.cfm.



Photo courtesy Alvin Reiner

expand, drawing on the strengths of a diverse array of partner organizations in addition to Cornell Cooperative Extension: the Greenhorns (www.thegreenhorns.net - a national young farmers movement), NY Farm Viability Institute (www.nyfvi.org), NOFA-NY (www.nofany.org), NY FarmNet and NY FarmLink (www.nyfarmnet.org and ny-

Upcoming Events, Classes, Workshops

Maple Confection II Workshop

Saturday, Nov. 21

Uihlein Maple Sugar Research Station

157 Bear Cub Lane, Lake Placid

This is an advanced class on making specialty maple products. Adding value to maple syrup adds money to the bottom line and it's fun for everyone. Contact Mike Farrell at 518-523-9337

15th Great Lakes Dairy Sheep Symposium

Thursday to Saturday

Nov. 12-14

Albany Marriott

Some topics and speakers include:

- Getting Started in Sheep Dairying
- Cheesemaking with Sheep Milk
- Challenges in Cheese Plant Design
- Intake on Pasture
- Effects of Prepubertal Lamb Nutrition on Milk Production
- Genetic Markers for Milk Production
- Sheep Nutrition and Fermentable Fiber

Contact Claire Sandrock with any questions 608-332-2889.

2009 Pride of New York Harvest Fest

Friday and Saturday

November 13-15

NYS Fairgrounds, Syracuse

Enjoy a full weekend of sampling and purchasing fine quality food, wine and beer from New York growers and producers. You will attend cooking demonstrations presented by exceptional restaurateurs from across the state and educational seminars presented by the New York Wine and Grape Foundation. You will taste the "Pride" in everything from savory sauces, sophisticated wines and hearty beers, to quality meats,

distinctive specialty foods and fresh-from-the-farm produce. Visit <http://harvestfestny.com/> for more information.

NYSERDA Innovations in Agriculture

Tuesday and Wednesday November 17 to 18

Hilton Garden Inn

235 Hoosick St, Troy NY

Topics include: how future farms will adapt to climate change; agriculture's role in the development of renewable fuels for heating & transportation; the spectrum of controlled environment agriculture: current research and best practices; energy efficiency opportunities for farms; the current status of the Anaerobic Digester program; and federal and state funding opportunities.

To preregister go to

<http://www.nyserda.org/InnovationsInAgriculture/default.asp> or call Toll-Free: 1-866-NYSERDA

Young Farmers Conference

Thursday and Friday

December 3-4

Stone Barns Center for Food and Agriculture. Pocantico Hills, NY Conference highlights include:

Over 30 workshops at beginning and intermediate levels covering: hands-on technical skills—livestock and vegetable farming—policy, community, and advocacy issues as they relate to young farmers—land access—business planning and marketing—and much more! Workshops are led by farmers, educators, and advocates from all over the U.S. Keynote addresses by Wes Jackson of the Land Institute, and Fred Kirschenmann of Stone Barns Center and the Leopold Center for

sustainable Agriculture. Music, contra dancing, and the opportunity to meet other young and new farmers. Check out the brochure and register online by visiting our website www.stonebarnscenter.org.

Empowering Beginning Women Farmers through Whole Farm Planning

Holistic Management International has been funded through the USDAs Beginning Farmer Grant to teach beginning women farmers the tools of whole farm planning. Groups are forming in New Hampshire, Vermont, Connecticut, Maine, Massachusetts, and New York. Classes will begin in December 2009. Participants must attend the 6 sessions that will take place over the winter of 2010 and 4 farm tours that will take place during the spring and fall of 2010. Each session will be on a Saturday and last 7 hours. There will also be farm mentors available. If you are a woman farmer who has been farming less than 10 years, contact the coordinator below. If you would like to participate as a farmer mentor, please also contact: Erica Frenay
Cornell Small Farms Program
607-255-9227; ejf5@cornell.edu

2010 Adirondack Harvest Annual Meeting

Thursday, January 14, 2010

6:00pm to approx. 8:00pm

Please join us for our annual meeting. We will conduct this meeting via video conference with most sites hosting a potluck dinner and chapter meetings prior to video link. Please contact your local chapter for details on sites and activities (see page 3 for contact info). Make your voice heard!

Cornell Cooperative Extension of Essex County
PO Box 388
Westport NY 12993



NONPROFIT
PRESORTED
STANDARD
U.S. Postage Paid
Westport, NY 12993
Permit No. 3

ADIRONDACK HARVEST MEMBERSHIP FORM

If making a donation, please make checks payable to "Adirondack Harvest".
Clip and mail to P.O. Box 388, Westport, NY 12993

Name _____

Address _____

Phone _____ Email _____

Please circle type of membership:

Farmers, Producers, and Processors no charge (donations are appreciated)

Supporter: Restaurants and Stores no charge (donations are appreciated)

Friends (circle level of membership) \$25 \$100 \$500 \$1000 other_____

If you are a new member you will need to include the appropriate information sheet for your business so that we may add you to our data base and web site. Forms are available on the adirondackharvest.com website under Member Resources/ Become a Member, at the bottom of the page, or contact Laurie Davis at 962-4810 x404 or at lsd22@cornell.edu.
Donations to Adirondack Harvest are tax deductible.