



Harvest News

In coordination with Cornell Cooperative Extension of Essex County Winter 2016

"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."

This issue of the Adirondack Harvest News is published in honor and memory of Clinton County direct market farmer Ken Campbell.



Yesterday we learned that Ken Campbell, of Campbell's Greenhouses in Saranac, passed away after a long illness. Ken had been a member of Adirondack Harvest for many years and always supported the idea of having a regional brand. He was the reason we have the best looking farm hats in the North Country—it was with his encouragement and generous financial backing that Adirondack Harvest created its popular caps. When asking chefs where they were sourcing their local greens, we would more often than not hear, "Ken Campbell!" These are pictures of what Ken did best: growing beautiful crops in his high tunnels and sharing his expertise with others.

Amy Ivy of CCE Clinton County had this to say: "Ken Campbell had been a mentor to me since I first began learning about high tunnel production in 2008, and he was generous in sharing his experience with many local and regional growers as well. He hosted several farm tours for growers and freely explained his methods for growing beautiful tomatoes, peppers,

cucumbers and more. His specialty was the gorgeous Romaine and head lettuce he would grow from early spring to late fall. His enthusiasm for growing in high tunnels and his success at it was inspiring. All the Cornell professors and researchers who came to our area loved to visit Ken. He asked lots of good questions and jotted things down in a little notebook that was always at hand. His passion for local food production has helped a lot of people and really made a difference."

Ken will be missed, but the North County still benefits with produce from the growers he inspired.



2016 Membership Renewals Now Due!

See page 3 for details

Southern Chapter Update

Our board chair, Teresa Whalen, has submitted her annual report for the Southern Chapter of Adirondack Harvest. Looks like it was another busy and productive year—thank you Teresa!

- **SUNY ADK Sustainable Ag Program**
- **Warren County Vegetable Producers Group**
- **Warren County Vegetable Farms**
- **CCE Eastern New York Commercial Horticulture Program**
- **Identification/Promotion of Restaurants and Accommodations that Source Local Food** (with Warren County Tourism) - 2015 Lake George Region Travel Guide and www.visitlakegeorge.com/ Website
- **Thurman Maple Days “Sweet Maple Menu Days”** - March
- **A Gathering of Farmers & Chefs** (AH, SUNY ADK, TTI) - Dunham’s Bay Resort, Lake George, March
- **2015 Farm to School Action** (AH, TTI, SUNY ADK) - SUNY ADK, April
- **Community Gardens** - May
- **Restaurant/Innkeeper CSA Farm Share Program** (WBI) - June
- **Taste of Warrensburgh** (Warrensburgh Chamber of Commerce) - Senior Center, June
- **Cheese and Spirits Pairing** (Thurman Station Association) - Nettle Meadow Farm, Thurman, June
- **First Annual Adirondack Wine & Food Festival** - Lake George, June
- **Warrensburgh Riverfront Farmers’ Market Festivals** (WBI) - June - October (monthly)
- **First Harvest** - All Local Food and Drink Tasting (Regional Farm and Food Project) - July
- **Alfresco Dinner** - Farm to Table (Historic Salem Courthouse) - Salem, July
- **Feast of the Fields** - Farm to Table (Saratoga Plan) - Saratoga, September
- **Thurman Fall Farm Tour** (Thurman Station Association) - Thurman, September
- **Warrensburgh Local Harvest Dinner** (WBI) - Lizzie Keays Restaurant, Columbus Day
- **Harvest Festival** (Bridges to Nutrition -TTI) - Village Green HUD Apartments, October
- **High Tunnel Grant** (WCSWD Agriculture Environment Management)

Upcoming Events:

- **The Farm Talks - Invasive Species: Why Should I Care?, Small Pond Management: Plants, Fish and Algae** presentation sponsored by Warren Co. Soil & Water’s Ag Environmental Management (AEM) Program and CCE - Friday, January 29th, NYSDEC Headquarters, Warrensburgh
- **Thurman Maple Days** - March

Warren County Farmer Spotlight:

New for 2016, Landon Hill Estate Farm is pleased to announce, in partnership with Hudson Headwaters Health Network, our prescription veggie program. This is another commitment to our community outreach programs.

We have added a high tunnel to get a head start on the growing season.

We will again be offering 20% discount to community garden members for seedling transplants.

We are currently working on being accepted into the SNAP and WIC programs.

Landon Hill Estate Farm, Chestertown, NY
Rand Fosdick & Nancie Welch

Adirondack Harvest Chapter News

2016 DUES ARE DUE!

Just a reminder that it's time to pay for your 2016 membership. Many of you have mailed in your dues already (thank you!) but now we need the rest of you on board. If you are unsure of your payment status please notify Laurie at lsd22@cornell.edu for clarification. We have plenty of members who have paid one or more years in advance by accident. ☺

Non-payment, however, will result in your business information being deactivated in our database and on the website. Don't let your membership lapse! Adirondack Harvest remains the most prominent buy-local food initiative and brand in the North Country. **Send your \$25 check with the membership form on the back page, or pay online by clicking the "donate" button on the www.adirondackharvest.com membership page.**

Essex County Farmer Spotlight:

Willow Wood Farm in Ticonderoga has had a very busy and successful 2015. Last January we opened our self-serve farm stand featuring our Dexter beef, heritage pork and farm fresh eggs. The stand has been well received by our community.

We also participated in the Ticonderoga Area Farmers Market and Silver Bay Assoc. Farmers Markets offering our Dexter beef, heritage pork, farm fresh eggs and on a couple of weekends we had farm fresh chicken! Chicken was a big hit so we'll be looking at doing a little more of that in the coming year. We had a great time, met lots of new people and plan on doing both again in 2016.

The Ticonderoga Natural Foods Co-op opened a retail location this past summer. We have just received our USDA food warehouse license so you can now find our beef and pork at the Co-op!

Thankful for a mild December, it makes the winter seem shorter. Now we're waiting on piglets and calves in the spring and making plans for the summer of 2016. (submitted by Ann Lamb)



Essex County Chapter

Contact Julie Ives at 518-962-4584 or littlehillsfarm@westelcom.com to participate in the Essex County chapter.

Jefferson County Chapter

Contact Steve Ledoux at 315-788-8450 or swl73@cornell.edu to participate in or be the representative for the Jefferson County chapter.

Lewis County Chapter

Contact Michele Ledoux at 315-376-5270 or mell14@cornell.edu to participate in the Lewis County chapter (also covers Oneida Cty).

St. Lawrence County Chapter

Contact Betsy Hodge at 315-379-9192 to participate in or be the representative for 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

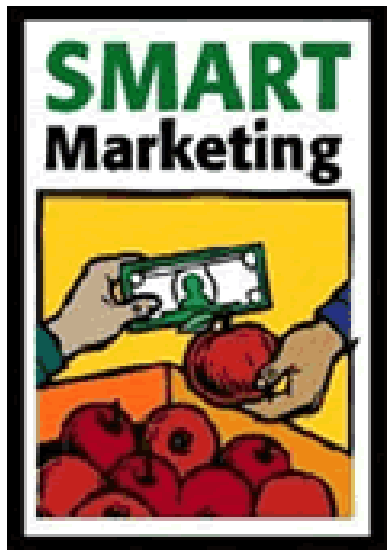
Contact Jane Desotelle at 563-4777 or underwoodherbs@gmail.com to participate in the Clinton County chapter.

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.

Smart Marketing



Resources for New York State Food and Beverage Producers Considering Export Opportunities

Jim Manning, Export Development Project Manager
Cornell Cooperative Extension

As discussed in a previous “Smart Marketing” article, New York state food and beverage producers may find interesting opportunities to expand their markets outside U.S. borders. Not only are most of the world’s consumers and growing markets located outside the United States, but food and beverage products from the U.S. and New York can benefit from a perception of prestige and quality in many markets around the world.

Developing an export plan and entering export markets requires a serious commitment of resources, and research we conducted as part of an 18-month project funded by Empire State Development found

that many companies, especially smaller and less-established businesses, lack the capacity to include export markets in their initial business planning.

For those who do wish to pursue those opportunities, however, there is a wide array of state, federal, and non-governmental resources available to assist in the development and execution of an export marketing plan. What follows is far from an exhaustive list or description of the services offered, and each product category and specific export destination may call for specific knowledge and resources. But the organizations identified here will give a prospective exporter a good starting point.

Food Export Northeast (www.foodexport.org): This non-profit organization promotes exports of food and agricultural products in cooperation with the state agricultural promotion agencies (New York State Department of Agriculture and Markets and Empire State Development) and the USDA’s Foreign Agricultural Service. In addition to assistance with market research and development through its Helpline and extensive seminars and webinars, through its “Branded Program,” Food Export Northeast provides small businesses and agricultural producer cooperatives valuable support in the form of cost-sharing for activities such as, export-related packaging and label modifications, trade show participation, website development, and more.

Global NY (global.ny.gov) is Governor Cuomo’s new initiative that “offers one-stop shopping to both foreign businesses looking to invest in New York and to local businesses who want to export globally” through the Empire State Development program. Global NY maintains commercial representation services for New York companies in a number of key markets around the world. It also manages the Small Business Administration’s (SBA) State Trade & Export Promotion (STEP) program for New York state, which makes funds available to qualifying small businesses to support a variety of export development activities.

United States Department of Commerce (DOC) (www.export.gov): The U.S. Commercial Service of the Department of Commerce offers extensive market research resources, including trade leads as well as training and counseling programs, help in developing an export business plan, and assistance with financing exports. The U.S. Commercial Service maintains regional offices and staff covering all areas of New York State.

Smart Marketing

United States Small Business Administration (SBA) (www.sba.gov) and **Small Business Development Centers (SBDC)**: The Small Business Administration provides counseling, training and financing to support small business export opportunities and serves as a clearinghouse for a number of federal programs and services that support export development for small businesses, including the STEP program (see below). SBA also supports a network of 24 Small Business Development Centers throughout New York State (www.nyssbdc.org) which provide business consulting and training resources, including assistance with creating business plans essential to export success.

USDA Foreign Agricultural Service (www.fas.usda.gov): The USDA maintains expert staff in the U.S. and around the world who are continuously updating market intelligence information for specific industry categories. FAS also manages, among others, the Market Access Program (MAP) which shares the costs of overseas marketing and promotional activities.

In addition to these government agencies, a number of local economic development organizations (e.g., the Central New York International Business Alliance www.cnyiba.net), Chambers of Commerce and private consultants offer a variety of support services as well.

Important non-governmental resources include industry specific trade organizations that offer support for New York businesses looking to develop their export opportunities, including:

U.S. Meat Export Federation (www.usmef.org): With support from the USDA, the Federation represents U.S. red meat producers and provides market intelligence and international outreach around the world.

U.S. Dairy Export Council (www.usdec.org): With ten international offices, USDEC monitors foreign market opportunities and challenges and delivers market research and know-how to its member organizations.

Finally, there are a number of government agencies whose assistance will be essential to implementing a food or beverage export program. At the New York State level, the **Department of Agriculture and Markets** (www.agriculture.ny.gov) can issue required “Certificates of Free Sale” for those food and beverage processing and handling establishments that they inspect. At the federal level, the **USDA’s Food Safety and Inspection Service** (www.fsis.usda.gov) maintains an Export Certification Checklist that describes the requirements, by country, for exports of meat, poultry, and processed egg products. The **U.S. Food and Drug Administration (FDA)** (www.fda.gov) can supply export certificates for those food products that it regulates.

As noted above, this is not an exhaustive list, and specific product categories and market destinations may require access to additional resources, but it should provide a starting point for businesses beginning to develop an export program.

Farmer Spotlight: White Stone Farm

White Stone Farm, owned by Kim and Kimberly Richey, was established in Littleton, N.H. in 1995 as a small part-time farm. The farm consisted of Morgan horses, a small wool flock, a small herd of Registered Scottish Highland cattle and we put up our own hay. In 2005, we decided to take the leap and move our farm to its current location in the foothills of the Adirondack Mountains on 880 County Rte 35, Chateaugay, N.Y., for the fertile, flat farm land, to begin farming full time.

We started our full time farming career by offering quality horse hay, which we produce from over 200 acres, and deliver by tractor trailer. The farm has now grown to a 60+ flock of long wool sheep (consisting of Coopworth, Wensleydale and Cotswold) and some Dorset sheep from which Kimberly spins, dyes and weaves the wool all by hand. Kimberly has been weaving for over 35 years and offers her beautiful handmade products at our local Keene Valley Farmers Market and also online at nywhitestonefarm.com. In addition, we have a 70+ herd of Scottish Highland cattle which we raise naturally on green pasture and we do not feed hormones or antibiotics to stimulate growth. We sell our Organic Non-GMO Grass Fed Beef at the market and take orders year round at the farm.

We have been proud members of Adirondack Harvest for 10 years. Adirondack Harvest works hard to help small farms, such as White Stone Farm, to connect to the local community and regional markets. Our partnership allows us to happily guarantee our customers a product that has been humanely and naturally raised from the day it was born to the date of sale. Our sheep also donate all of

their wool used in Kimberly's yarn, blankets, scarves and felted items. We are grateful for programs such as Adirondack Harvest.

The farm is a dream come true for both of us. We have always felt the need to use and exist with non-commercial, non-mass-produced products. Please visit nywhitestonefarm.com and like us on Facebook *Kimberly Handspun Handwoven* and *White Stone Farm* to see our 100% farm made products. We can also be contacted at whtstonefarm@gmail.com.



The Hub on the Hill

The Hub on the Hill (the Hub), a newly repurposed warehouse at 545 Middle Road in Essex NY, was inspired by the region's local makers, farmers and food artisans of the North Country. It is not only a hub for local food and culture, but also a community space fostering creativity and shared services. Through collaboration it strives to cultivate the dynamic local economy. The Hub currently consists of a shared-use commercial kitchen and co-packing services, cold and dry storage, as well as a separate workshop and community office space.



Sarah King, co-owner of KZ Farm in Westport, launched their new business Poco Mas Tacos at the Hub.

"We constructed our Food Truck in the shop last year and are now able to process our new line of raw sauerkraut in the commercial kitchen. The space is beautiful with all the necessary equipment for scaling up your value-added business. The facilities at the Hub allow us to make it viable – with the incubation, storage and processing spaces available. I can't wait to get in here this summer to make our spicy carrots."

Current kitchen rental rates are \$12/hour – to find out more, please email hubonthehill@gmail.com. More information coming soon! Like us on Facebook www.facebook.com/thehubonthehill/

The Hub will be hosting an open house for the public on Thursday, February 4th from 3 -7 pm. Stop on by and see what's cooking!



Adirondack Wine & Food Festival

The 1st annual Adirondack Wine & Food Festival was one of the first events of its kind in Lake George and all of Warren County. And I am proud to say that it was a true success for the region. The mission of the AW&FF is to showcase some of the best wineries, breweries, distilleries and specialty food vendors the region has to offer, while promoting Lake George as the vibrant vacation destination that it is. The 2015 event took place the last weekend in June at the Charles R. Wood Park Festival Commons and over 2,500 people traveled from near and far to attend (even in the rain). Attendees represented over 20 states and over 40 counties across New York State. The festival truly drew a wide range of attendees and attracted a fresh, young, affluent demographic to Lake George, to experience the quality craft beverage and food producers our area has. As a designated NYS Farmer's Market, we encouraged attendees to "try before they buy"! This allowed our vendors to not only offer samples to customers, but also sell their products to attendees and generate revenue.

With the success of our inaugural event behind us, we look forward to organizing an even bigger and better 2nd Annual that both our attendees and vendors can once again enjoy. The 2016 Festival will take place on June 25-26th, and with some great weather, we anticipate that the Festival has potential to draw up to 5,000 attendees. The SUNY Adirondack Culinary Arts students will once again be back at the Festival showing off their skills and offering cooking demonstrations for attendees all weekend long! While the 2015 Festival featured 40 vendors, in our 2nd year, we expect to have between 50-60 vendors. Our attendees last year expressed that they'd like to see even more food vendors where they could grab more than just a sample, but lunch or a snack – so we are prepared to meet that demand for the 2016 event.

It is our goal to make the Adirondack Wine & Food Festival an annual, long standing and staple event that brings both locals and tourists alike back to the Village year after year to experience and celebrate NYS Craft Beverages and local food producers.

Tickets for this year's event are already on sale and vendor applications will be available at the end of this month! We invite any local producers to contact us if they are interested in learning more about the event and possibly becoming a vendor! We appreciate any and all support from Adirondack Harvest and the local community – and we hope to see you all in June!

Stephanie Ottino, Festival Coordinator
EMAIL US: info@adirondackwineandfoodfestival.com
VISIT OUR WEBSITE: www.ADKWINEFEST.com



The Food Hub Movement

By Anita Deming, CCE Essex County Executive Director

So what is a “food hub?” You will be hearing more and more about them as we develop local markets for our locally raised food. Essentially a food hub is the middle man of the marketing world. Food hubs fill a variety of functions: aggregating, sorting, grading, certifying, delivering, marketing, processing, etc. In large scale agriculture there are a lot of existing systems to link into marketing chains, but if you want to maximize local food to local consumers, new opportunities pop up. A local food hub can fill that need.

The USDA identifies a food hub as “a business or organization that actively manages the aggregation, distribution and marketing of source-identified food products primarily from local and regional producers to strengthen their ability to satisfy wholesale, retail, and institutional demand.”

To learn more about what sorts of food hubs make the most sense for NNY, surveys were conducted of 125 farmers, 254 consumers, and 25 commercial food buyers such as grocers, stores, restaurants, co-packers and school food service managers to measure their interest in developing a local food hub. The project received funding from Northern New York Agricultural Development Program and USDA Specialty Crops Block Grant administered by the New York State Department of Agriculture and Markets.

We already have several farmer cooperatives that are marketing their products together, and some community kitchens where local farm products are processed. In Northern NY almost all dairy products are processed and marketed through farmer cooperatives. There are also smaller partnerships and corporations that work together to market farm products. The type of ownership is up to the organizing group. Some work on a handshake, and some have detailed contracts or bylaws.

From the survey we found that the larger farmers have a well development marketing systems in place, and they are very concerned about quality control, sanitation, and Good Agricultural Practices (GAPS) certification so they can sell to the “big” buyers that demand this certification. The smaller farmer is less interested in selling at commodity prices and more interested in selling direct to consumers or those willing to pay retail prices. Each wants to maintain as much of the middle man function as they can. The direct market buyers know the farmer and their methods so they do not necessarily need outside certification to know the safety and quality of the food. However, as farms grow in size and sell further and further away from their home, the buyers begin to demand more information about the products so they demand certifications by a third party. Typical certifications might include “Organic,” “Humanely Raised,” and/or “Food Safety” certifications.

Aggregation (bringing product together), sorting, and distribution are functions of many food hubs. This way 8 different trucks are not driving to a market and making stops at 10 different restaurants in Lake Placid for example. It is also easier for the restaurant as they are not having 8 different farmers delivering product at different times. It seems like an easy enough concept, but in reality it takes a lot of coordination to work together. This is not a free process, and eventually someone is going to want to get paid to do it. According to Cornell researchers, a food hub needs to move a million dollars a year to be profitable over the long haul and to pay the staff that are working to coordinate all of this.

We were surprised at how few farmers are interested in paying someone else to do the middleman function. Only a few were interested in expanding and sharing marketing costs. However, there are some that are very interested. We are excited to find and work with those that would like increase their sales into new areas. If you would like to know more about selling your farm products cooperatively contact Anita Deming at ald6@cornell.edu or 518-962-4810 ext 409.

Harvest News Briefs

New USDA Commitment to Help Build Up Next Generation of Farmers

The U.S. Department of Agriculture announced a commitment by the U.S. Department of Agriculture (USDA) to prioritize \$5.6 billion over the next two years within USDA programs and services that serve new and beginning farmers. A new, tailored web tool designed to connect burgeoning farm entrepreneurs with programs and resources available to help them get started is available at www.usda.gov/newfarmers. The site features advice and guidance on everything a new farm business owner needs to know, from writing a business plan, to obtaining a loan to grow their business, to filing taxes as a new small business owner. By answering a series of questions about their operation, farmers can use the site's *Discovery Tool* to build a personalized set of recommendations of USDA programs and services that may meet their needs. To learn more about USDA's efforts, visit the Beginning Farmers and Ranchers page at www.usda.gov.

Get in the Guide!

The deadline to get into this year's St. Lawrence County Local Food Guide is February 19! Ad rates, information and listing forms are available at gardenshare.org. TO BE LISTED, send in your listing form! If you are a St. Lawrence County farm or business that sells local food, you should receive a form in the mail soon. If it doesn't arrive, give us a call so we can get you in there - 315-261-8054. Don't miss these opportunities to be in St. Lawrence County's comprehensive guide to local food, farmstands, farmers markets and food assistance programs! **Cover photo contest:** Got a great, high-quality photo that could illustrate the Local Food Guide? Send it to office@gardenshare.org by February 19 to be entered in a contest to be on the cover of the 2016 Guide!

Emergency Assistance for Livestock, Honeybee, and Farm-Raised Fish Program (ELAP)

The Emergency Assistance for Livestock, Honeybees and Farm-Raised Fish Program (ELAP) provides emergency assistance to eligible livestock, honeybee, and farm-raised fish producers who have losses due to disease, adverse weather or other conditions, such as blizzards and wildfires, not covered by other agricultural disaster assistance programs. Eligible livestock losses include grazing losses not covered under the Livestock Forage Disaster Program (LFP), loss of purchased feed and/or mechanically harvested feed due to an eligible adverse weather event, additional cost of transporting water because of an eligible drought and additional cost associated with gathering livestock to treat for cattle tick fever. Eligible honeybee losses include loss of purchased feed due to an eligible adverse weather event, cost of additional feed purchased above normal quantities due to an eligible adverse weather condition, colony losses in excess of normal mortality due to an eligible weather event or loss condition, including CCD, and hive losses due to eligible adverse weather. Eligible farm-raised fish losses include death losses in excess of normal mortality and/or loss of purchased feed due to an eligible adverse weather event. Producers who suffer eligible livestock, honeybee, or farm-raised fish losses from October 1, 2015 to September 30, 2016 must file:

- A notice of loss the earlier of 30 calendar days of when the loss is apparent or by Nov. 1, 2016
- An application for payment by Nov. 1, 2016

For more information on these and other FSA programs, contact the Clinton-Essex FSA office at 518-561-4616 or visit the web at www.fsa.usda.gov.



Harvest News Briefs

NY Farmers Wanted: Trial New Vegetable Varieties

For over 60 years, PanAmerican Seed has been a leader in the flower breeding industry. More recently PanAmerican is providing breakthroughs in breeding vegetable varieties that are primarily suited to fresh market farmers. Because breeding efforts are geared to northern regions, PanAmerican is looking for farmers in New York state that would be willing to trial some varieties, such as the new late blight resistant tomato called Stellar. If you are interested in trialing or would like to discuss further, contact Josh Kirschenbaum at 630-588-3429 or jkirschenbaum@panamseed.com.

USDA Funding Available for Organic Agriculture Research and Education

The USDA Organic Agriculture Research and Extension Initiative has made available \$17.6 million in funding to support research and outreach activities that will help growers, producers, and processors find innovative ways to improve organic agriculture. The purpose of the OREI program is to fund high-priority research, education, and extension projects that enhance the ability of producers and processors who have already adopted organic standards to grow and market high quality organic products. Priority concerns include biological, physical, and social sciences, including economics. Find more information at usda.gov and apply by **March 10, 2016**.

USDA Grants for the Transition to Organic Farming

The U.S. Department of Agriculture (USDA) today announced the availability of \$3.8 million to support research, education, and extension projects that will assist current organic producers and those transitioning into organic farming. The funding is available through the Organic Transitions Program, administered by USDA's National Institute of Food and Agriculture

(NIFA). Applications, which can be found at usda.gov, are due by **April 15, 2016**.

Standards Rule Finalized for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption



To minimize the risk of serious adverse health consequences or death from consumption of contaminated produce, the Food and Drug Administration is establishing science-based minimum standards for the safe growing, harvesting, packing, and holding of produce, meaning fruits and vegetables grown for human consumption. FDA is establishing these standards as part of our implementation of the FDA Food Safety and Modernization Act. These standards do not apply to produce that is rarely consumed raw, produce for personal or on-farm consumption, or produce that is not a raw agricultural commodity. In addition, produce that receives commercial processing that adequately reduces the presence of microorganisms of public health significance is eligible for exemption from the requirements of this rule. The rule sets forth procedures, processes, and practices that minimize the risk of serious adverse health consequences or death, including those reasonably necessary to prevent the introduction of known or reasonably foreseeable biological hazards into or onto produce and to provide reasonable assurances that the produce is not adulterated on account of such hazards. We expect the rule to reduce foodborne illness associated with the consumption of contaminated produce. To read the final rule go to <https://federalregister.gov/a/2015-28159>. Call your local CCE association if you feel this rule affects you or to get assistance in understanding parts of the rule.

Upcoming Events, Classes, Workshops

Beginning Farmer Online Courses

Winter is a great time for farmers to rest, slow down the pace, and build new skills for the coming growing season. The Cornell Small Farms Program is pleased to announce the winter roster of online courses available through its Northeast Beginning Farmer Project. These courses help farmers learn from the latest research-based education. All of our courses consist of weekly real-time webinars followed by homework, readings, and discussions on your own time in an online setting. If you aren't able to attend the live webinars, they are always recorded for later viewing. Qualify for a 0% interest loan! Participants who complete all requirements of one or more online courses are eligible to be endorsed for a 0% interest loan of up to \$10,000 through Kiva Zip. Each course is \$200, but up to four people from the same farm may participate without paying extra.

Winter 2016 Online Course List

Feb 24 - Mar 23 - BF 121: **Veggie Farming -**

From Season-Long Care to Market

Feb 23 - March 29 - BF 150: **Farm-Scale Mushroom Production - For Fun and Profit**

Feb 4 - March 10 - BF 202: **Planning to Stay in Business - Writing Your Business Plan**

Mar 7 - Apr 11 - BF 103: **Taking Care of Business - Understanding the Business, Regulatory, and Tax Implications of Your Farm**

Mar 22 - Apr 19 - BF 220: **Season Extension with High Tunnels - Know Before You Grow**

For more information contact: <http://www.nebeginningfarmers.org/online-courses/>

Erica Frenay, Online Course Coordinator,
ejf5@cornell.edu



2015-2016 Northern Grapes Project Webinar Series Schedule

February 9, 2016 - **“Branding and Best Management Practices for Cold Hardy Wines and Wineries”** - Bill Gartner, University of Minnesota and Dan McCole, Michigan State University

March 8, 2016 - **“Cold-Hardy Grape Breeding at the University of Minnesota and North Dakota State University”** - Matt Clark, University of Minnesota and Harlene Hatterman-Valenti, North Dakota State University

April 12, 2016 - **“Northern Grapes Project Research Results: Fungicide Sensitivity and Vine Nutrition of Cold-Hardy Cultivars”** - Patricia McManus, University of Wisconsin-Madison and Carl Rosen, University of Minnesota

May 10, 2016 - **“From Vine to Glass: Understanding the Flavors and Aromas of Cold-Hardy Grapes and Wine”** - Anne Fennell, South Dakota State University; Adrian Hegeman University of Minnesota; and Somchai Rice, Iowa State University. Contact Anna Wallis to get the link and learn more about these webinars: 518-561-4750 or aew232@cornell.edu

Beginning/Diversifying Farmer Series

Feb. 2, 4, 9, 25 & Mar 3. 7:00pm to 9:00pm
CCE Clinton County, Plattsburgh.

Feb. 2: Intro to Livestock Production

Feb.4: Intro to Maple Production

Feb. 9: Intro to Small Berries and Vegetables

Feb. 25: Intro to Soil Health and Maintenance

Mar 3: Intro to Poultry Production.

Admission: \$25 for the first class, \$5 per additional class and \$5 per additional family member. Pay at the door. Register at https://reg.cce.cornell.edu/BeginningFarmerSeries_209.

For more info call Cornell Cooperative Extension at 518-561-7450 or email Sara Bull at slk95@cornell.edu

Upcoming Events, Classes, Workshops

The Hub on the Hill Open House

Thursday, February 4. 3:00pm to 7:00pm.

545 Middle Rd., Essex, NY

The Hub currently consists of a shared-use commercial kitchen and co-packing services, cold and dry storage, as well as a separate workshop and community office space. Stop on by and see what's cooking!

Fiber Show and Tell

Saturday, February 6

Canton Learning Farm, St. Lawrence County

Bring your wool and product to show to each other. Share ideas and patterns. Contact Betsy Hodge for more information 315-379-9192

bmf9@cornell.edu



NY Certified Organic Grain Meeting

Tuesday, Feb 9. 10:00am to 1:00pm

CCE Building, Westport. BYO lunch or order

This will be a linked meeting to the Geneva Experiment Station for the state meeting. The popularity of the NYCO winter meetings, has grown from a gathering of six organic grain producers in the Martens Farms' farmhouse kitchen in Penn Yan to the auditorium with more than 150 farmers attending last year. Putting Soil Health Knowledge into Practice: Rick Pedersen will show crop rotations he has developed that provide income at the same time building resilience in his soil. Alternative Forage

Rotations to Protect the Soil on Marginal Land:

Tom Kilcer of Advanced Ag Systems will share some of his research on double cropping with winter grains and summer annuals to keep the soil covered and allow field work to be done when soils are more likely dry. He will also cover solutions to storing nitrogen for such a system in an organic system. Reducing Pasture Compaction with Daikon Radish: Fay Benson will show results of planting brassicas in compacted areas of his pastures after a very wet grazing season. After Lunch Discussion: with Mike Davis on wheat in the Champlain Valley.

Contact Anita Deming at ald6@cornell.edu or 962-4810 ext 409.

GardenShare Mini Film Fest, Back to the Basics of Fighting Hunger

Tuesday, February 9. 7:00pm

Unitarian Universalist Church, Canton. More information at GardenShare.org.

NOFA-VT Winter Conference

Sat -Mon, February 13-15

University of Vermont, Burlington, VT

The conference theme, "Our Soil, Our Health" was developed in recognition of how the quality of our soil affects the quality of our food and its fundamental ability to nourish us. On the heels of the United Nation's 2015 International Year of Soils, we want to elevate the discussion of the linkage between soil health, plant health, and human health. This theme will be addressed throughout the conference. In addition, the conference will have 87 workshops for commercial organic producers, localvores, homesteaders, and gardeners. There will be a seed swap hosted by High Mowing Organic Seeds, an exhibitors' fair, Saturday evening social events, and an ice-cream social, hosted by Strafford Organic Creamery! For more information and to register visit:

<http://nofavt.org/events/winter-conference-2016>

Upcoming Events, Classes, Workshops

Northeastern NY Commercial Tree Fruit School

Monday, February 15

Fort William Henry Conference Center, Lake George. Contact Anna Wallis CCE Extension Associate-Fruit Specialist, ENY Commercial Horticulture Program (518) 410-6823
aew232@cornell.edu



UVM Hops Conference

Friday, February 19. 9:00am to 4:00pm

Hampton Inn Event Center 42 Lower Mountain View Drive, Colchester, VT

Join us for our 7 th Annual Hop Conference. You will learn about agronomics and fertility management from Sarah Del Moro of John I. Haas, Inc. in Washington. Several hop growers will be guest speakers including Nathan L'Etoile from Four Star Farms, MA who will share information on scaling-up production, Dan Wiesen from Empire Hops, MI who will present on efficient hop yard management, and hop grower and British Hop Association Board Member Richard Phillips will talk about disease management strategies used in Europe.
<http://www.northeasthopalliance.org/item/1028225>



Adirondack Grazers

Tuesday, February 23. 6:30pm to 8:30pm

CCE Bldg in Westport

Adirondack Grazers Cooperative invites local grass-fed beef producers to a meeting in Essex County, NY to learn more about the co-op. ADK Grazers has an unmet demand for local 100% grass-fed beef and is seeking new producers to be part of the exciting opportunity to work within a Value Chain. This is a free and open event for Adirondack Grazers' Cooperative members and nonmembers alike. Farmers who are currently rotating their herd and those exploring the idea are both encouraged to attend. Topics to be covered include - What does it mean to work with us? What is a Values Based Supply Chain? How does Trust, Cooperation and Long-term Vision fit into the beef industry? How can feedback help my farm? What value does the co-op offer a local beef producer? For more information contact the ADK Grazers office at (518) 695-3162. Please RSVP with Seth Guistimbelli at ADK Grazers, (518) 695-3162 or seth@adkgrazers.com.
www.adkgrazers.com

Winter Vegetable School and Trade Show

Wednesday, February 24. 8:00am to 4:00pm

Best Western Albany Airport Inn, 200 Wolf Road, Albany

Details and agenda will be ready soon. Contact Amy Ivy, 561-7450 or adi2@cornell.edu for more information.

Hop To It! Northern NY Hops Workshop

Friday, February 26. 9:00am to 2:00pm

Essex County CCE bldg., Westport

Guest speakers include Heather Darby, Agronomic and Soils Specialist for UVM and Roger Rainville, Borderview Research Farm in Alburgh, VT. Topics: Hop Agronomics, Constructing a Hop Yard, Harvesting, Drying and Packaging Hops. Free and open to the public.

Upcoming Events, Classes, Workshops

Bring a bagged lunch and enjoy the day! RSVP to Tiffany Pinheiro, ECSWCD, 518-962-8225 or tpinheiro@westelcom.com.

GardenShare Cabin Fever Trivia Night **Thursday, March 3. 6:30pm**

Elks Club, Potsdam, \$20 admission for this fundraiser for GardenShare. More information at GardenShare.org.

6th Annual Food From the Farm

Saturday, March 5. 2:00pm to 5:00pm

Plattsburgh City Gym, 52 US Oval

Connecting growers, chefs and consumers. New this year: Four restaurants will be featured and there'll be live music! Tasty samples, meet your farmers, farm products for sale, CSA sign-ups, information on gardening and nutrition, family friendly fun, kid zone, recipes for cooking with local products, mingle with local food enthusiasts, support our local food economy! Farms interested in setting up a table please contact Amy Ivy at 561-7450 or email adi2@cornell.edu

Downtown Plattsburgh Irish Festival

Saturday, March 12. 11:00am to 5:00pm

Durkee St. parking lot, Plattsburgh
Shamrock Shuffle 5K. To register, go to www.adirondackcoastevents.com. Adirondack Hard Cider will be turning the Farmers Market building into the Adirondack Hard Cider Tavern. Irish band, the Watling Street Lads. Kids' activities, scavenger hunt, games, music and more! The Champlain Valley Irish Dancers perform at 11:15a.m. and 12:30p.m. The Plattsburgh Pipes & Drums will perform two sets at 12p.m. and 1p.m. Overtime Photo Booth will have Irish-themed props. Irish Festival merchandise available for sale. The Glengarry Bhoys will give a FREE concert from 3p.m.-5p.m. on Durkee Street! Questions? Contact Sandra Geddes at geddess@cityofplattsburgh-ny.gov or call 518-536-7458.

Winter Vegetable School

Tuesday, March 15

Keeseville

Save the date! Details coming soon. For more information please contact Amy Ivy at 561-7450 or email adi2@cornell.edu

Grape School

Thursday, March 17

Lake George, NY

Save the date! Details coming soon. For more information please contact Anna Wallis at 561-7450 or email aew232@cornell.edu

Cornell Berry Production Workshop

Thursday, March 24

Ballston Spa, NY

Save the date! Details coming soon. For more information please contact Amy Ivy at 561-7450 or email adi2@cornell.edu

Adirondack & Champlain Power

North Festival

September 16-18, 2016

Essex County Fairgrounds, Westport
Featuring Live Music, Draft Animal Power Training, Fiber Arts, Orcharding School, Fruit Exploring, Agroforestry, Farming With the Wild, Grange Revitalization, Historic Preservation, Growing Agrarian Democracy, Puppet Theater, Adirondack Farm Tours...and Much More. Sponsors include: DAPNet, Carbon Farming, John Brown Lives, Prelinger Library, Fibersheds, Wild Farm Alliance, Agrarian Trust, Farm Hack, Cornell Cooperative Extension, ROOST, and the marvelous Rural Academy Theater. Most Events Held at the Fairgrounds with workshops and evening events at other locations, including: Greenhorns Headquarters, Essex Farm, Whallonsburg Grange Hall, Old County Home, AuSable Grange, and other locations in the Champlain valley. Prior to Power North Festival join us for the Grange Future Tour. A Project of The Greenhorns and DAPNet.

www.thegreenhorns.net
office@thegreenhorns.net

ADIRONDACK HARVEST MEMBERSHIP FORM

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 \$25 annually (further donations appreciated)
Student Farmers, Producers and Processors \$5 annually
Supporter: Restaurants and Stores \$25 annually (further donations appreciated)
Friends (circle level of membership) annual \$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.



Cornell Cooperative Extension of Essex County
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