



# Harvest News

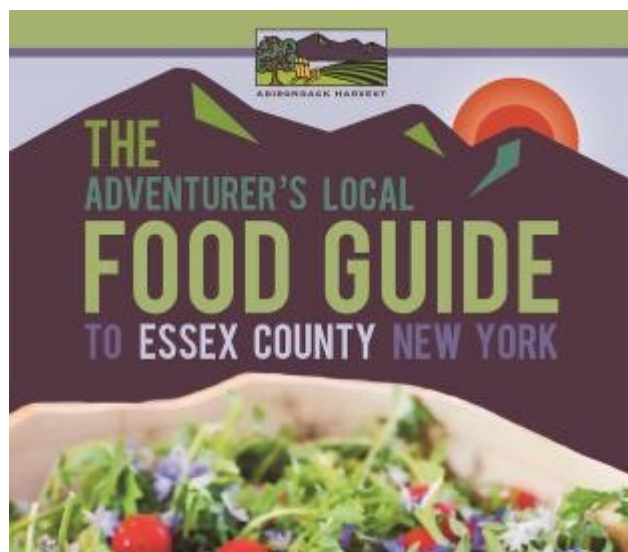
**ADIRONDACK HARVEST**

In coordination with Cornell Cooperative Extension of Essex County Summer 2018

*"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."*

## Food Guides!

The 2018 food guides are published and in circulation. If you want some for your business please contact your local CCE office or the Adirondack Harvest office (see page 3 for contact info).



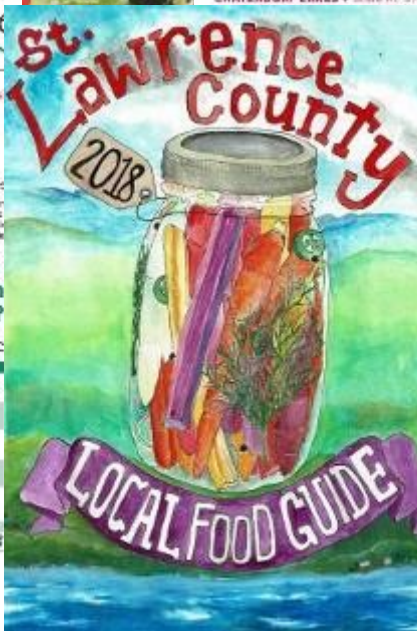
Grow Local • Buy Local  
**Local Food Guide**  
for Jefferson County

Cornell Cooperative Extension of Jefferson County, Inc. 2018  
2018 Local Food Guide for Jefferson County  
2018 Local Food Guide for Jefferson County  
2018 Local Food Guide for Jefferson County



2018 Jefferson County Farmers' Market Schedule

Market	Location	Day	Time	Notes
Adirondack Farmers' Market	1000 Main St. (at the corner of Main and Elm)	Thursday	8:00 am - 1:00 pm	Apr 12 - Sep 13
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LOOK INSIDE FOR MAPS AND LISTINGS FOR LOCAL FARMS AND FARMSTANDS IN THE REGION

**Farmers Markets**  
**CLINTON COUNTY**  
**CHATEAUGAY LAKES** + State Rt. 274  
**KEENE** + Marcy Airfield between Keene and Marcy Village on Route 73  
**Managers:** David Crowder (518) 587-7157  
[jeffersoncountymarket.com](http://jeffersoncountymarket.com)  
Artists: June 17 - Oct. 2, 2018 9:30-2:00  
**AKE PLACID** + Jay's Park Station  
**WESTPORT** - Westport Heritage House, 5420 Main St. Manager: Madara Sherman (518) 735-4280  
First Saturday of Jan through May 2019 10:00-1:00  
**UPPER JAY (SNOWY GROCERY)** -



2018 Lewis County Farmers' Market Schedule

Find your farmer! Why buy meat in bulk? Fill your freezer! Support Local Farms Taste the Difference

[www.meatsuite.com](http://www.meatsuite.com)

## FreshFoodNY

*By Diane Eggert, Farmers market Federation of NY*

Have you heard? There is a new mobile app for bringing consumers and farmers together and helping to increase customer traffic at your farmers market. It's FreshFoodNY, a virtual farmers market. FreshFoodNY provides the convenience customers are looking for by offering 24 hour access to shopping for local farm products at their fingertips. Then customers come to the market to pick up their orders. Our producers can feel confident arriving at the market with products already sold, while farmers markets benefit with additional customer traffic.

Sounds like it would be expensive to participate, doesn't it? In fact, it is totally free for farmers to use. There are no monthly, transactional, or credit card fees associated with selling products using e-commerce technology.

Currently there are over 500 customers enrolled in FreshFoodNY, all anxious to buy fresh, local food from New York's farmers. Over 180 producers are in the process of completing their FreshFoodNY business profiles, with over 70 with products available for purchase!

So how can you and your farmers join FreshFoodNY? It's simple! Talk to the farmers in your market. Many of them do not yet know about the opportunity nor the free price tag. They can go to <https://ny.sourcewhatsgood.com/> and set up their farm profile to begin selling on the FreshFoodNY app. If they need help or have questions about the online market, they can call Jacqueline Lachevre at [j.lachevre@sourcewhatsgood.com](mailto:j.lachevre@sourcewhatsgood.com) or call her at 401-302-4172. Jacqueline is an account executive for Crave Food Systems, our technology partner and curator of the WhatsGood platform. She is very helpful and loves to talk FreshFoodNY with market managers and farmers!

As a thank you to markets for helping farmers learn about and participate in FreshFoodNY, you will be rewarded. When you have 3 or more of your market's producers fully enrolled in FreshFoodNY, Crave Food Services, creators of our mobile app, will provide you with promotional materials to help you market to your community to build awareness of FreshFoodNY and encourage sales for your farmers and customer visits to your market! Available right now, Crave Food Services is offering a 25% discount on all first orders on FreshFoodNY! As a bonus, Crave Food Services will be covering the cost of the discount. Farmers will receive 100% of their listing price.

Help us get the ball rolling in your community! Learn more about FreshFoodNY at <http://www.nyfarmersmarket.com/freshfoodny-introduction/> and bring your farmers into the action!

### How the FreshFoodNY app connects you to your local food community.



Discover local farmers, fishermen and artisans and explore the items they have seasonally available.



Easily order your favorite local ingredients through the FreshFoodNY app.



Select pickup or delivery options that are convenient for you, and enjoy!



## Adirondack Harvest Chapter News

### Franklin County Chapter:

On June 9<sup>th</sup>, the Franklin County chapter of Adirondack Harvest had a "Taste of Adirondack Harvest" booth at the annual summer fest celebration in Malone at Arsenal Green, the park in the middle of the village. A large crowd passed through the park, enjoying the many different vendors that were there. The Adirondack Harvest tasting booth drew a good number of people who wanted to taste the pulled pork and lamb stew prepared by Cathy Hohmeyer, chef at Hohmeyer's Lake Clear Lodge. The Lodge is owned and operated by Ernest and Cathy Hohmeyer and family in Lake Clear. They are members of Adirondack Harvest and serve local food at the lodge. Farms represented at the booth were Pat and April's Pork in Fort Covington, owned and operated by Pat and April St. Onge, and Kate Mountain Farm, owned and operated by Aaron and Kelly Caiazza. Both of these farms brought their pork for Chef Cathy to prepare into delicious pulled pork that everyone enjoyed. Shady Hill Sheep and Wool Farm in Dickinson Center, owned and operated by Roger and Linda Hastings, brought lamb, which Chef Cathy prepared into a lamb stew that was tasted by people that never tasted lamb before. Each farm displayed their products, which resulted in new sales of local food. The farm memberships of Franklin County were posted for the public's interest. Information about Adirondack Harvest and its mission were posted for the public and was also announced over the public speaker system throughout the day. The farms present would like to thank Chef Cathy for her hard and excellent work in preparing the food for the tasting event. Along with the weather, it was a beautiful day for Adirondack Harvest. *(Submitted by Roger Hastings)*



### Essex County Chapter

Contact Dan Rivera at 518-524-1931 or [adkfarmerdan@gmail.com](mailto:adkfarmerdan@gmail.com) to participate in the Essex County chapter.

### Clinton County Chapter

Contact Jane Desotelle at 518-563-4777 or [underwoodherbs@gmail.com](mailto:underwoodherbs@gmail.com) to participate in the Clinton County chapter.

### Franklin County Chapter

Contact Roger Hastings at 518-529-6665 or [HastingsSheep@gmail.com](mailto:HastingsSheep@gmail.com) to participate in the Franklin County chapter.

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

Contact Teresa Whalen at 518-466-5497 or [taawhalen@yahoo.com](mailto:taawhalen@yahoo.com) to participate in the Southern chapter.

### Western Chapter (Jefferson, St. Lawrence & Lewis)

Contact Jeff Van Arsdale at 315-376-3621 or [cedarhedgefarm@frontier.com](mailto:cedarhedgefarm@frontier.com) to participate in the Western chapter.

*Unless otherwise noted, all articles in the Harvest News are written by Laurie Davis, Adirondack Harvest Administrator.*

*Contact her at 962-4810 x404 or [lsd22@cornell.edu](mailto:lsd22@cornell.edu) for submissions to upcoming quarterly newsletters.*

## Member Spotlight: Carriage House Cooking School

*By Anna Isserow*

As the 9 of us filed upstairs into the homey yet professional kitchen staged next door to the old farmhouse Chef Curtiss Hemm grew up in, the smell of turmeric and cinnamon wafted down to meet us. We sat around the center island with bowls of spices, powders, pods, pastes and proteins surrounding us wondering how on earth we were supposed to ever put these things together to make one of the most daunting cuisines-Indian food. "One of the greatest, most mature and flavorful cuisines on the planet hails from India" Chef Curtiss says, but "while Indian food is absolutely delicious, it can be overwhelming and intimidating. The goal of this class is to demonstrate, through a few key recipes, how accessible, simple and delicious true Indian foods can be".

After a brief introduction between instructor and students, the cooking began. A refresher on how to properly cut garlic and onions led into a few tricks and tips on peeling ginger and grinding fresh spices. Then came the key to proper rice, and the joys of cooking with local meats. As Chef talked and chopped, the mystery and downright scariness of attempting food with such flair dissipated under his watchful eye and patient instruction. Keema Mattar Chawal, Dal, Butter Chicken, Tandoori Machchi, Shrimp Curry, and Mint Chutney were executed and served up for dinner together. As we sat down Chef Curtiss explained the importance of passion in cooking but also brains and business sense. His next class is on simple breads, followed by a beer and dinner pairing course.

Chef Curtiss is the former Dean of Culinary Arts and Director of Online Programs at the New England Culinary Institute (NECI). Prior to NECI Chef Curtiss was a Culinary instructor and program coordinator at Paul Smith's College of Arts and Science. While at Paul Smith's College Chef Curtiss spent several terms residing and teaching in Burgundy, France. He now teaches at Hallock Hill Farm through the Carriage House cooking school.

<http://www.carriagehousecookingschool.com>

463 Hallock Hill Road  
Peru, NY 12972  
(518)335-7880



The  
**Carriage House**  
Cooking School

Thank you Curtiss for hosting our Project Coordinator Anna for the lovely class! Want to be the next featured member of Adirondack Harvest? Email us at [info@adirondackharvest.com](mailto:info@adirondackharvest.com) to set up a visit.





## Member Spotlight: Carriage House Cooking School



## GOVERNOR CUOMO ANNOUNCES PLAN TO PROTECT SNAP RECIPIENTS' ACCESS TO FARMERS' MARKETS

Governor Andrew M. Cuomo announced that New York State and the Farmers Market Federation of New York have reached an agreement with the mobile application vendor, Novo Dia Group, to enable Supplemental Nutrition Assistance Program recipients to continue to use their benefits at farmers' markets across the state through the rest of the farmers' market season. Earlier this month, Governor Cuomo issued a letter to U.S. Department of Agriculture Secretary Sonny Perdue urging federal action on this issue.

Recently, the U.S. Department of Agriculture awarded the new contract that provides SNAP EBT equipment and services for farmers' markets to a company that does not support mobile, cellular-based transactions, denying hundreds of thousands of needy families the opportunity to purchase fresh, nutritious, locally-grown fruits and vegetables. With no replacement technology in place, and no foresight by the federal government to anticipate this situation, both farmers and SNAP beneficiaries would have suffered. The Novo Dia Group, which worked with the USDA to develop the cellular mobile technology that enables farmers' markets to accept SNAP benefit cards for purchases, had indicated that they were no longer able to continue in business due to the lack of continued support from the USDA.

In addition, USDA failed to notify impacted states of this problem. Immediately after learning of this egregious oversight, New York State began to work with the Farmers Market Federation of NY and other impacted states to formulate a solution.

New York State's short-term agreement with Novo Dia will provide uninterrupted access for SNAP recipients to continue to make purchases at farmers' markets, while also benefiting our local farmers during their busiest season. In light of the USDA's failure to act, the New York State Department of Agriculture & Markets and the Office of Temporary and Disability Assistance will continue to work on a more permanent solution.

This agreement also lays the groundwork for other states that rely on cellular-based transactions at farmers' markets to continue their services as well. Novo Dia serves over 1,700 farmers' markets and farmers that accept SNAP nationwide. Forty-nine states and Washington DC will benefit from New York's lead, despite the federal government's actions disrupting service to low-income individuals and families who rely on SNAP assistance.

Diane Eggert, Executive Director of the Farmers Market Federation of NY, said, "Losing access to SNAP through the Novo Dia Group would have been devastating to farmers' markets. Low income consumers would lose access to fresh, healthy and locally grown foods, while our state's farmers would have lost significant income that is critical to supporting our family farmers. We applaud Governor Cuomo's quick action in shoring up Novo Dia Group for the remainder of the market season and making it possible for SNAP to be used at farmers' markets. We also thank a team of partners within New York, as well as the National Association of Farmers Market Nutrition Programs for working hard to make this possible. This extension for Novo Dia Group will be used to find a permanent solution to maintaining Mobile Market Plus."

The State has supported the implementation and use of Electronic Benefits Transfer for SNAP recipients at farmers markets since 2002. Last year, New York processed \$3.4 million through 221,051 transactions at 243 sites, providing healthy, nutritious food to nearly 60,000 New York households.

Under Governor Cuomo's direction, New York had made tremendous progress to not only expand and improve SNAP usage at farmers markets, but also decrease operating costs, as:

- A record number of farmers markets throughout the state now accept SNAP benefits.
- Funding for the highly successful FreshConnect Checks program has been increased, which provides a \$2.00 incentive for every \$5.00 SNAP benefit spent at farmers markets, increasing families buying power by 40 percent; and
- In 2014, New York farmers markets made the transition to the current smartphone SNAP/EBT processing to increase efficiency and reduce operating costs.



## Seeking New AH Forestry Members

Do you know anyone who works with Adirondack wood? In conjunction with our NYS DEC Smart Growth grant, we are able to offer two free years of membership to any business working with wood harvested within the Adirondacks. This can apply to loggers, artisans and crafting woodworkers, sawmills (portable or permanent), firewood, tree services, custom lumber, mushrooms grown on local logs, cabinetry and furniture making and more!

Ideally, the business should be within the delineation of the Adirondack Park blue line, but if it's outside the line and using wood harvested in the park that's fine.

We have already signed up 32 members in our Forestry Products category and would like to find as many as possible before our grant ends next year. Contact [info@adirondackharvest.com](mailto:info@adirondackharvest.com) if you are interested or can recommend someone!



## Essex County Ag Day

Monday, July 30, Adirondack Harvest took part in Essex County Ag Day on the courthouse lawn in Elizabethtown. For the past couple of years, the Essex County Board of Supervisors, Essex County Farm Bureau and CCE Essex have coordinated efforts to showcase the diversity of agriculture in the county. Several Adirondack Harvest members participated including Mossbrook Roots Flower Farm, Willow Wood Farms, Triple Green Jade Farm, The Hub on the Hill and Betty's Funny Farm. The supervisors and the general public had a chance to meet with farms, farm to school initiatives and other ag related organizations. This serves as a public reminder of the economic importance of agriculture!





≡ A D I R O N D A C K ≡  
*Harvest Festival*  
SEPTEMBER 15<sup>TH</sup> AT 12 NOON



**FREE**  
ADMISSION

BEST EVER  
FARMERS  
MARKET

ANTIQUE  
TRACTORS

HIKING



**2018**

ESSEX COUNTY  
FAIRGROUNDS  
*Westport, NY*  
[adkharvestfest.com](http://adkharvestfest.com)

**LIVE  
MUSIC**  
ALL DAY

**BREWERIES**

**GREAT  
FOOD!**

demos



# Harvest News Briefs

## GardenShare Seeks Executive Director

GardenShare, a nonprofit organization working to end hunger and strengthen food security based in Canton (St. Lawrence County, New York), seeks an Executive Director to lead all aspects of GardenShare's operation. Responsibilities will include: program development and administration; fundraising, grant seeking, and donor development; financial management; and staff hiring and supervision. The Executive Director reports to the Board of Directors, and is expected to champion GardenShare's vision of a fair and secure food system among supporters and the general public. This position requires a self-motivated team player with a proven track record in all aspects of nonprofit administration and fundraising, and familiarity with and passion for anti-hunger and food security issues. Strong communication, organizational, interpersonal, and computer skills are also expected. For a complete job description, visit [www.gardenshare.org](http://www.gardenshare.org). Applicants are asked to submit a letter of interest, resume, salary expectations, and any supporting materials they wish to mail to: [search@gardenshare.org](mailto:search@gardenshare.org) by Friday, August 10, 2018. GardenShare is an Equal Opportunity employer.

## Cuisine Trails

The Northern NY Cuisines Trails are coming to fruition! The state has approved all six trails and the organizers are moving ahead with plans to secure funding for signage. In addition, these trails will be linked with trails in Canada and Vermont to make the world's longest cuisine trail—over 1000 miles total. Two states, two countries, two provinces! A recent meeting involving all the regions resulted in much enthusiasm for the project and a commitment to work together for this massive local food promotion. Adirondack Harvest is in discussions with the NY Cuisine Trail group to assess the feasibility of AH taking on the trail management responsibilities. There are 86 businesses planned to be on the trails, many of them already Adirondack Harvest members. Stay tuned for progress on this new marketing opportunity.

## Freezer Space Available

D&D Meats is offering free freezer space for slaughtered animals until fall..

Got a beef or pig that's getting HUGE? Needs a home? aka Freezer but your out of room? No problem.. We have you covered. Book your animal in August and we will store it in our freezers all labeled ready to roll until Fall hunting season. Come get your meat as needed! How can you beat that deal?

We are a USDA Custom Exempt facility that provides on the farm humane slaughtering techniques so your animals aren't stressed during transport and slaughter phase. We offer a lot of products that you can you can do with your meat as well. In- House made products such as Hotdogs, snack sticks, kielbasa, smoked brisket, jerk beef patties and more. We smoke hams and bacons on site. So stop in and see what we are all about.



**D&D MEATS**

Wild Game & Custom Processing  
OVER 120 PRODUCTS MADE 100% IN HOUSE

# Upcoming Events, Classes, Workshops

## **Adirondack Coast Craft Beverage Festival**

**Saturday, August 4, 1:00pm to 5:00pm**

Elfs Farm Back Vineyard 7325 State Route 9, Plattsburgh. The Fourth Annual Plattsburgh Brewfest is expanding to become the Adirondack Coast Craft Beverage Festival. The Plattsburgh Brewfest has always included more than just beer. We're now just making it official with a name change. We are working to make the festival more about quality than quantity. The festival is an by invite only and is focused on Adirondack Coast Craft Beverages. VIP tickets are sold out. General admission tickets are available at \$35.00 per person. This year the Festival will be held in Elfs Farm 14 acre back field. Enjoy tasting a variety of craft beverages from beer, wine, hard cider, spirits, in Elfs scenic vineyard/orchard! For more information visit [www.plattsburghbrewfest.com](http://www.plattsburghbrewfest.com).

## **Quick & Clean: Planning for Efficient Harvest**

**Wednesday, August 15, 10:00pm to 7:30pm**

Fledging Crow Farm 122 A. Robare Road, Keeseville. Join NOFA-NY and Fledging Crow Farm's Ian Ater for a farm tour and in-depth look at how Fledging Crow Farm designed their systems for both safe food and efficient harvests. During a field walk, we will discuss how to think about making the transition to implement food safety practices and how to design effective harvest practices by following through the steps of a root harvest day, including pulling, topping, washing, and packing. The field day will then transition to the nearby Ausable Brewing Company, for lunch and a cash bar as well as further workshops and farmer-to-farmer discussion sessions covering farm scale, produce safety, and choosing a market mix. Food and Drink: Food Truck and Cash Bar Available. Pre-registration preferred. Register at <https://www.cvent.com/events/2018-field-days-registration-827e7fab47cb40498e3a1bf8bb43c45f.aspx?fqp=true>

## **Afternoon Delight: An Outdoor Dance Party**

**Sunday, August 19, 2:30pm to 5:00pm**

Rain or shine at Cross Island Farms' Enchanted Edible Forest, 44301 Cross Island Road, Wellesley Island. Featuring live music by "Second Chance", playing all your favorite dancing tunes. Beverages available for purchase from The Cape Winery. Admission: \$5 contribution per person at the garden gate: bring proof of legal age. For more info, contact Dani at 315-482-3663.



## **Harvest Festival Long Table Dinner**

**Friday, September 14, 6:30pm to 8:30pm**

Floral Hall, Essex County Fairgrounds, Westport "From Seed to Celebration – the Story of Your Harvest Dinner". As a kick-off to this year's Adirondack Harvest Festival, a long table dinner featuring fresh local food will be held in Floral Hall on the Essex County Fairgrounds. Sumptuous fare prepared by Farmstead Catering will be served in this traditional agricultural setting surrounded by a gallery detailing the origins and local journey of your dinner. Vegetarian option available. Reserve your seat at <https://www.eventbrite.com/e/adirondack-harvest-festivals-long-table-dinner-from-seed-to-celebration-tickets-46979904158>. Cost is \$85 per seat. For up to date information please visit [www.adkharvestfest.com](http://www.adkharvestfest.com)



# Upcoming Events, Classes, Workshops

## **Adirondack Harvest Festival**

**Saturday, September 15**

Essex County Fairgrounds, Westport  
Don't miss the third annual Adirondack Harvest Fest featuring live music, local breweries, lots of local farms and live demonstrations. Come spend the afternoon with your family and friends and celebrate the very best harvest the Champlain Valley region has to offer. If coming from New England we are a quick 15 minute trip from the Essex ferry dock. Admission and parking are free. This event will be held rain or shine. For more info visit [www.adkharvestfest.com](http://www.adkharvestfest.com) or email Nancy Page at [nancy@adkharvestfest.com](mailto:nancy@adkharvestfest.com).

## **National Direct Marketing Agriculture Summit**

**September 15—18**

Crystal Gateway Marriott, Arlington, VA  
The goal of the summit is to improve understanding, capacity and performance of farms and businesses that participate in direct to consumer markets. Summit will feature new resources—intended to assist farmers, market managers and direct marketing farmers—as well as research and data on direct to consumer markets. The Summit will be relevant to people from diverse backgrounds. These include researchers, extension specialists, entrepreneurs, service providers, farmers, mission-focused investors, business operators, community practitioners, students, consultants, and government employees from state and Federal agencies. National leaders and experts from industry and the public sector will participate in plenary sessions and break-out trainings. Technical assistance will include workshops for Farmers Market Promotion Program grant participants and MarketMaker stakeholders. For more information visit <https://localfoodeconomics.com/agsummit/>

## **Bike the Barns**

**Sunday, September 30**

Multiple locations. Begins at Asgaard Farm, 74 Asgaard Way, Au Sable Forks. Coordinated by Adirondack North Country Association. Bike the Barns is a fully supported recreational road

cycling tour supporting the rich agricultural movement of the North Country. All proceeds will be used to support local farms and a portion of every rider's event fee will go directly into the FarmShare fund. Registration Includes: Support on the route, event T-shirt, finish line food, drink, and entertainment, farm tour stops. At the day's end, join participating farms, riders and their families, and members of the community for a celebration of local agriculture and food, craft beverages, and music. For more info visit <https://adirondackharvest.com/event/bike-the-barns-2/>

## **5th Annual Essex County Cheese Tour**

**Sunday, October 7, 10:00am to 4:00pm**

North Country Creamery at Clover Mead Farm 931 Mace Chasm Road, Keeseville, Asgaard Farm & Dairy, 74 Asgaard Way, Au Sable Forks and Sugar House Creamery, 18 Sugar House Way, Upper Jay. Cheese tasting meets leaf peeping meets farm touring! Please join us for the 5th annual Essex Co. Cheese Tour! This self-guided tour highlights three Adirondack farms that are producing some of the finest artisanal cheeses in New York. Follow the scenic Ausable River through the foothills of the Adirondacks as you drive from farm to farm, at your leisure in any order. Experience the working landscapes, meet the animals & the farmers, and savor the finely handcrafted cheeses of Essex County! The farmers ask that you please leave your dogs at home for this event. Thank you! For more info visit [www.facebook.com/essexcountycheesetour/](http://www.facebook.com/essexcountycheesetour/).



# 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](http://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](mailto:lsd22@cornell.edu).  
Donations to Adirondack Harvest are tax deductible.



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



*Building Strong and Vibrant New York Communities*  
Cornell Cooperative Extension in Essex County provides equal program and employment opportunities.