

Volume 21 Issue 6: Nov. - Dec. 2024

Extension Express

FARWELL - BEST WISHES

ALEXIS WOODCOCK

As we bid farewell to Alexis, we reflect on the incredible contributions she has made to our extension office. Alexis has been a cornerstone of our educational and outreach programs, sharing her expertise and passion in various areas related to growing, cooking, and serving food. Alexis led engaging classes on sourdough bread making, bread and pasta 101, canning, freezing, dehydrating and so much more. Her hands-on approach and enthusiasm inspired many to explore the joys of home cooking and preserving. Through gardening classes, Alexis taught the fundamentals of growing and nurturing plants, how to do successful container gardening with limited space, and fostering a love for nature and sustainability among participants. Alexis worked closely with Head Start, providing valuable educational experiences for young children and their families. Her collaboration with the Norwich City School District further extended their impact, enriching the lives of students. She even partook in doing outdoor youth activities with a grant through the Youth Bureau. Alexis' dedication and hard work have left a legacy. We are grateful for her contributions, and we wish her the best in her future endeavors.



ERICA CLARK

Natural Resource Educator, Erica Clark, enjoyed sparking curiosity in our 4-H youth. She created a wide range of programs and events designed to inspire young people and get them excited to be outdoors. This was done through a variety of programs and activities, like snowshoeing, ice fishing, kayaking, birding, hiking, outdoor cooking, robot powered boats, camping, shelter building, fishing and anything she could think of to get youth interested in being outside. Alexis Woodcock played an integral role in many of these programs as well and the two educators offered a range of programs from gardening and wilderness safety to biking and camping and everything in between. Erica also led STEM and nature programs for youth at local libraries and schools, always looking for opportunities to engage more youth and get them exploring. Erica was grateful for her time with 4-H and CCE and the opportunity to meet and work with all of our 4-H families.



SNAP-Ed EFNEP SOIL/WATER Recipe FARM BUREAU	Page 10-13Page 14-154-H NEWSCALENDARSApril/May/JuneMeetingsEventsEvents	
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Cornell Cooperative Extension Chenango County

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Did you know that.... about 60% of your body is made of water. It plays a role in keeping all of your body systems working well. Our SNAP-Ed Nutrition Educators, Carrie Forward, and Carol Lyons are making sure this is a priority to highlight in a few in our schools. We are currently doing "Water Wednesday" once a month at Sherburne- Earlville Middle/High School, Madison Central School, and Edward R. Andrews school in Morrisville where we do naturally infused water for the children to try.



Carrie from Madison County Cornell Cooperative Extension (CCE) SNAP-Ed Program was in for the monthly Water Wednesday Program in December. Students were able to sample a refreshing cranberry orange water and learn about switching out sugary beverages for a healthier option. Students voted on whether they enjoyed the water flavor or not. While this wasn't the most popular flavor that we have served, it was definitely very pretty!

On December 18th, at the Middle School/ High School, a new program started! In partnership with Cornell Cooperative Extension, every third Wednesday of the month will now be Water Wednesday! During their lunch mods, students will be able to sample water that has been infused with different fruits each month. Carol from CCE will be passing out these samples to the students along with educating them on the benefits of drinking water and staying hydrated.



Keep it safe!

 Clean hands, surfaces, utensils, and beverage dispensers/containers.

 Wash all fresh fruits, veggies and herbs by scrubbing or rubbing gently under cool running water.

Do not mix batches. Use up the first batch; clean the container; make a fresh batch.

 Keep water cold after fruits or veggies are added.

 Make an amount you can use within 2 to 3 days.



Check out these flavor ideas!

Flavors	Ingre	dients	Preparation		
	1 Gallon Water 2 1/2 Gallons Water				
Cucumber	⅓ cucumber	4 to 5 cucumbers	Slice crosswise into thin slices. Leave skin on for color.		
Citrus - Lemons Oranges, Limes, Grapefruit	2 small or 1 large	4 to 5 small or 2 large	Slice thinly in whole circles or quarter wedges. Leave skin on for added color and flavor.		
Herb - Mint, Basil, Rosemary	10 small leaves or a small sprig	20 to 25 small leaves or 2 to 3 small sprigs	Tear or crush the leaves to release the flavor.		
Apple 2 apples and 2 Cinnamon sticks		4 to 5 apples and 4 to 5 cinnamon sticks	Slice the apple into thin wedges or circles. Core can be left or removed. Leave the skin on for color.		
Strawberry Kiwi	12 to 16 strawberries (about 1 pint) and 2 kiwi	30 to 40 strawberries (about 2½ pints) and 5 kiwi	Peel the kiwi. Slice both fruits into thin slices.		

Southern Tier SNAP-Ed is funded by USDA's Supplemental Nutrition Assistance Program- SNAP. SNAP provides nutrition assistance to people with low income. To find out more, go to www.myBenefits.ny.gov or contact 1-800-342-3009. This institution is an equal opportunity provider.

For more information, visit snapedny.org

Cornell Cooperative Extension

SNAP particiapants:

EATEASY

is the new website with tips for healthy eating!

Eat Easy is packed with healthy eating ideas, recipes and more!

It makes eating right easy and fun!



Scan the code to get started or go to www.eat-easy.org.

How-To: Find Greater Balance Smart Swaps meal challenge

Hamburger on a white bun, fries and a

chocolate shake

Tap possible swaps to see which on might make an even better-for-you Bun tü Fries th shake th

습 Home <mark>폰 How-Tos</mark> 1월 Table Talk (김 Resources 율 My I

Eat Easy is all about helping you meet your own

Simple tips for living

better

Menu EADEASY My Eat Easy

healthy eating

Start a How-To now

SNAP Education Program

This material was funded by the USDA Supplemental Nutrition Assistance Program (SNAP). This institution is an equal opportunity provider.



Low-Fat Ranch Dressing for Salad

Makes 16 servings Ingredients: I cup non-fat or low-fat plain Greek yogurt* ½ cup reduced-fat mayonnaise ½ cup fat-free or 1% milk Half a 1-ounce packet ranch salad dressing Mix (not dip mix) Directions: I. Whisk yogurt, mayonnaise, milk and ranch salad dressing mix in a small bowl until blended. Refrigerate until serving. 2. Pour dressing over salad or let children add their own. 3. For salad, toss dark salad greens (romaine; leaf lettuce, and/or spinach - not iceberg) with raw veggies such as carrots, chickpeas, tomatoes, or cucumber. *Can use regular yogurt, reduced-fat sour cream, or a mixture instead

Source: Choose Health: Food, Fun, and Fitness Curriculum (CHFFF)

EFNEP (Expanded Food Nutrition Education Program) has been helping individuals and families within Chenango County to build "Better Healthy Habits" while reducing food costs and waste. EFNEP has also established partnerships with Catholic Charities, Family Resource Network, The Place, LPP, and Norwich Rotary. Since October 2024 EFNEP has graduated 7 individuals. Currently there are 17 individuals enrolled in classes with projected graduation dates by early April. EFNEP is continuing to visit food pantries and community events spreading the word about the program and enrolling individuals. Participants who have graduated from the program report, reducing their grocery bill in half by using the tools provided during the classes. Prior to attending the classes one family stated they would "eat all meals out or delivery" because they didn't know how to cook from scratch. Several individuals would express concerns because they would either run out of food before the end of month or choose to feed the children while they went without. Week after week these individuals developed healthy habits that helped ensure food for the entire month without relying on food pantries and everyone in the house was eating full meals. Successes experienced by participants (graduated and current) include a significant sugary drink reduction, significant reduction in the usage of community food pantries and kitchens and increase in vegetables and fruits being provided and consumed by children. Classes are completely free and lead to a certificate of completion from Cornell University upon completion of the series. Interested participants and/or agencies can contact Mary Close (EFNEP Nutrition Educator) at 607-334-5841 x 1113, or at mkc244@cornell.edu



4





Nutritio	n Facts
16 servings per co	ontainer
Serving size	2 tablespoons
-	(35g)
Amount per serving	25
Calories	35
	% Daily Value*
Total Fat 2g	3%
Saturated Fat 0.5g	* 3%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 140mg -	6%
Total Carboly drate 2	g 1%
Dietary Fiber 0g -	0%
Total Sugars 19	
Includes 0g Added	Sugara 0%
Protein 2g	-
Vitamin D 0mcg	0%
Calcium 32mg	2%
Iron Orng	0%
Potasiium 40mg	0%
"The% Daily Value tells you ho serving offood contributes to a day is used for gamenal multiflor	daily diet. 2,000 calories a
51% calories fro	m fat
low-fat Greek pl	ain vogurt.

low-fat Greek plain yogurt, 1% milk

CANNING WITH BETTY

Come join the fun as Master Food Perserver, Betty Clark guides you through the the art of canning. You can be sure Betty will help you gain a better understanding of the safest food perservation practices so you can reap the benefits from your food during those cold months ahead.



Canning Series: Register under events at: <u>ccechenango.org</u>



PICKLE AND JELLY CLASS

June 25th

6-9pm



PRESSURE CANNING: CARROTS AND GREEN BEANS

July 23rd

6-9pm



WATER BATH CANNING: TOMATOES

August 16th 10am-1pm

Cornell Cooperative Extension is an employer and educator recognized for valuing AA/EEO, Protected Veterans, and Individuals with Disabilities and provides equal program and employment opportunities.





Hello and welcome to the Chenango County Soil & Water Conservation District

The Chenango County Soil & Water Conservation District (SWCD) serves as the leading agency for resource conservation within the county. The SWCD support anyone who is interested in conserving natural resources – from private landowners, businesses, non-profit groups and municipalities. We offer technical and financial assistance and access to a network of partnering agencies to implement conservation projects. Our agency is able to tap into state, federal, and other conservation funding sources to implement impactful projects.

Take a look at some of our projects from 2024!

Below are some images of our projects from last year. The image below to the right showcases an enhanced cattle trail, which previously experienced issues with soil erosion and manure accumulation. The photo to the left is of a constructed wetland and a floodplain tree planting. The wetland and tree planting will help to restore the functionality of the floodplain and improve water quality.









Trees, Trees, and more Trees! The Soil and Water Conservation District engages with many landowners to replant idle or unused farmland in the County. In 2024, the Conservation District planted 18,885 trees seedlings, implemented 43.5 acres of Riparian Forest Buffers and replanted nearly 25 acres of marginal, idle farmland.

www.chenangoswcd.org (607) 334-8634 ext. 7115



1ST ANNUAL

BREAKFAST Fundraiser

CELEBRATE MAPLE MONTH AT THE NORWICH GRANGE! 167 CR-32A, Norwich, NY 13815

TIME 8-11 AM APRIL 5TH \$12 AGES 12+ \$8 AGES 5-12 5 & UNDER FREE!

Chenango County Farm Bureau is hosting a pancake breakfast, featuring locally sourced products prepared by Cornell Cooperative Extension of Chenango County, Austin Farm Enterprises LLC, Kutiks, and Cornell Farms. <u>https://chenangocountyfarmbureau.com/</u>

SPONSORED BY







AGRICULTURE UPDATES

CCE WINTER FARMERS' MARKET A SUCCESS!

This winter CCE Chenango has sponsored a winter farmers' market on six Thursday afternoons from February through April. The market is held at the Norwich campus of SUNY Morrisville. Several vendors have offered grass fed beef, maple syrup products, baked goods, and fresh market greens. This provides an opportunity for producers in the area to offer their products to the public, as well as providing opportunities for the public to access fresh, locally produced foods. The market is open from 3 p.m. to 6 p.m., with two remaining markets to be held on April 3rd and April 20th. The event is held in the atrium of the college's main building. If anyone would like to be a vendor at these two remaining events, contact Rich Taber at 607-334-5841 ext. 1121, or email rbt44@Cornell.edu.



Market director Rich Taber with four of the Vendors



Customers at the Winter Farmers Market

Winter Farmer's Market

Join us for the new Winter Farmer's Market in Norwich!

> Dates: February 20th March 6th March 20th April 3rd April 17th

Location: SUNY Morrisville Norwich Campus Community Room 20 Conkey Ave, Norwich, NY

For more information or to inquire about becoming a vendor, contact: Rich Taber 607-334-5841 ext. 1121 rbt44@cornell.edu

CONTACT:

Jola Szubielski | 518-457-0752 | Jola.Szubielski@agriculture.ny.gov Julia Mason I 518-457-0752 | Julia.Mason@agriculture.ny.gov For Immediate Release: March 12, 2025

Department of Agriculture and Markets

agriculture.ny.gov

DEPARTMENT OF AGRICULTURE AND MARKETS PARTNERS WITH THE NORTHEAST REGIONAL FOOD BUSINESS CENTER TO LAUNCH \$10 MILLION FUNDING OPPORTUNITY FOR SMALL-AND MID-SIZED FARM AND FOOD **BUSINESSES**

Funding Will Support Farms and Agribusinesses in Scaling Operations, Expanding Markets, and **Strengthen the Food Supply Chain**

The New York State Department of Agriculture and Markets, in partnership with the Northeast Regional Food Business Center (NERFBC) and the National Association of State Departments of Agriculture (NASDA) Foundation, today announced the launch of a second funding opportunity, totaling \$10 million, to support small- and mid-sized farm and food businesses, including aquaculture and wild-caught marine businesses. Funding for the Business Builder program will be provided for projects that support businesses in scaling their operations, expanding markets, and strengthen the regional food supply chain.

State Agriculture Commissioner Richard A. Ball said, "This additional funding as part of the Northeast Regional Food Business Center initiative will help our small-and medium-size farms and businesses grow their operations while impacting the overall food supply chain. It is another resource for us here at the Department as we work to strengthen the food system from farmer to consumer and we're grateful to all the partners involved in supporting this funding opportunity."

Funded through a cooperative agreement with the US Department of Agriculture's Agricultural Marketing Service, the NRFBC is part of a nationwide initiative to ensure a more resilient food supply chain while supporting historically underinvested producers and food business owners. Additional partners in the initiative include Buffalo Go Green and Cornell University's Center for Regional Economic Advancement (CREA).

The NERFBC announced its first round of award recipients in October 2024, awarding \$2 million to 17 technical assistance organization. The Center also launched its Community Hub, featuring a Technical Assistance Provider Directory to assist with grant writing, marketing, and business development.

Awards in this round will range from \$15,000 to \$100,000. The Business Builder program will fund projects through three specialized funding tracks:

Track 1: Equipment Acquisition (\$25,000 - \$50,000)

Supports the purchase of specialized post-harvest equipment, such as wash-and-pack stations, refrigerated vans, cold storage units and food safety upgrades.

Track 2: Business Development (\$15,000 - \$25,000)

Provides funding for business planning, financial guidance, supply chain analysis, food safety training, workforce development and strategy development.

Track 3: Product and Market Expansion (\$50,000 - \$100,000)

Assists businesses in expanding through new product development, market analysis, packaging supplies, kitchen appliances and software implementation.

Applications are now open and will close April 7. Awardees will be announced in July, and funded projects will begin in August.

To support prospective applicants, the Center published a pre-recorded webinar and will host live informational webinars on March 19 and March 27 to answer technical questions and provide guidance on the application process. For more details and to apply for the Business Builder subawards, visit the Northeast Regional Food Business Center website.

CHENANGO COUNTY MASTER GARDNERS

Our Master Gardeners in Chenango County would like to take a tour of the Hortus Arboretum and Botanical Gardens in Stone Ridge, NY on June 11th. This is \$10/per person. The mission of this organization is: to sustain the native, unusual, and historic plant life of our area and serve as a vital educational resource for the public. They are also focused on saving rare and endangered plants worldwide to ensure that species



diversity lives on. The gardens have been growing for over 20 years, with several specific collections such as the Chinese Garden, Native Woodland Garden and Japanese shade garden, in addition to a large collection of unusual edibles and hardy cacti. They have the most diverse selection of plants in Ulster County. Hortus Arboretum exists as a 'Living Textbook' of plants that can be grown in the Hudson Valley. Is anyone interested in attending this event? We would love to have individuals join in on the fun! If you are interested, reach out to Rhonda Turrell at 607-334-5841 ext: 1111

AG IN THE CLASSROOM

Ag in the Classroom - Greene and Oxford

In February, we talked about wool and sheep production. Students were able to see the process of how raw wool goes through to become garments. They also got to try spinning their own wool. 4-H Educator, Victoria brought in her Cheviot lamb bottle baby, Minnie. She talked about raising sheep and lambs along with how their sheep are used on their farm.

In March our five schools learned all about potatoes this past month. We introduced them to specialty varieties such as Pinto potatoes and Adirondack Blue potatoes. The kids were surprised to see such interesting kinds and were used to only seeing white or yellow. We showed them how to make homemade potato chips, and talked about the nutritional value. Students then got to start a potato plant from the eye sprout. They will keep it in their classroom until it can be safely planted outside. No potato lesson is complete without playing a round of "hot potato!"

AG LITERACY WEEK

March is Ag Literacy Month in Chenango County. Ag Literacy week is March 17-21st but in Chenango County we celebrate all month long. This years, book is "The Pie that Molly Grew". Guest Readers for Oxford Academy and Central Schools include the Chenango County Planning Board, Ann Grumm and Dan Wilcox. We appreciate their volunteer efforts!

4-H PUBLIC PRESENTATION WORKSHOP

The 4-H Team held a workshop and practice session for upcoming public presentations. We asked veteran 4-H public speaker, Lily Marshman, to help get the kids started. Lily also demonstrated her up and coming speech about why almond milk is deceiving to dairy consumers. The kids practiced speaking on the spot and began brainstorming for our county competition on March 15th.

SHOOTING SPORTS UPDATE

Three Shooting Sports volunteers attended the Northeast Winter Regional Training in Ballston Spa. They earned their certification in rifle and pistol. This will be an asset to our 4-H shooting sports program because we have several youth who are ready to advance to the next level of shooting. We are looking into ways to support this growing group and make stronger connections with the Rockdale Rod and Gun Club.

4-H PUBLIC DISPLAYS

We were the community organization featured at the Sherburne NBT bank for the Christmas season and we participated in the Chenango Historical Society Parade of Tree Event. We included QR code links to our programming and enrollment information on both.

DAIRY BOWL

4-Hers have met to go over topics related to Dairy Science preparing for the regional contest March 22nd. 4-H'ers have gone over topics like nutrition

specifically rumination, AI and safe handling of semen, judging and parts of the cow and more! This year we will have a full beginner team of 4-H'ers aged 8 & 9 and a full Junior team of 4-H'ers under 13 and one Senior level 4-H'er competing.

















HIPPOLOGY / HORSEBOWL

It has been a busy Hippology season starting with the kickoff in November then getting together every Friday night from January through March. These horse loving 4-H'ers have been studying for their competiton on March 22nd. The kids have learned a lot this year from bones, parasites, farrier work, body parts, horse judging, and much, much more.

4-H EQUINE PRESENTATION WORKSHOP

Members from the Hidden Ponds Horse Lovers, Ribbon Wranglers, and 4 Leaf Clovers gathered to learn and work on their presentations. It was a practice run for our horse kids before the March 15th competition. The younger 4-H'ers got a glimpse of how horse presentations differ from general ones. These kids were fantastic! We talked about topics the they wanted to do, how to make posters, practiced their speaking skills. They were all excited about their topics and eager to do theirs at the competition.

SWINE 101

Autumn Madugno and Garrett Proskine from A-Plus Show Pigs in Norwich, NY came in on February 19th to talk with 4-H'ers about what to look for in a show pig, what equipment is needed to show pigs and the beginnings of breeding and birthing pigs. They went over different breeds and the traits they look for, as well as some deciding factors of what breeds they have now. They also talked about their facilities and what they have. They have also agreed to come back and talk with our Livestock Skill-a-thon group in April or May.

4-H & SNAP-ED COLLABORATION PROGRAM

Victoria teamed up with Carol and Carrie from the SNAP-Ed team to give 4-H youth a lesson in fiber and exercise. Carol and Carrie taught about how fiber is beneficial in a balanced diet and a quick exercise activity. Then 4-H'ers moved into the handson portion where they made tie dye coasters and cranberry oat balls. Several 4-H'ers expressed excitement over how tasty the cranberry oat balls were and how they would make them at home.

PUBLIC PRESENTATIONS

We had 24 kids give presentations this year. Many of them showed tremendous growth and the judges were thrilled to see so many exciting topics and talented, confident kids this year. The 4-H'ers with the highest scores overall, are selected to compete at our district competition in April. An email will go out to those going on. Photo highlights from the day.











INTRO TO POULTRY SHOWING

Former Chenango County 4-H'er, Jamie Matts who is now an American Poultry Association and American Bantum Association judge gave back to the 4-H program that helped him so much. Jamie came in and talked about what judges are looking for in showmanship when 4-H'ers are talking about their birds. He also talked about breed standards and how they impact your placing even if it is a defect out of your control (frost bite). At the conclusion of the class Jamie graciously donated a breeding pair of birds that we did a drawing for and 4-H'er Emily M. received them!











4-H MARK YOUR CALENDARS

KIDS IN THE KITCHEN

April 8th, 5:15-6:15 - Space is limited so be sure to register!

Getting kids involved in the kitchen can be incredibly beneficial! Youth gain essential life skills, such as meal preparation, following recipes, and understanding nutrition. They learn how to measure ingredients, understand cooking times, and observe chemical reactions in cooking to enhance their math and science knowledge. Kids who help prepare meals are more likely to try new foods and develop healthier eating habits. Come join "Kids in the Kitchen" for our next class! Contact Kristi for more information: kg499@cornell.edu Registration is on facebook

4-H AND YOUTH BUREAU BIRD OF PREY WALK April 12th, Sat 9:30am to 12:00pm

Space is limited and you must be able to attend both portions of the program. Register: https://reg.cce.cornell.edu/BirdingRaptorProg2025_208

Join us for a morning bird walk with the Chenango Bird Club. We have binoculars you can borrow. After the bird walk, we will learn about and meet birds of prey up-close! This is a free program for Chenango County Youth 8 and up.

The program will begin with a bird walk at Veteran's Memorial Park in Sidney, NY. (118 River St, Sidney, NY 13838).

Following the bird walk, at 11am we will reconvene at the Bainbridge Community Center for a Birds of Prey Demonstration with the Cornell Raptor Program (5 Prospect St, Bainbridge, NY 13733).

OUTDOOR COOKING (Ages 12 +) Every second Saturday of the month April 12th, 10am-12pm

It appears some good weather is in our forecast so 4-H'ers get your taste buds ready for some more delicious Outdoor Cooking! Mr. Richard is breaking out the recipes and heating up the cast iron for another outdoor cooking program. This program meets the third saturday of every month. If you are interested in joining this program or would like more information, contact Richard: turrellr@protonmail.com

SHOOTING SPORTS (Ages 9+) Typically the third Sunday of every month April 13th Due to Easter

The 4-H Shooting Sports program teaches youth the fundamentals of firearm safety using archery, air rifle and .22 rifles. Our newest instructors are now certified in air pistols so qualified youth will be able to add this to their experience. Please contact Richard to let him know you are coming or for more information. Richard: turrellr@protonmail.com

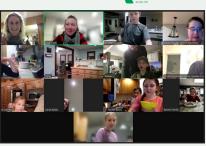
INTRO TO GARDENING May 1st - 3:30-5:00pm

Join Tina Reilly for the 4-H Garden Clean-Up Adventure! Are you ready to get your hands dirty and make a difference? Join us for a fun-filled garden clean-up with 4-H and help create a beautiful space for everyone to enjoy! By participating in the garden clean-up, you'll be helping to create a greener, cleaner space for everyone. It's a great way to give back to the community and learn about gardening and environmental stewardship. Contact Kristi: kg499@cornell.edu or Victoria: vmr39@cornell.edu to sign up!

BUG CLUB

Do you have a 4-H'er that loves the fascinating world of insects? Then you've come to the right place! As warmer weather approaches our wonderful volunteer Miss Jen will be starting up the bug club for 2025. Keep an eye out for the dates and events she will be planning with Rhonda.

For more information contact Rhonda: rlt236@cornell.edu













PATRIOTIC PRIDE PROGRAM with SNAP-ED and 4-H May 7th, 5:30-7:00pm

Are you ready to learn about healthy eating while having fun? Join us for an exciting nutrition lesson where we'll make delicious yogurt parfaits using donated Chobani yogurt! You'll get to create your own tasty parfait with red and blue fruits to celebrate Memorial Day. PLUS, we'll celebrate Memorial Day with a special craft sponsored by 4-H. For more information or to register Contact Kristi: kg499@cornell.edu or Victoria: vmr39@cornell.edu

4-H SEWING PROGRAM

Throughout the month of April, 4-H'ers will have the sewing machines buzzing as they learn to sew or hone in on their past sewing skills. Our Cloverbuds (5 to 7 yrs old) learn sewing machine safety, parts of the machine, along with completing projects they can show at the fair. Our older youth (8 to 18 yrs old) learn many new skills all building on what they have learned in previous years. For more information about this program or if you are interested in volunteering to help our youth with sewing, contact Rhonda: rlt236@cornell.edu



4-H FINANCIAL READINESS - BUSINESS BUDGETING

April 9th, 5:30-7:30pm *Recommended for youth with animal science projects

The business budgeting for youth taught by Visions Federal Credit Union is designed to equip youth with essential financial literacy skills, focusing on budgeting, money management, and financial decion-making in a business context. This interactive and engaging program teaches participants how to create and manage budgets, track expenses, and make smart financial choices to support business growth and personal financial success. Be sure to register for this program - https://reg.cce.cornell.edu/Financial_Readiness_Series-2_208

PREPARE FOR FAIR

April 16th - Zoom meeting *Highly recommended for youth with Animal Science Projects

Join the New York State Veterinarian, Dr. Bob and his team for a class to review the veterinary health requirements for animals participating in the 2025 fairs. This session will cover necessary documentation, vaccination requirements, testing protocols, and any new regulations impacting exhibitors. A Q&A segement will be included to address specific concerns.

4-H BEYOND THE RING

April 24th, 4:00pm @ Summer Wind Farm

4-H Teen Leader Emily H. will be sharing her expertise with 4-H'ers in a live demo on how to prepare for the ring. With years of experience in cattle showing, Emily and her family will guide participants through essential steps, including daily care, halter training, proper grooming techniques, and show-day preparations. The goal of this program is to help 4-H'ers gain confidence, develop strong animal-handling skills, and understand what it takes to present a well-prepared heifer in the ring.

Be sure to register: https://reg.cce.cornell.edu/Beyond-The-Barn_208

TURN TO OUR WEB PAGE FOR MORE 4-H EVENTS

April 24th - DairyOne Forage Testing Field Trip for Livestock Skill-a-thon
April 15th or 30th - Historical Society Collaboration- Confirmed date coming soon
May 3rd - Animal Crackers at Cornell
May 13th - Raising Beef 101 with Rich Taber
May 17th - Possible Farm Tour to Greener Pastures Ranch (Owners waiting until they know it is out of mud season to confirm)
June 1st - Animal Ownership/Non-Ownership papers due for all animals to show
June 14th - Sheer Success
June 14th - Equine Riding Evaluations



CCE BOARD MEETINGS

The recent election of officers has brought a renewed sense of commitment and continuity to the board. With Joe Cornell newly elected as Vice President, the board is well-positioned to continue its effective governance. Under the leadership of President Jacob Perrone, Treasurer Grace Provence, and Secretary Anna Marie Ward, the board is poised to uphold its responsibilities with integrity and dedication. The continued presence of Jeremiah Micklas as the Board of Supervisors Representative and Danielle Hautaniemi as the State Extension Specialist further strengthens the board's expertise and connection to the community. Together, this dedicated team is ready to lead with vision and purpose, ensuring a bright future for the organization.

LEADERS/VOLUNTEERS ASSOCIATION MEETING

The Leaders Association is a group of 4-H Leaders and Volunteers that meet approximately six times a year to aid in the success of 4-H'ers throughout Chenango County. Their goal is to assist the extension educators, provide a forum in which leaders may discuss and exchange ideas, and raise money that will benefit 4-H;ers and leaders as determined by the Association. Past monies raised have gone toward College Scholarships, 4-H Camps, 4-H National Competitions, startup monies for new clubs, sewing awards, and more. It is the mission of this Association to help in any way to promote 4-H in Chenango County.

CALENDAR OF EVENTS

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
APRIK		1	2 4-H Cloverbud Sewing	3	4	5 NYS Horsebowl
6	7	8 4-H Kids in the Kitchen 5:15-6:15pm	9 4-H Cloverbud Sewing 4-H Business Budgeting 5:30-7:30pm	10	11	12 Outdoor Cooking 10:00am Birds of Prey Walk 9:30am
13	14 Snap-Ed Program 11:00-12:30pm	15	16 4-H Cloverbud Sewing Prepare for the Fair zoom	17	18	19 4-H District Presentations
20 Shooting Sports 1:00pm	21	²² 4-H Lear	n to Sew P	24 rogram 4-H Beyond the Ring 4:00pm	25	26
27	28	29	30			

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1 4-H Garden Clean-up 3:30 -5:00pm	2	3 Animal Crackers
4	5	6	7 4-H Leaders Association 4-H Patriotic Pride 5:30pm	8	9	10 Outdoor Cooking 10:00- 12:00pm
11	12 Snap-Ed Program 11:00-12:30pm	13 4-H Raising Beef 101 5:30-7:00pm	14	15	16	17
18 Shooting Sports 1:00pm	19	20	21	22	23	24
25	26	27	28	29	30	31
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2 4-H Animal Paperwork Due	3	4	5	6	7
8	9	10	11	12	13	14 4-H Outdoor Cooking 10:00am Riding Evals. Sheer Success
15 Shooting Sports 1:00pm	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30			JUNE		

** SNAP-Ed offers nutrition education classes that are open to the public. Please contact Whitney at: wdg43@cornell.edu for more information. **Cornell Cooperative Extension** Chenango County

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