

# Extension *Express*

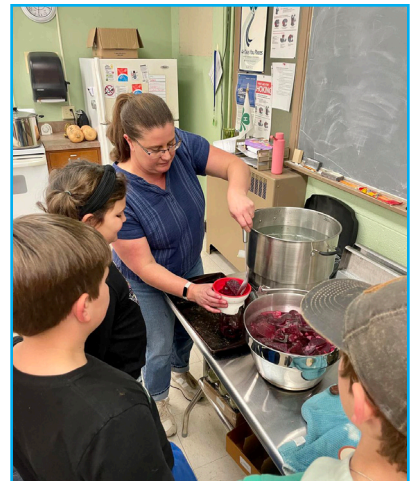
## CCE ANNUAL MEETING

**December 5th, 2024, from  
6pm - 8pm  
at**

**The Canasawacta Country Club**

Please join us as we celebrate 109 years of service to the residents of Chenango County. Come learn about our staff's success, learn you can get involved with our association and share a meal alongside friends. This year the dinner will be catered by the Canasawacta Country Club which will include pulled BBQ pork, garden salad, honey glazed carrots, macaroni and cheese, fresh dinner rolls, roasted fingerling potatoes, and a dessert. The cost for this event is \$30.00 which can be paid through paypal, check, or cash. You will need to register for the event by December 1st.

**Register at: [ccechenango.org](http://ccechenango.org)**



**Page 2-3**  
SNAP-Ed  
News  
Recipe  
EFNEP

**Page 4-5**  
GROW COOK SERVE  
Program Updates  
Food Co-Op Classes  
Healthy Living Series

**Page 6**  
AGRICULTURE  
Marketing Livestock  
Livestock Feed Class

**Page 7-10**  
4-H NEWS  
Proclamation  
4-H Highlights  
Upcoming 4-H Activities

**Page 11**  
CALENDAR  
Meetings  
Events

# SNAP-ED GOT INTO THE SPIRIT OF THE SEASON!



Carol Lyons, a SNAP-Ed Nutrition Educator attended the UV Halloween Night of fun on October 19th to represent our program and build relationships with potential partners within the school. UV Halloween Night of fun is a free, safe, community centered event held at UV. It features community partners, organizations, a haunted hallway by students, and hayride. The event had 800+ attendees. She had a great time here are some funny quotes from families: A young girl said "your costume is corny" and her mother said she had to work up the courage to come and say that! A father pointed out that I worked for "CORNELL".



## SNAP-ED SUCCESS!

The 2nd Annual Connected Canastota Central School District PSES/SSES Fall Fest was a success!!!! About 300 community members were able to check out the fun games and other fun stations. Carrie Forward, SNAP-Ed nutrition educator tabled the event, and even dressed up as a strawberries, how fun!!



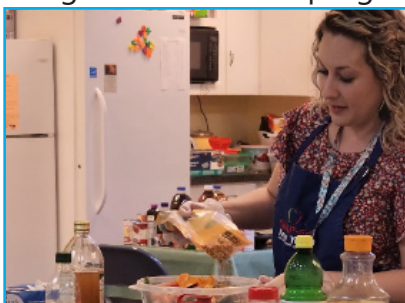
## ROASTED BEETS: SNAP-Ed had children trying something different!

On Thursday September 12th, Children at Edward R. Andrews School in Morrisville, NY had the opportunity to try roasted beets. The beets were donated from Common Thread Farms in Madison County as a part of the full season share, they have been awarded through the assistance of Whitney Kmetz, Community Health and Wellness Supervisor. This was about 18 lbs. of beets that were roasted with olive oil, salt, and pepper for the children to try. We had 130 students try the beets and of that 72 loved them. We felt we had a huge win, considering there were more likes than dislikes.



## SNAP-ED UPDATES FOR THE NEXT FIVE YEAR GRANT

- We will be hiring a PSE (Policy, System, Environment) Educator- to work on PSE Initiatives with school wellness, fruit and vegetable prescription program, and market sprouts anticipated after January 2025.
- Market Sprouts Program - We will be doing this with youth and it will create a feel like they are purchasing produce from a "real" market. They will use fake money to purchase the produce and then will be provided with a recipe utilizing the produce that they "purchased".
- Texting Platform- This is a free platform that can be used with any of our groups, there is a QR code that they click on and then they can subscribe to get free nutrition messages daily from SNAP-ED.
- Fruit and Vegetable Program- This will be in collaboration with health care providers. The idea behind the program would be for individuals that had chronic health problems would be put on a plan, and the doctor would "prescribe fruits and vegetables". SNAP-Ed would provide nutrition lessons and with each lesson they would receive a gift card to purchase fruits and vegetables. We would need to look for grants to support purchasing the gift cards for this program.



SNAP-Ed has offered up a tasty White Chicken Chili recipe to help warm up those chilly days that are upon us. Let Whitney know what you think of this recipe and keep a look out for more delicious recipes from SNAP-Ed.

# White Chicken Chili

Source: foodhero.org

Prep time: 20 minutes, Cook time: 30 minutes

Makes: 8 Servings

## Ingredients:

- 1 tablespoon oil
- 1 pound boneless, skinless chicken breasts, cut bite-sized
- 1 onion, chopped
- 1½ teaspoons garlic powder or 6 cloves garlic
- 2 cans (15.5 ounces each) white beans, rinsed and drained
- 2 cups (or 14.5 ounce can) chicken broth (see notes)
- 2 cans (4 ounces each) chopped mild green chilies
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano leaves
- ½ teaspoon pepper
- ¼ teaspoon cayenne pepper or chili powder (optional)
- 1 cup sour cream or plain yogurt
- ½ cup nonfat or 1% milk

## Directions:

1. Heat oil in a large saucepan; sauté the chicken, onion and garlic until chicken is no longer pink.
2. Add the beans, broth, chilies and seasonings.
3. Bring to a boil. Reduce heat; simmer uncovered, for 30 minutes.
4. Remove from the heat; stir in sour cream and milk.
5. Refrigerate leftovers within 2 hours.



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](http://www.myBenefits.ny.gov) or contact 1-800-342-3009. This institution is an equal opportunity provider. For more information, visit [snapedny.org](http://snapedny.org)



## ENHANCED FOOD AND NUTRITION PROGRAM (EFNEP) by Whitney Kmetz

### EFNEP Begins Programming in Chenango County

Mary Close, EFNEP Nutrition Educator is starting to make phone calls for her programming to start for this fiscal year. The goal is to run two groups this quarter October through December. Mary will be doing a minimum of eight lessons for each class, they will meet once or twice a week to get the lessons completed. She will host the classes at our CCE kitchen which is centrally located for groups. If you are interested in learning more about EFNEP, please contact Mary Close at: [mkc244@cornell.edu](mailto:mkc244@cornell.edu) or 607-334-5841 Ext:1113.



## GROW COOK SERVE

Alexis has had a busy September and October.

This Fall Grow Cook Serve created its first ever **Bread Baking Series**. Through this series participants discover the joy of creating delicious, homemade bread. On September 27 attendees learned the fundamentals of bread making, from mixing and kneading to proofing and baking. On October 11th participants explored the diverse world of flatbreads, including pita and tortillas.

### Garden Club

Grow Cook Serve started the Norwich Middle School Garden Club school year program. Starting September 16, every Monday, Garden Club participants meet up and tend the garden, harvest produce, and cook a recipe from the garden. In September and October, we pickled peppers, planted bulbs, and harvested the last of the summer bounty.

### Head Start CSA

As part of a grant secured by the Rural Health Network, Early Head Start families receive a CSA share every two weeks over the summer. The shares are supplied by the Catskill Agrarian Alliance and picked up at the CCE building. On pickup days Grow Cook Serve offers a cooking workshop, plus tips and tricks on how to use the produce included in their shares. On October 1, we kicked off our first share of the fall season in New Berlin and an introduction to CSA's. On October 15th we discussed knife skills and made salsa, plus crispy kale chips.

### Head Start workshop series

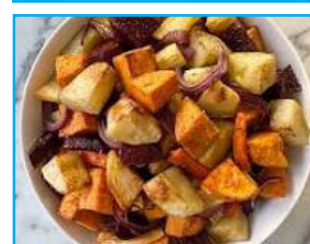
In addition to the CSA program Grow Cook Serve hosts a series of workshops throughout the year at the Head Start Opportunities for Greater Broom building in Norwich. The first workshop for this year was October 10th. Our workshop covered freezing and dehydrating at the end of the program each participant left with a dehydrator to take home.

### Chenango Family Food CO-OP

Grow Cook Serve offers adult workshops twice a month at the Chenango Family Food CO-OP. This partnership is a way to introduce community members to the Food CO-OP as well as offer an opportunity for more adult education. On October 12 Grow Cook Serve offered an Introduction to Pasta Making workshop. The class was a hands-on experience where participants learned the basics of pasta dough, including ingredients, mixing, and kneading.

### Healthy Living Workshops

Grow Cook Serve and SNAP-ED offered a Know your Roots workshop. Participants gained insights into the health benefits of root vegetables and how to incorporate them into a balanced diet. They discovered the diverse world of root vegetables, from sweet potatoes and carrots to parsnips and beets and how to select, store, and prepare them.



## PROGRAM HIGHLIGHT!

Craig wanted to share a quick story with everyone. A few minutes ago, I received a phone call from Karen Randall, the Director of our Headstart and Pre-Headstart Programs on West Broad Street. Not knowing what to expect, I was pleasantly surprised when she goes “too often we receive calls when bad things happen, but today I’m calling you to tell you how much good one of your staff has done for our programs and families.” She described Alexis as being terrific with families and meeting them where they were. That she was “kind-hearted”, and “brought positivity to the places she entered.” So much so, that families that several families have identified that she is the reason they want to return to programs. I just want to give her the biggest shout out possible. Thank you for your incredible work, Alexis, we are so blessed to work with you!

## GROW COOK SERVE AND CHENANGO FAMILY FOOD CO-OP

### HOLIDAY BAKING: QUICK BREAD, BISCUITS, AND SCONES.

**November 2 (Saturday) 2:00pm-5:00pm**

Are you looking to add some homemade charm to your holiday celebrations? Join us for a fun and festive baking workshop where you'll learn to create a variety of delicious quick breads, scones, and biscuits perfect for the holiday season!

**\*\*Please note this class is held at the Chenango Family Food CO-OP**



### HOLIDAY GIFTS FROM THE KITCHEN

**November 30 (Saturday) 1:30pm-3:00pm**

Get ready for the holiday season with our special workshop where you'll learn to create beautiful homemade gifts. From flavored oils and vinegars to spice blends. Perfect for gifting and supporting small businesses on Small Business Saturday!

**\*\*Please note this class is held at the Chenango Family Food CO-OP**

For more information contact: Alexis Woodcock at [asw239@cornell.edu](mailto:asw239@cornell.edu)



## HEALTHY LIVING WORKSHOP SERIES

### PLANNING FOR THE HOLIDAYS

**November 7 (Thursday) 5:00pm-6:30pm**

Are you ready to take the stress out of holiday meal planning? Join us for a hands-on workshop designed to help you organize, plan, and prepare delicious holiday meals with ease

**All the workshops are free, but space is limited so sign up early. To register visit <https://ccechenango.org/events> or contact Alexis Woodcock [asw239@cornell.edu](mailto:asw239@cornell.edu) 607 334 5841 ext. 11**



### EMBRACE THE COZY SEASON WITH THE ART OF BREAD BAKING!

Join our Fall Bread Baking Workshop Series and discover the joy of creating delicious, homemade bread. Whether you're a beginner or looking to expand your baking skills, our workshops offer something for everyone.

**\*\*These classes are full. See contact below to get on the waiting list!**

### WHOLE GRAIN BREAD BAKING (full - waiting list)

**November 8 (Friday) 5:00pm-8:00pm**

Dive into the health benefits and unique flavors of whole grain bread.



### INTRODUCTION TO SOURDOUGH (full - waiting list)

**November 22 (Friday) 5:00pm-8:00pm**

Get started with sourdough baking, including creating and maintaining your own starter.



**All the workshops are free, but space is limited so sign up early. To register visit <https://ccechenango.org/events> or contact Alexis Woodcock [asw239@cornell.edu](mailto:asw239@cornell.edu) 607 334 5841 ext. 1120**



## A QUICK PRIMER ON MARKETING YOUR LIVESTOCK FOR MEAT

Rich Taber, CCE Chenango

"I believe in leadership from ourselves and respect from others. I believe in my own ability to work efficiently and think clearly, with such knowledge and skill as I can secure, and in the ability of progressive agriculturists to serve our own and the public interest in producing and marketing the product of our toil."

This quote from the FFA Creed has been an inspirational guide for FFA members and high school Agriculture teachers for decades. It serves as a guiding philosophy for agricultural producers everywhere. Many farmers and producers excel at raising animals, nurturing them through all kinds of weather. However, selling these animals for a profit can be challenging. Eventually, we must market our animals to maintain cash flow, pay bills, and finance our businesses.

We frequently receive calls from people interested in starting animal or poultry enterprises. Most questions focus on production, with less thought given to marketing. Often, we need to start small, develop our own markets, and gradually increase our animal populations to fit those markets.

There are several ways to sell your meat products, each requiring effort, time, expense, and sometimes frustration.

### Advice for Aspiring Producers:

- 1. Start Small:** Make your mistakes with fewer animals. It's costly and demoralizing to have many animals ready to sell without a viable market, forcing you to sell at low prices. Build your marketing skills and client base before expanding.
- 2. Understand Regulations:** In New York State, animals (lamb, pork, beef, veal, goat) must be slaughtered at USDA meat processing facilities to be sold to consumers. For personal consumption, non-USDA facilities can be used, but the meat will be stamped "not for resale." Violating this law can result in hefty fines.
- 3. Poultry Processing:** In New York State, poultry can be processed at home for resale to consumers. For more information on processing meats and poultry, visit the Cornell Small Farms website and check the "Resources" section. The publication "A Resource Guide to Direct Marketing Livestock and Poultry" explains the rules and regulations. Different states have different rules, so check with your state agencies if you're outside New York. You can find more details at Cornell Small Farms.

By starting small and understanding the regulations, we can successfully market our livestock and grow our businesses.



## PREPPING AND ACQUIRING HAY FOR WINTER LIVESTOCK FEEDING: ZOOM MEETING

November 7, Thursday : 6:30pm - 8:00 pm

Join us to hear Rich Taber, CCE Ag Educator in Chenango County give a presentation on planning for the winter feeding of hay to livestock. The emphasis will be on beef cattle, with useful information for other classes of livestock as well. Rich will discuss the calculations needed in figuring out how much hay you will need to get through about 200 days of winter feeding. Regardless of whether you make your hay or buy it, hay is expensive, and the largest cost incurred in raising livestock. He will then cover methods of storing and feeding different types of hay to get the most value from your investment. Rich has been a longtime raiser of beef cattle, dairy heifers, and sheep on his own farm.

The zoom link is as follows:

Join Zoom Meeting

[https://reg.cce.cornell.edu/AgEducation\\_208](https://reg.cce.cornell.edu/AgEducation_208)



## CCE OPEN HOUSE!

CCE had a great open house on Oct. 9th! Many of our programs were represented, including SNAP-Ed, EFNEP (Expanded Food and Nutrition Ed Program), 4-H Youth Development and our Smart Energy Choice Team. There were activities for all and some taste testing of foods! We had 3 clubs representing 4-H: Corn Maze Kids, Jolly Ranchers and Ribbon Wranglers. The Corn Maze Kids brought animals for the public to meet, including chicks, a goat and miniature donkey. One of their members also brought her dog, which she showed in our dog show at the county fair. The Jolly Ranchers had photos of their club members and had animal demo kits for the livestock skill-a-thon program. The Ribbon Wranglers had club members and photos of their club at various meetings and events. We had a 4-H teen running our 4-H activity table, showing youth how to plant succulents and make catapults to take home with them. A fun night was had by all!



## 4-H NEWS

### PROCLAMATION

October is Cornell Cooperative Extension and 4-H month in Chenango County! 4-H'er Emily accepted the proclamation at the Board of Supervisors meeting on Oct. 15 as well as speaking about her 4-H story and how she has taken every opportunity given to her over the last year. Thank you Emily for being a great advocate for our program! We are so lucky to have you!



### NATIONAL 4-H WEEK

October means National 4-H Week! To celebrate, we invited clubs and individuals to create a 4-H display in their community from October 7th-12th. We had two clubs enter and the votes were submitted on our social media sites. Below are the submissions from the Ribbon Wranglers and the Hidden Ponds Horse Lovers, respectively. The National 4-H theme is "Beyond Ready" which exemplifies youth who are beyond ready to take on new challenges and reach new heights. Both clubs did an awesome job! The votes were tallied and on the 4-H achievement night it was announced the the Hidden Ponds Horse Lovers had received the most votes.



### AG IN THE CLASSROOM

Ag in the classroom began in October. We are partnering with five schools in Chenango County and serving grades first through fifth. We are beginning with a wonderful lesson about sunflowers. Students will learn about the uses and benefits of this beautiful crop. We will take them through the lifecycle and show them how to harvest sunflower seeds and kernels. The five school districts will be split between our educators this year, who have been busy creating great lessons for our students.





## 4-H FALL RIVER KAYAK TRIP

4-H'ers kayaked the Susquehanna River from Sidney to Bainbridge! Kayaking is a great way for youth to get outdoors and see different parts of Chenango County, while also being active. Youth end up making new friends, while learning how to maneuver their boats through the river. The Susquehanna was getting low in Sept, but everyone did well paddling and we only had to get out a few times on the gravel bars. We played kayak tag, watched the sun set and saw different birds along our route. We look forward to paddling again in 2025!



## 4-H WAS AT OXFORD MIDDLE SCHOOL

4-H worked with the Catalyst Program Students at Oxford Middle School. The students had a mini lesson on flower arranging. Then they created beautiful floral arrangements for a community service project! They also made greeting cards, which were delivered with the flowers to the Veteran's Home in Oxford. The residents were happy to see the flowers in their dining rooms. The flowers were donated by the Gilbertsville Farmhouse and it was amazing to be able to re-purpose the gorgeous flowers and spread the joy!



## SHOOTING SPORTS

September saw a return to the monthly 4-H shooting sport program after two months off. This was due to a personal responsibility and the County fair. Our instructors and volunteers continued to work on firearm safety along with marksmanship. The air rifle and .22 programs are working on standing, prone and kneeling positions. Each of these positions require a different focus for safety and accuracy. The 4-H youth are working hard to learn these new skills. The archery program is adding an additional 10 yards to their program requiring youth to learn how to change their technique in order to allow continued accuracy at these distances.



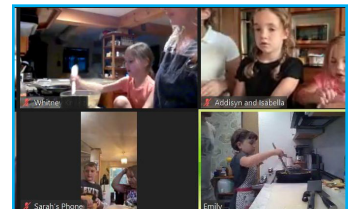
## FALL FUN HORSE SHOW

A Fall Fun Horse Show was held on September 28, 2024. This event was created because the horse show during the County Fair was canceled due to a severe storm. This show was a huge success bringing together 37 youths. We held English, Western, Lead line, Gymkhana, and Driving Classes. Each of these disciplines were broken into several divisions which included: Seniors, Juniors, Beginners, Walk Trotters, Walk and Lead line classes. For the first time this year we added Gymkhana classes, all levels of kids tried their skills at the Cloverleaf, Pole Bending, Keyhole, and the Texas "T" patterns. All the young people had a great time stating that they would love to have more of these shows.



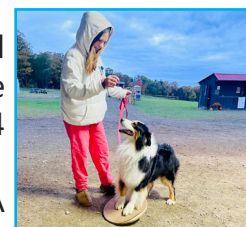
## KIDS IN THE KITCHEN

4-H'ers were cooking quesadillas at the October Kids in the Kitchen! The monthly 4-H Kids in the Kitchen program met on zoom. Families were provided a food kit with zucchini, carrots, onion, black beans and the other fixings for the meal. Kids cut & sautéed veggies and made quesadillas for their family dinners! Thank you to Grow Cook Serve for making this program possible. Join our next program on November 19th.



## INTO TO CANINES

Into to Canines Week 1, was great! Youth learned some fun tricks and also the "mark it" command. These 4-H'ers along with their dogs are working towards the Canine Good Citizen Exam at the end of this 4 week series!





## 4-H HIGHLIGHTS:



### THE RIBBON WRANGLERS

The Ribbon Wranglers 4-H Club from New Berlin is led by Markie Beckert and Bev Fagan. This club keeps on growing and recently hosted a halloween fun day with pumpkin painting, bobbing for apples, eyeball punch, and a donuts on a string challenge.



### CURIOUS KIDS

The Curious Kids 4-H Club did a great job representing Chenango County 4-H at the "Museums and More" event in the Norwich Museum District!! Thank you to the 4-H club members for bringing your animals and being 4-H ambassadors. What a great way to wrap up National 4-H week- Thank you Curious Kids!!



### THE TALKING TRACTORS

The Talking Tractors 4-H Club led by Tom Vincent in the Oxford area recently took a field trip to Marshman Farms. 4-H youth got to see a wide variety of tractors, implements and planned their visit on harvest night.



### 4-H'ERS CANNING CLASS

On October 24th, 4-H'ers tried their hand AT CANNING. THEY learned all about water bath canning from Grow Cook Serve Educator Alexis. She did a fantastic job teaching these kids how to make pickled beets and dilly beans! Thank you Ms Alexis, for having this class for our youth!



### ABC TRIP

Six teens from Chenango County headed to SUNY Cobleskill on October 17th for the Ag Buisness Conference. they were able to tour different agribusinesses in the area. They also were able to tour 2 different program areas on campus in order to get a feel of what it would be like going to a college that offers agriculture programs.



**2024**

**Chenango County**

**Leaders & Volunteer Christmas Tea**

*Chenango County 4-H Leaders / Volunteers Association would like to extend an invitation to their annual Christmas Tea and Auction. The Tea is a fundraiser event as well as a Thank you for all of the folks that donate their time to the 4-H program.*

December 6  
6:00 – 8:00 pm  
at  
**The Chobani Community Center**  
82 South Main St.  
New Berlin, NY

Hosted by the **Ribbon Wranglers 4-H Club**  
They will be auctioning off many wonderful items and are excited to be serving a variety of goodies for the attendees

**Attendees Please bring a gently used or new item to be auctioned off, this is the highlight of the event.**

*Proceeds raised at this event will go toward hurricane relief in Tennessee and/or North Carolina*

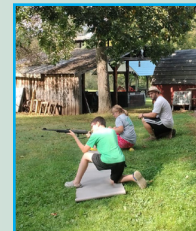
Every year at this time of year a 4-H club steps up to host a Christmas Tea and fundraiser for the Leaders & Volunteer Association. This year it is being hosted by the **Ribbon Wranglers 4-H Club** with the help of the **Jolly Ranchers 4-H Club**. Thank you for stepping up to host this event! The event helps to honor our volunteers as well as raise money that will go back into 4-H in a multitude of ways. The funds from this years event will go to help the devastated areas in Tennessee and/or North Carolina. The Leaders & Volunteer Association felt that it was important to aid in some way those that lost everything. This event is for adults so please come out to support not just our volunteers but come and help raise money for those so desperately in need. For more information contact Richard: [turrellr@protonmail.com](mailto:turrellr@protonmail.com)

## UPCOMING 4-H EVENTS

### 4-H SHOOTING SPORTS (ages 9+)(third Sun. every month)

**November 17th & December 15th**

4-H Shooting Sports teaches youth the fundamentals of firearm safety using archery, air rifle and .22 rifles. Our instructors must complete an intensive 16 hour 4-H training program. We meet on the third Sunday of the month between 1:00 and 4:00 depending on their shooting discipline. For more information contact Richard at [turrellr@protonmail.com](mailto:turrellr@protonmail.com)



### 4-H CRAFT NIGHT

**November 14th, Thursday 6:00pm to 8:00pm**

Feeling creative?! Join in the fun, as 4-H'ers create homemade items! 4-H Craft night is open to all aged 4-H'ers. We will have stations set up for youth to rotate through. Make something for yourself or as a gift for someone else. Register here: [https://reg.cce.cornell.edu/Craftnight\\_208](https://reg.cce.cornell.edu/Craftnight_208)

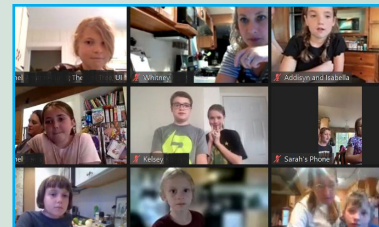


### 4-H KIDS IN THE KITCHEN

**November 19th, Tuesday 5:15pm.**

Cooking on zoom! We provide the food and youth cook a meal at home! Youth learn cooking basics and how to incorporate more veggies and fruits into their meals. Free program. Adult supervision required.

Register at [https://reg.cce.cornell.edu/KidsintheKitchenNov\\_208](https://reg.cce.cornell.edu/KidsintheKitchenNov_208)



### 4-H COMMUNITY SERVICE

**November 23rd, Saturday 10:00am to 11:00am**

Brighten someone's day: Join other 4-H'ers and aid residents in making a craft at a nursing home in Norwich. Bring a story to share and make new friends! Craft will be left with residents. Register here: [https://reg.cce.cornell.edu/CommunityService\\_208](https://reg.cce.cornell.edu/CommunityService_208)



### 4-H OUTDOOR COOKING (second Sat. every month) (ages 12+)

**November 9th & December 14th**

4-H Outdoor cooking emphasizes the use of cast iron and charcoal cooking all while teaching youth to cook nutritious meals without using kitchen stoves. We meet from 10:00am-12:00pm on the second Saturday of the month always completing the program with a discussion of what was good and what could they have done to improve. Outdoor Cooking is for ages 12+. If you would like to join us contact: Richard at [turrellr@protonmail.com](mailto:turrellr@protonmail.com)



### 4-H at SHERBURNE LIBRARY

**November 25th, Monday 3:30pm to 4:30pm**

Join youth 8 and up in learning about STEM and nature through hands-on activities. Each month is a different topic. We meet on the fourth Monday of the month. For more information & to register, email Erica at [elc97@cornell.edu](mailto:elc97@cornell.edu)



### 4-H CRAFTING & COMMUNITY SERVICE

December - Info coming soon!

### CLOVERBUD DOG TREATS

**Nov 20 5:30-6:30**

Come make dog treat treats to donate to the SPCA



### TRACTOR DIORAMA

**Dec 7, Saturday** More information coming.

### HIPPOLOGY KICKOFF

**Nov. 1st, Friday 4:00pm 8:00pm**

Full session will begin starting in January every Friday night  
Information contact Rhonda: [rlt236@cornell.edu](mailto:rlt236@cornell.edu)



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1 Hippology Kickoff	2 Holiday Baking Family food Co-Op
3	4	5	6	7 Winter Livestock Feeding Zoom	8 Bread Making Class	9 Outdoor Cooking 10am
10	11	12	13	14 4-H Craft Night	15	16
17 Shooting Sports 1pm	18	19 Kids in the Kitchen	20 Cloverbud Dog Treats	21	22 Bread Making Class	23 Community Service Crafts
24	25 Sherburne Library	26	27	28 CCE CLOSED	29 CCE CLOSED	30 Gifts From The Kitchen Family Food Co-Op
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3	4	5 CCE Annual Meeting	6 Leaders Christmas Tea	7 Tractor Diorama
8	9	10	11	12	13	14 Outdoor Cooking 10am
15 Shooting Sports 1pm	16	17	18	19	20	21
22	23	24 CCE CLOSED	25 CCE CLOSED	26	27	28
29	30	31				

**\*\* SNAP-Ed offers nutrition education classes that are open to the public. Please contact Whitney at: [wdg43@cornell.edu](mailto:wdg43@cornell.edu) for more information.**

# Cornell Cooperative Extension Chenango County



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