

Extension *Express*

Cultivating Community: The Resilience and Success of the 2026 Chenango County Open Farm Day

The 2nd Annual Chenango County Open Farm Day, held on July 18, 2026, proved to be an extraordinary testament to the resilience of our local agricultural community. Despite facing a relentless, torrential downpour that soaked the region for most of the day, the event was widely considered a resounding success, drawing dedicated residents and enthusiastic visitors out to explore Chenango County's vibrant farming roots.

Coordinated by Cornell Cooperative Extension of Chenango County, with key events strategically combined with Chenango County Dairy Day at the fairgrounds headquarters, this year's expanded format offered an incredible look behind the scenes of local food production. Rain gear and mud boots couldn't dampen the spirits of families and agriculture enthusiasts who turned out to support local farmers, braving the weather to tour an extensive lineup of participating stops including the Dairy Day Superstop and Event Headquarters at the Chenango County Fairgrounds in Norwich, the Chenango County Historical Society in Norwich, Mid York Distributors in Sherburne, Ryan's Yak Farm in Oxford, Fox Trail Farm in South Otselic, Kutik's Everything Bees in Oxford, Friends of Rogers in Sherburne, Cook's Maple Products in Sherburne, Hillcrest Lavender Farm in Sherburne, Penwingle Farm in Guilford, Berry Brae Farm in Pharsalia, and Gillette's Maple Products and Farm in Sherburne.

Visitors experienced hands-on demonstrations, met farm animals, and discovered firsthand the hard work required to bring fresh products from local pastures to neighborhood tables. Educational hubs across the region added rich historical context, proving that community support for agriculture runs deep, come rain or shine.

By bridging the gap between consumers and producers, the 2026 event successfully highlighted the economic and cultural importance of farming in Upstate New York. Building on this momentum, participating producers have already expressed a strong desire to return next year. Furthermore, responding directly to community and producer feedback, next year's event will stand alone as a separate occasion independent from Dairy Day and the County Legislative tour, allowing each celebration to shine on its own.

Congratulations to all our basket winners and to our youth bicycle and scooter winner for the coloring contest.



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Cornell Cooperative Extension | **Chenango County**

EFNEP has been implementing the new Cooking with Kids curriculum, with one family group currently participating and reporting positive changes. Unlike previous programming, which separated youth and adults, this curriculum engages families together through hands-on learning stations. The program includes three core lessons: Making Meals Together, Eat the Colors You Need, and Power Up with Whole Grains, followed by additional elective topics chosen by participants.

EFNEP currently serves approximately 39 youth in three groups through the Choose Health: Food, Fun, Fitness (CHFFF) and Teen Cuisine (TC) curricula. Participants are learning healthy nutrition and physical activity habits, with reported decreases in sugary drink consumption and increased outdoor activity. Demand for EFNEP programming remains strong among agencies serving youth and families in Chenango and Madison counties.

Adult enrollment continues to be challenged by transportation barriers, limited incentives, and participant commitment. Recruitment efforts are ongoing through community events, farmers' markets, food pantries, and partner agencies such as CHOW and The Place. New partnerships with DSS, Madison County Youth Probation, and DCMO BOCES may help increase participation. EFNEP provides valuable nutrition education along with workforce and life skills applicable to food service, dietary, childcare, and hospitality careers. Combined with a Cornell University Certificate of Completion, these skills have helped past participants gain and retain employment. Recruitment efforts are also expanding into Madison County food pantries, while potential program growth into Cortland County remains under discussion.



SOCIAL CARE HIGHLIGHTS



The program is currently completing its first full performance year under the Medicaid Waiver Program and is seeking a one-year extension to continue providing critical services while demonstrating ongoing outcomes and impact. Locally, Cornell Cooperative Extension has hired a second Navigator to assist with client screenings and navigation services as we work toward ensuring all eligible Medicaid members receive at least one screening. Since February 2026, our team has screened and navigated nearly 100 members and continues to see growing participation.

This program has made a meaningful difference for families by helping with rent, utility bills, food access, transportation, and connections to social services. It is rewarding to see clients gain confidence and independence as they work toward greater stability and improved well-being. While it can be difficult when individuals do not meet eligibility requirements, the program continues to connect families with available community resources whenever possible.

Looking ahead, we will continue professional development, strengthen partnerships with vendors and community organizations, and expand available resources to better support clients as they transition to sustainable state, federal, and local services. If you or a family member receive Medicaid, contact Cornell Cooperative Extension of Chenango County to complete an annual screening and learn whether you may qualify for additional services through the program.



GROW COOK SERVE



Due to overwhelming interest, we offered two sessions on making spiced blueberry jam having both youth and adults join, which we love! Kirsten Spears of Fox Trail Farm taught these classes and the best part was, the blueberries were fresh right from her home. Participants learned the step-by-step canning process, including preparing fresh blueberries, safely cooking the jam with spices, and using proper water-bath canning techniques to preserve the finished product. The workshops provided hands-on experience while teaching food preservation skills that help families safely enjoy local produce year-round and reduce food waste.

With Master Food Preserver Betty Clark, On July 27th participants learned how to safely pressure can green beans from start to finish. The class covered essential food preservation practices, including proper preparation, processing times, and safety guidelines to ensure a safe, high-quality product. Attendees also gained hands-on experience and increased confidence in preserving fresh vegetables at home.

In June, we partnered with Julie from CCE Madison County to offer two popular gardening workshops, two here in Chenango County and two in Madison County: Container Gardening and Herbs for All Seasons. The Container Gardening class taught participants how to successfully grow vegetables, flowers, and herbs in small spaces using containers, including tips on soil selection, watering, and plant care. In the Herbs for All Seasons workshop, attendees learned about growing, harvesting, preserving, and using a variety of herbs throughout the year, both indoors and outdoors. Both sessions had excellent attendance and provided practical, hands-on information to help participants build gardening skills and enjoy fresh, homegrown produce and herbs year-round.

On June 11th, participants enjoyed a hands-on Pickled Peppers class led by Master Food Preserver Rebecca Hargrave. Attendees learned safe preservation techniques while preparing their own pickled peppers—and even had the chance to sample the delicious results.

On August 3, our freezing vegetables workshop taught participants how to safely preserve fresh produce for later use while maintaining quality, flavor, and nutrition. Attendees learned proper preparation techniques, including washing, blanching, packaging, and freezing a variety of vegetables. The class provided practical tips to help families reduce food waste, save money, and enjoy locally grown vegetables throughout the year.

On September 9, Master Food Preserver Rebecca Hargrave led a canning workshop where participants made a mild salsa that turned out delicious. Staff even had the opportunity to sample the extra salsa that did not fit in the canner, and it was a hit with everyone at lunch. Canning salsa is an excellent way to preserve the abundance of fresh tomatoes available this time of year while creating a flavorful product to enjoy later.

July programming shifted to summer-focused activities, with weekly sessions held for the LPP Middle School and Madison Summer Recreation programs. Lessons covered topics such as physical activity, healthy food choices, energy balance, fast-food strategies, screen time, and sugary beverages, with participants sampling a variety of healthy recipes.

Additional lessons were delivered through the Canastota Summer School Program, Madison Summer Reading Program, Madison Summer Enrichment Program, LPP High School, and two adult groups. Recipe demonstrations included Black Bean Brownies, Yogurt Fruit Dip with Fresh Fruit, Fresh Tomato Salsa, and other healthy snacks.

As SNAP-Ed funding is scheduled to end at the end of September, no new partnerships were established and no partner meetings were held during July.



GROW COOK SERVE CLASSES

CANNED MEATS - October 26th 6-9pm.

Learn the essential skills and science behind safely preserving meat at home using pressure canning. This hands-on class is designed for beginners and seasoned home preservers alike who want to confidently can beef, poultry, pork, fish, and wild game. Whether you're stocking your pantry or preparing for seasonal harvests, this course will equip you with the tools and knowledge to preserve protein-rich foods safely and deliciously. https://pub.cce.cornell.edu/event_registration/main/events_landing.cfm?event=Food_



AGRICULTURAL LEASING 101



Understanding Lease Rates, Agreements, & Legal Considerations



OCTOBER 21st & 28th 2026



12:00 - 1:00 PM

Online via Zoom

A two-part online program for farmers, landowners,
and anyone involved in agricultural leasing.

October 21



AGRICULTURAL LEASING FUNDAMENTALS

- Types of ag leases
- Determining lease rates
- Costs and responsibilities for both landowners and tenants
- Tools and resources to help you make informed decisions

October 28



LEGAL CONSIDERATIONS FOR AGRICULTURAL LEASES

- Building a clear lease agreement
- Renewal, termination & dispute resolution
- Liability & insurance considerations
- Common legal issues & when to seek legal counsel

Presenters

RAEVYN SAUNDERS

Farm Business Management Specialist

Central NY Dairy Livestock & Field Crops Team

ERIKA H. HOOKER

Partner

Bousquet Holstein PLLC



Free Program - Register Today!

Scan the QR Code or register at:
<https://tinyurl.com/AgLeasing101>



Questions? Contact:

cnydlfc@cornell.edu | 315-866-7920

Cornell Cooperative Extension
Central New York Dairy, Livestock and Field Crops

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Summer Project Spotlight

Cutoff Road, Town of New Berlin

This August, the Town of New Berlin replaced two deteriorated 8-foot steel culverts on Cutoff Road with a new 18' x 7" aluminum box culvert. With both technical guidance and funding support from the Chenango County Soil and Water Conservation District, the town successfully installed the structure to improve hydraulic capacity and long-term road and stream stability. Additionally, the new culvert restores natural fish passage in this stream. Previously, the culverts were perched, meaning that the outlet sat above the streambed creating a drop that aquatic wildlife cannot pass. This causes habitat disconnection upstream and downstream. With this new culvert, fish and other aquatic species to move freely throughout the reach, supporting healthier, more connected habitat.



2026 Watershed Wednesdays

Join Us for the Upper Susquehanna Coalition's 2026 Mini-Session Webinar Series! Discover what's happening in conservation across the headwaters of the Chesapeake Bay. The Upper Suquehanna Coalition will host a weekly webinar series every Wednesday morning at 9:30AM, from September 16 and December 16, on Zoom. Each mini-session will spotlight a conservation topic, program or project that supports watershed health, featuring insights from experienced practitioners, researchers, and regional partners. Learn more and register at: www.u-s-c.org/webinars

September	16	USC StoryMap: The Resources we Offer and How to Share them with Kathryn White, SUNY ESF
September	23	Knockout Knotweed with Sarah Lunn, Project Manager Missisquoi River Basin Association
September	30	River Locust for Restoration, Conservation, and Livestock w/Jonathan Bates, CCE Agroforestry Educator
October	7	Making Conservation Decisions: Lessons from Behavioral Science & Agricultural Stewardship w/Marissa Jordan, Evidn
October	14	Charting the Next Course: Updates to the Chesapeake Bay Program & Watershed Agreement w/Cassie Davis, NYS DEC
October	21	Family Forests, Lasting Conservation: Opportunities for Landowners with Chris Zimmerman, TNC
October	28	From Seeds to Trees: Source-Identified Native Plant Stock for Floodplain Forest Restoration Project in Vermont w/ Brooke Fleischman and Ben Rodgers, Intervale Conservation Nursery
November	4	Agroforestry Edibles for Riparian Systems with Connor Youngerman, Cornell Cooperative Extension
November	18	Be Smart, Not Salty: Establishing a Stream Salinization Monitoring Framework in the Susquehanna River Basin w/ Johanna Hripto, SRBC
December	2	Underutilized Plants for Riparian Buffers with Kevin Zuidervliet, Octoraro Nursery
December	9	Crossing Data Gaps: Road Stream Crossing Data for Bridging Gaps in Technical Abilities w/ Jared Popoli, Cornell Water Resources Institute
December	16	Under the Surface: Pearly Mussel Research in the Unadilla River w/ Jack Travis, SUNY Cobleskill

Visit www.u-s-c.org/watershedwednesdays to view post-session Watershed Wednesdays resources.



FENIMORE FARM JUNIOR LIVESTOCK SHOW

Twenty-two Chenango County 4-H youth proudly represented the county at the Cooperstown Junior Livestock Show held July 5th – 7th. Exhibitors showcased the knowledge, skills, and dedication developed through their livestock projects while competing in dairy cattle, dairy goat, beef, sheep, meat goat, and swine divisions. Chenango County youth earned numerous awards and recognitions throughout the event, demonstrating excellence in animal husbandry, showmanship, judging, and breed competition. Several exhibitors received special honors, including scholarships, championships, and other awards. The success of these exhibitors reflects the commitment of our youth, volunteers, club leaders, and supporters who provide meaningful livestock education opportunities throughout the year. Congratulations 4-H'ers!

DAIRY COWS

Elizabeth V. - Sr. Chobani Scholarship, Res. Champion Sr. Brown Swiss Female
Addison D. - Res. Champion Jr. Brown Swiss Heifer
 Best Bred & Owned Brown Swiss Female.

DAIRY GOATS

Katie F. - Master Showman Dairy Goat
 Res. Champion Oberhasli Milker.
Maria F. Champion Oberhasli Milker
 Champion Oberhasli Jr. Doe
 Best Bred & Owned Dairy Doe
 Best in Show Sr. Doe
 Best Udder in Show
 Best in Show Jr. Doe
Noah B. - Champion Nigerian Dwarf Milker
 Res. Champion Nigerian Dwarf Milker
 Nigerian Dwarf Best Udder
Jakobie B. - Champion Nigerian Dwarf Jr. Doe

BEEF CATTLE

EmmaJane B. - Champion Charolais Heifer.
Henry S. - Res. Champion Simmental Heifer.
Emily H. - Res. Champion Crossbred/Commercial Heifer.
Beth W. - Jr. Chobani Scholarship
 Champion Red Angus.

SHEEP

Trevor H. - Champion Novice Showman
 Champion Natural Color Ewe
 Res. Champion Natural Color Ewe
 Overall Champion Natural Color Sheep
 Overall Res. Champion Market Lamb
Jake B. - Champion Polled Dorset Ram
 Champion Polled Dorset Ewe
 Res. Champion Polled Dorset Ewe
 Overall Champion Polled Dorset Sheep
 Res. Champion Southdown Ewe
John B. - Champion AOB (Wool) Ewe
 Res. Champion AOB (Wool) Ewe
 Overall Champion AOB (Wool) Sheep

MEAT GOAT

John B. - Champion Novice Showman
 Sr. Champion Commercial Doe

KNOWLEDGE CONTESTS

Dairy Goat judging:
Lucas M. - 1st place
Noah B. - 2nd place
Jakobie B. - 3rd place
 We congratulate all participants for their outstanding representation of Chenango County 4-H and for the many achievements earned during the event.





2026 CHENANGO COUNTY FAIR

The 2026 Chenango County Fair showcased the dedication, hard work, and sportsmanship of our 4-H youth exhibitors.

DAIRY COWS

Taylor H. - Master Showman
Addison D. - Res. Master Showman
Cora H. - Honorable Mention
Abigail S. - Top Holstein Showman
Lily M. - Supreme Junior Champion
Adrienne Hodge - Res. Jr Champion

DAIRY GOATS

Maria F. - Master Showman:
Noah B. - Res. Master Showman
Maria F. - Best in Show
Jamie F. - Res. Best in Show
Maria F. - Best Udder

MEAT GOATS

EmmaJane B. - Master Showman
Jake B. - Res. Master Showman
Aubree B. - Grand Champion Breeding
John B. - Reserve Champion Breeding
Aubree B. - Grand Champion Market

SWINE

EmmaJane B. - Master Showman
Rinoa B. - Res. Master Showman
EmmaJane B. - Best in Show
EmmaJane B. - Res. Best in Show

BEEF

Klarissa C. - Master Showman
Maeleigh L. - Res. Master Showman
Beth W. - Supreme Champion Female
Klarissa C. - Res. Supreme Female
Kendall C. - Champion Bull
Beth W. - Grand Champion Market Animal
Kaye W. - Res. Champion Market Animal

POULTRY

Trevor H. - Master Showman
Abigail M. - Res. Master Showman
Trevor H. - Best in Show
Trevor H. - Res. Best in Show

SUPER SHOWMANSHIP

Participants: Taylor H., Klarissa C.,
Maria F., EmmaJane B., Rinoa B., Jake B.
2026 Winner - Jake B.

SHEEP

Jake B. - Master Showman
EmmaJane B. - Res. Master Showman
Jake B. - Grand Champion Ram
Jake B. - Res. Champion Ram
Trevor H. - Grand Champion Ewe:
Jake B. - Res. Champion Ewe
Jake B. - Supreme Champion Breeding animal (Ram)
Trevor H. - Grand Champion Market Animal
Aubree B. - Res. Champion Market Animal

RABBITS/CAVY

Abigail M. - Master Showman
Klarissa C. - Res. Master Showman
Aubree B. - Best in Show Rabbit
Alexis S. - Res. Best in Show Rabbit
Noah B. - Best in Show Cavy
Lucas M. - Res. Best in Show Cavy

PET SHOW

Jackson B. - Cloverbud Pet Care Champion
Aubree B. - Beginner Pet Care Champion
Maranda S. - Advanced Pet Care Champion
Lucas M. - Costume Class Champion
Lucas M. - Performance Class Champion

CASE BUILDING

SEAGAR MEMORIAL AWARDS

Abigail M. - Best in Show Sr.
Eleanor H. - Best in Show Jr.
Makayla C. - Most Blue Ribbons, Sr.
Aubree B. - Most Blue Ribbons, Jr.

OUTSTANDING EXHIBITS

Natalie B. - Horticulture
EmmaJane B. - Home environment
Maria F. - Food & Nutrition
Chas A. - STEAM
Emmalee R. - Photography
Makayla C. - Arts & Crafts
Abigail M. - **Don & Barbare Hodge Sewing Award**

SPECIAL RECOGNITION

Abigail M. - 4-H'er of the Week
Owen M. - Sportsmanship Award
Mararet G. - Proskine Award
Kinsley S. - Proskine Award
Margaret H. - Proskine Award



DOG OBEDIENCE PROGRAM

The 4-H Dog Obedience Program began on June 19th at the Chenango County Fairgrounds with strong participation from local youth and their canine partners. A total of 13 youth attended the first session with their dogs and were introduced to foundational obedience skills. This program continues to be a favorite with dog enthusiasts.

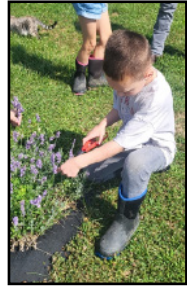


HILLCREST LAVENDER TOUR

On Saturday, July 25, 4-H'ers visited Hillcrest Lavender Farm and learned all about lavender farming in New York State! The tour started off in the distillery, where hand-picked lavender is made into fragrant oil used for many of the products sold at the lavender farm.

BEEF, MEAT GOAT SHEEP - FITTING & SHOWMANSHIP

We have held several fitting and showmanship clinics to help our 4-H'ers get ready for the county fair. These youngsters worked hard to learn and used their skills during the fair. They all did an amazing job!



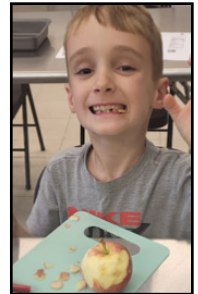
OUTDOOR COOKING

Outdoor cooking 4-H'ers were able to demonstrate their skills during the Chenango County fair. These kids made delicious food samples cooked over charcoal in cast iron pans for the fair goers to enjoy.



HEALTHY BAKING

4-H Healthy Baking continues to change with the seasons, this time youth made a delicious Apple Spice Baked Oatmeal! This recipe uses applesauce in place of butter and incorporates fresh apples for a flavorful seasonal treat. Youth practiced measuring ingredients, safely peeling and cutting fruit, and following a recipe from start to finish. Once the oatmeal was baked, everyone enjoyed the warm, fresh treat topped with vanilla yogurt!



HIGHLIGHTS

These are just a few of the 4-H highlights. Our youth have been very busy over the last three months. We have held Pond Science, Water Safety, Summer Fun Olympics, finished Bug Club, Shooting Sports, and so much more.

We had several clubs providing events during the county fair as well; from craft projects to making homemade lemonade. We are proud of all that our 4-H'ers have done and will continue to do in the year to come!



UPCOMING 4-H ACTIVITIES



4-H ACHIEVEMENT DAY - October 4th, 1:30pm

You're invited! Join us on Sunday, October 4th as we celebrate 4-H achievements with an afternoon filled with delicious food and fun. Bring the whole family and a dish to share—we'll provide the paper products and beverages. This year we will be celebrating at the Chenango County Fairgrounds in the Case Building!

NATIONAL 4-H WEEK - October 4-10

Go Green Monday – October 5: Show your 4-H spirit by wearing green, lighting up your community, and joining landmarks across the country in going green!

Thankful Thursday – October 8: Celebrate and recognize the volunteers, educators, leaders, parents, and staff who make 4-H possible. We would love to see how our 4-H families are celebrating, so be sure to take pictures and share them with us!

4-H HEALTHY BAKING – PUMPKIN COOKIES - October 7th, 4:30pm – 5:30pm

As we move into the fall season, let's continue our Healthy Baking series with a delicious batch of pumpkin cookies! Youth will measure, mix, and bake alongside their fellow 4-H'ers while practicing essential baking skills, learning about ingredients, and working together as a team. This hands-on program is a fun way to welcome the fall season while building confidence in the kitchen and enjoying a tasty homemade treat!

OCTOBER HIKE WITH BULLTHISTLE HIKING CLUB - October 10th, 9:30am

Join us October 10th for Hiking with Bullthistle Hiking Club! Getting out to hike is a great way to stay active, build outdoor skills, and connect with the natural world – one hike at a time! Thanks to Chenango county Youth Bureau, this event is open to members of the public, and we hope for 4-H members and non-members to join us! Registration is required to be emailed hike details.

4-H SHOOTING SPORTS - October 18th, Nov. 15th, Dec. 20th - 1:00pm – 4:00pm

Every third Sunday of the month – Ages 9+

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. For more information or to sign-up, please contact Richard: turrellr@protonmail.com

4-H & YOUTH BUREAU FALL CLAY CRAFT NIGHT - Oct. 16th - 5:30-6:30pm

Come explore your creativity, enjoy a meal, and transform nature's treasures into a one-of-a-kind work of art! Join us for a fun air-dry clay craft project! Youth will use leaves, flowers, acorns, stems, and other interesting natural items to create unique clay designs. Because air-dry clay can take up to 72 hours to dry completely, participants will create their project during this session and then return at a later date to paint their finished pieces. Open to all Chenango County youth! Dinner will be provided.

* **Note:** a follow-up painting session will be scheduled after the clay projects have had a sufficient time to dry. Registration required! https://pub.cce.cornell.edu/event_registration/main/events_landing.cfm?event=-fallcraftnight_208

4-H PUMPKIN CARVING AT CCE - October 22nd, 4:30pm – 5:30pm

Get into the fall spirit with our 4-H Carving Pumpkins event at CCE! Come design your own festive pumpkin - whether spooky, silly, or creative, the choice is yours. All pumpkins and carving supplies will be provided, and you'll take home your very own masterpiece to display for the season.

SPOOKY 4-H FUN NIGHT - October 28th, 4:30pm – 6:00pm

Games, games, and more games! Come join Nicole and fellow 4-H youth for a fun-filled 4-H Fun Night—with pizza included! In the spirit of spooky season, youth will explore the science behind slime while creating their own slime. After getting hands-on with some spooky slime science, we'll keep the fun going with a variety of Halloween-themed games and activities. Come ready for an evening of creativity, laughter, friendly competition, and plenty of Halloween fun! (Costumes encouraged!)

4-H WELCOME SIGN CRAFT NIGHT - November 4th, 5:30pm – 6:30pm

Join The Purple Mums, a family-run small business in Afton, to create your own personalized wooden Welcome Sign with an autumn flair! A portion of the cost will be covered by the Leader's Association, with a \$10 participant fee remaining for each 4-H'er. Spots are limited, so sign up early!

4-H Healthy Baking – Pumpkin Muffins - November 12th, 5:00pm – 6:00pm

Let's get back in the kitchen and mix up another healthy recipe! Youth will make delicious pumpkin muffins, a seasonal favorite sweetened with applesauce and brown sugar. Participants will practice measuring, mixing, and baking while building kitchen skills, working together, and enjoying a tasty homemade treat!

FALL GARDENING - PLANTING GARLIC - November 18, 4:30pm – 5:30pm

Dig in and learn how to grow your own garlic! In this hands-on program, 4-H youth will discover the best time and techniques for planting garlic, then head outside to plant cloves together. Everyone will leave with the knowledge to grow garlic at home and enjoy a tasty harvest next summer.

HIPPOLOGY/HORSEBOWL KICKOFF - November 20th (Friday), 5:00pm

It's that time of year again when 4-H starts thinking about Hippology/Horsebowl. Our kickoff will be an awesome trip to visit the Purple Haze Standardbred Adoption program. You will have to register for this trip: http://reg.cce.cornell.edu/4HHippologyHorsebowl-kickoff_208

If you need a ride or more information, contact Rhonda: 607-334-5841 ext. 1000 or rlt236@cornell.edu

4-H PAINT YOUR OWN POTTERY NIGHT AT VILLAGE CLAY - December 4th, 4:00pm – 6:00pm

Join Nicole at Village Clay in Hamilton for a fun pottery painting experience! 4-H'ers will be provided with a 4-H mug to paint, decorate and make their own! There will be a cost associated with this event. More information on event registration.

4-H CRAFT NIGHT – BARN QUILTS - November 24th, 5:00pm – 6:30pm

Join Miss Nicole and Miss Whitney as we dive into the art of barn quilts! 4-H'ers will learn about the history and tradition of barn quilts before decorating their own charming wooden barn quilt. Youth can get creative with colors to create a unique piece that makes a perfect rustic decoration or handmade gift! Please register: https://pub.cce.cornell.edu/event_registration/main/events_landing.cfm?event=barnquilts_208

KIDS IN THE KITCHEN- Oct. 27th, Dec. 1st, zoom 5:30-6:30pm

Join us for a fun winter recipe. Food pick-up details will be sent the week prior to the session. Please register for this event: https://pub.cce.cornell.edu/event_registration/main/events_landing.cfm?event=kitchenkids_208

4-H COOKING WITH THE SEASON - December 8th, 4:30pm – 5:30pm

It's time to explore some new recipes with 4-H Cooking with the Season! Youth will learn proper kitchen safety and essential cooking skills as they peel, chop, sauté, and prepare a delicious seasonal recipe. Along the way, 4-H'ers will build confidence in the kitchen, practice teamwork, and discover how fresh, seasonal ingredients can come together to make a tasty meal!

4-H HOLIDAY CARD MAKING - December 16th, 5:00pm – 6:00pm

Get into the festive spirit at our Holiday Card Craft Night! 4-H youth will create handmade holiday cards to share with family, friends, or community members. All supplies are provided - just bring your creativity and holiday cheer!

4-H HOLIDAY COOKIES - December 18th, 4:30pm – 5:30pm

Celebrate the season with our 4-H Holiday Cookies program! 4-H youth will bake and decorate festive cookies while practicing kitchen skills, teamwork, and creativity. Enjoy tasting your delicious creations and spreading some holiday cheer!

Check out our Webpage or Facebook page for more upcoming events for the months of October, November, and December!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1	2	3
4 4-H Achievement Day 1:30pm	5	6	7 4-H Healthy Baking 4:30-5:30pm	8	9	10 Hiking Club 9:30am
NATIONAL 4-H WEEK - OCT. 4TH- 10TH						
11	12 CCE CLOSED	13	14	15	16 Clay Craft Night 5:30-6:30pm	17
18 4-H Shooting Sports 1:00pm	19	20	21 Agricultural Leasing 101 12:00-1:00pm Zoom	22 4-H Pumpkin Carving 4:30-5:30pm	23	24
25	26 Canning Meat Class 6:00-9:00pm	27 4-H Kids in The Kitchen Zoom 5:30-6:30pm	28 4-H Spooky Fun Night 4:30-6:00pm Agricultural Leasing 101 Zoom 12:00-1:00pm	29	30	31

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3	4 4-H Welcome Sign Craft Night 5:30-6:30pm	5	6	7
8	9	10	11 CCE Closed	12 4-H Healthy Baking 5:00-6:00pm	13	14
15 4-H Shooting Sports 1:00pm	16	17	18 4-H Planting Garlic 4:30-5:30pm	19	20 4-H Hippology Horsebowl Kickoff 5:00pm	21
22	23	24 4-H Barn Quilts 5:00-6:30pm	25	26 CCE Closed	27 CCE Closed	28



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1 4-H Kids in The Kitchen Zoom 5:30-6:30pm	2	3	4 4-H Paint Your Own Pottery 4:00-6:00pm	5
6	7	8 4-H Cooking With The Season 4:30-5:30pm	9	10	11	12
13	14	15	16 4-H Holiday Card Making 5:00-6:00pm	17	18 4-H Holiday Cookies 4:30-5:30pm	19
20 4-H Shooting Sports 1:00pm	21	22	23	24 CCE Closed	25 CCE Closed	26
27	28	29	30	31		

**Cornell Cooperative Extension
Chenango County**

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Norwich, NY 13815

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**Board of Supervisor
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Jeremiah Micklas

Cornell Representative

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