Northeast Hops News is brought to you each month by Steve Miller, Hops Specialist and Sarah Ficken, Hops Program Assistant, Madison County Cooperative Extension. Steve researches, writes, and finds articles that would be useful and interesting to the hops community. If you have questions regarding content or would like to contribute to this newsletter, please contact Steve Miller at sgm6@cornell.edu Sarah Ficken at sjs299@cornell.edu or Jackie Dickerson at jjd44@cornell.edu.

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Hop Plants for 2017!

Happy new year to all of you hop growers and brewers.

As many of you know, about 6 years ago there were no hop plants being propagated in New York. At that time we had only about 15 acres of “commercial hop plantings”. We are now up around 400 acres in New York. In order for that acreage to be planted it was very important that “Clean Plants” would be propagated here. Starting with only 6 varieties, we were able to obtain clean planting stock from the National Clean Plant Network Lab in Prossor, Washington. Zerrillo’s Greenhouse in Syracuse was the first to be willing to take a risk on this business, and I have to thank George and Nick for doing so. Over the years they have provided significant financial support to the Cooperative Extension Hop Program. The relationship has been a great success and their support made it possible for us to bring our hops information program to hundreds of growers.

Since then we have had several others get into propagating hop plants for you all, Bundschuh’s, Massi’s and Alcott’s, and a new propagator, Pioneer Plant Tech, a tissue culture lab/greenhouse has started up in Utica. We at Cooperative Extension will no longer be taking orders for hop plants. I encourage anyone needing plants to work with these fine growers to obtain what you need to populate your hop farm.

The following is the contact information for each of them.

Alcott’s Gardencenter and Greenhouse
www.alcottsgardencenter.com/
(315)841-4600

Bundschuh’s Greenhouses
www.bundschuhsgreenhouses.com/
(315)986-8872

Massi’s Gardens and Lanscaping
www.massisgardensandlandscaping.com/
(607)329-7459

Pioneer Plants
http://pioneerplant-tech.com/
(315)351-2610

Zerrillo’s Greenhouse
http://zerrillogardens.com/
(315)656-8466
CRAFT MALTSTERS GUILD TO HOLD HACCP AND PCQI TRAINING FOR MALTSTERS

Brattleboro, VT (November 22, 2016). The Craft Maltsters Guild, with the Support of the Brewers Association, is offering HACCP and PCQI training course for maltsters and those in adjacent industries February 2-3, 2017 at Hartwick College in Oneonta, NY.

Join Dr. Robert Maddock of North Dakota State University for this 2 day short course intended to provide HACCP and food safety training to maltsters that are interested in developing food safety plans. Topics will include application of GMP’s, SOP’s, regulations, recalls, and development of HACCP and Preventive Control plans. Individuals that complete the course will be both HACCP trained as recognized by the International HACCP Alliance and a Preventive Control Qualified Individual as recognized by the Food Safety Preventive Control Alliance. These trainings are universally recognized by USDA/FDA and other regulatory agencies. Program topics will include:

- Good Manufacturing Practices (GMPs)
- Standard Operating Procedures (SOPs)
- Regulatory Standards for FDA
- Sanitation Practices
- HACCP and Preventive Control Plan Development
- Allergen Control
- Recalls

Registration for the course is $550 for the first person from any organization, and $500 for each additional person. The registration fee includes course materials, transportation during the course, and some meals. PCQI Certification costs an additional $60 and can be purchased separately through the FSPCA after completion of the course. For more information, or to register for the course, please visit the Craft Maltsters Guild’s Website.

The Craft Maltsters Guild fosters the growth and success of craft maltsters and those involved in the supply chain. Founded in 2013, The Guild serves as a unified voice to elevate the awareness and value of distinctive-flavored malts. Our members receive professional development and support to connect with one another for the elevation of both their businesses and the community. The Guild welcomes new members with an interest in grain, malting, or craft beer. Visit www.craftmalting.com.
Oneonta, NY (November 22, 2016). The Craft Maltsters Guild and the Hartwick College Center for Craft Food and Beverage are teaming up to host Farmer Brewer Winter Weekend, February 4-5, 2017 at Hartwick College in Oneonta, NY.

Farmer Brewer Winter Weekend is an immersive, 2-day experience for established and aspiring farmers, maltsters and brewers to learn from experts on the cutting edge of malt science and research, as well as from each other. This year’s theme “Everything in Modification” will explore how the fundamental elements work together to produce flavorful and functional craft malts. Topics for the weekend will include:

- Principles and Practices of Floor Malting
- Barley Variety Trial Updates and Production Research
- Craft Malt and the Craft Beer Supply Chain
- Brewing a Taste of Place
- Lessons from The Malt Lab
- Deconstructing and Troubleshooting Modification
- Rye Malting Research
- The Revolution Must Be Financed
- Malt Sensory in the Malthouse and Brewery

The cost for the event is $450 ($400 for members of the Craft Maltsters Guild), which includes all lectures, meals, beer tasting receptions, and a 4 course, farm-to-table beer pairing dinner. Registration is limited to 100 participants, and is open until January 6, 2017. For full program details, or to register, please visit the Center for Craft Food and Beverage’s website.

The Craft Maltsters Guild fosters the growth and success of craft maltsters and those involved in the supply chain. Founded in 2013, The Guild serves as a unified voice to elevate the awareness and value of distinctive-flavored malts. Our members receive professional development and support to connect with one another for the elevation of both their businesses and the community. The Guild welcomes new members with an interest in grain, malting, or craft beer. Visit www.craftmalting.com.

The Hartwick College Center for Craft Food and Beverage was launched in 2015 to support growth and innovation in the craft food and beverage industry through research, technical support and knowledge transfer, the first such facility in New York State. It is a resource for quality testing, business development, and education for small and mid-sized breweries, malthouses, farms, and other craft food and beverage producers.
New Farmers Grant Fund

Program Purpose
New York State has allocated $1 million in the 2016-2017 state budget for the third round of the New York State New Farmers Grant Fund. Its purpose is to provide grants to support beginning farmers who have chosen farming as a career and who materially and substantially participate in the production of an agricultural product on their farm. These grants will help farmers improve profitability resulting in the growth of agribusiness and the concomitant tax revenues within the state.

The program has provided nearly $1.4 million to farmers since 2014. The list of previous awardees can be found here.

Program Highlights
The New York State New Farmers Grant Fund will help farmers improve farm profitability through one or both of the following goals:

- Expanding agricultural production, diversifying agricultural production and/or extending the agricultural season;
- Advancing innovative agricultural techniques that increase sustainable practices such as organic farming, food safety, reduction of farm waste and/or water use.

Grants may provide a minimum of $15,000 and a maximum of $50,000 for up to 50% of total project costs. The remaining 50% must be matched by the recipient. Eligible sources of recipient match are limited to cash, lines of credit and loans. Other grant funds may not be used as matching funds. For any award the total project cost must be at least twice the grant award request.

Eligibility
Eligible Farmers/Farms (all criteria below must be met):

- A farm operation located wholly within New York State which produces an agricultural product as defined by the Guidelines;
- The farm operation must have a minimum of $10,000 in farm income from sales of products grown or raised on the applicant's farm operation as reflected in either personal or business 2015 tax returns;
- All owners must be New York State Residents of at least 18 years of age;
- As of April 1, 2016, all owners must be in the first ten years of having an ownership interest in any farm operation;
- All owners must materially and substantially participate in the day-to-day production of an agricultural product grown or raised on the farm operation.

Eligible Expenditures:
Eligible costs include the purchase of new or used machinery and equipment, supplies, and/or construction or improvement of physical structures used exclusively for agricultural purposes.

Application Procedure
Program guidelines and application can be found at the following links. When completing an Application be sure to consult the 2016 New Farmers Grant Fund Guidelines document which contains important program requirements.

2016 Guidelines
2016 Application
**Deadline**
Applications must be postmarked by January 27, 2017. Grant awards will be announced in the Spring of 2017.

**Program Amendments**
If changes are made to this solicitation, a notification will be posted on this webpage.

**Contact Information**
Questions should be sent to Bonnie Devine at nyfarmfund@esd.ny.gov.

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**Agricultural Training Program for Veterans**

The New York State Beginning Farmers Workgroup has developed a program which offers veterans rewarding career opportunities as they transition out of military service, while also providing employers with qualified workers. During their training, veterans are paid wages and also receive their Military Housing Allowance through their GI Bill benefits, which helps offset the cost of living. Interested farmers must submit an application and training outline to the DVA and farms should be in a position to hire the veteran full-time at the end of their training. Staff with Cornell Small Farms will assist farmers in applying for the program. For more information visit [here](http://store.cornell.edu/c-875-pmep-guidelines.aspx).

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Remember: The 2016 Cornell Integrated Hops Production Guide can be obtained through your local Cornell Cooperative Extension office or from the Cornell Store at Cornell University.

An updated 2017 Cornell Integrated Hops Production Guide will be available in early Spring.

To order from the Cornell Store, call (844) 688-7620 or order online at [http://store.cornell.edu/c-875-pmep-guidelines.aspx](http://store.cornell.edu/c-875-pmep-guidelines.aspx).
Have you been looking for a particular article or reference from a previous issue of the newsletter, but can’t remember where you may have seen it?

Below is a listing of past articles from the Newsletter from 2014 to the present. You can check here first. If you can’t find it here, you can feel free to contact us for additional assistance.

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Southern Tier Ag Industry Enhancement Program
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January 1, 2016
Hop Variety Selection
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November 1, 2015
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October 1, 2015
NY’s Hop Industry From Disease
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September 1, 2015
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August 1, 2015
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July 1, 2015
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UVM - Three things that matter in hops scouting
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June 1, 2015
USDA Press Release - Hop Acreage in North-Downy Mildew
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UVM - Potato Leafhopper

May 1, 2015
Crowning, Pruning and Training
Scouting Report from Justin Townsend
Resources for Growers
Gaining a Competitive Advantage of Your Business
UVM—2017 8th Annual Hop Conference

The UVM 2017 8th Annual Hop Conference will be held on Saturday, February 25, 2017, at the Sheraton Burlington Hotel, Burlington, Vermont from 9:00 am to 4:00 pm.

Speaker and topic highlights include David Gent, Senior Editor of “Field Guide for IPM in Hops” who will talk about the cutting edge of hop IPM; Josh Havill from the University of Minnesota will discuss downy mildew in hops; Todd Haire of Foam Brewers will talk about brewing with Vermont hops; and Kathleen and Kelly Norris of Homestead Hops will talk about building a commercial hop business in Vermont. We are also still working on lining up some additional speakers and Heather Darby and her hops team will share their research as well.

The registration site and a flyer will be available soon. Check on our website for updated information - www.uvm.edu/extension/cropsoil
Cornell Small Farms Program - Online Classes

Classes start the week of January 14, 2016
Cost: $250.00 per class, which entitles two people from a farm to attend. Discounts for early sign up and multiple course sign ups are available.

**Markets and Profits:** Have an idea for a farm enterprise but not sure if it's feasible? This course will help you explore the potential markets and profitability of your ideas. It's perfect for beginning farmers in their first few years of production, who are looking for help exploring marketing, development of budgets, and tools to help achieve profitability. Visit [here](#) for more information and to register.

**Climate Smart Farming:** The earth's climate is always in flux, but today's rate of change is far beyond what previous generations of farmers have had to face. This course equips farmers with the knowledge to understand their risk to climate change and extreme weather, empowering them to implement measures that address changes and also raise their bottom line by promoting sustainability, preparedness, and best management practices. Visit [here](#) for more information and to register.

**Veggie Farming 1 - From Planning to Planting:** This course helps new and aspiring vegetable producers answer basis questions about site selection, crop rotation, seeding and transplanting, and financial aspects of veggie production. Topics including variety selection, pre-plant preparation, and cultivation will be covered. Visit [here](#) for more information and to register.

**Introduction to Maple Syrup Production:** The production of maple syrup is growing rapidly around the Northeast and offers a sound financial opportunity to utilize woodlots. This course explores the range possibilities of maple sugaring on your land - be it for supplemental income or for your livelihood. Students learn many practical skills. Also discussed are "alternative" trees for production, including Birch and Black Walnut. Visit [here](#) for more information and to register.

**Holistic Financial Planning:** If you've been struggling to make your farm operation profitable without driving yourself into the ground, this financial planning course is for you. Ultimately, this course will help you with the delicate balancing act that all farmers must succeed in: balancing healthy profits with healthy land and a healthy farm family and personal life. Visit [here](#) for more information and to register.

**Tree Fruit Production:** Tree fruit are an important component of the agricultural and homeowner landscape. This course trains beginning tree fruit growers in fundamental concepts in orchard planning and management. Content will include site selection and management, rootstock and cultivar selection, orchard systems, pest management, nutrient management, and harvest considerations for commercial orchards tailored to the northeast U.S. Visit [here](#) for more information and to register.

**Commercial Sheep Production:** Have sheep or thinking about getting a flock? Producers of all experience
New York State Berry Growers Association (NYSBGA)
Regional Workshops

As dramatic weather events increase, pest pressure intensifies, and local markets vitalize, New York berry growers are looking for ways to protect their crop and lengthen their season. Growers and educators are trialling techniques for growing berries under cover. Berry farmers across New York can attend one of three regional workshops offered by the New York State Berry Growers Association (NYSBGA) this winter to learn more about these innovations in berry growing. These day-long workshop will feature multiple short presentations, interactive activities, and words from growers discussing the newest research in tunnels and exclusion netting.

Presentations by Cornell researchers, Extension educators from PSU and Cornell Cooperative Extension, and experienced berry growers will address advances in growing under cover. These include: day-neutral strawberry cultivars for low tunnels, choosing and recycling tunnel plastic, using technological tools to predict weather events, disease and insect management, growing raspberries in high tunnels, and using exclusion netting to protect against Spotted Wing Drosophila. Attendees will participate in hands-on activities and those that register a week before the workshops will receive a take-home resource guide and supplies. Lunch is included at the Portland and Riverhead locations. DEC credits in categories 1A, 10 and 22 and 23 will be available.

Workshop registration is $25 per person for NYSBGA Members, and $50 per person for Non-Members. Participants can save on workshop registration by joining the NYS Berry Growers Association; 2017 Membership is $125 and applies to two individuals per farm. Associate Membership is $75 for non-profit agricultural professionals. Business members can join for $250 and receive two advertisements in our newsletter which reaches berry growers throughout the state.

Regional dates and locations:

**January 17, 2017:** Oncenter Convention Center Syracuse, NY at the Empire State Producers EXPO to attend this workshop, register at [https://nysvga.org/expo/information/](https://nysvga.org/expo/information/)

**March 7, 2016:** Cornell Cooperative Extension Suffolk County Extension Education Center
423 Griffing Avenue, Suite 100 Riverhead, New York 11901-3071

The workshops are sponsored by the NYS Berry Growers Association, Cornell Cooperative Extension, Cornell University College of Agriculture and Life Sciences, with funding support from the NYS Legislature

For workshop details and agendas visit: [www.hort.cornell.edu/grower/nybga/](http://www.hort.cornell.edu/grower/nybga/) or contact: Cara
Classifieds:

Are you a grower looking to sell a piece of hops equipment? Do you provide harvesting or processing services to other growers? Are you looking for equipment or services? Is there a unique opportunity on your farm that you would like to share? If so, send in your information to Jackie (jjd44@cornell.edu) for inclusion in next month’s newsletter.

For Hire
Looking for a reliable and hard working employee in the hop/craft brewing industry? Look no further! I am an able-bodied, hard working researcher, field technician, and learner. Hoping to gain experience and education in hop growing on a small to large scale beyond my intermediate knowledge and experience with hops and craft brewing. Field setup and maintenance, fieldwork, equipment setup and operation, hop drying, pelletizing and health and safety are all aspects of the business I am looking to know more about! Available for work in New York State, preferably near Ithaca, NY or 25+ miles surrounding. Available in Spring 2017 or sooner. Contact me via email at MeredithAC@gmail.com.

For Sale
Hop dryer system made up of a 1.2 million btu/hr propan heater, 100 boxes and 2 modified reefers. The dryer can process 8000 lb of hops per load in six hours and has been in service for 4 years. We also have a complete chemical lab capable of testing hop properties including alpha, beta and his. The equipment was bought new. All of the equipment is located in Old Mission, Michigan. My name is Ulf Nordin in Swampscott MA. If any interest please email us at ulfkdn@gmail.com or call/message at 781-589-3301.

2 Acre Hop Yard in its second year for sale in Erie County. Varieties include Cascade, Centennial, Crystal, Columbus, Zeus, and Hallentauer. Sandy Loam soils, pond for irrigation, professionally installed trellis, space for 8 additional acres. Additional land available. Contact shepherdhillhops@yahoo.com

A Black Locust Connection, located in Colrain, Massachusetts, has black locust hop poles for sale, $55.00 per pole. For more information contact Blue Sky, at info@ablocklocustconnection.com or 413-624-3645.

Larch Hops Poles for Sale: 130 poles 24 ft. long to a 5 inch top diameter. Please call for pricing and transportation arrangements. Poles are located on a log landing 1 mile north of the exit 35 Rte. 86/17 @ Howard, Steuben County East of Hornell West of Bath. Please contact Greg Fuerst @ 607-382-2062 Gregfuerst@yahoo.com

Hop Plants
Zerrillo’s Greenhouses has hops plants available for spring planting. Call (315)656-8466.

Bundschuh’s Greenhouses has hop plants available for Spring planting. Call (315)986-8872 and ask for Ellen

Massi’s Greenhouse has hop plants available for Spring planting. Call (607)329-7459
Upcoming Events

January 17, 2017
New York State Berry Growers Association (NYSBGA) Regional Workshops/Expo
OnCenter Convention Center, Syracuse, NY
The NYSBGA is hosting Regional Workshops on January 17, 2017 in Syracuse, New York, and on March 7, 2016 in Riverhead, NY. The workshops are sponsored by the NYS Berry Growers Association, Cornell Cooperative Extension, Cornell University College of Agriculture and Life Sciences, with Funding Support from the NYS Legislature.

February 2-3, 2017
Craft Malsters Guild HACCP and PCQI Training for Malsters
Hartwick College in Oneonta, NY
Join Dr. Robert Maddock of North Dakota State University for this 2 day short course intended to provide HACCP and food safety training to malsters that are interested in developing food safety plans. For more information, please visit the Craft Malsters Guild’s Website

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2017 Farmer Brewer Winter Weekend
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The Farmer Brewer Weekend is an immersive two day symposium for established and aspiring farmers, malsters and brewers to come together to learn from industry experts, as well as each other. Program and registration info can be found at www.hartwick.edu/farmerbrewer

February 25, 2017
2017 8th Annual Hops Conference
Sheraton Burlington Hotel, Burlington, VT
The University of Vermont is hosting its 8th Annual Hops Conference at the Sheraton Burlington Hotel, Burlington, VT from 9:00 am to 4:00 pm. More information can be found at www.uvm.edu/extension/cropsoil.

Renew your NeHA Membership today!
Membership is $40 per farm
Visit www.northeasthopalliance.org for more information or to download our membership form

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Mission
The Cornell Cooperative educational system enables people to improve their lives and communities through partnerships that put experience and research knowledge to work.