NEW YORK STATE POTATO SCHOOL

FEBRUARY 21, 2018
9 am – 4:15 pm

Del Lago Resort & Casino
1133 State Route 414
Waterloo, NY

PRE REGISTER at the following website by February 16, 2018 for best price
https://adstrategies.wufoo.com/forms/empire-state-potato-growers-potato-school/

ESPG Member Cost $50/person: includes day-long program, continental breakfast, breaks, lunch and hospitality event.

Non- ESPG Member Cost $75/person: includes day-long program, continental breakfast, breaks, lunch and hospitality event.

Pricing after Feb. 16 is $65/$80 per day.

Rooms have been blocked at a discounted rate of $109.99/night for the night prior to and day of the conference. Please call Del Lago directly (1-855-del lago) to book a room and mention Empire State Potato Growers Potato School to receive the discounted rate.
Farms and farm equipment are getting smaller – NOT! Farm machinery is getting larger and more expensive, and, therefore, represents a major investment in farm operations. As such, the prudent farm operator does what they can to protect that investment and make sure that services and repairs are performed in a timely and efficient manner.

Unfortunately, many shops built even as recently as a decade ago cannot accommodate today’s larger equipment. As a result, the equipment is serviced or repaired outside, frequently under adverse conditions, delayed until conditions improve, or maybe not at all. Such delays can be costly -- forage quality alone can decrease 4-5 points per day in Relative Feed Value (RFV). Not to mention increased field losses due to worn components, improper adjustments, and the like.

Now in a time of low milk prices it is hard to justify updating, upgrading, or building new a facility that has little or no immediate net return. However, if you are completing all but the most extensive repairs in-house you can balance that investment against repair labor rates of $85 - $90/ hr., extended down times, and the time, effort, and expense of hauling a piece of equipment back to the dealership. Instead, think of it as a long term investment, not only financially but also in the health and safety of your personnel and yourself.

Considerations
So if we’re going to update, upgrade or build a new facility what should we be thinking about?

First, keep in mind that there should be a place for everything and everything should be in its place (at least for storage). There are many jobs that are done in a shop and you want to avoid conflicting work areas. The welding bench should be in a corner away from flammables and where an opaque curtain can be hung to prevent flashing someone’s unprotected eyes.

Likewise, a tire changing station should be easily accessible but out of the main flow of traffic – human and equipment. There should also be an inflation cage so that if a tire blows, mangled rims and shredded steel belts are not flying across the shop.

A nice long workbench along one wall will provide ample space for multiple work stations. The benchtop can be 2” white oak under a replaceable sheet of ¼” hardboard (i.e. – Masonite®) and/or ¼” steel plate. An open shelf below keeps commonly used power tools close at hand. At least one, if not two, heavy, rotating vises should be mounted near the corners. Heavy (20 amp) duplex outlets should be spaced every 6’ or so along the back wall of the bench. (This will likely require more than one circuit to safely service this area) For safety’s sake the wires should be tucked within the wall or be enclosed in rigid conduit. Similarly, compressed air chucks could be plumbed into the wall for easy access. Just make sure your main supply line is large enough to supply 2-3 pneumatic tools simultaneously, and durable enough to withstand the pressure changes.

Lighting is also important. Ideally you’d like to have 30-50 foot candles in the general bay area, but 100 – 150 at the work bench (task lighting). LED lights are becoming more available and affordable, and provide a very white light that is also energy efficient. A few strategically placed, retractable drop lights can be a handy alternative to illuminate those hard-to-reach places in or under equipment.
For safety’s sake, lubricants and other bulk fluids should be kept in a room off the main shop. Structurally this may be an annex or lean-to off the main building so that new stock may be back loaded from outside – rotation of the inventory occurs naturally. Some have constructed elevated racks to take advantage of gravity dispensing. Just make sure the rack can hold the weight of a 55-gal drum or 300-gal tote, and that there is some back-up reservoir should a valve fail or someone doesn’t quite turn one off. Also keep and empty drum or tote around to collect waste oil, etc. This can be recycled or used to heat the shop in an oil burning furnace or boiler.

Next month – floors, doors, and office space.

**Farm Shops – Part 2**  
By Timothy X. Terry  
Harvest NY

Last month we started talking about farm shops and how things should be laid out. This month we’ll begin looking at some of the various components.

**The Floor**

Having worked in many shops with floors that range from gravel and tracked in mud to concrete with an epoxy coating I can safely say the smoother the better. Some will say, “just screed it off and that’ll be good enough.” However, if you are using rolling tool boxes, mechanic’s creepers, and/or moving hoists with sliding chain falls, ridged and pitted concrete will be an object of perpetual frustration. Moreover, smooth concrete is much easier to seal, keep clean, and small parts are not as likely to be lost when dropped.

To achieve a smooth surface you’ll need to level it with a vibratory screed and follow that with a bull float. This will consolidate the surface – push the aggregate down and bring the cream (sand, cement) up. Once the concrete has cured to the point where you can press your fingers into the concrete and leave a small impression but the cream doesn’t stick to your fingers you can begin to do the final steel trowel finishing. (If you’re not familiar with steel trowel finishing or operating a power trowel, there are many how-to videos on YouTube.)

The concrete itself should be 4,000 psi minimum with proper steel reinforcing. (Yes, you will need steel reinforcing.) If you’re planning on bringing in equipment weighing 20,000 lbs. or more you’ll need the reinforcing to help control cracking and heaving. Plus, the steel gives you something with which to anchor the PEX piping if you’ll be using in-floor radiant heating.

One more thing before we leave this subject: a good finish requires a good start. The subgrade should be well drained and compacted. If any part of the shop will sit on fill then it, too, should be well compacted or allowed to go through a freeze-thaw cycle. Install all drains, water supply pipes, electrical conduit, etc. prior to the final compaction. Installing a 6-mil poly vapor barrier will keep moisture from migrating out of the bottom of the slab too quickly. Remember, the hardening of concrete is a chemical (curing) not a drying (evaporation) process. Similarly you’ll want to apply a sealer or some more 6-mil poly to the top surface to keep it from curing too quickly. You’ll also want to wait at least four weeks before you drive anything heavy across the slab. Failure to do so could result in micro-cracks that can grow into more serious fissures over time.

**Doors**

With larger equipment comes the need for larger doors. A 14’ high opening should accommodate anything that can travel on the road. Width, however, may be a limiting factor. The long sides of the shop will likely be load bearing. In other words they are carrying the weight of the trusses, roof, etc., and, therefore, you’ll need to support all that weight when spanning the door opening. Given this, most post frame structures are limited to 16’-18’ wide doors on the side. Fortunately, the ends are not usually load bearing and offer more opportunity for wider doors. In fact, you could open the entire end like an aircraft hangar. (ex.- http://www.hpdoors.com/index.asp?active=home ) Be aware, large openings should be limited to the south and/or east walls. However, if large doors are installed opposite one another large
equipment may be driven straight through eliminating the need to back things out, especially if they are multiple units (i.e. – tillage + finishing equipment). Install 36” entry doors at common access points. This will save having to open large overhead doors every time someone comes in or goes out.

Office Space
Consider a 10’ x 10’ office as a minimum. A 10’ x 12’ or even a 12’ x 14’ would be better. This will give you enough room for a desk, file cabinets, manuals library, and a couple of chairs to meet with employees, consultants, suppliers, etc. If possible, tuck the office into a corner so that you can have outside windows on two sides. Like the doors, place the office near common access points. It doesn’t do anyone any good to have to walk to the far back corner to have a meeting, make a phone call, or look up a part number. Locating a bathroom (w/ shower) and a locker room next to the office will help fill out the corner and make efficient use of the space.

And speaking of windows…
The more windows the better. This lets in natural light which can often mean not having to flip on a bank of lights just to get a single part or tool. Moreover, time-motion studies confirm that employees in windowed workspaces stayed on task 15% more than those in windowless workspaces.

Farm Shops – Part 3
By Timothy X. Terry
Harvest NY

Last month I wrote about floors, doors, and more in farm shops. This month I’ll try to wrap it up with heating, insulation, and security.

Buddy, It’s Cold Out There
Living in western NY you learn to expect that from November to March it’s going to be bitter cold from time to time – remember February 2015? The repair and maintenance of equipment usually requires fine motor skills -- something that can’t be accomplished while wearing insulated gloves -- so a heated shop is an essential.

Many shop owners prefer in-floor radiant heat because it provides a steady, even heat throughout the building while minimizing the chance of blowing dust or toxic fumes around the workspace. This system is best for a shop in constant use. It is not one that you’d turn on for half an hour, or even half a day and expect the space to warm up. The thermal mass of the concrete is just too great to work in short intervals.

Finer Points: Radiant Heat
Chose an expanded polystyrene (EPS) foam underlayment rated for commercial use. This will have a compression rating of 40-45 psi (residential grade is 28-30 psi). Many offer a studded upper surface that readily accepts PEX tubing thereby eliminating the need to tie it to the steel reinforcing grid. Moreover, this locates the tubing that much lower in the slab so it’s less likely to be damaged when saw-cutting the slab control joints. Layout the tubing in several zones. That way if something happens in a particular area you won’t have to shut down the entire system in order to make repairs.

Wood-, gas-, or oil- (fuel, waste) fired boilers serve as the heat source. A passive solar system may be able to provide additional heat to the system and reduce the need for the first three.

Alternatively, heat pumps, infrared heaters, and forced air furnaces may be used. The sizing of each of these systems is determined by the shop size, frequency of use (daily, intermittently), and how often large doors will be opened and closed. A rule-of-thumb for sizing these systems is 50 BTU/ hour/ ft² of area. Mounting forced air furnaces and fans on the ceiling aids in circulation and prevents warm air from stagnating high above the workspace. Power-vented and condensing heaters are more efficient than natural draft heaters. Unvented LP heaters, commonly used in livestock facilities, should never be used inside the shop as there is potential for a dangerous buildup of carbon monoxide.

Keep the Heat In…
Minimum recommended R-values for insulating a shop are: walls – 20, ceiling – 38, and doors –
11. This equates to 6”, 12”, and 4” thick fiberglass batt. Another option is sprayed-on, closed-cell foam which can achieve much higher R-values with less material. In any case, a 6-mil polyethylene vapor barrier should be placed between the insulation and your chosen interior finish (steel, OSB, FRP). Vapor barrier seams should be tuck-rolled and taped (ask your local seamstress how to do a flat felled seam).

Keep Intruders Out
As the price for scrap, especially copper and brass, increases so does the likelihood of theft of things easily taken and sold – hand tools, small power tools, and air compressors. With many farmers busy in the fields or working a second off-farm job these thefts are taking place in broad daylight.

Start with the inexpensive “No Trespassing” sign. Add to this some “Under Surveillance” stickers. While it may not be quite true, it may give some would-be thieves pause. Motion activated lighting further reinforces the deterrence.

Install sturdy locks on doors and sliding windows. Replace exterior push button overhead door controllers with coded ones. This prevents just anyone from opening the large doors and the code can be easily changed if you have a high employee turnover rate. Electronic codes also prevent unwarranted key duplication.

Keep equipment keys in a lock box not in the vehicles themselves. Again, this box should have an electronic code that be easily changed. The same can be said for tool boxes – limits access to only those who are supposed to be using the tools.

Install lockable fuel caps on machinery and bulk fuel tanks. Wire electric fuel dispensing pumps to a switch located inside the shop. Flip the switch to “Off” at night or when the farmstead is likely to be vacant.

If you opt for a security system – cameras, alarms, etc. – check with your insurance carrier for possible discounts. Trim weeds, bushes, etc. around the building to prevent thieves from hiding from the cameras.

If the shop can be accessed from a remote driveway (side road) consider installing a driveway alarm. These are usually inexpensive, easily installed, and can alert people in the house, office, or other part of the farmstead that someone is approaching the shop.

As a final precaution, take inventory of all the equipment and tools. Documentation should include photos and/or video, model numbers, descriptions, and any other identifying marks. This information should be kept in a locking, fire-proof safe.

Taste NY Sales Increased to $16.1M in 2017
Governor proposes further expansion of Taste NY in the 2018-19 budget

State Agriculture Commissioner Richard A. Ball said, “Taste NY continues to bring unprecedented exposure to New York’s farmers and food and beverage companies that are creating great eats for consumers around the globe. We’re proud of the success of our Taste NY vendors, our stores and operators, and our partners who have helped to bring the Governor’s vision for a buy-local program to a new level. We look forward to the continued growth of the program as we work on new ventures this year.” (USDA, Flickr/Creative Commons)

ALBANY — Governor Andrew M. Cuomo today announced Taste NY sales continued to increase in 2017, growing to a record $16.1 million. Total gross sales of New York products from Taste NY stores, cafés, bars, concessions and events topped last year’s sales totals by $3 million. The significant year-over-year growth reflects increasing consumer demand for local food and beverage products, which supports New York’s agricultural and tourism industries.

“Taste NY has put local products on the map, boosting tourism, helping local craft breweries, wineries, distilleries and cideries grow, and increasing opportunities for producers in every corner of this great state,” Governor Cuomo said. “By connecting consumers across the globe with fresh, locally-grown products, Taste NY continues to support
the growth of farms and small businesses across New York.”

The Taste NY initiative has seen steady growth and recognition since it was created in 2013. The program reported sales of $1.5 million in 2014, tripled those figures to $4.5 million in 2015, and $13.1 million in 2016. The exposure from Taste NY has helped the farms and companies participating in the program to reach more customers, increase online sales, and, in many cases, expand the processing capacity of their business. Taste NY’s food and beverage businesses also support the State’s farmers by using New York grown and produced ingredients in their products.

In the past year, Taste NY made products available at 13 new locations and participated in major, large events, such as The Northern Trust and the New York City Marathon. As part of Governor Cuomo’s vision to construct a state-of-the-art Welcome Center in each region of the state, Taste NY is promoting local products at the Southern Tier, Mohawk Valley, New York City, and Central New York Welcome Centers, in addition to the Long Island Welcome Center that opened in 2016.

In 2017, Taste NY opened concessions in six additional state parks, bringing high-quality New York food and beverage products to park visitors. Guests can now find New York made food and drinks at a total of 10 properties, including Olana State Historic Site, Saratoga Performing Arts Center, Jones Beach State Park, and Niagara Falls State Park. Together, parks selling local Taste NY food and beverages draw nearly 30 million visitors annually. In addition, last year, Taste NY launched the state’s first-ever Taste NY Craft Beverage Week in New York City, hosted the Taste NY Craft Beer Challenge with celebrity and professional judges, and held the Taste NY Food Truck Competition and first-annual Craft Beer Competition at the Great New York State Fair.

A complete list of Taste NY locations can be found at www.taste.ny.gov. The 2017 Taste NY annual report is available here.

To build on the success of 2017 and further connect New York producers to new markets, Governor Cuomo’s 2018-2019 Executive Budget proposes additional support for Taste NY. This year, the Department of Agriculture and Markets will identify ten core food and beverage categories that will be highlighted in New York’s regional Welcome Centers to further strengthen Taste NY branding and tell the exciting stories behind New York’s businesses. The Department will also coordinate with other state agencies on possible new Taste NY locations as infrastructure projects are developed across the state, including the reconstruction of train stations and airports.

Additionally, the Department of Agriculture and Markets will host five regional Business-to-Business Taste NY Networking events to connect New York farms, food and beverage businesses with buyers from institutions, retail locations, restaurants, bars, and distributors.

The Taste NY website, www.taste.ny.gov, will also be transformed to operate as a one-stop resource for residents, visitors, and businesses. The website’s presentation, functionality and resources will be improved to provide better information on New York’s agri-tourism destinations and better connect New York’s producers to new markets.

State Agriculture Commissioner Richard A. Ball said, “Taste NY continues to bring unprecedented exposure to New York’s farmers and food and beverage companies that are creating great eats for consumers around the globe. We’re proud of the success of our Taste NY vendors, our stores and operators, and our partners who have helped to bring the Governor’s vision for a buy-local program to a new level. We look forward to the continued growth of the program as we work on new ventures this year.”

Empire State Development President, CEO and Commissioner Howard Zemsky said, “Governor Cuomo’s Taste NY initiative continues to promote awareness of New York State-made products, encouraging residents and visitors alike to support our world-class food and beverage producers.”
Senate Agriculture Committee Chair Patty Ritchie said, As the demand for locally grown food and products continues to skyrocket, we are seeing how ‘eating local’ benefits both New York’s economy and our hardworking farmers. The ability to strengthen and find new markets for local products is what will help to ensure the continued success of New York’s agriculture industry. I have been proud to support efforts that help promote local foods and would like to thank the Governor and Commissioner Ball for their continued work to move our state’s leading industry forward.

Senator Rich Funke, Chair of the Committee on Cultural Affairs, Tourism, Parks and Recreation said, “Taste NY is a key component to our booming tourism economy by exposing visitors to the variety of tastes and flavors our great state has to offer. I believe New York State not only has some of the best attractions, but some of the best offerings from our local agriculture, whether it be cheese or yogurt, or a beverage from any of the wineries, breweries, cideries or distilleries in our growing craft industry. As a proud supporter of Taste NY products, it comes as no surprise to me that sales of Taste NY products are on the rise. I look forward to continuing to work with my colleagues to promote this program as a part of New York’s growing tourism economy.”

Assembly Agriculture Committee Chair Bill Magee said, “Expanded marketing strategies and diversified locations for Taste NY outlets are paying off as consumers show their appreciation by taking advantage of the availability and convenience of top quality, locally grown New York State products. Building on the continued success of the Taste NY program will further promote products into new markets, benefitting agricultural producers and distributors as well as consumers.”

Assembly Member Daniel J. O’Donnell, Chair of the Committee on Tourism, Parks, Arts and Sports Development said, “Taste NY makes it easier than ever before to enjoy the great food and beverage products made in NY. Taste NY helps New Yorker’s discover products crafted with the best ingredients from our best farmers. I hope to see this program – and the economic impact it has – grow exponentially.”

Dr. Chris Watkins, Executive Director of Cornell Cooperative Extension, said, “Cornell Cooperative Extension and Taste NY share a mission to support New York State agriculture and ensure consumer access to world-class, locally grown and produced food, beverage, and specialty products. This partnership has provided a broad range of comprehensive educational opportunities for CCE to work closely with producers from effective production on the farm to successful planning for the market shelf. Through a close working relationship with producers and Taste NY, CCE can connect with agricultural producers to extend Cornell University research from farm to market.”

Mary Molina, Owner, Lola Granola Bar, said, “The Taste NY program has increased exposure to our brand during Taste NY sponsored events where we give out samples or sell products, and in turn increased our online sales. Additionally, the Taste NY program has helped connect our brand with catering companies looking for local NYS food companies. We have made several long-lasting business relationships because of the Taste NY program.”

H. William Michaels, Vice President & Co-Owner, Fly Creek Cider Mill & Orchard, Inc., and President of the Cooperstown Beverage Trail Association, said, “The Taste NY program bolsters our on-going marketing and helps drive visitors to our Cider Mill & Orchard. Connecting with consumers interested in locally produced products through the Taste NY program is extremely important to our success and the success of all the members of the Cooperstown Beverage Trail Association.”

Rick Tietjen, Chief of Staff of The Culinary Institute of America, said, “Supporting New York State’s farmers and food and beverage industry has long been part of the college’s practices. The CIA is proud to use so many quality New York State products from the farm to the table in our teaching kitchens, on-campus restaurants serving over 200,000 guests a year,
special dining events and food enthusiasts and professional chefs programs."

Andri Goncarovs and Dorothy Poppleton, Owners, Finger Lakes Harvest, said, "Our first exposure to Taste NY was at the Speidie Festival in Binghamton this past summer, and then later, we were invited to take part in the program in two of the Taste NY stores in Broome County. Because of the product exposure and affiliation with a well marketed effort by New York State, we were able sell product and also leverage a familiar image that helped establish new retail accounts. We now sell at 24 retail stores, 8 farmers markets and attend over 20 wine and food shows in New York during the year!"

Dave Omim, Director of Operations, Bobby Sue’s Nuts, said, “Taste NY has had a tremendously positive impact on Bobby Sue’s Nuts as the program continues to highlight our delicious, locally-made, healthy snacks in some of New York’s most visible landmarks and acclaimed events. From the PGA’s Northern Trust Golf Tournament and Westchester’s Food and Wine Festival to Grand Central Station, LaGuardia and JFK airports, in addition to a number of specialty retail markets, Taste NY has been instrumental in helping us introduce our innovative products to New York residents and visitors alike.”

Bethany DiSanto, General Manager of the NY Wine & Culinary Center, said, “From the Restaurant to the Hands On Kitchen, we feature the best flavors New York has to offer. We are proud to showcase the Taste NY label because it fortifies the quality of our product. Our guests come to the NYWCC knowing they can enjoy the best of NYS in one place.”

For more information about Taste NY, please visit www.taste.ny.gov. Connect with Taste NY through Facebook, Twitter, Instagram and Pinterest.

Tax Credits Available to N.Y. Farmers
New York farmers are eligible to receive a tax credit for qualifying food donations made to food banks and other emergency food programs beginning January 1, 2018. The tax credit is expected to save farmers a total of $10 million annually. According to the New York Farm Bureau, farmers across the state donated more than nine million pounds of food in 2017, which helped provide more than seven million meals to New Yorkers in need.

"This administration is committed to stomping out hunger in every corner of New York, and by establishing an incentive to increase access to farm-fresh products, we are one step closer to this goal," Governor Cuomo said. “Refunding farmers for their generous food donations not only supports the state’s agricultural economy, but encourages more New Yorkers to help end hunger in our communities once and for all.”

Following a recommendation of Governor Cuomo’s Anti-Hunger Task Force, the tax credit was enacted to compensate farmers for costs associated with harvesting, packaging, and distributing local products to eligible food pantries, food banks and other emergency food programs across the state. Increased donations will help meet the growing demand for fresh, healthful foods in underserved communities across New York.

The tax credit, which is supported by the New York State Council on Hunger and Food Policy, is a refundable credit equal to 25 percent of the fair market value of qualified donations up to
$5,000. Eligible donations include fresh fruits and vegetables grown or produced in New York State and provided to emergency food programs that qualify for tax exempt status. To claim the credit, the taxpayer must receive proof of the donation in the form of a receipt or written acknowledgment from the eligible food program.

State Agriculture Commissioner Richard Ball said, “Our farmers aren’t just great at growing food, every year they are among the leading donors to food banks, food pantries and similar organizations. Their donations provide fresh, healthy fruits and vegetables to millions of New York families that may otherwise go without. At the Governor’s direction, the State has worked hard to develop this tax credit to reward farmers for their generosity and spur economic growth in the agricultural industry, and to feed even more New Yorkers who need it most.”

Acting Commissioner of Taxation and Finance Nonie Manion said, “This valuable tax credit offers a way for farmers to reinvest more in their land and businesses while simultaneously helping hungry families in need. I applaud Governor Cuomo’s leadership and drive to enact this innovative credit.”

Senator Rich Funke said, “I’ve worked on many important issues since I was elected, but I am most proud of my efforts in sponsoring and ensuring the enactment of the Farm to Food Bank tax credit in last year’s budget. Helping farmers while assisting our food banks in taking care of the most needy among us demonstrates all the best and most important elements of public service. I tell my staff every day to first and foremost do what’s right. This program truly embodies that philosophy.”

Senator Patty Ritchie, Chair of the Committee on Agriculture, said, “New York State’s hardworking farmers are not only some of the very best at what they do, they are also some of the most generous people in our entire state. Most of our farmers are already making these vital donations of farm fresh fruits and vegetables to food banks and pantries across the state. In providing them this credit, we are not only rewarding them for their kindness, but we are also investing in our state’s future. Our farmers will be able to reinvest into their land and ensure they can continue to provide all New Yorkers—especially those who may not otherwise have access—with the healthy foods everyone deserves.”

Assemblyman Bill Magee, Chair of the Committee on Agriculture, said, “This tax credit will benefit the relationship between our local farms and our communities by building support between those who work to address issues of hunger at the local level, and those who produce and distribute good wholesome food products. I have long supported this initiative and I am glad to see it come to fruition.”

Food Bank Association Executive Director Anita Paley said, “We are most grateful to the farmers who have consistently sought to be a part of the solution and do what they could to feed their hungry neighbor. Our member food banks have long-standing relationships with their local farmers and the donations we receive now are helping us feed NYS in partnership with the food pantries in NYS. There is no doubt in our minds this tax credit will only encourage an increase in the same quality donations to benefit those who are unable to afford fresh, healthy food.”

New York Farm Bureau President David Fisher said, “New York Farm Bureau is excited to see the rollout of the Farm to Food Bank Tax Credit. This has been a priority issue for our organization’s members who routinely donate to their regional food banks and local pantries. The credit will help offset the costs of picking, packing and transporting the food to the donation centers, while also increasing access of fresh, local food to New Yorkers in need. We appreciate Governor Cuomo and his agency staff’s efforts to make this day a reality.”

This tax credit builds on Governor Cuomo’s commitment to end hunger in New York State. In the 2018 State of the State address, the Governor proposed a No Student Goes Hungry Program to ensure students of all ages, backgrounds and financial situations have access to healthy, locally-sourced meals. Through his proposal, the state would
institute a ban on lunch shaming, require certain schools to serve breakfast ‘after the bell,’ and double the state’s investment in the Farm-to-School program.

The Governor also proposed a more than 300 percent increase in school lunch reimbursements for schools that purchase at least 30 percent ingredients from New York farms. To ensure the availability of healthy food options on college campuses, the Governor proposed a requirement for all SUNY and CUNY schools to either provide physical food pantries on campus, or enable students to receive food through a separate arrangement that is stigma-free.

In 2016, the Governor created the New York State Council on Hunger and Food Policy, to establish a permanent focus on fighting hunger in the state. In addition, the state has expanded the eligibility requirements for the Supplemental Nutrition Assistance Program and extended the Hunger Prevention and Nutrition Assistance Program through 2020. In addition, the state funds several programs to help families-in-need to buy fresh produce at local farmers’ markets.

—The Office of Governor Andrew M. Cuomo

Governor Cuomo Announces $1 Million Awarded to 12 Farm-to-School Programs

Governor Andrew M. Cuomo today announced $1 million has been awarded to 12 Farm-to-School projects across New York State. The Farm-to-School program helps Kindergarten through Grade 12 schools connect with local farmers, increase the use of locally grown food on school menus, improve student health, and educate young people about agriculture. The projects will benefit 219,471 students in seven regions across the state. The program also supports the expansion of the NY Thursdays Program, a school meal initiative that uses local, farm-fresh foods on Thursdays throughout the school year.

"This investment continues our efforts to help our youngest New Yorkers learn healthy eating habits while also supporting the state’s agricultural industry," Governor Cuomo said.

"The program is a win-win for our communities and with $1 million awarded to projects across the state, we are helping to create a stronger, healthier New York."

The awards have been provided to school districts and educational organizations that serve students in Kindergarten through Grade 12. The funding will be used to hire Farm-to-School coordinators, train food service staff, provide nutrition education in classrooms and cafeterias, purchase equipment to support food preparation, and increase the volume and variety of local farm products, such as fruits and vegetables, nuts, and herbs, used in school lunches.

This is the third round of funding awarded. In his 2018 State of the State this week, Governor Cuomo proposed doubling the state’s investment in the program to $1.5 million. If passed, the program would serve an estimated total of 18 projects and 328,000 additional students.

Projects awarded across the State include:

- **Western New York**
  - **Forestville School District**- $81,820
    Funding will be used to purchase kitchen equipment for the preparation and preservation of local farm products. Additionally, staff hours will be added to facilitate the procurement of local farm products and the operation of the new equipment designed to incorporate the local farm products into the school menu beyond the growing and harvest season. The project will benefit 1,008 students in 2 school districts.
  - **Erie County Cornell Cooperative Extension**- $94,315
    Funding will be used to hire a Farm-to-School coordinator to establish connections between at least 14 farms and schools in four school districts, including Buffalo. The goal is to increase the procurement of local farm products by 40 percent over two years. The project will benefit 38,773 students across the districts’ 66 schools.
  - **Allegany County Cornell Cooperative Extension**- $43,000
    Funding will be used to increase the procurement and utilization of local farm
products. This will include outreach to farmers, assessment of procurement practices, analysis of menus, implementation of a Harvest of the Month Program and taste tests for students. The project will impact 7,685 students in 12 districts.

**Finger Lakes**
- **Foodlink, Inc- $98,000**
  Funding will be used to install a line for slicing and preserving local apples for inclusion in school meals. This processing line would enable Foodlink to work with 50 apple farmers and several school districts, including New York City, with 250,000 potential students to be served.
- **Seneca Cornell Cooperative Extension- $89,442**
  Funding will be used to build on the success of the first-round Farm-to-School grant nearing completion. Efforts will include a Farm-to-School social media campaign, training for school procurement staff, two parent training sessions, monthly meetings with school food service directors and an expanded NY Thursdays program. The programming will benefit 3,886 students at 13 schools in four districts.

**Southern Tier**
- **Broome-Tioga BOCES- $98,200**
  Funding will be used to increase procurement of local farm products, better equip cafeterias to prepare local farm products and educate students about local foods included in their menus. The project will benefit 21,455 students in 10 school districts.
- **Sidney Central School District-$58,783**
  The Sidney Central School District will appoint a Farm-to-School Coordinator and an assistant coordinator to procure local farm products for a NY Thursdays Program. The programming will benefit 10,000 students in the 10 districts served by the Delaware, Chenango, Madison, Otsego BOCES.
- **Steuben Cornell Cooperative Extension- $58,115**
  Cornell Cooperative Extension of Steuben County, in partnership with Greater Southern Tier BOCES and the Cooperative Extension Associations of Schuyler and Chemung Counties, plans to increase procurement of local specialty crops to benefit farmers and students in the Southern Tier. The project will benefit 28,907 students in 21 school districts across three counties.

**North Country**
- **St. Lawrence-Lewis BOCES- $79,615**
  Funding will be used to put in place facilities to lightly process and preserve farm products from 25 producers. The project will impact 13 schools in five school districts, benefiting 18,557 students.

**Mohawk Valley**
- **Oneida Cornell Cooperative Extension- $98,000**
  Funding will be used to build on the success of the second-round grant project in which Oneida County partnered with Madison and Herkimer County CCEs and Oneida-Herkimer-Madison BOCES to identify and procure increased quantities of local farm products. This project will concentrate on culinary training for school cafeteria staff. The project will benefit 56,000 students and 37 school districts.

**Hudson Valley**
- **Poughkeepsie Farm Project- $100,000**
  Funding will be used to increase the capacity of school nutrition teams to prepare and preserve local farm products, to increase the volume and variety of local farm products procured for school meals and to implement a social media Harvest of the Month campaign. The project will benefit 15,200 students in two school districts.

**New York City**
- **New York City School District- $100,000**
  Funding will be used to build on the success of the second-round grant project and increase the demand for local farm products by educating 18,000 students from 15 schools through taste-tastings and farm field trips.

**New York State Agriculture Commissioner Richard A. Ball** said, "The Farm-to-School initiative is a priority for the Department and for me personally. In just a few years, thanks to the Governor’s commitment to agriculture, we have helped districts across the State tap into the local food movement and serve more lunches with products either grown in their school
garden or purchased from their community farmer. I'm excited to see what these new projects will bring to our schools and to our farmers."

New York State Health Commissioner Dr. Howard Zucker said, "Everything we eat impacts our health and well-being. Providing students with nutritious, locally grown food at school can help improve the health of our children, and the Farm-to-School program is doing just that. Under Governor Cuomo's leadership, this program will continue to grow and make a difference for children across New York State."

New York State Office of General Services Commissioner RoAnn M. Destito said, "The additional funding for Governor Cuomo's Farm-to-School initiatives is wonderful news for students in New York who will have greater opportunities to learn about healthy eating habits and consume nutritious, locally produced food. We are also excited about the $3.5 million of USDA funds that more than 270 school districts in the State committed during the 2017-18 toward the USDA pilot project for unprocessed fruits and vegetables. The pilot, which OGS administers on behalf of the State, benefits New York's students as well as its agricultural community."

Senate Agriculture Committee Chair Patty Ritchie said, "Featuring fresh, locally grown foods in our schools not only provides our children with the nutritious fruits and vegetables they need, but it also expands the market for New York State's hardworking farmers. I have been proud to advocate for this funding and I'm pleased to see New York State continue to encourage our schools to better connect with our farmers and introduce healthy foods in their lunchrooms."

Assembly Agriculture Committee Chair Bill Magee said, "The Farm-to-School programs are initiatives which continue to build on our efforts to promote New York farm products. I am grateful for the funding for these programs which helps our students to have access to better nutrition along with the opportunity to learn about agriculture and also opens up connections for our farmers to new markets that benefit both our communities and the local economy."

Mark Bordeau, Food Service Director, Broom-Tioga-BOCES, said, "We are very excited to be chosen as one of the recipients of this grant. Procurement and recipe development of local food and food products has become a very important part of our program for our students. With the growth in demand, and creative approaches to developing infrastructure, we are able to develop a successful and sustainable Farm to School program. We very much appreciate the support made available for this effort, for our students, and our local farms."

Marty Broccoli, Director of Agriculture Development, Oneida County Cornell Cooperative Extension, said, "With the funding we received through the Department of Agriculture and Markets Farm-to-School program, we were able to hire a regional Farm-to-School coordinator. Having someone focus full-time on this important initiative has allowed us to learn a great deal about the school's food service contracts and, as a result, we have identified some excellent opportunities for our farmers to sell direct."

Since the Governor launched New York's Farm-to-School Program in 2015, $1.85 million has been invested in the program to support a total of 25 projects, 13 projects from rounds one and two combined, and 12 new ones from this latest investment that benefit 108 school districts across the State.

The Farm-to-School Program is a major component of the state's ongoing efforts to increase the amount of fresh, local foods served in schools and to connect New York's farmers to new markets. Since 2015, the New York State Department of Agriculture and Markets has also been a partner in the NY Thursdays program that brings locally grown or produced foods directly to students in New York City schools on Thursdays. In September 2017, the Governor announced that five school districts in Broome and Tioga Counties were the first to launch a NY Thursdays program of their own in Upstate New
York. The Department of Agriculture also hosted its first-ever Farm-to-School Summit in October 2017 to connect more than 100 school educators, procurement and nutrition program managers, and state and federal agency representatives from the NYS Department of Agriculture and Markets, NYS Department of Education, NYS Office of General Services, and United States Department of Agriculture.

The New York State Office of General Services has also been a partner in the expansion of the Farms-to-School programs through the USDA Unprocessed Fruit and Vegetable Pilot Project. The number of schools participating in the 2017-18 school year has grown to 272 schools serving over 56.1 million lunches annually.

In addition to financial assistance, online educational resources are available for schools and organizations currently participating in a Farm-to-School initiative and those looking to implement programs. The Getting Local Food Into New York State Schools is a toolkit that guides schools through the local procurement process. In addition, the Harvest of the Month toolkit offers strategies for starting and promoting the Harvest of the Month campaign, which highlights a different locally grown food in the school cafeteria each month through educational materials and activities such as posters, cooking demonstrations, and taste tests.

The Farm-to-School Program is funded through the FY 2017-2018 New York State Budget and the U.S. Department of Agriculture’s Specialty Crop Block Program. It was first announced in 2015 as a result of the Governor’s Capital for a Day in Rochester where State officials met with local partners to examine the needs of school districts and how to make it easier to buy local foods.
Finger Lakes Farm Country Conference
Friday, February 23, 2018
8:00 AM — 4:00 PM

The Finger Lakes Farm Country Conference presented by Taste NY is a one-day conference to be held on Friday, February 23, 2018 in Corning, NY at the Corning Community College Campus. The focus will be on the development and sustainability of agritourism in the southern Finger Lakes region which covers Chemung, Schuyler, Steuben, Tioga, and Yates counties. Cost is $50/person to attend or a discounted rate of $75/person to attend both the conference and be a vendor at the Taste FLXpo that night (Formerly called the Locally Grown Foods Festival).

The day will begin with a breakfast and networking hour which will be followed by an introduction to the new regional agritourism planning team and a presentation of a new regional agritourism plan. Keynote speaker Dr. Sophie Winter, Assistant Professor of Agribusiness, SUNY Cobleskill will present on "Developing your entrepreneurship potential in Agritourism" is a presentation aimed at discussing best practices for anyone interested in diversifying their farm revenue stream. Welcoming the public on site and adding an extra activity to the operation requires specific considerations that the entrepreneur will need to plan for, followed by a Q&A session. After the keynote presentation, conference attendees will enjoy a farm to table buffet style lunch featuring local ingredients, plus a beverage pairing presentation featuring local farmers and beverage producers!

In the afternoon the conference will break into two separate workshops. Attendees may choose one to attend in the registration form. The first workshop will discuss what it means to be visitor ready and addresses the processes involved, and the second workshop will discuss developing the connections between farm to restaurant and what it takes to build those relationships. Both workshops will be presented by a panel of experts.

The conference will conclude with a closing “Where Do We Go from Here” presentation that will discuss next steps and strategies in the development of new markets and opportunities in agritourism. We will all leave the conference with important action steps and information to carry the momentum forward! Following the conference join us for the Taste FLXpo from 5pm – 8pm.

The Taste FLXpo presented by Taste NY is a local food and beverage festival open to the public which includes food trucks, cooking and pairing demonstrations, samples of local grown food, wine, and craft beverages, and a farmer’s market where guests can purchase locally sourced products. The Taste FLXpo will feature 50 local farmers, chefs, and beverage producers inside the Corning Community College Commons Building.

Admission to the Taste FLXpo is $5/person if purchased by February 16 or $10/person after February 16 and at the door and includes admission to Taste FLXpo, free tastings, and a Taste FLXpo swag bag.

Presented by:
- Taste NY
- Cornell Cooperative Extension offices of Chemung, Schuyler, Steuben, Tioga, and Yates counties
- Steuben County Conference and Visitors Bureau
- Watkins Glen Chamber of Commerce
- Chemung County Chamber of Commerce
- Tioga County Chamber of Commerce
- Yates County Chamber of Commerce
Introduction to Maple Syrup Production and Sugarhouse Tour
Saturday, February 10th, 2018

Part 1: Introduction to Maple Syrup Production
Time: 9 - 10:30am
Location: 4-H Building Chemung Co. Fairgrounds (171 Fairview Rd, Horseheads, NY 14845)

Topics: Tree Identification, when to tap, and what causes sap flow, equipment needed for tapping, processing sap, when syrup is finished, filtering/bottling, and questions.

Note: Light refreshments will be provided.

Part 2: Woodlot and Sugarhouse Tour
Time: 11am - 12pm
Location: Hill Top Maple Farm (433 Parrott Rd, Cayuta, NY 14824)

Topics: Trees and system to collection tank, how incoming sap is processed, review of reverse osmosis machine, evaporator operation and considerations, finishing syrup/filtering options, bottling of final product, and possibly value added products.

Note: Please dress appropriately for tour! Thermal layers, jackets, hats, gloves, and boots are recommended.

Cost to attend this workshop is $5 per person. Pre-registration is suggested in order to ensure enough handouts and refreshments. For more information and to register, please contact Shona Ort at 607-734-4453 ext. 227 or sbo6@cornell.edu

Spring Garden Symposium
Saturday, February 17, 2018, 8:30 AM - 2:30 PM

Please join us for our 23rd Annual Spring Garden Symposium, organized by a committee of Master Gardener Volunteers. This year's schedule includes a presentation on "Fantastic Plants for Upstate NY Landscapes, From Groundcover on UP" by Brian Eshenaur, Sr. Extension Associate; "Hydrangeas in the North: Getting Blooms with Today's Cultivars" by Tim Boebel, Hydrangea enthusiast, and "American Heirlooms: The Science, Lore, and Practice of Growing Indigenous Crop Varieties" by Emily Detrick, Horticulturist, Cornell Botanic Gardens.

Refreshments, a hot buffet lunch, and the opportunity to win door prizes are included in the registration fee.

Register Contact Nancy at 585-394-3977 x 427 or email nea8@cornell.edu with your name, address, and phone number and a registration flyer will be mailed to you.

Fee:
$40/person, space is limited
Location: Club 86, 86 Avenue E, Geneva, New York 14456
Dairy Market Watch

<table>
<thead>
<tr>
<th>Milk Component Prices</th>
<th>Milk Class Prices</th>
<th>Statistical Uniform Price &amp; PPD</th>
<th>MPP</th>
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<tbody>
<tr>
<td></td>
<td>I (Boston)</td>
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<tr>
<td>Dec 16</td>
<td>$2.34</td>
<td>$2.69</td>
<td>$20.13</td>
</tr>
<tr>
<td>Jan 17</td>
<td>$2.53</td>
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<tr>
<td>Feb 17</td>
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<tr>
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<tr>
<td>Dec 17</td>
<td>$2.50</td>
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<td>$20.13</td>
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December Utilization (Northeast): Class I = 34%; Class II = 22%; Class III = 26%; Class IV = 18%.

Class I = fluid milk; Class II = soft products, cream, and yogurt; Class III = cheese (American, Italian), evaporated and condensed products; Class IV = butter and milk powder.

*At a milk margin minus feed costs of $8 or less, payments are possible depending on the level of coverage chosen by the dairy producer.

Cheese: Milk is bountiful for cheese manufacturing needs nationwide. Reported spot milk prices from contacts in the Midwest ranged from $3 under to $1 over Class III. Cheese production is generally active, although some plant managers are experiencing seasonal slowdowns and are using the time for plant maintenance. Cheese stocks remain substantial due to heavy milk supplies and heavy production. Cheese spot trading activities are steady to light. In anticipation for the Super Bowl, interest for mozzarella is growing. The cheese market tone remains shaky as the CME block to barrel price gap remains uncomfortably large.

Butter: Butter production is active as there is an abundance of cream available. However, some producers would be happy to sell off a few loads of cream to take the pressure off. Retail butter sales are mixed as sales remain strong. Some contacts report a slight decrease in orders due to the lull in between the winter and spring holidays. Bulk butter prices range from 2 cents under to 9 cents over the market, based on the CME Group with various time periods and averages used. The butter market tone is quiet to slightly stable.

Fluid Milk: Across the country, milk is readily available for processing needs. In the West, milk output is steady to increasing while in the East it is steady to lower. Due to a recent storm, dairy market participants in the Midwest are facing some challenges hauling milk to the appropriate locations. Bottled milk requests declined in the Midwest, but remained steady in New Mexico and Arizona. Midwestern Class III manufacturers are reducing their already discounted spot loads prices in response to a seasonal slowdown in cheese orders.

Dry Products: Low/medium heat nonfat dry milk (NDM) prices in the United States increased this week. Multiple factors have propelled interests. Many buyers appear cautious in this market. Nevertheless, the market remains unsettled for many industry participants. High heat NDM prices are steady to higher. Offers are slightly tight and interest is limited. The market tone is cautiously bullish. Dry buttermilk prices are steady to slightly higher this week. The general interest is steadily improving, as the baking season is close. Whey protein concentrate WPC34% prices edged lower at the bottom of the range, but remained steady in New Mexico and Arizona. The market remains unsettled for many factors have propelled interests. Many buyers appear cautious in this market. Nevertheless, the market remains cautious in this market. Nevertheless, the market remains cautious. The market remains cautious in this market. Nevertheless, the market remains cautious.

Friday CME Cash Prices

<table>
<thead>
<tr>
<th>Dates</th>
<th>12/29</th>
<th>1/5</th>
<th>1/12</th>
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<tbody>
<tr>
<td>Butter</td>
<td>$2.21</td>
<td>$2.24</td>
<td>$2.16</td>
<td>$2.12</td>
<td>$2.13</td>
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<tr>
<td>Cheese (40# Blocks)</td>
<td>$1.54</td>
<td>$1.50</td>
<td>$1.46</td>
<td>$1.57</td>
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</table>
Milk prices started to decline last December and will continue to fall first quarter of 2018. Class III reached its peak last year in November at $16.88 but fell to $15.44 in December and it looks like January will be down to near $13.90. Class IV reached its peak last year in August at $16.61 fell to $13.51 in December and will be near $13.30 in January. While still not great milk prices in 2017 were the highest since 2014 and averaged well above 2016. Class III averaged $16.17 compared to $14.87 in 2016. Class IV averaged $15.16 compared to $13.77 in 2016. But, another good year of milk prices is needed to help dairy farmers to recover financially from low milk prices experienced in 2015 and 2016. But, it now looks like 2018 milk prices will average lower than 2017.

The lower milk prices are being driven by relatively high milk production, a decline in beverage milk sales, slower growth in butter and cheese sales and a decline in nonfat dry milk/skim milk powder (NDM/SMP) exports all resulting in relatively high stocks levels. Adjusting for 2016 leap year 2017 milk production was up 1.7%. With milk production this strong favorable milk prices require good domestic sales and increased dairy exports. Latest dairy export data for November shows 2017 exports did improve over 2016 particularly through July.

USDA has revised down its forecast for 2018 milk production to a 1.5% increase from 0.2% more milk cows and 1.3% more milk per cow. While this is a smaller increase in milk production that last year it is still a lot of milk requiring good domestic sales and dairy exports. There are good signs that butter and cheese sales could grow better in 2018 than last year. The economy is doing better and both the consumer confidence index and restaurant performance indexes are favorable for good sales. But dairy exports will face increased competition for markets as world milk production is expected to increase. For 2016 through the first half of 2017 milk production was below year ago levels in major dairy exporters—EU, New Zealand, Australia and Argentina. But now milk production is running much higher. New Zealand is currently experiencing a major drought which will dampen increases in their milk production the last half of their season. World demand is picking up which will absorb some of the increase in world milk production. China in particular has stepped up its imports.

So for 2018 we could see Class III prices in the $13’s first quarter, the $14’s second quarter, low $15’s third quarter and the mid to high $15’s fourth quarter and averaging around $14.90 for the year. Class IV could be in the $13’s through May, the $14’s through September and the low $15’s last quarter and averaging about $14.25 for the year. Current dairy futures for Class III and Class IV show even lower prices. But prices may well end up averaging a little higher. The low milk prices first half of the year could well lower both the number of milk cows and the increase in milk per cow. Dairy exports for the second half of the year could also do better than now expected.
Sustainable Agricultural Lease Workshop

Thursday, February 15th - 7:00 pm
Wyoming County Agriculture and Business Center
36 Center St., Warsaw, NY

Rented land is vital to the viability and profitability of farms.
• Ownership of land is changing hands—over the next 20 years 70% of private land is expected to transfer to new owners
• More individuals further removed from agriculture are expected to own farmland along with a growing number of women
• Building soil health and conserving soil and water resources are essential to farm profitability and resiliency in a changing climate

Join Steven A. Walker, Esq. of Scolaro, Fetter, Grizanti, and McGough, P.C., Agricultural Services Division, for a discussion of sustainable agricultural leases. Come learn how farmers and landowners can work together to develop a lease meeting both of their goals for profitability and sustainability.

RSVP by Feb 13th by calling Cornell Cooperative Extension at 585-786-2251 x123

Questions may be directed to American Farmland Trust at 607-423-4892

Accommodations for persons with disabilities may be requested by calling 585-786-2251 by the registration date to ensure sufficient time to make arrangements. Requests received after this date will be met when possible.

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.

This workshop is offered by Great Lakes Conservation Connect a project partnership between American Farmland Trust and Cornell Cooperative Extension Northwest New York Dairy and Field Crops Team. Funding provided by the Great Lakes Protection Fund.
COMING EVENTS


February 17-Spring Garden Symposium- Club 86, 86 Avenue E, Geneva, New York 14456. See article in this issue for full details.

February 20th-21st 2018: The Eastern New York Commercial Horticulture Program (ENYCHP)-Desmond Conference Center in Albany, NY a regional program of Cornell Cooperative Extension, is excited to announce its first ever Eastern New York Fruit and Vegetable Conference! Two days of programing will focus on tree fruit, vegetable, and berry production, as well as agricultural business management. For the full agenda and registration information please visit the ENYCHP website: https://enych.cce.cornell.edu/event.php?id=881 Pre-Register by February 13th for a discounted rate.

February 23-Finger Lakes Farm Country Conference- Corning, NY at the Corning Community College Campus. See article in this issue for full details.

February 22-24-The New York Farm Show-New York State Fairground Syracuse, New York: The New York Farm Show is the leading farm show in the Northeast since 1985. The show hosts more than 400 exhibitors displaying the latest in farm equipment, tractors, combines and farm implements; seed and crop protection products; farm supplies and services, dairy and beef production, woodlot and related industry supplies. Visit the website for more information: https://www.newyorkfarmshow.com/en/home.html

March 1-2018 Steuben County Crop Symposium- Civil Defense Center in Bath, NY See article in this issue for full details.

March 3, 2018-25th Annual Rural Landowner Workshop-Pioneer Central School located on County Line Road in Yorkshire, NY: The Rural Landowner Workshop is a regional program involving several agencies that provide educational information and outreach to landowners. Presenters are brought in from both private and public sectors to provide participants with up-to-date information. The program will begin at 9:00 AM and end at 3:00 PM. Following the opening session there will be three concurrent sessions with four classes per session to choose from. There is a cost for this program and pre-registration is required. Early Bird Registration deadline: Friday, February 16th, 2018. For more information or to register contact Lynn Bliven, Cornell Cooperative Extension at 585-268-7644 ext. 18.

March 12 & 13, 2018-Farm Animal Safety and Management Training-Alfred State College: Cornell Cooperative Extension of Allegany County is offering aspiring, beginning and transitioning farmers a training focused on understanding how to work with livestock. Farmers need to know what’s normal to be able to recognize abnormal behavior in their stock. With classroom and hands-on workshops covering safe handling and restraint, safe moving & transporting, routine animal care, producers will enhance knowledge and skill to work safely with livestock. There is a cost for this program and pre-registration is required. Space is limited to 35 participants, early bird registration deadline: February 28, 2018. If you are an Active or Retired Military Veteran you may apply for a stipend to cover registration, housing and travel. For more information or to register contact Lynn Bliven at 585-268-7644 ext. 18 or lao3@cornell.edu.
FOR LEASE

Attention Christmas Tree Farmers: I have 40-60 acres to lease at a reasonable rate. The property is located in Steuben County between Bath and Hornell. Contact Merwyn Crane at 1-315-591-8104.

Attention Cattle Farmers: I have pasture/farmland for rent, 40-50 acres, reasonable rate. Located in Steuben County on State Rt. 63. Contact Marian Crawford at 585-728-5303.