4-H & FFA Market Animal Sale
Saturday, August 17, 2019, 1:00 PM

Mark your calendars for the 47th annual....

Steuben County
4-H & FFA Market Animal Sale

**WHEN:** Saturday August 17th, 2019 @ 1:00 PM

**WHERE:** The Steuben County Fairgrounds Livestock Pavilion
(Directly behind the Sheep & Swine Barn)

**WHAT:** 4-H & FFA raised Chickens,
Turkeys, Rabbits, Lambs, Hogs, Steers & Goats

QUESTIONS? CONTACT THE SALE COMMITTEE
- Robert Nadjadi (607-539-5778)
- Sabrina Elliott (607-339-7103)
- Jen Hammond (607-346-5492)
- Teresa Chapman (607-358-1674)
- David Patton (607-590-7566)

Cornell Cooperative Extension
Steuben County
Healing Spirits Medicinal Herb Farm Tour
Tuesday, August 13, 2019, 6:00 PM - 8:00 PM

Join Cooperative Extension of Schuyler and Steuben Counties and Healing Spirits Medicinal Herb Farm for an evening herb walk. We will discuss the process of harvesting herbs and tour a drying house. During the tour, participants will also view mushroom production on the farm, the Apothecary, and the farm's commercial kitchen.

Fee-$15

Learn More at: https://reg.cce.cornell.edu/MedicinalHerbFarming2019_244

Contact
Roger Ort
Local Foods and Agriculture Educator
rlo28@cornell.edu
607-535-7161

Location: Healing Spirits Herb Farm 61247 NY-415. Avoca, New York 14809

Spotted Lanternfly At Our Doorstep
August 15, 2019
8:30 am – 4:30 pm
Statewide Public Conference
Broome County CCE Farmers Market
840 Front Street, Binghamton, NY

Who should attend? Because this invasive pest affects horticultural and agricultural crops, ornamentals, landscape, forests, and shade trees, Growers, Landscapers, Greenhouse and Nursery Operations, Christmas Tree Growers, Foresters, Master Gardeners and Master Foresters will benefit.

In fact, every resident of New York, especially those who own a business or travel to any quarantine zones, should understand how to be compliant with New York State's External Quarantine.

Expert Penn State research faculty and Extension staff working with the Pennsylvania Department of Agriculture since 2014 will provide updates from Southeast Pennsylvania’s quarantined areas.

Representatives from the NYS IPM Program, Cornell University, NYS Department of Ag & Markets, NYS Department of Environmental Conservation, and Finger Lakes Partnership for Regional Invasive Species Management (PRISM) will discuss what is being done to prevent SLF’s establishment in New York, including how nature can assist in management.

Featured Speakers
- Julie Urban, Penn State University
- Emelie Swackmaer, Penn State Extension
- Shane Phillips, Pennsylvania Department of Agriculture
- Margaret Kelly, NYS Department of Agriculture
- Ethan Angell, NYS Department of Agriculture
- Eric Clifton, Cornell University
- Patty Wakefield-Brown, Finger Lakes PRISM

---

Agricultural Program Committee

Joe Castrechino
Linwood Ford
Drew Heisey
Allison Lavine
Gary Mahany
Greg Muller
Bob Nichols

Legislative Representatives:
Hilda Lando
Fred Potter

Agricultural Program Staff:
Ariel Kirk, Agriculture Educator
Hans Walter Peterson, Grapes
Brett Chedzoy, Forestry

Cornell Cooperative Extension of Steuben County
Website: www.putknowledge2work.org

Yearly Membership-$15.00

“Cornell Cooperative Extension of Steuben County provides equal program and employment opportunities”
Woods Walk for Woodlot Owners

Saturday Aug. 17, 673 Glenmeal Rd., Pierrepont, St. Lawrence Co. 9 a.m. to 3:30 p.m.

The Northern ADK Chapter of the NY Forest Owners Assoc. will offer a woods walk to woodlot owners and the general public. The event is hosted by Scott Bonno at his 230-ac property, Glenmeal Maple Lane Farm. The woods tour will cover about 1.5 miles over easy terrain and roads. Attendees can bring their ATV for the tour if necessary. A wide variety of stands and topics will be covered including: maple sugar bush management, regeneration of oak and hickory, firewood production, cultivating mushrooms, sawtimber production, and presentations on the forest pests Emerald Ash Borer, Forest Tent Caterpillar and Spotted Lantern Fly. Handouts will be available. The program is free and a light lunch provided. Please pre-register by contacting Scott at 315-854-7788 or preferably by email glenmeal@yahoo.com Please bring a friend and appropriate clothing for the day.

NYSDAM Announcement:
CBD in Food

This notice serves to clarify the New York State's Department of Agriculture and Markets' (Department) position on the inclusion of cannabidiol (CBD) in food products. The Department's policy is:

No food or beverage product may be made or sold in New York State if it contains CBD as a food, a food additive or an ingredient.

Food or beverage products that are found by Department inspectors, in either a processing facility or in the marketplace, to contain CBD are considered adulterated (FD&C Act, sec. 301(b) and AML, sec. 200). These products are subject to enforcement actions taken by the Department or the U.S. Food and Drug Administration (FDA). Enforcement actions may include:

- Voluntary removal of products
- Seizure and/or destruction of products
- Issuance of a fine and/or a failing sanitary inspection

Springwater Agricultural Products

8663 Strutt Street, Springwater NY
585-315-1094 or 607-759-0405

Crop Production Materials, Foliar Nutrition & Adjuvant Sales
SeedWay, NK&WL, Seed Sales:
Corn, Soybeans, Small Grains, Forage & Pasture Grasses
Sun up until Sun down! Dave & Penny
Farm tested with farm-friendly prices.
Hemp Center Added to 2019 Empire Farm Days: Speakers include Assemblywoman Lupardo, Growers, Researchers, Hemp Agronomy Expert

Seneca Falls, N.Y. Industrial grade hemp production has been added as an Empire Farm Days focus area with seminar opportunities and a daily demonstration crop walk at the August 6-8, 2019 agricultural and rural living showcase event at Rodman Lott and Son Farms in Seneca Falls, N.Y.

The programming includes an Albany update by New York State Assemblywoman and Assembly Agriculture Committee Chair Donna Lupardo, and presentations by academic and industry leaders.

On Tuesday and Thursday, Cornell Hemp Research Team Leader Dr. Larry Smart will present a Cornell research update on grain, fiber and CBD production in New York State. He will discuss the results of hemp trials in place since 2017. Immediately following his presentation, Dr. Chris Becker, a research scientist with BAAR Scientific, will offer a Harvesting Hemp program and field demonstration tour.

On Wednesday, the new Hemp Center programming from 9:30 am to 12:30 pm includes NYS Assemblywoman Donna Lupardo providing insight on state efforts to grow the NY hemp industry. Assemblywoman Lupardo introduced and passed the 2014 bill that allowed hemp to be grown in New York for the first time in 80 years; since then, she has authored several bills to grow and expand the industry. She and NYS Senator Jen Metzger recently passed NY hemp extracts legislation that expands the state’s current industrial hemp law to regulate the production and marketing of hemp extracts such as cannabidiol (CBD).

Hemp Center speakers on Wednesday also include Jeff Kostuik, Director of Operations Central Canada, U.S. & International for Hemp Genetics International based in Saskatoon, Saskatchewan. Kostuik is considered one of the best speakers on hemp nutrition and agronomy with nearly 20 years’ experience. He chairs the research committee of the Canadian Hemp Trade Alliance.

Main Street Farms owner Allan Gandelman will share “A Grower’s Experience: Growing Hemp for CBD” on Wednesday, and Becker, a hemp researcher and plant pathologist, will present information on growing hemp for grain and fiber production.

“Hemp offers farmers a potential new crop, however, as with any new crop, it is critical to obtain the information you need to be successful before investing land, time and money. Empire Farm Days offers a great opportunity to talk with experienced growers about the conditions best suited to hemp production,” said Becker, who has experience in the agricultural education, industry, research, and consultancy fields.

Admission to the Empire Farm Days agricultural and rural living showcase event is free; parking is $10 per vehicle. Watch for more details at www.empirefarmdays.com and on Facebook.

MEDIA CONTACTS:
Empire Farm Days Show Manager Jamie Meyer: 877-697-7837
EFD Publicist Kara Lynn Dunn, 315-465-7578, karalynn@gisco.net

Plant Breeding Project Gives East African Farmers Better Leafy Green Options
By Sarah Thompson
Phillip Griffiths of Cornell AgriTech has a special connection in East Africa that’s improving the humble collard green to help smallholder farmers—and their communities—live and eat better. Above, Griffiths, associate professor of horticulture, and graduate student Hannah Swegarden pose with East African women harvesting collard greens. Photo by Hannah Swegarden

Phillip Griffiths of Cornell AgriTech has a special connection in East Africa that’s improving the humble collard green to help smallholder farmers—and their communities—live and eat better. Griffiths’ East African connection was made when Charles Wasonga, recipient of the first Cornell Assistantship for Horticulture in Africa (CAHA), began his Ph.D. studies with Griffiths. The design of CAHA, which requires advisors to work alongside students on research in their home country, brought Griffiths to Kenya to oversee Wasonga’s work on green beans. While there, the two also saw a number of collard fields and realized the significant challenges farmers had in getting fresh, desirable products to rapidly urbanizing markets.

“The issue with fresh-market crops versus agronomic crops, like maize, is always getting them to end users. Farmers need to focus on marketable yield,” said Griffiths, associate professor of horticulture, plant breeding and genetics.

In Kenyan diets, collard greens—a member of the Brassica family—are a nutritious dietary staple for millions of people. Like all dark leafy greens, they’re high in vitamin A and a good source of calcium, iron and vitamin C. But collards are highly susceptible to black rot, which can reduce marketability by 50% to 80%. This susceptibility makes the crop a risky venture for small farmers looking to expand their income options with vegetables.

Recognizing the vulnerabilities that would have to be overcome, Wasonga and Griffiths started crossing several kale and collard varieties at Cornell with the goal of breeding for improved resistance to black rot. After Wasonga returned to Kenya, Griffiths applied for and was chosen as a David R. Atkinson Center for a Sustainable Future Academic Venture Fund project to continue the collaboration and investigate more diverse leafy Brassica vegetables in Kenya and Tanzania.

“We were both keen on maintaining and growing the collaborations generated. This was driven by a desire to make a difference of consequence. Working with Charles, I saw how efforts here can have an impact on the other side of the world,” Griffiths said.

Griffiths’ breeding work focuses on looking outside the mainstream vegetable classes to develop a wider range of options for consumers, especially ones they’ll clamor for based on taste, quality and aesthetics. He brought this emphasis to his partnership with Wasonga in Kenya, ensuring their work would be translatable to East Africans. All hybrid crosses, selections and advancements were done at Cornell in New York, while field trials and taste tests have taken place in Kenya in collaboration with Wasonga and his seed
company, Advantage Crops Limited (ACL). In June this year, Hannah Swegarden, Griffiths’ current graduate research assistant, helped conduct the fourth and latest round of taste tests in Kenya with the project’s promising hybrids as well as a diverse panel of American kale and collard varieties. Later evaluations will assess how long these varieties last in the field over multiple harvests per season.

“I’m asking East Africans to be [researchers] with me because we’re not the ones with the answers. Even though they were surprised how much diversity there is in the variety, they were very able to pick out their local one, which is both a challenge and opportunity,” Swegarden said.

It can take up to 15 years to develop and commercialize a new vegetable variety, and the collard greens project is moving into its final stages. Yet it is already affecting East Africans: Wasonga’s ACL, founded in 2013, is the only Kenya-based seed company focused on providing improved vegetables and forage seeds for smallholders, and the company has plans to offer farmers a commercially available American hybrid collard variety next year.

“Horticultural crops, especially vegetables, hold the key to better nourished, healthier, more productive and economically prosperous communities. We aim to deliver genetically superior crop varieties that are more productive, higher in quality, with better disease resistance profiles and tolerance to abiotic challenges such as drought. This means smallholder farms can cost-effectively produce these crops, experience nutritional gains from their consumption and get income by taking advantage of improved market access opportunities,” said Wasonga.

For Erick Odhiambo, an East African farmer who hosted one of the project’s field trials, the project is making those opportunities evident. Several hybrids had superior quality and yield when compared with the local variety, and Odhiambo now wants the identified seed of the most promising varieties to be made available for purchase.

“The trial has made me more respectable in my community,” Odhiambo said. “My people now see me as an opinion leader who is able to link them up with partners who can bring development to them.”
Above, SAGES scholarship recipients Annaleigh DeBoover and Corrine Brown touring a Cornell AgriTech greenhouse with graduate student David Strickland. Photo by Erin Flynn

A cornerstone of the Cornell AgriTech mission is to train current and future scientists to lead the next wave of breakthroughs. Faculty on the Geneva campus guide graduate students in applying their research to the agricultural industries of New York, shaping the students into future leaders. In turn, these graduate students nurture the hopes of aspiring scientists through a high school scholarship program.

“Careers in agricultural science can open so many doors, and the first step in the process is gaining support to pursue this kind of a career,” said David Strickland, chair of the Student Association at the Geneva Experiment Station (SAGES) scholarship committee. “There are so many bright students in the Finger Lakes area with the potential to succeed in agriculture, and Geneva graduate students want to support their journey.”

SAGES, an organization of postdoctoral associates and graduate students, is celebrating its 10th year of offering scholarships to area high school students. The organization raises money each year by harvesting apples from Cornell AgriTech research orchards and pressing them for homemade cider at the Cornell Food Venture Center pilot plant. Once the juice is pressed and bottled, students sell the cider around the Geneva campus.

Since SAGES started the scholarship program, it has given out a cumulative $10,000 to area high school students. Each year the organization sends an announcement email to all high schools in Ontario, Yates, Seneca, Tompkins, Cayuga, Schuyler, and Wayne counties. From the applicant pool, two students entering agriculture programs in two- and four-year institutions receive $500. Recipients are selected by a multidisciplinary group of graduate students, and criteria for winning the scholarships are a demonstrated passion for agriculture and strong leadership potential.

Corrine Brown and Annaleigh DeBoover of Midlakes High School received this year’s SAGES scholarships. As part of the award, the students toured the Cornell AgriTech campus to learn about the many components of agricultural research. Both students grew up on area farms and plan to go on to agricultural science fields of study.

“I’ve always known I wanted to work in agriculture, but seeing research on the Cornell AgriTech campus opened my eyes to so many possibilities,” said Annaleigh DeBoover, who will be attending the State University of New York (SUNY) at Cobleskill in the fall. “I’d love to eventually study at Cornell and be able to bring the expertise I gain there back to my family farm.”

Brown also plans to pursue a career in the agricultural sciences and has enrolled in an animal science program for the fall. Of the 20 students who received SAGES scholarships over the past decade, many are still working in agriculture in some capacity. Sean Murphy, a research technician at Cornell AgriTech is one example. Murphy is currently working in the lab of Sarah Pethybridge, an assistant professor of plant pathology and plant-microbe biology. He received an
associate in applied science degree in horticulture from Finger Lakes Community College and then earned a bachelor’s degree in horticulture business management from SUNY Morrisville.

“The SAGES scholarship that I received back in 2012 helped me through a semester at FLCC and provided the funds I needed to purchase textbooks and other supplies that were required for classes,” said Murphy. “The scholarship program is a great asset to any recipient, and I genuinely hope it will continue in the future.”

WANTED:
Forest Owner Volunteers
September 25-28, 2019 | Applications due September 13
Cornell University’s Arnot Teaching & Research Forest,
VanEtten, NY

Woodlot owners need other woodlot owners. Cornell Cooperative Extension is looking for a few good forest owner volunteers to meet and work with their neighbors. The NY Master Forest Owner (MFO) Program is entering its 28th year and is looking to fill up its new volunteer training workshop. Volunteers who complete the 4-day workshop will join the corps of over 200 certified volunteers across the state. The fee is $125 per person ($200 per couple) which helps defray lodging, publications, food, and equipment costs of the 4-day training. Volunteers can commute daily, or accommodations on-site are included in the fee.

The workshop combines classroom and outdoor field experiences on a wide variety of subjects including: tree identification, finding boundaries, forest ecology, wildlife and saw-timber management, communication techniques, and a visit to a nearby sawmill. The goal of the MFO Volunteer Program is to provide private woodlot owners with the information and encouragement necessary to manage their woodlots to enhance ownership satisfaction. MFOs do not perform management activities nor give professional advice. Rather, they meet with woodlot owners to listen to their concerns, questions and goals, and offer advice as to sources of assistance based on their training and personal experience to help the woodlot owner accomplish their goals.

Information and an application are available at: www.cornellmfo.info. If you are unable to access the internet, an information packet and application form can be mailed to you. Please send your name and address to: Diana Bryant, 214 Fernow Hall, Cornell University, Ithaca, NY 14853, or phone: 607-255-2115.

Q: What is hemp seed oil?
A: Hemp seed oil comes from pressing oil from the seeds of the industrial hemp plant. Hemp seeds do not contain CBD or THC and have been approved by FDA to be added to food.

Q: What is CBD oil?
A: CBD oil comes from extracting oil from the flowers of the industrial hemp plant. CBD has been approved as a drug by the U.S. Food and Drug Administration for the treatment of two forms of epilepsy. CBD has not been approved as a food, a food additive or ingredient by the FDA.

Q. How can I tell the difference between hemp seed oil and CBD oil?
A: Hemp seed oil products should list the words ‘HEMP SEED OIL’ on the label and list hemp seed oil as an ingredient. CBD oil products should list the words ‘CBD OIL’ or ‘BROAD or FULL SPECTRUM CBD OIL’ and list the amount of CBD in milligrams (mg) per dose on the label.

Q: Why can’t CBD be added to food?
A: CBD has not been approved as a food, a food additive or ingredient by the FDA. Under both federal (FD&C Act, sec. 301(b)) and state Agriculture and Markets law (AML sec. 200), the addition of CBD to food is prohibited.

Q: Is it legal to sell foods with CBD added?
A: No. CBD is not an approved food, food additive or ingredient. Currently federal (FD&C Act, sec. 301(b)) and State Agriculture and Markets law (AML sec. 200) prohibit the sale of food products containing CBD.

Q: What about beverages? Can CBD be added to beverages and be sold?
A: No. CBD cannot be added to beverages and cannot be sold.

Q: Can CBD foods be sold at a restaurant or farmers’ market or in a pharmacy, retail store, bodega, gas station or at a bar?
A: No. The sale of food and beverages containing CBD is prohibited in every location.

Q: Is there any way to manufacture or sell CBD products legally in New York?
A: The FDA allows CBD to be sold only by prescription as a pharmaceutical. New York State has a comprehensive program for the research and subsequent processing of industrial hemp. The state’s standards for those processing CBD, outlined in the Industrial Hemp Agricultural Research Pilot Program, are more rigorous than current standards for food processing. Research partners currently authorized to conduct CBD research are required to follow the guidelines outlined in the Department’s CBD research partner agreement and manufacture, label, and market their products as dietary supplements.

Entities interested in selling CBD products in New York are encouraged to consult with an attorney to understand the law and risks associated with making and selling such products. For more information on New York State’s Industrial Hemp Agricultural Research Pilot Program visit: https://www.agriculture.ny.gov/PI/PIHome.html.

<table>
<thead>
<tr>
<th>Milk Component Prices</th>
<th>Milk Class Prices</th>
<th>Statistical Uniform Price &amp; PPD</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>I (Boston)</td>
<td>II</td>
</tr>
<tr>
<td>Month</td>
<td>Butterfat</td>
<td>Protein</td>
</tr>
<tr>
<td>June 18</td>
<td>$2.66</td>
<td>$1.74</td>
</tr>
<tr>
<td>July 18</td>
<td>$2.52</td>
<td>$1.48</td>
</tr>
</tbody>
</table>
### Cheese
Declining cheese inventories were a topic of discussion following the Monday release of the NASS June Cold Storage report. Markets seemed to react the following day, but have maintained generally steady prices since Tuesday. Cheese production is stable to lower, as heat has cramped the amount of milk flowing into vats.

### Dry Products
Low/medium heat nonfat dry milk (NDM) spot prices are steady to lower in the U.S. Some buyers do not see demand outpacing current supply in the near term. Market conditions are steady to slightly off balance. High heat NDM prices are steady to lower. Outside of contracts, sales are very light. Dry buttermilk prices slipped this week in some areas of the country. The demand is mixed. Requests from bakers and confectioners are fair/good. Dry whole milk prices are unchanged on quiet trading. Market conditions are mostly stable. Whey powder spot prices are mixed throughout the United States. The persistent trade issues with China continue to cause less export opportunities for U.S. dry whey to that country. Whey protein concentrate 34% prices are steady to higher. Industry contacts report an uptick in interest from some export channels. Lactose prices are unchanged. Orders from confectionary customers have been steady, however impacts from the African swine fever continue to weigh heavily on market demand.

### Fluid Milk
Despite hotter temperatures negatively affecting milk yields in many parts of the United States, balancing plants are generally comfortable with current volumes. Industry contacts in a handful of Eastern and Western areas reported maintaining strong production levels. In general, Class I sales are seasonally quiet. Condensed skim availability has slimmed down slightly, mirroring farm milk output. Cream demand is strong, while supplies are declining with less milk and lower components due to the heat.

### Butter
The national butter production is steady to down, at or close to the lowest point of the year. The butterfat availability for churning is limited in most regions of the country, thus, cream premiums remain high. In this way, some butter makers are capitalizing on high cream premiums by selling off cream instead of churning. Butter demand is moderate, depending on the sector.

### Friday CME Cash Prices

<table>
<thead>
<tr>
<th>Dates</th>
<th>6/28</th>
<th>7/9</th>
<th>7/12</th>
<th>7/19</th>
<th>7/26</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter</td>
<td>$2.41</td>
<td>$2.41</td>
<td>$2.41</td>
<td>$2.4</td>
<td>$2.37</td>
</tr>
<tr>
<td>Cheese (40# Blocks)</td>
<td>$1.86</td>
<td>$1.85</td>
<td>$1.79</td>
<td>$1.78</td>
<td>$1.83</td>
</tr>
</tbody>
</table>


<table>
<thead>
<tr>
<th>Dates</th>
<th>6/28</th>
<th>7/9</th>
<th>7/12</th>
<th>7/19</th>
<th>7/26</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter</td>
<td>$2.41</td>
<td>$2.41</td>
<td>$2.41</td>
<td>$2.4</td>
<td>$2.37</td>
</tr>
<tr>
<td>Cheese (40# Blocks)</td>
<td>$1.86</td>
<td>$1.85</td>
<td>$1.79</td>
<td>$1.78</td>
<td>$1.83</td>
</tr>
</tbody>
</table>

**June Utilization (Northeast): Class I = 28.0%; Class II = 23.6%; Class III = 28.7%; Class IV = 19.7%.
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.**

### Weekly Average CME Cash Price - 2015 to Present

![Weekly Average CME Cash Price - 2015 to Present](image-url)
Milk production running below a year ago, modest growth in dairy product sales, dairy exports while lower than a year are still supportive of milk prices and improved dairy stocks levels are all contributing to a continued improvement in milk prices. The July Class III price will be near $17.40, up about $3.50 from the $13.89 low back in February. The Class IV which was $15.48 back in January will be near $16.90 in July. And milk prices should continue to improve during the reminder of the year.

USDA’s estimated U.S. milk production for June 0.3% lower than a year ago. Milk cow numbers declined by 10,000 head May to June and were 91,000 head or 1.0% lower than a year ago. Milk per cow was 0.6% higher

Fluid (beverage) milk sales continue to decline with January through May down 1.8% from a year ago. Butter and cheese sales continue to show growth. Domestic disappearance January through May was 4.3% higher than a year ago for butter and 1.4% higher for cheese.

The volume of dairy exports continues below a year ago. But, nearly all of the reduced volume came from lost sales to China. Sales to China of skim milk powder, cheese, butterfat, whey products and lactose were down 67% in May. Nevertheless, according to the US Dairy Export Council for the first five months of the year, overall volume of exports is on track for the third best year ever, only trailing the pace of 2018 and 2014. Compared to May a year ago exports were lower by 9% for nonfat dry milk/skim milk powder, 41% for butterfat, 29% for whey products and 14% for lactose, but up 11% for cheese. Cheese remains the bright spot for exports. While cheese to Mexico, the largest market was down 7%, exports to Southeast Asia, Japan and South Korea were well above a year ago. On a total solids basis May exports were equivalent to 14.7% of milk production.

The dairy stock situation continues to improve. Butter stocks as normal increased from May to June, but were 2.6% lower than a year ago. American cheese stocks declined from May to June and were 1.9% lower than a year ago. Other cheese stocks also declined from May to June, but were still 2.2% higher than a year ago. This resulted in total cheese stocks declining from May to June, but were just 0.5% lower than a year ago.

Milk production is likely to continue below a year ago for the remainder of the year. USDA is forecasting milk production for the year to be just 0.3% above a year ago. That is positive for improved milk prices. Butter and cheese sales should continue to show growth particularly during the fourth quarter for thanksgiving and the holidays. Cheese exports are forecasted to continue to run above year ago levels. U.S. eliminated its tariffs on aluminum and steel from Mexico and in turn Mexico eliminated its tariff on U.S. cheese which should be positive for exports by fourth quarter. These factors are bullish for milk prices.

The Class III price should be in the mid to high $17’s for the remainder of the year with $18 a real possibility fourth quarter. However, unless dry whey prices increase from its current $0.3425 per pound, cheese needs to be about $1.90 per pound to get to $18. Currently cheddar barrels are $1.7125 per pound and 40-pound blocks are $1.7925 per pound.

Cornell Cooperative Extension
of Steuben County
20 East Morris Street
Bath, NY  14810

ADDRESS SERVICE REQUESTED
**COMING EVENTS**

**August 13, 2019**- **Healing Spirits Medicinal Herb Farm Tour**, Spirits Herb Farm 61247 NY-415. Avoca, New York 14809. See article in this publication for more information.

**August 13-18, 2019**- **Steuben County Fair**, Steuben County Fairgrounds, Bath, NY. For more information go to: [https://www.steubencountyfair.org](https://www.steubencountyfair.org) or call: 607-776-4801.

**August 17, 2019**- **4-H & FFA Market Animal Sale**, Steuben County Fairgrounds, Bath, NY. See front cover of this publication for more information.

**August 15, 2019**- **Spotted Lanternfly At Our Doorstep**, Broome County CCE Farmers Market 840 Front Street, Binghamton, NY. See article in this publication for more information.

**August 17, 2019**- **Woods Walk for Woodlot Owners**, Glenmeal Maple Lane Farm, 673 Glenmeal Rd., Pierrepont, NY. See article in this publication for more information.

**FOR LEASE/RENT**

Available For Rent: Steuben County SWCD has an Esch 10’ No-Till Drill for rent. Rates are $12-$25/acre based on number of acres planted. Delivery/pickup available. Please call (607)776-7398 ext.3 for more information.

Seeking conservation minded individual with interests in permaculture to rent 3-4 acre, gentle grade, southern exposure field for agricultural production in Steuben County, NY. Acceptable practices include organic vegetable production, small scale poultry, and organic greenhouse or high tunnel production. Other considerations will be determined by owner. Improved, uncultivated ground will require proper preparation for success. Currently no housing available on the property, but can be discussed with owner in the future. Contact CCE Steuben at 607-664-2574 for further information.

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.