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### **Stories of Cornell Cooperative Extension (CCE) Staff, Past & Present**

What started as a simple wish—to capture and share the stories of Cornell Cooperative Extension (CCE) staff, past and present—quickly blossomed into a podcast dedicated to celebrating the people behind the programs. We recruited Kelly Campbell, Volunteers Specialist for CCE Admin, and CCE New Staff Orientation lead to host the series, and Abby Younger, recent media arts BFA Marymount Manhattan grad, and former member of my 4-H club as producer. The four-episode pilot was completed this summer. We will promote each individually - but they are all available in case you are hooked and want to binge-listen :)...they are delightful.

- Thriving from County to National: Expanding Impact with Alexa Maille and Shawn Tiede
- Growing to Executive Director: Leadership Lessons with Bernie Wiesen and Beth Claypoole
- Rooted in 4-H: Tim and Tom Davis on Family, Leadership, and Legacy
- Planted in Broome, Transplanted to Campus: A Conversation with Celeste Carmichael and Victoria Giarratano

With each episode, listeners are invited into honest, inspiring conversations that highlight the journeys, challenges, and wisdom of those who've dedicated their careers to Extension work. Whether you're a seasoned staff member, a curious newcomer, or simply someone who values community-driven leadership, this podcast offers a rich tapestry of voices that reflect the heart and mission of CCE."

### **Six Key Principles for a Successful Silvopasture**

Within the practice of agroforestry, or mixing trees with agricultural production, the concept of silvopasture has some of the broadest appeal. Many farms already work with livestock, and making good use of forested land for multiple yields is highly beneficial to the farmer. Whether you choose to graze sheep in a Christmas tree farm, move cows through a walnut plantation, or graze chickens through an apple orchard, several key principles apply. In reading about silvopasture, you will see again and again that that system is not just "throwing animals" into the woods, or planting some trees in the pasture. There must be thought, planning, and intention as the farmer designs the system. This article outlines six of the key considerations for getting started in Silvopasture. [Read more](#)

If you would like to learn more about silvopasture opportunities, join us October 7th for

full day workshop in Rushford with both classroom and hands on field work.

### **Buddy Maple Syrup in Value-Added Products**

Monserate, Catherine; Stelick, Alina; Daniel, Robert; Clyne, Ailis; Mercado Acevedo, Christian Joel; Wightman, Aaron (2025-05). Sap harvested from maple trees late in the sugaring season or spring of each year is known to develop off-flavors during syrup production. These changes can appear as a subtle mocha flavor, described by maple producers as resembling a Tootsie Roll, and develop into more prominent metallic and sulfur flavors. This range of late season flavors is referred to as “buddy” and is considered an off-flavor defect according to the United States Standards for Grades of Maple Syrup. This means that buddy syrup may not be bottled and sold as “Grade A” maple syrup and can only be sold in bulk as a “Processing Grade” food ingredient (USDA, 2015). However, buddy maple syrup can still be used to produce a range of maple products that either mask buddy flavors or undergo processing methods that reduce or remove buddy flavor defects. This article reviews the composition of buddy maple syrup and contains overviews of production procedures for a selection of value-added products, including beer, wine for distillation, root beer, and mustard.

### **The Eye (and Tongue) of the Beholder: There May Be More Value in non-Grade A Syrup Than Producers Think**

Stelick, Alina; Wightman, Aaron; Monserate, Catherine; Dando, Robin (2025-05). Common off-flavors in maple syrup can arise from late season harvest, processing defects and microbiological contaminants, resulting in non-Grade A designations, and much reduced value. Twelve maple syrup samples, representing Grade A syrup and the common flavor defects “buddy”, “sour,” and “dark/acrid” (syrups associated with a burnt/bitter flavor), were produced in two NY State locations, Van Etten, NY and Lake Placid, NY, across the 2023 maple sap collection seasons, by Cornell Maple Program, where the samples were assigned appropriate grades and off-flavors by a maple syrup producer following industry standard guidelines. Samples were then evaluated at Cornell Food Science by a group of 26 maple syrup consumers in a multi-session qualitative study to establish a flavor profile for the maple syrups.

## **-UPCOMING EVENTS-**

**Beef Extravaganza 2025** – September 6<sup>th</sup>

**Organic Cover Crop & Soil Health Field Day** – September 11<sup>th</sup>

**Allegany County Farmer Neighbor Dinner** – September 24<sup>th</sup>

**Silvopasture On A Shoestring** – October 7<sup>th</sup>

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