



MAY 4, 2026

Cornell Cooperative Extension | Saratoga County

NEWSLETTER

Saratoga County Horticulture Tour

MAY 9, 2026 | 10AM - 2PM

The Saratoga County Horticulture Tour, presented by Cornell Cooperative Extension of Saratoga County, is designed to raise awareness of the local horticulture industry and connect the community with area growers. The tour features both guided and self-guided options, offering educational experiences and photo opportunities that vary by location. Visitors also have the chance to purchase directly from participating farms, making it a great way to support local agriculture as you discover more about them.

Map: <https://ccesaratoga.org/gardening-landscape> and at participating locations.

CUT FLOWER FARMS

McIntosh Creek Farm

586 Middleline Road, Ballston Spa

McIntosh Creek Farm, established in 2024, is a u-pick daffodil farm with more than 20,000 bulbs in the ground and nearly 100 different varieties of daffodils.

<https://www.mcintoshcreekfarm.com>

ORCHARDS

Bowman Orchard

147 Sugar Hill Road, Rexford

Bowman Orchards has 98 acres of pick-your-own fruits, agritainment on fall weekends, a year-round farm store, seasonal bakery and ice cream shop, cider press and packing house.

<http://www.bowmanorchards.com>

Greenfield's Forever

236 Wilton Road, Greenfield Center

Greenfield's Forever, LLC is an organic fruit and vegetable farm with a certified kitchen in which they make value added products. They sell directly from their farm through a u-pick operation.

<https://greenfieldsforever.net>

GREENHOUSES

Sorano's Greenhouses, LLC

7 Pettis Road, Gansevoort

Sorano's Greenhouses, LLC offers affordable, healthy, quality seasonal plants, mums, and poinsettias grown from seed or rooted cuttings on site. They have a team of personnel with years of gardening and landscaping experience there to help guide you.

<http://soranosgreenhouse.com>

Native Sun Flowers

1470A Rt. 9, Halfmoon

Native Sun Flowers is a family owned and operated greenhouse serving the Halfmoon & Clifton Park areas. Opened in 2021, they grow on abundant selection of annuals, perennials, and vegetable starts.

<https://nativesunflowers.com>

The Gardeners Greenhouses

177 Coveville Road, Schuylerville

The Gardeners Greenhouses, established in 1999, grow annuals, perennials, vegetable starts, hanging baskets, cut flowers, field crops and is a supplier of garden and landscape supplies. <https://thegardenersinc.com>

CROP & PRODUCE

The DayDream Farmer

892 Route 9, Wilton (Corner of Rt. 9 & Ballard Rd.)

The DayDream Farmer, Rt 9 location, is the farm's retail outlet. At this site, you'll find a small garden center with flowers and vegetables for sale along with a farmstand full of vegetables from local farms, most of which are organic. This site is also a main pick-up location for their Local Farm Co-Op. <http://thedaydreamfarmer.com>





CORNELL IPM Program

What's Bugging You?

Not all things that buzz, crawl or slither are pests. Figuring out WHAT is bugging you is the first step.

Each month at New York State Integrated Pest Management's "What's Bugging You? First Friday" events, experts share practical information and answer questions on using integrated pest management (IPM) to avoid pest problems and promote a health environment where you live, work, learn and play. We end with an IPM Minute, and cover a specific action you can take in the next few days to help you avoid pest problems. **Events take place online from 12:00 pm to 12:30 pm.**

JUNE 5: Protecting pollinators in urban areas | Say NO! to bug zappers

How do bees survive in urban areas, and what can you do to encourage these important pollinators? Then, learn why you should avoid outdoor bug zappers. [Register here.](#)

JULY 3: Cicadas & cicada-killer wasps | Feeding Friendly Insects: weed management

Cicada killer wasps are large insects that build solitary nests in the soil. While intimidating, people and wasps can coexist with a little understanding. As we move through summer, keep managing weeds in your perennial wildflower plantings. [Register here.](#)

AUGUST 7: Managing Spotted Lanternfly at Home

Spotted lanternflies continue to spread, and may be found in residential yards or on buildings. This session will offer tips to address lanternflies at home. [Register here.](#)

CAR SEAT CHECK

Cornell Cooperative Extension of Saratoga County is partnering with New Country Toyota of Clifton Park for a FREE car seat check to insure your car seat is properly installed. Nationally Certified Child Passenger Safety Technicians and Instructors will be on site.

THURSDAY, MAY 7 | 4 pm—8 pm
New Country Toyota of Clifton Park
202 Route 146, Mechanicville

To schedule an appointment call 518-885-8995.

What to bring to your car seat check:

- Your child (if possible)
- Your car seat manual
- Your vehicle owner's manual
- A cleaned-out vehicle (remove other items for easier access)

BOARD OF DIRECTORS MEETING

The next Board of Directors Meeting is scheduled for **May 20, 2026 | 7 pm | Extension Office**

CCE Saratoga's Board of Directors

John Mancini - *President*
 Liz Newsom - *Vice President*
 Mark Preissler - *Secretary*
 Jim Pettis, Jr. — *Treasurer*
 Tom Venditti
 Alex Guilmette
 Ian Murray—*Board of Supervisors Representative*
 Danielle Hautaniemi - *Cornell Representative*



If you would like to attend, please reach out to Wendy at wlm8@cornell.edu.

Working Woods Exchange:

Pack Forest Open House

Warrensburg, NY
Tues. June 23rd, 2026
8:30 AM — 3:30 PM

What Does Forestry Mean to You?

From landowners and managers to contractors and manufacturers, each of us plays a vital role in sustainable forest management. Join fellow industry members for a day of field-based discussion as we bring all facets of forestry together to build a more sustainable future.



Registration & Coffee - 8:30 AM
provided at no cost to attendees.

Opening Discussion- 9 AM

Field Tours - 10:15 - 12:30PM
*Climate Adaptive Silviculture
Prescribed fire
Tree marking exercise & discussion*

Lunch - 12:30 - 1:15PM
*provided at no cost to attendees.
Door prizes announced!*

Field Tours - 1:15 - 3:30 PM
*Old growth and recreation
Hemlock management
Best Management Practices (BMPs)*

Register Now!



[Click here to register](#)

Or visit
<https://forms.gle/ZeUUxuyuL5s4Vxms8>

**May 15th zoom
at Noon**

Preparing your Garden

Learn the Tips and Tricks of:

- What to plant together
- Prepping your soils
- Garden layouts
- Rotate your crops

**\$10.00
Preregistration
and payment
due by
May 11th**

Pre-registration can be made by emailing
Jessica Luse at jmh452@cornell.edu

Pre-payments online or by mail to
CCE-Saratoga County
50 West High St, Ballston Spa NY 12020

<https://www.paypal.com/ncp/payment/KHWFDU8Q4MY>

**All proceeds
benefit the
Unlimited
Garden
Fundraiser!**

Pay here



**Should you not
be able to make
the zoom, a
recording will be
available**



**Cornell Cooperative Extension
Saratoga County**

June 23rd
William Schwerd Building
556 Middleline Rd
BSpa, NY 12020
6:00 - 7:30pm
\$50

How to Design Your Own Landscape

In this workshop you'll learn how to plan & design a beautiful, functional outdoor landscape of your own. You'll learn skills of site selection, choosing the right plants and materials. We'll discuss principals, elements of design along with color theory to bring your design to life! You will also create a design of your own and leave this class with your own drafting kit!

Pre-payment & registration required, registration can be made by emailing Jessica Luse at jmh452@cornell.edu

Pre-payments can be made by using the QR code or mailing your check to CCE-Saratoga County, 50 West High St, Ballston Spa NY 12020

<https://www.paypal.com/ncp/payment/58KSRMN382QM2>

Preregistration
required
by June 16th

All proceeds to benefit the
Unlimited Garden Fundraiser!



Cornell Cooperative Extension
Saratoga County

UNLIMITED GARDEN FUNDRAISER

GOALS

- Bring together organizations within the community to utilize these gardens to produce food, grow native & pollinator species
- Include the community & outside agencies such as Saratoga County Veterans and local garden clubs
- Create garden plots that are more accessible along with being ADA compliant.
- Utilize as a tool in educational programming while bringing opportunities for our Master Gardeners and 4-H to collaborate together for the greater good.

WHAT WILL THE FUNDS BE USED FOR?

New raised beds, structures, fencing, tools, creating an outdoor classroom, educational materials & more!

More information
here



HOW CAN I DONATE?

We welcome any type of donation whether that be materials, funds, or your helping hands! At our grand opening event of the newly renovated garden, we will be recognizing all of those who have helped to make this possible! Contact Jessica Luse at 518-885-8995 or email jmh452@cornell.edu for more information or to inquire about making a donation.

CCE of Saratoga
needs your help!

<https://ccesaratoga.org/gardening-landscape/unlimited-garden-fundraiser>

Unlimited Garden Sponsor Form



\$50 - Seed Sponsor

Business or Family name listed in dinner program



\$100 - Sprout Sponsor

Business or Family name listed in dinner program & on website



\$250 - Bloom Sponsor

Business or Family name - Quarter page advertisement in dinner program & listed on website



\$500 - Pollinator's Sponsor

Business or Family name - Half page advertisement in dinner program, featured on garden signage, & listed on our website plus 2 complimentary event tickets



\$1,000 - Greenhouse Grower's Sponsor

Business or Family name on banners, full page advertisement in dinner program, on garden signage, listed on our website, & name/logo in table event centerpieces plus 4 complimentary event tickets



We are accepting donations for our
RAFFLE & AUCTION items!!

Sponsor level _____

Business/Sponsor Name _____

Address _____

Email/Phone _____

Website _____



Jessica Luse at 518-885-8995 or email jmh452@cornell.edu or mail to her attention at
CCE Saratoga 50 West High Street, Ballston Spa, NY 12020

This information will be used for publicity and website advertising.

All advertisements and logos must be in jpeg or pdf format.

Return this form with your payment by credit card or check made payable to CCE Saratoga County

<https://ccesaratoga.org/gardening-landscape/unlimited-garden-fundraiser>

"All donations to our Unlimited Garden are tax deductible under current IRS guidelines.
Cornell Cooperative Extension of Saratoga County is a 501c3 organization."

Cornell Cooperative Extension
Saratoga County

Saratoga County Agricultural Society Seeks Nominations for 2026 Agricultural Promoter of the Year

Award seeks to honor an individual who supports the betterment of agriculture for the whole of Saratoga County

The Saratoga County Agricultural Society is seeking nominations for its 2026 Agricultural Promoter of the Year. This is an individual who goes above and beyond their day-to-day work or farm life, in the support and betterment of agriculture for the whole of Saratoga County. Whether you are an ag educator, producer, or just a strong supporter of Saratoga County Agriculture, we want to take the time to recognize this individual.

Nominations are due by July 1, 2026.

For any questions, please contact Kathy Hanehan (518) 925-7668.

The application form can be downloaded here [PDF].

Mail nomination to: Attention: Ag Promoter of the Year Nomination, 162 Prospect Street, Ballston Spa, NY 12020.

Email nomination to: kathyhanehan@gmail.com

The Saratoga County Agricultural Promoter Award is given out at the Saratoga County Fair. Fair dates are July 21-16.

When they said “No rest for the wicked,” I think they really meant “No rest for those in agriculture.”

From sunup they are out the door feeding livestock, taking care of chores, back in to top off their coffee, taking care of kids and family, and back out the door they go! Whether it’s back out to the barns and fields, or to the 9-5 job that keeps their love and passion for agriculture at home going. From there, they clock out of that 9-5 (whether or not that job has to do with agriculture), they rush home to check on all the animals, to then go to the kids’ games, 4-H meetings, FFA competitions, county fair boards, and agricultural committee meetings. Attending Town Hall meetings to better understand and help give a say to their fellow farmland owners in their community. To joining the larger agricultural conversations on the state and federal level with Farm Bureau and other ag-related industry organizations. Back to the barns before bed, to make sure everyone is fed, warm, medications given, barn lights off, gates shut, and they run back through one last time to check again! These are the people who stop to help their neighbor fix a flat on their hay wagon, because they understand on the deepest level the old saying “got to make hay while the sun shines.”

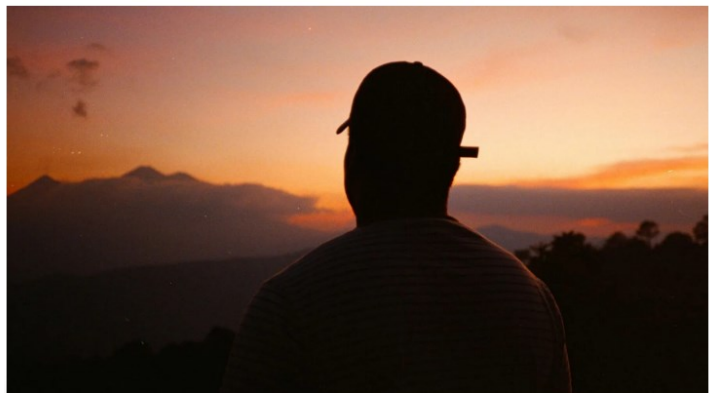
Not every Ag Promotor follows this storyline; there are many variations. From the restaurant owners, the hobby farmers, literally anyone who dreams, saves and educates themselves so one day in the future, and if even only on a few acres, they too can own their little piece of planned paradise.



Jamie Pettis of Thomas Poultry Farm in Schuylerville was last year’s recipient of the award. He currently serves as volunteer president of the Saratoga County Farm Bureau.

Raised on farms and involved in agriculture from a young age, Pettis is recognized as a dedicated advocate for the industry.

His father, Jim Pettis, has also played a significant role in the agricultural community, serving as treasurer and past president of Cornell Cooperative Extension of Saratoga County.



Nominations are due by July 1st 2026. (Stock photo: Gabrielle Maurer, Unsplash)

Article was published in Morning AgClips on April 27, 2026.

Link - <https://www.morningagclips.com/saratoga-county-agricultural-society-seeks-nominations-for-2026-agricultural-promoter-of-the-year>

FREE Native Plant Webinars

Native Plants in the Home Landscape

Tuesday, May 5, 2026 | 6:30 - 7:30 PM

Presenter: Carole Henry, Community Horticulture Program Mgr.

Discover why native plants are important to our ecosystem and how to increase them into your home landscape. Not all plants are created equal; you will learn about Keystone, Host, and Pollinator plants. Integrating native plants into a landscape design can be challenging, learn how to select plants and cues for care.

Register:

https://cornell.zoom.us/webinar/register/WN_phM3fWi8QpWCRibvGI_89Q

Honey, I Shrank the Lawn

Tuesday, May 12, 2026 | 6:30 - 7:30 PM

Presenter: Judith Fetterley, Albany Master Gardener

Lawns are wonderful spaces to play and eat and talk but they are also ecologically and economically expensive. Perhaps we could do with less of them. If you are wondering what you might do to reduce pollution and restore our ecosystem, shrinking your lawn is one option. This program will present a range of lawn-reduction options, from the least intensive to the most dramatic.

Register:

https://cornell.zoom.us/webinar/register/WN_n2ADSP6WQH-YWEkIGHvGrw



Native Perennials & Groundcovers

Tuesday, May 19, 2026 | 6:30 - 7:30 PM

Presenter: Carole Henry, Community Horticulture Program Mgr.

Learn about easy to grow Native Perennials that can be added to your landscape to support pollinators and the environment. These plants will reduce your need to water, are lower maintenance, and will eliminate the need for pesticides and herbicides. Learn about groundcovers which will reduce the need to weed, mulch, or mow.

Register:

https://cornell.zoom.us/webinar/register/WN_X9DE7iYUQ1-3vvikluplTQ

Program Questions? 518-765-3500 | albmgspeakers@cornell.edu

IOWA STATE EXTENSION AND OUTREACH, Beth Marrs

Spring Cleaning Your Grill



Once the weather gets warmer many of us are firing up our grills. Cleaning it before more use commences is important. With the of the season, it can be easy to forget the importance of cleaning and maintenance.

Here are some cleaning tips that will get your grill ready for a great barbecue season and keep your grill working well for years to come:

- Start off by washing the outside with warm soapy water. Rinse well after washing.
- If you have a stainless steel burner on the side of your grill you can use a mild stainless steel cleaner. Use a non-lint cloth to clean and polish.

- Next move to the inside. If on the lid of your grill you have deposits that look like peeling paint it is carbonized grease. Use a stainless steel grill to remove then wash with warm soapy water and rinse.
- Brush the grates with a stainless steel brush and then wipe them clean with a rag and soapy water, then rinse.
- To clean the burners and tubes use a stainless steel grill brush. Brush them sideways not lengthways to avoid removing debris from one hole to the next.
- Be sure to clean the bottom of the grill. If the grease is excessive use a spatula or putty knife to scrape it off into the bottom tray. Clean the tray and the drip tray.

Just like cleaning your oven, maintaining your grill will keep it working for a long time. Your food will cook more evenly and you will enjoy the fruits of your labor.

Rhubarb



Rhubarb is a cool-weather perennial that thrives in the northern states, where it gets cold enough to force the rhubarb into dormancy. It shows the best growth in early spring, before the weather becomes too warm, and is one of the first crops ready for eating. Rhubarb contains vitamin A, vitamin C, thiamin, riboflavin, niacin, potassium, phosphorous, and

high-quality dietary fiber.

Harvest

Do not harvest stalks from first-year transplants. Yields of subsequent seasons will be higher if all of the energy produced by the first-year foliage is allowed to go back into the root system. During the second and following seasons, the stalks can be harvested whenever desired. Allowing them to increase in thickness and height will improve quality and provide a greater mass when harvested. Generally, rhubarb can be harvested throughout the first half of summer whenever desired. Harvesting stalks later in the summer takes away some of the plant's nutrient storage abilities, which can affect its survival through the winter. Using August 31 as a final harvest date will ensure that plants have adequate time to prepare for winter. It is also important not to harvest more than half of the stalks on any individual plant throughout the summer, as the plant may weaken and die. After the first killing frost, all stalks can be removed if desired without negatively affecting the plant.

Harvest the stalks by simply pulling them with a twisting motion from the base, like removing a stalk of celery from a bunch, or else by cutting them right above the base. Remove the leaves and discard them since they are not safe to eat (but they do make a great addition to the compost pile). The stalks on the outer part of the plant are older stalks, while the stalks near the center are newer stalks.

Older stalks tend to be larger than younger stalks. In general, it doesn't matter which stalks are harvested for eating, though most individuals will develop their own preferences for older or newer stalks through experimentation.

Preparing and Cooking Rhubarb

After rhubarb has been harvested, cut off the leaves and add them to the compost pile or discard. Wash the stalks well, using a vegetable brush if necessary. Avoid using woody or wilted stalks. Arrange the stalks parallel on a cutting board and slice with a sharp knife into lengths according to the recipe or desired use.

Recipes generally call for pounds, cups or number of stalks. One pound of rhubarb makes about 4 cups, or 1 quart, of cut-up rhubarb. Four stalks of rhubarb equal approximately 2 cups of diced rhubarb.

Sweetening rhubarb is a matter of personal preference. Depending on the recipe, sugar, honey, fruit juice, other fruit or other sweeteners can be used.

Storing rhubarb: Freshly harvested rhubarb can be refrigerated for a few days. Beyond that, it needs to be used or preserved using a different preservation method. For information on canning, freezing, and drying, see University of Maine Cooperative Extension publication, [Bulletin #4266, Vegetables and Fruits for Health: Rhubarb](#).

Basic rhubarb sauce: Cut enough cleaned rhubarb into one-inch pieces to equal 1 quart. Stew the rhubarb in 1/2 cup of water for 5 minutes or until rhubarb is tender. Fruit juice can be substituted for all or some of the water. Add sweetener if desired. Raisins can be added for variety and to sweeten the sauce. Spices such as mace, nutmeg or cinnamon can be used. Rhubarb sauce makes a good ice cream topping or a sauce on chicken, pork or fish.

Rhubarb vinaigrette: In a small saucepan heat 1/4 cup honey and 1 cup of water over medium heat. When the mixture starts to boil, add 2 cups diced rhubarb and boil for 5 minutes, stirring often. Add 1/4 cup red wine vinegar and the zest of one lemon and simmer 10 more minutes. Remove from heat and let cool for a few minutes. Add 1/4 cup extra-virgin olive oil. Season the vinaigrette with salt and pepper if desired. Thin with water if too thick. Serve warm or cold over salad greens.

Main dish recipe: In a skillet, heat 3 tablespoons olive oil. Add 1/2 cup fine bread crumbs and 2 large cloves of garlic, peeled and minced. Sauté until bread crumbs are golden brown. Remove bread crumb mixture from the pan and set aside. Add 2 tablespoons oil to the pan and add 1 pound Swiss chard, ribs removed and chopped, and 1 1/2 cups rhubarb cut in 1/4-inch pieces. Sauté until chard is wilted and the rhubarb is soft about 5 minutes. Add 1 pound halibut, broiled and flaked, and heat thoroughly. Add bread crumbs. Sprinkle on 1/2 teaspoon hot red pepper flakes. Serve over pasta. Season to taste with salt and pepper, if desired. Yield: 4 servings

For more recipes, refer to the UMaine Extension [Bulletin #4266, Vegetables and Fruits for Health: Rhubarb](#).

For more information

For the adventurous gardener who would like to try starting rhubarb from seed, see the [Victory Seeds website](#).

Read the [complete article](#) for information on planting, spacing, care and flowering of rhubarb.



Homesteading



THE NATIONAL GARDENING ASSOCIATION Organic Gardening 101

The idea of organic gardening has been around for a long time, but it is being rediscovered by a new generation of gardeners who are concerned about the environment, their personal health, and the relation between the two. The organic gardening movement has also matured significantly over the last several decades. Many of the most dangerous materials are no longer available, and many new and effective products are now widely available.

Throughout history until the last century, there were few or no chemical fertilizers or pesticides used. Animal manure and composts were the only kinds of fertilizers available. In the early 20th century, U.S., horse manure was the fertilizer of choice for most gardeners.

The arrival of the automobile, the decline of the horse (and the availability of horse manure), and the discovery by a German scientist that nitrogen, phosphorous, and potassium were the principal engines of plant growth ushered in an age of chemical fertilizers. The widespread use of DDT during World War II did the same for chemical pesticides.

The gardener who is committed to organic gardening does not simply boycott artificial chemical fertilizers and pesticides. He or she is committed to techniques that build healthy soil. Healthy soil, not chemicals, becomes the engine of plant growth. Good harvests, along with plants that resist disease and pests, are the byproducts of building healthy soil.

Soil-building methods have been used for centuries. Organic matter -- decomposed material that was once alive--is returned and worked into the soil to feed microorganisms in the soil, which in turn feed plants. Compost, garbage, hay, straw, manure, and crops high in nitrogen that are grown just to be turned under are high on the list of natural fertilizers.

Rotating the location of crops is also a practice used in organic gardening to prevent disease and pests from lingering on in the soil to attack the next season's crops.

The individual gardener, working on a small scale, has little trouble adopting organic gardening techniques.

Organic gardeners are passionate composters - creating small backyard fertilizer factories to turn a wide variety of waste plant materials into crumbly brown soil food.



Nutrients found in pulverized rock powders -- calcium, phosphorous, and potash -- are also important in organic gardening. Other fertilizers are byproducts of the poultry, meat, or other industries: bone meal, blood meal, poultry manure and wastes, whey, peanut, and cottonseed hulls are all valued as plant nutrient.

Chemical pesticides have no place in organic gardening. Organic gardeners have many insecticides at their disposal. Some are derived from plants, such as pyrethrum and neem. Some of the best insect killers are simply a refined kinds of soap or oil. And others more subtly pit one kind of organism against the pest. The bacterial insecticides *Bacillus thuringensis* ("Bt" for short), and milky spore are examples.

Often these pesticides are chosen for exactly the opposite reason that people choose other kinds of insecticides. Instead of being broad-spectrum and long-lasting, organic pesticides may attack just one type of insect and break down quickly after use. Organic gardeners know there are good insects as well as bad in the garden (bees, for example), and usually know enough about bugs to zap just the culprit and not the passer-by.

The reward of organic gardening is finding gardening success by working in harmony with nature and leaving a patch of Earth better than before.



2026 Free Fishing Days in New York State

- June 27-28
- September 26 (National Hunting & Fishing Day)
- November 11 (Veterans Day)

“Free Fishing Days provide the perfect opportunity for resident and visitors to affordably explore, unplug, and get outside.” Governor Hochul said. “New York State’s waters offer some of the best fishing opportunities in the nation, hosting, memorable fishing experiences that increase tourism and benefit the economy. In addition to the many health benefits associated with recreating outdoors, fishing can provide more opportunities to connect with family and friends, something that seems harder and harder to do with increasing demands on time in today’s world.”

DEC’s [Free Fishing Days](#) program began in 1991 to give New Yorkers who might not fish a chance to try the rewarding sport of freshwater fishing at no cost, introduce people to a new hobby, and encourage people to support conservation [by purchasing a New York State Fishing License](#).

Department of Environmental Conservation Commissioner Amanda Lefton said, “A wide variety of sport fish are thriving in thousands of freshwater lakes, ponds, streams, and rivers across New York State. Recreational fishing can be an exciting, affordable, and rewarding challenge that reminds us to slow down and take time to enjoy our valuable natural resources. Whether you’re new to the sport or a seasoned angler, I encourage everyone to get outside and visit New York’s waters during this year’s Free Fishing Days.”

DEC offers a host of resources for those interested in getting started in fishing. [The I FISH NY Beginners’ Guide to Freshwater Fishing](#) (PDF) provides information on everything from rigging up a fishing rod, to identifying your catch and understanding fishing regulations. There’s also a [video series on DEC’s YouTube channel](#) that complements the *Beginners’ Guide*. DEC’s [Places to Fish webpages](#) are a reliable source of information when planning your next fishing trip. DEC’s official mobile app, [HuntFishNY](#), now features “The Tackle Box,” which provides anglers with one-stop shopping for fishing regulations, boating access, and stocking information within a map-based interface from the convenience of your smart phone.

Free Fishing Days further support Governor Hochul’s [“Get Offline, Get Outside” initiative](#) that promotes physical and mental health by encouraging New York’s children and families to put down their phones and computers, take a break from social media, and enjoy recreation and outdoor social gatherings. One of the ways teens and youth can find ideas to get offline is through [DEC’s Get Offline, Get Outside Challenge](#), which offers 50 fun and interesting activities for youth to complete by the age of 19.

In addition to Free Fishing Days, there are also “learn to fish” opportunities available through DEC-approved free fishing clinics. For a list of what’s currently scheduled visit [DEC’s website](#).

To help make fishing more affordable and help inspire the next generation of anglers, DEC has also partnered with libraries across the state to provide a Fishing Rod Lending Program. While borrowing a book, library patrons can sign out a fishing rod. This program offers an opportunity for people to try fishing before deciding to purchase their own gear. For more information and a list of the more than 80 participating libraries, visit [DEC’s website](#).

Free Fishing Day participants are reminded that although the requirement for a freshwater fishing license is waived during free fishing days, all other [fishing regulations](#) remain in effect. Outside of free fishing days, anglers over the age of 16 must have a valid fishing license. For more information on purchasing a license visit [DEC’s website](#).

The New York State Department of Health (DOH) provides advice to anglers about what fish are safe to eat and how often. [Visit DOH’s website to search by waterbody location](#).



FISHING



Registration begins at 6 am. Fishing starts at 7 am.
For more information, contact the Town of Milton at (518) 885-9220

WEBSITE & SOCIAL MEDIA

Click the photos to be navigated to each of our Facebook accounts:



CCE Saratoga



4-H



CCE Equine



Agriculture
Economic
Development



Capital Region
PRISM



TASTE NY

WHO WE ARE

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| Stacy Simmons | Samantha Little |
| Lauri Dittmer | |

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|-------------------|-----------------|
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| Reyna Racaza | Isabella Hanson |

CENTRAL NY DAIRY, LIVESTOCK AND FILED CROPS

| | |
|------------------|-----------------|
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| Erik Smith | Raevyn Saunders |

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| Chris Dittus | Erika Stark, <i>Taste NY</i> |
| Alexa Howansky | Shannon Onstot, <i>Taste NY</i> |
| | James Hume, <i>Taste NY</i> |

EASTERN NY COMMERCIAL HORTICULTURE

| | |
|--------------------------|-------------------|
| Crystal Stewart-Courtens | Chuck Bornt |
| Jeremy Schuster | Mike Basedow |
| Elizabeth Higgins | Elizabeth Hodgdon |
| Heather Kase | |

GC-SBN Leads

| | |
|---------------------------|-----------------|
| Jim McNaughton (HR) | Erik Yager (IT) |
| Anthony Zumbolo (Finance) | |

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