

CCE

MAY 18, 2026

Cornell Cooperative Extension | Saratoga County

NEWSLETTER



The Horsemen's Social Celebrates CCE Equine's 20th Anniversary

Celebrate the Year of the Horse and 20 years of CCE Equine at the annual Horsemen's Social on Friday, June 12, 2026, from 6:30 to 9:30 pm at the 4-H Training Center, 556 Middleline Road, Ballston Spa - right where it all began. Founded two decades ago as part of Cornell Cooperative Extension of Saratoga County with state grant funding, CCE Equine has grown to serve the equine community across New York State, and this milestone event brings together more than 200 equine professionals and enthusiasts from across the greater Capital District.

Enjoy an evening of networking, food, drinks, and fun with fellow horsemen and the businesses that support this thriving industry. The night will feature food from the Neighborhood Kitchen, drinks from Bars Without Boundaries, a silent auction, and several rounds of BINGO. Also, Bowman Carriages will offer horsedrawn carriage rides around the 4-H Training Center - adding a little extra horsepower to the celebration.

Tickets are \$35 and include admission, light appetizers, desserts, raffle tickets, BINGO, and a carriage ride. Additional food and beverages will be available for purchase. Don't miss this opportunity to connect, celebrate, and be part of a long-standing equine tradition - get your tickets before they sell out!

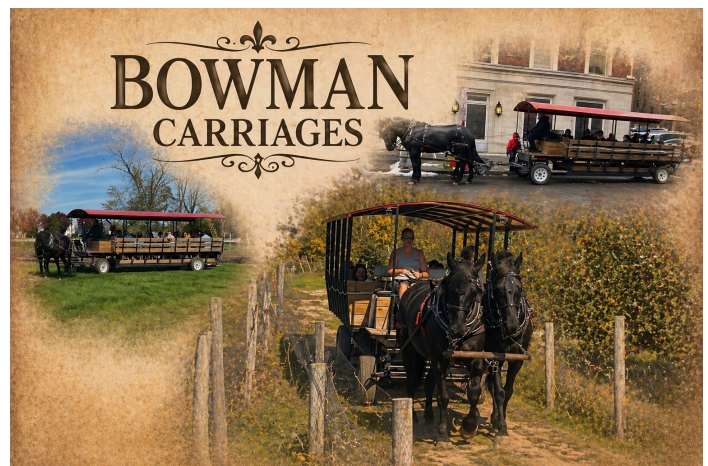
To purchase tickets:

<https://www.paypal.com/ncp/payment/W97XXWG BW6Y9Q>

This event is sponsored by: Triple Crown Feed, Impressions of Saratoga, , Bishop's Gate Farm, LLC, Curtis Lumber Company, The Run at Saratoga LLC, and Farm Credit East, ACA



The Run at Saratoga LLC



Jillian Peek Joins the 4-H Team

Please join us in welcoming Jillian Peek as the new 4-H Animal Science Educator with Cornell Cooperative Extension of Saratoga County. Jillian graduated from SUNY Cobleskill in 2023 with a bachelor's degree in Animal Science and a minor in Agricultural Education.

Animals and agriculture have always been an important part of her life. Jillian has a background in riding, training, and showing horses and enjoys helping others learn and grow through hands-on animal science experiences. Outside of work, she spends much of her time in the barn with her horse, Martha Stewart GCH, and her English Bulldog, Gus.

Jillian is looking forward to connecting with the community, supporting youth programs, and sharing her passion for agriculture and animal science with Saratoga County 4-H.



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.

JUNE TBD | 4 pm—8 pm
New Country Toyota of Clifton Park
202 Route 146, Mechanicville

For date and 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*



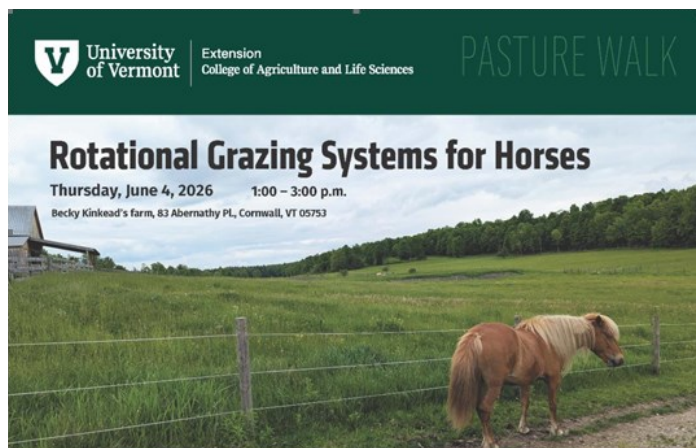
If you would like to attend, please reach out to Wendy at wlm8@cornell.edu.

Rotational Grazing for Horses

UVM Extension's Center for Sustainable Agriculture is hosting a pasture walk focused on rotationally grazing horses. Becky Kinkead grazes her Icelandic horses on a **paddock paradise system** to benefit the land in addition to her horses by having long recovery times for the pastures and grazing tall, fibrous mature grass. This system also encourages more movement of the horses when out on pasture by having to walk in between pastures and along a designated laneway back to the barn. Our hope with this pasture walk is to have a good discussion on different ways to rotationally graze horses and the benefits it can bring to your farm. FREE

Thursday, June 4 | 1:00 pm - 3:00 pm
83 Abernathy Place, Cornwall, VT 05753

Registration: <https://na.eventscloud.com/ereg/index.php?eventid=877895&>



CORNELL AGRICULTURAL WORKFORCE DEVELOPMENT

Registration Open for Two Agricultural Supervisory Leadership Course Beginning This June!

Designed to strengthen supervisory and leadership skills on the farm

Cornell Agricultural Workforce Development recently launched two Agricultural Supervisory Leadership courses designed to strengthen supervisory and leadership skills on the farm. Both courses begin in June and are eligible for funding opportunities for dairy producers. Learn more below:

ASL102: Organizing Work for High-Quality Results

More information is available at the registration link:

<https://cvent.me/4e4GIw>

Topics covered in ASL102:

- Quality Management Systems
- Continuous improvement
- Setting clear expectations
- Quality assurance
- Protocols, activity flows, and standard operating procedures
- Effective delegation
- Psychological safety
- Social responsibility in agriculture

Course begins: Friday, June 19, 2026

Live Zoom discussions: Thursdays, June 25-July 30, 2026 | 3:00 PM

Scholarship Opportunity for Dairy Producers:

Thanks to the Northeast Dairy Business Innovation Center (NEDBIC), eligible dairy producers can apply for a \$100 scholarship to help cover registration fees. Scholarships are available to participants from qualifying states in the Northeast, including Connecticut, Delaware, Maryland, Massachusetts, New Hampshire, New Jersey, New York, Pennsylvania, Rhode Island, and Vermont.

Questions? Email cu-agworkforce@cornell.edu

ASL105-SP: Capacita y entrena al personal (Employee Development and Training taught in Spanish) NEW COURSE!

More information is available at the registration link:

<https://web.cvent.com/event/2002681d-8b62-467b-840f-08bc843659fe/summary>

Introduction to Effective Training

- Planning for Training
- New Employee Integration
- On-the-Job Training
- Training and Development
- Implementing a Career Planning System

Course begins: Friday, June 19, 2026

Live Zoom discussions: Thursdays, June 25-July, 2026 | 2:00 PM

Course costs:

\$275 for NYS residents / \$325 for out of state residents

Registration closes June 18 at 5 PM ET for courses.

All Times are Eastern Time Zone.

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>



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.](#)



Upgrade Your Order: Make Your Own Pizza

For grades 6-12



Monday, June 22
4:00pm - 5:00pm



Piracci Board Room

Registration opens:
May 22nd, 2026



Learn about healthy food and cooking. Have fun making your own pizza with Brenna Kavakos from Saratoga County Cornell Cooperative Extension.

All programs are subject to change.

Registration opens May 22, 2026

Follow the link [Events - Clifton Park-Halfmoon Public Library](#) click on the 4:00 pm class to register.

TASTE NY
at the
**ADIRONDACKS
WELCOME CENTER**

WEEKLY TASTINGS

Every Thursday from
11:00 AM - 1:00 PM
Open to the public - Free

5/14 - Horton House Scone Co
Granola and Oat Bites

5/21 - Krunchy Kream
Freeze Dried Ice Cream

5/28 - Fulkerson Winery
Cold Pressed Grape Juices

UPCOMING EVENTS

**Taste NY Pop-Ups at
The Wild Center:
Samples and Gift Bags Available
5/19, 6/19, 7/31**

**The Wild Center Workshops
at The Adirondacks
Welcome Center:
6/12, 7/17**

CURRENT SPECIALS

Farm-made bug spray now available
from Thymeless Homestead

Fresh sandwiches delivered
every Thursday from The Crisp Cannoli

Dried flower bouquets available
from Floral Root

20% off Whole in the Wall Pesto
(sold frozen)



*Follow us on
Social Media!*

Discover upcoming events, local
favorites, travel tips,
and everything happening in the
Adirondacks.



Facebook



Instagram

Explore • Discover • Enjoy the Adirondacks

I-87 Northbound (Between exits 17 & 18), Queensbury, NY 12804
Market staff available from 9:00 AM – 5:00 PM

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

SARATOGA COUNTY TO HOLD FREE RABIES VACCINATION CLINIC

DOGS, CATS, AND FERRETS WELCOME.



JULY 14, 2026
Registration will open June 23.

SEPTEMBER 22, 2026
Registration will open September 1.

Location:
4-H Training Center
556 Middleline Road, Ballston Spa

FOR MORE INFORMATION, CONTACT
SARATOGA COUNTY DEPARTMENT OF HEALTH
(518) 518-7460

TIMES:

- **Cats** | 5:30 - 6:30 PM
(Must be in a carrier)
- **Ferrets** | 5:30 - 6:30 PM
(Must be in a cage or carrier)
- **Dogs** | 6:30—7:30 PM
(Must be on a leash)

By Appointment Only!

www.SaratogaCountyNY.gov/Rabies

Public Health Law § 2141 requires dogs, cats, and ferrets be vaccinated against Rabies. All vaccination certificates are written for one year unless prior proof of vaccination is provided. Owners must provide proof of vaccine to receive a three-year certificate for their animal.

RoBovines 5th Annual Pancake Breakfast

WHEN: May 31, 2026 | 8am - 11 am

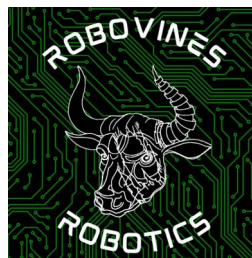
WHERE: 556 Middle Line Road, Ballston Spa

COST: \$8/person

Come out to RoBovines 5th Annual Pancake Breakfast! Pancakes, eggs and sausage will be served. All proceeds help sustain the 4-H RoBovines' robotic programs.

Get your tickets now - robovines.org/pancake

To learn more about RoBovines Robotics, visit robovines.org.



ROBOTICS OPEN HOUSE

Saratoga County 4-H Robotics is seeking youth participants and adult volunteers to join its growing program. Whether you have experience in robotics or are completely new to the field, all are welcome to get involved.

Participants will have the opportunity to explore a wide range of STEM (Science, Technology, Engineering, and Math) concepts through hands-on robotics activities. The program includes building, coding, design, teamwork, and problem-solving, with both competitive and non-competitive options available to suit a variety

of interests and skill levels.

This is a great opportunity to learn new skills, connect with others, and be part of a creative and supportive robotics community. The program is open to both 4-H and non-4-H youth ages 5–18.

The 4-H Robotics Open House will be held on May 27 from 6:30 p.m. to 7:00 p.m. at 556 Middleline Road, Ballston Spa for anyone interested in learning more or getting involved.

If you have questions, please email Team@robovines.org

Graduation Party Tips



Will you have a graduate this year? Have you started planning or preparing for the party? If there's a graduation party in your not-so-distant future (where did the time go?), getting started now will allow you to have a stress-free, epic graduation party! After all, it's a milestone worth remembering.

After you set a date, find a location, set a budget, make a guest list, order invitations, and plan the decorations, the next consideration is food. Graduation party food can be anything from cookies to meals, do-it-yourself or catered. It doesn't matter what is served as the guests are not coming for the food. Consider your budget and

ask the graduate what they would like.

One of the hardest parts of planning a party is determining how much food will be needed. In general, choose foods that will keep well after the event if too much food is ordered or prepared. Consider items that can be easily frozen for later use or donated safely. If the event will be catered, the caterer will help with amounts needed. If the party will be self-prepared, plan foods that can be prepared in advance and either refrigerated or frozen ahead so that the hostess is not cooking last minute or as guests arrive. When preparing food for a crowd, focus on food selections where quantity doesn't increase work exponentially such as buffet-style crowd-pleasers like pulled pork/beef sandwiches or sliders, taco bars, chicken wings, build-your-own baked potato/chili bar, mac and cheese, pasta salad, fruit/veggie trays, baked beans, sheet cakes, cupcakes, donuts, and cookies. Make use of slow cookers or electric roasters to heat and/or hold hot foods and chilled serving trays or ice platters to hold cold foods. (Be mindful of the 2-hour food safety rule; perishable foods must not sit in the "Danger Zone" of 40°F-140°F for more than two hours as bacteria multiply rapidly in this range. If the temperature is above 90°F the time shortens to one hour.)

If you will be using a caterer or ordering food prepared for the party, check well in advance how much lead time will be needed. That may be anywhere from 4-8 weeks in advance of your date.

Guidelines for Graduation Party Foods

In general, plan for 1 to 1.5 pounds of food per guest with a suggested amount as shown below. Since graduation parties are usually an open house affair and there may be guests who are attending multiple parties making for an uncertain guest count, a common strategy is to plan for 60% of the guests invited.

ITEM	AMOUNT PER PERSON	QUANTITY NEEDED FOR 50
Protein	6-8 oz. / 1.5 sandwich Sliders 1.5 - 2 oz. Sandwich 3-4 oz. Burger 4-6 oz. Meatballs 2-3	Sliders: 10-12.5 lbs. raw meat Sandwich: 20-25 lbs. raw meat Tacos: 12.5-16.5 lbs. ground meat (2-3 per person) Meatballs: 10-15 lbs.
Sides	4-6 oz.	Baked Beans: 2.5 gal. (20-25 lbs.) Potato Salad: 12.5-15 lbs. finished salad Coleslaw: 13-17 lbs. finished slaw
Appetizers	4-7 bite-sized pieces	Veggie Tray: 12-16 lbs. (4-5 lbs. carrots, 3-4 heads celery, 3-4 cucumbers, 2-3 lbs. broccoli/cauliflower) Fresh Fruit: 10-15 lbs.
Beverages	2 bottles of water/hour 2 cans/bottles soda/ hour Punch 6 oz.	Punch: 3-4 gallons
Dessert	Cake 1 slice Cupcake/Donut 1	1/2 Sheet Cake (13x18) - 24-50 Full Sheet Cake (18x26) - 48-100

As you plan your menu, also consider what you might need to borrow, rent or buy. Tent? Chairs? Tables? Serving pieces? Coolers? Table cloths? Crock pots? Roasters? Inflatable ice trays? Speakers?

How to care for the Orchid



The largest family of flowering plants is the orchid family (Orchidaceae), which has around 28,000 species. Prized by collectors for their beautiful blooms, and threatened by habitat loss, many orchids are now endangered in the wild. New methods of propagation, including tissue culture, have made some orchid species such as Moth Orchids more affordable. The key to growing your orchid successfully is to

know which species it is.

All orchids need a balance of light, air, water and food to grow and flower well. Most orchids grow best in bright, indirect light. Place the orchid close to an east, west, or lightly shaded south window. Avoid direct sunlight as the leaves burn easily. If your orchid will not bloom it probably needs more light.

Most tropical orchids are epiphytes, which means that they grow in the air, rather than in soil. These orchids require more air around their roots than terrestrial plants. For this reason orchid potting media should have large particles with plenty of pore space, have exceptionally good drainage, but still be capable of holding sufficient moisture to support the plant.

Incorrect watering or keeping the roots too wet is the main culprit for orchids dying. Wet roots lead to rotted roots. Most orchids should be watered just as they start to dry out. Check the medium with your finger, and if you feel any moisture, do not water. Plastic pots hold moisture longer than clay. Plants should be watered until it runs freely from the drainage holes. Not only does this soak the potting medium but it also flushes salts that accumulate in the growing medium. Orchids are sensitive to salts so try to thoroughly water your plants at least once a month.

What about watering with ice cubes? It seems counterintuitive to put ice on the roots of a tropical plant. The Oregon Orchid Society does not recommend this method. They prefer the drenching method which also helps provide the humidity that orchids need. If you experiment using ice cubes, do not let the ice directly touch the roots or any part of the plant, as this will damage the cells and can lead to other problems.

Orchids will grow and flower for fairly long periods without fertilizer, but you will get better results with some level of feeding. The American Orchid Society recommends applying a dilute (one-quarter strength) fertilizer each time plants are watered, rather than applying a full dose once a month. Feed “weakly, weekly.” It is best not to fertilize a completely dry plant as fertilizer can burn the dry roots. Orchids will do better with too little fertilizer than too much. Typically plants are fertilized once a week during the summer and every two weeks in the fall and winter. As orchid growth slows in the winter cut down on the amount of fertilizer.

Look for fertilizers that contain little or no urea. This is because soil organisms must convert the nitrogen in urea to a useable form. Since orchids do not grow in soil, this conversion does not occur efficiently.

The Phalaenopsis (fail-eh-NOP-sis) or moth orchid is one of the easiest to grow at home and it is widely available. They grow under similar conditions as African violets. Phalaenopsis is derived from the Greek and means moth-like. The flat flowers on gently arching stems resemble moths in flight. The flowers last three months or more which is one reason for their popularity.

Moth orchid blooms come in a variety of shapes, sizes and colors, most often delicate pastel shades. All have the same growth habit, which is three to five or more flat, fleshy leaves, with one or two flowering stems growing from between them. Each stem can hold six to over a dozen beautiful blooms. The blossom size and number of flowers per stem vary by variety.

In their native, tropical Asian habitat, moth orchids are epiphytes. They grow attached to tree branches in diffused light, so place it in an area that receives bright, indirect light. Their abundant roots are white or silvery. The roots often grow outside the pot, which is normal. They grow best with the humidity at 50 percent or higher.

Phalaenopsis grow well when temperatures are in the range of 60 to 85 degrees F. Check the temperature at the window sill during the winter. Do not let temperatures drop below 60 degrees F or this will harm the plant. In the fall, allow the night temperature to drop down to 60 degrees F for three weeks as this will help induce a flower spike. The flower spike should start to grow about three weeks after the cold treatment.

Moth orchids typically flower once a year but the season of bloom varies by species or hybrid. To identify a new bloom spike, look for roots that are growing upwards with glossy green points, rather than round tips. The flower spike will grow in the direction of the greatest light source. Once the flower spike starts growing, do not turn the plant around. If you do, the spike will continue growing toward the window and you will end up with a crooked flower spike. Once a bloom spike appears, increase fertilizing to every other week with a liquid houseplant fertilizer that has been diluted to half the recommended strength.

After the flowers drop off you can either leave the flower spike, cut it back to a node, or remove it. If you leave the stem new blooms may emerge from the tip. Cutting the stem back to the second or third node might prompt the plant to produce a new flower spike where you made the cut. You can also remove the spent flower spike by cutting it off at the base of the plant. If the stem starts to turn brown or yellow cut it off as a withered stem will not produce new blooms.

Beautiful and exotic orchids make a lovely addition to your home decor.



Homesteading



KENTUCKY STATE UNIVERSITY COOPERATIVE EXTENSION, by Dr. Leigh Whittinghill

Decorative Gourds

Planting

- Make sure your gourds are placed in an area where they will get 6-8 hours of sunlight a day.
- Mound soil into hills about 4 inches high.
- Hills should be spaced 4-6 feet apart depending on the growth habit of the gourds.
- Plant seeds at a depth of ½ to 1 inch deep.
- Thin to 1-3 plants per hill once seeds have germinated.
- Consult the back of the seed pack for more information specific to your gourd variety.

Care and Harvest

- Water consistently, especially once fruit begin forming. About 1 inch per week (including rain) will be enough.
- Weed carefully, gourds have shallow roots.
- Compost or a balanced fertilizer (e.g. 10-10-10) can be added to the soil around the plant when flowers start to bloom.
- Gourds are ready to harvest 75-180 days after planting and should have developed their full color and become hard.
- To harvest, cut gourds from the vine 1 to 2 inches above the fruit.
- Discard any bruised or damaged gourds.

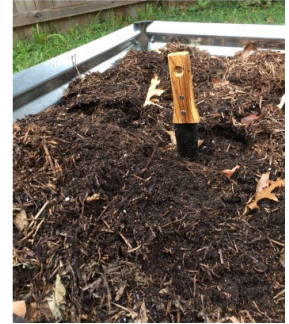
Cleaning the Gourds

- Use a mild soapy water solution and gentle scrubbing to clean off dirt and garden debris.
- To kill all fungus and mold use one of the following solutions:
 - One part bleach to ten parts water.
 - A weak solution of water and household disinfectant.
- Carefully dry the gourds with a soft cloth or towel.

Curing the Gourds

- Place gourds in a dry location with plenty of air circulation.
- Be sure that gourds don't touch. They can, however be placed on newspaper.
- Inspect and turn gourds frequently. Surface molds can be removed with a second washing of diluted bleach. Discarding any gourds that shrivel, have soft spots, or other signs of rot.
- Surface drying takes about 1 week. During this time the surface color will brighten.
- The gourd is completely dry when it is light weight, hard to the touch, and you can hear seeds rattling inside. This can make 1 to 6 months depending on the size of the gourd.

Your gourds can now be polished, waxed, shellacked, carved or painted. You will be able to enjoy them for years to come.





THE NATIONAL GARDENING ASSOCIATION Getting Ready for Strawberries

Probably nothing beats the taste of a just-picked, sun-ripened strawberry. The fresher the berry, the sweeter the taste, which is one of the best reasons for growing strawberries in a home garden. Strawberries are high yielders. From a single, well-cared-for-2-year-old plant, you can expect to harvest 1 to 2 quarts of strawberries. That's 50 to 100 quarts of berries from a bed 15 feet long and three plants deep - about 50 plants.

Preparing the area

Choose a sunny area (minimum six hours of direct sun a day) where strawberries, tomatoes, potatoes, eggplant or peppers have not been grown for at least the past two years. I like to work as much compost into the ground as possible to a depth of 6-8 inches. A soil test will tell you if the soil pH needs adjusting (it should be slightly acidic; 5.8-6.5) and if any additional fertilizer is needed. To cut down on weeds, I like to spread out sheets of weed barrier fabric over the prepared bed. Then cut small slits in the fabric to insert the plants. If planting bare-root plants, soak them in water for about an hour before planting. Pinch off the flower buds of June-bearers the first year to provide sturdier plants that will bear more fruit in subsequent years. Pinch the flowers off day-neutral varieties until the end of June. To increase the size of berries, remove all runners from day-neutral varieties.

Keep Planting Strawberries

You can maximize yields by continually renewing your strawberry bed with new plants. Many gardeners try to keep old plants producing year after year, but this inevitably leads to decreased yields and increased disease problems. You can start out in the spring with ten plants that will each produce five healthy daughter plants in the first year - and they'll bear an abundant crop of strawberries the second year. Keep two beds in rotation and every year you can count on 50 to 100 quarts of juicy red berries - enough for about thirty strawberry-drenched shortcakes and fifty pints of preserves to enjoy all winter and fifty helpings of Sunday brunch strawberry waffles, not to mention the sweetest possible berries for eating straight out of the garden.

To provide good crops year after year, renovate June-bearers after the last harvest. Remove any weeds, thin plants to about 6 inches apart and mow or cut off the old leaves about 4 inches above the ground. Spread a light application of fertilizer between the plants. Use a liquid fertilizer if you've used weed-barrier fabric. This will keep a bed of June-bearers bearing well for 2-5 years. Day-neutral varieties don't need renovation, but should be replanted every 1-3 years as bearing declines considerably on older plants.



Strawberries (*Fragaria*)

Uploaded by [gardengus](#)

Growing in containers

Most varieties of strawberries will grow as well in containers as they will in the ground. The main thing is to use a container with good drainage. Containers range from "strawberry pots" to hanging baskets, to most any type of container that is at least 10-12 inches wide and 8 inches deep. You will want a loose, loamy potting soil that retains moisture, yet allows excess moisture to drain away. Locate the container of strawberries where it will get at least 6-8 hours of sun a day. If the sun is coming from only one direction, rotate the container every four or five days.

If you live in a northern part of the country, you will need to protect containers from freeze/thaw cycles in the winter. The plants do need to go dormant for best fruiting the following season so place the container in an unheated garage or in a protected area covered with straw. If you have containers that you don't want to take a chance on breaking, you may want treat the plants as annuals, emptying and storing the containers over the winter and replanting the following spring.





Turkey Hunting

Spring turkey season is underway across New York, and there is still plenty of opportunity to get out in the field. The spring gobbler season—the highlight for many hunters—typically opens in early to mid-May and runs through late May or early June. This year the Spring Season is May 1 - May 31. Legal hunting hours extend from one-half hour before sunrise until sunset.

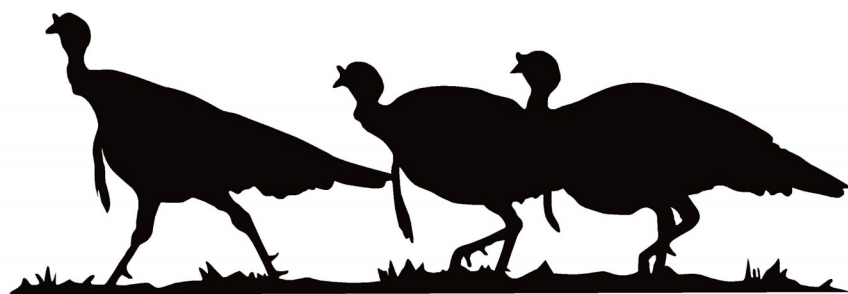
To hunt turkey in New York, individuals must have a valid New York State hunting license along with a turkey permit. The permit includes three carcass tags—two designated for spring and one for fall—and only one permit may be issued per year. Hunters are required to carry both their license and permit while in the field and must immediately complete and attach a carcass tag upon harvesting a bird. The seasonal bag limit is generally two bearded turkeys, with a maximum of one bird per day, though some counties, such as Suffolk County, have additional restrictions.

Successful turkey hunting typically relies on calling birds to your location using box, slate, or mouth calls, rather than attempting to

stalk them, which can be both ineffective and unsafe. Hunters should wear full camouflage and limit movement, taking care to only shift positions when concealed. Safety remains critical—always positively identify your target, be aware of other hunters, and avoid using turkey reaping fans or making animal sounds that could be mistaken for real wildlife. Wearing blaze orange while traveling to and from hunting locations is strongly recommended.

Legal hunting equipment includes shotguns, bows, and crossbows, although crossbow use is restricted in certain counties. Shotguns must be loaded with shot sizes between #2 and #9. Crossbows are not permitted for turkey hunting in Westchester County or Suffolk County. After a successful harvest, hunters are encouraged to submit photos of the bird’s wing, spur, beard, and tail to assist with population monitoring efforts.

For more information on Turkey Hunting Regulations visit the NYS DEC webpage: [Turkey Hunting Regulations - NYSDEC](#)



Herb B.'s
Monthly Advice
for MAY

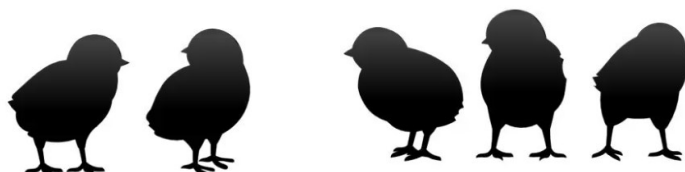


It feels like we’ve come full circle - when the same seasonal updates start repeating themselves, it might be a sign to try something new.

Once again, we’re preparing for our July harvest with a new batch of chicks, while three steers are already settled in the pasture, on track for late December. The garlic has received its nitrogen boost, with shallots planted alongside. We’re also considering an early planting of peas and a short “sacrifice” row of beans, just in case the frost holds off long enough for a June harvest. The fruit trees have all been pruned, along with the currants and blueberries.

It’s familiar ground, and I know I’ve likely shared much of this before. Still, I appreciate you joining me each month over the past few years. Wishing you all the best this season - and may you spot the ticks before they spot you.

Herb



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