

CCE

JUNE 29, 2026

Cornell Cooperative Extension | Saratoga County

NEWSLETTER

William M. Schwerd Retires After More Than 50 Years of Service to Cornell Cooperative Extension of Saratoga County



After more than five decades of dedicated service, William M. Schwerd, Executive Director of Cornell Cooperative Extension (CCE) of Saratoga County, has announced his retirement, bringing to a close an extraordinary career marked by innovation, leadership, and a lasting commitment to youth, agriculture, and community education.

Schwerd began his career with Cornell Cooperative Extension in 1974 as the Saratoga County 4-H Staff Associate. He earned a Bachelor of Science degree from the State University College at Oneonta and a master's degree in American Folk Culture from the Cooperstown Graduate Program. Prior to joining Extension, he served as Research Coordinator for the New York Folklore Society, documenting traditional craftsmen and performers across the state, and worked in the Education Department of the New York Historical Association. He is a member of the Pi Gamma Mu National Honor Society of the Social Sciences and has authored articles for *The Yorker*.

In 1979, Schwerd became Saratoga County's 4-H Agent, succeeding Albert Lounsbury. During the following decades, he helped build one of the most respected Cooperative Extension programs in New York State. Under his leadership, Cornell Cooperative Extension of Saratoga County expanded its impact through nationally recognized programs in 4-H youth development, tractor safety, shooting sports, community nutrition, stormwater management, invasive species education, equine programs, and environmental stewardship.

Schwerd was appointed CCE Executive Director in June 1998, succeeding David Wood who left to devote all his energies to West Charlton's Eildon Tweed Farm. Throughout his tenure, Schwerd guided the organization through significant growth while strengthening partnerships with volunteers, community organizations, schools, agricultural producers, and local governments.

"I was very fortunate to follow Mel Wrisley and Dave Wood as Executive Director," Schwerd said. "They built the foundation for the multi-faceted programs now managed by Saratoga Cooperative Extension."

One of Schwerd's most enduring accomplishments was helping bring to life the vision of the 4-H Training Center on Middle Line Road in Milton. Originally conceived during Lounsbury's tenure, the facility was funded largely through community fundraising efforts and walkathons and has grown into a premier educational resource serving thousands of youth and adults each year.

In recognition of his decades of leadership and service, the new

Community STEM and Agricultural Education Center at the 4-H Training Center was dedicated in 2023 as the William M. Schwerd Center.

Another of Schwerd's notable accomplishments has been his lifelong commitment to youth development through shooting sports education. For decades, he has served as the New York State 4-H Shooting Sports Coordinator, helping to grow and strengthen the program at both the local and statewide levels. A dedicated advocate for safe, responsible firearm use, Schwerd played a key role in expanding opportunities for young people while maintaining the highest standards of safety, sportsmanship, and ethical conduct. Under his leadership, New York State 4-H Shooting Sports has become one of the largest and most respected multi-disciplinary youth shooting sports programs in the state, providing thousands of youth with valuable life skills, leadership experiences, and outdoor education opportunities.

Beyond his work with Cooperative Extension, Schwerd has been deeply involved with the Saratoga County Fair, serving the Agricultural Society in various leadership roles, including President, Secretary, and Treasurer. For generations of fairgoers, he has been a familiar presence in both the 4-H Building and Conservation Village.

A lifelong advocate for outdoor education and conservation, Schwerd was inducted into the New York State Outdoorsman Hall of Fame in 2009. He has also received statewide recognition from numerous organizations, including the Wildlife Society, Outdoor Writers Association, Sportsman Advisory Council, and Conservation Council. He was also former president of the American Wildlife Conservation Foundation, LLC. Most recently, as mentioned previously, he concluded a remarkable 40-year tenure as Director of the New York State 4-H Shooting Sports Program.

Reflecting on his career, Schwerd noted, "It's been a long, exhilarating, exhausting, and sometimes frustrating ride since I was selected in 1975 to co-write the Heritage & Horizons Bicentennial Project for Cornell and train the program throughout the state. I'm glad the ride is finished. There are more things to do."

Throughout his career, Schwerd's leadership helped shape Cornell Cooperative Extension of Saratoga County into one of the region's most respected educational organizations. His legacy will continue through the thousands of young people, volunteers, educators, farmers, and community members whose lives have been enriched by the programs he helped build and sustain.

Cornell Cooperative Extension of Saratoga County extends its sincere gratitude to Bill Schwerd for his more than 50 years of service, leadership, and unwavering dedication to the community.

Celebrating 20 Years of CCE Equine at the 2026 Horsemen's Social

Friday, June 12, was a beautiful evening for the 2026 Horsemen's Social, bringing together members of the horse community at the 4-H Training Center. Under the twinkling lights, guests celebrated not only a wonderful night together but also the 20th Anniversary of the CCE Equine Program.

One of the evening's highlights was the team of Percheron mares, whose carriage rides around the Training Center delighted attendees throughout the event. Guests also enjoyed raffle prizes, a silent auction, and several exciting rounds of BINGO, ending with a thrilling showdown for the Beautiful Show Saddle prize.

Thanks to the generosity of our sponsors and attendees, more than \$5,000 was raised to support CCE Equine programming, resources, and hands-on learning opportunities for our horse community. From great food and drinks to clear skies and shared laughter, the evening was a fitting celebration of all CCE Equine has accomplished over the past 20 years - and all that is still to come.

A heartfelt thank you to everyone who attended, volunteered, donated, and sponsored this special event.

2026 Horsemen's Social Sponsors:

Triple Crown Feed, Alliance180, National Museum of Racing and Hall of Fame, Townline Equipment Sales, Inc., NYBreds, H & M Equipment Co., Inc., Curtis Lumber Company, Bowman Carriages, Salem Farm Supply, Inc., and Poulin Grain. Food provided by Neighborhood Kitchen and beverages by Bars Without Boundaries.



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.

Wednesday, July 8 & Tuesday, August 18 | 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 **September 9, 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.

Christmas Tree Farming 101

Tuesday, July 7, 2026 | 6:00 - 8:00 pm | \$6/per person

Cornell Cooperative Extension Albany County
24 Martin Road, Voorheesville, NY 12186

Presenter: Jingjing Yin, Regional Commercial Horticulture Educator
CCE Capital Area Agriculture and Horticulture Program

Are you interested in Christmas tree farming but not sure where to start? Are you just starting to grow Christmas trees but not sure if you are on the right track?

Join us for a two-hour workshop designed for beginners. This workshop will discuss Christmas tree farming basics. Some of the topics that we will cover include site selection, soil health, species selection, nutrient management, weed management, and pest management.

Registration:

https://pub.cce.cornell.edu/event_registration/main/events_landing.cfm?event=ChristmasTreeFarming101_201



Program questions or special accommodations, contact:
Jingjing Yin, jy578@cornell.edu | 518-429-8608

Soil Health Field Day

August 4, 2026 | 10:00 am - 1:00 pm | FREE

722 Route 9W, Glenmont, NY 12077

Join us for a morning at the Bethlehem Environmental Commons learning the basics of cover crops and soil health. This field day with New York Soil Health and the Capital Area Agriculture and Horticulture Program will focus on improving soil health in small-scale production systems. Participants will gain hands-on knowledge of seeding methods, rates, along with resource specific to New York growers. Lunch will be provided, and all attendees will leave with oat seed ready to use on their home gardens.



Registration:

https://pub.cce.cornell.edu/event_registration/main/events_landing.cfm?event=AlbanySoilHealthFieldDay_201

Check Your Herds for Asian Longhorned Ticks

Cornell IPM and NYS Department of Agriculture & Markets are urging cattle, sheep and goat producers to examine and protect their herds as populations of Asian longhorned ticks continue to expand in the Hudson Valley.

These ticks can reach very high numbers on animals, causing blood loss, reduced productivity and, in severe cases, death. They can also transmit the parasite that causes theileriosis, a disease now detected in Hudson Valley cattle.

Key steps producers can take:

- Check new animals before introducing them to the herd
- Work with your veterinarian to monitor herd health
- Manage pasture habitat to reduce tick populations
- Use approved tick-control products as directed

Cornell IPM is actively monitoring the spread of this invasive tick and providing science-based management recommendations to help protect New York livestock.

Learn more at: <https://agriculture.ny.gov/news/state-agriculture-department-and-cornell-integrated-pest-management-urge-livestock-producers>



TASTE NY
at the
**ADIRONDACKS
WELCOME CENTER**

WEEKLY TASTINGS

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

**7/2 - King Bros. Dairy
Vanilla Ice Cream**

**7/9 - Martha's Dandee Cream
Ice Cream Sandwiches**

**7/16 - Krunkky Kream
Freeze Dried Ice Cream**

UPCOMING EVENTS

**7/2 12-3pm
2nd Annual Float Day**
Free scoop of King Bros. Dairy Vanilla Ice Cream
with purchase of any beverage!

**7/17 - 12-4pm
The Wild Center Workshop at the Adirondacks
Welcome Center:**
The Painter Troll: painting with natural dyes
Free and open to the public
RSVP on Facebook

**7/21-26
Saratoga County Fair**
Visit us in the Townley Culinary Building for
giveaways, presentations and contests

CURRENT SPECIALS

July is National Ice Cream Month!
Celebrate with ice cream samples every
Thursday, or join us for our 2nd Annual
Float Day on 7/2

Celebrate America's 250th birthday!
A gift basket packed with red, white
and blue camping goodies will be
available for \$75 throughout July



*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**



Dairy Report

DAIRY

New York's largest agricultural sector

#1

#1 in cream cheese production:
330 million pounds



Annual milk production per cow:
25,559 pounds

5

5th in the nation for milk production
(7% of the country's milk)



Information courtesy "New York State Dairy Statistics 2024"
NYS Department of Agriculture & Markets



Please join our Master Gardener, Lauri Dittmer as she explores shade gardening!

Shade Gardening

Zoom \$10

July 16th at Noon

Pre-registration by 7/13
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/
KHWFDTUF8Q4MY](https://www.paypal.com/ncp/payment/KHWFDTUF8Q4MY)

Master Gardener Zoom
Registration Fee \$10



Cornell Cooperative Extension
Saratoga County

All proceeds benefit the
Unlimited Garden
Fundraiser!



Master
Gardener

*You are cordially
invited to attend*



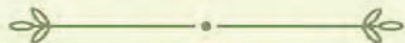
August 14, 2026
6PM

556 Middleline Rd
Ballston Spa NY

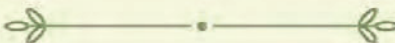
Please join us for
cocktails,
mocktails,
appetizers and
garden tours from
6-7pm

Dinner will be
served at 7pm

Enjoy an
evening of live
music, dancing,
silent auction
& raffles



*An evening
in the
Unlimited
Garden
Fundraiser
Event*



\$70.00 per ticket
Each ticket
includes
dinner & a drink
+18 to attend

Buy a table of 8
for the price of 7



Cornell Cooperative Extension
Saratoga County

Details



RSVP by
July 27th
payment required
online or by check
to:

CCE-Saratoga
50 West High St
Ballston Spa NY
12020
Attn: Jessica Luse

Please scan the QR
code to RSVP and pay
online or email
jmh452@cornell.edu



https://pub.cce.cornell.edu/event_registration/main/events_landing.cfm?event=ULG_241



Poison Ivy Fact Sheet

What is poison ivy?

Poison ivy is a plant found in all parts of the United States. Most people are allergic to the oily resin or sap that is in all parts of the plant. It is an allergen to many but not to everyone.

What does poison ivy look like?

“Leaves of three, let them be” is a good rule to go by. Poison ivy usually has three green leaves on each stem. They can have a reddish look, grow close to the ground, or as vines. Dark spots on the leaves are sap that has been exposed to air. Poison ivy can have different colors and appearance at different times of the year. Hanging clusters of flowers are greenish-white to cream colored. Fruits are greenish then ripen into tan.

How do I get poison ivy?

Touching any part of the plant, or anything that has come in contact with the plant that may have the oily resin on it. For example, gardening equipment and tools, toys, pets, clothing, shoes, gardening gloves, camping equipment, and sports gear.

What are the symptoms of poison ivy?

Allergic individuals develop a skin rash (dermatitis) after coming into contact with poison ivy. The rash usually appears 24 to 48 hours after getting the oily resin on the skin, but may be delayed in some. Rashes from poison ivy can be mild to severe. The rash starts with itchy, red, irritated bumps. Fluid-filled blisters may develop and can burst. There is a risk of infection with open blisters.

What first aid and treatment is needed?

After having contact with poison ivy remove clothing and wash skin with soap and water to remove the oil. This is most effective if done in the first 15 minutes. Use a nailbrush to clean underneath fingernails. Some garden centers carry special soap that breaks down the proteins in the resin. Swab the area with isopropyl alcohol to limit the spread of the oil to other parts of the body. If a skin rash develops, apply calamine lotion, cool compresses, or over the counter corticosteroid creams to lessen itching. Oatmeal baths can also help. Avoid scratching and cover open blisters to avoid infection. If face or genitals are involved, see a doctor for evaluation. If symptoms are persistent after these treatments see a doctor.

How do I prevent coming into contact with poison ivy?

Avoid areas where poison ivy is known to grow. Be careful when cleaning lawn and garden equipment and wash clothes. The resin can stay on gloves and tools for a long time. Wash pets that get into poison ivy. Lotions are available that make a barrier on the skin and may help prevent (or at least lessen) contact with poison ivy.



How do I get rid of poison ivy?

Poison ivy is hearty and difficult to get rid of. Check with a garden center to select an herbicide that works. Herbicides are poisons too! Take safety precautions when applying them. Never burn poison ivy.

MYTHS & FACTS ABOUT POISON IVY

Myth: Poison ivy can be transmitted from person to person.

Fact: Poison ivy can't be caught from other people. However, oils can stay on clothes, gardening gloves, equipment, tools, shoes, pets, and other items. Touching items with the oils can produce the same skin rash as touching the poison ivy plant directly.

Myth: Only the leaves of poison ivy are poisonous.

Fact: All parts are poisonous: roots, leaves, flowers, berries, stems, vines.

Myth: Buring poison ivy is the best way to get rid of it.


Fact: Do not burn poison ivy. Inhaling the smoke from burning poison ivy can be very dangerous and cause a rash on the whole body. When burning brush make sure that no poison ivy is mixed into the brush.



A Comprehensive Guide to Managing Bees: Identification, Importance, and Control

Have you ever wondered how to distinguish a bee from a wasp or a fly? Do you know which ones are dangerous or harmless? Why is it important to protect bees despite their occasional nuisance? Bees are essential to our ecosystem, playing a crucial role in pollination. However, not all flying insects are bees, and not all bees are harmless. This guide will help you to identify bees, differentiate them from wasps and flies, understand their importance, and provide tips on managing and controlling bees and wasps around your home and garden.

Identifying bees, wasps, and flies



BEES

- **Body:** robust, hairy body which helps them collect pollen.
- **Color:** typically black or brown with yellow, white, or orange stripes.
- **Behavior:** generally non-aggressive unless provoked.
- **Common types:** Honeybees, Bumblebees, and Carpenter bees.



WASPS

- **Body:** slender, smooth body with a narrow waist.
- **Color:** bright yellow and black or sometimes red.
- **Behavior:** more aggressive than bees, and can sting multiple times.
- **Common types:** Yellowjackets and Hornets.



FLIES

- **Body:** flies have a single pair of wings and large eyes.
- **Color:** often dark, sometimes metallic, and can vary greatly in size and shape. Some flies mimic wasps and bite (no sting), example: horseflies.
- **Behavior:** erratic flying patterns and typically found near waste, decomposing matter, animal wounds, feces, or food.
- **Common types:** Hoverflies, Domestic flies, and Horseflies.

Which ones to control and which ones to protect?

To control:

- **Carpenter bees:** While they are pollinators, their nesting habits can damage wooden structures, which is why it's necessary to control them.
- **Wasps (including Yellowjackets and Hornets):** Due to their aggressive nature and potential danger to humans, especially for people allergic to stings, controlling wasps is necessary.
- **Houseflies, horseflies, and Fruit flies:** Control is necessary to prevent the spread of diseases and infestations in homes and farms.

To protect:

- **Honeybees:** Vital pollinators that are generally non-aggressive and should be protected. If a hive is problematic, consider contacting a beekeeper to relocate it rather than exterminating it.
- **Bumblebees:** Important pollinators that are usually non-aggressive and should be left undisturbed unless their nest poses a direct threat.
- **Hoverflies:** Beneficial pollinators that generally do not require control.

How to avoid bee stings:

- **Avoid strong scents:** Bees are attracted to floral scents and can be irritated by strong perfumes, deodorants, and lotions.
- **Wear light-colored clothing:** Dark colors and patterns can attract bees, while light pastels are less attractive to bees and wasps compared to dark or bright colors.
- **Stay calm:** If a bee or bumblebee approaches, remain still, or move away slowly. Swatting can provoke them.
- **Secure food and beverages:** Bees are drawn to sweet foods and drinks. Keep these covered when outdoors, and watch your children while eating ice cream, candies, or anything sweet.

Managing encounters:

- **Don't panic:** If a bee lands on you, gently blow it away, wait for it to leave, or move gently to another place. Remember that bees are less aggressive than wasps, if there are wasps nearby try to stay away from them as they tend to sting even without being provoked.
- **Avoid bright colors:** Bright, floral colors like red, yellow, and orange can attract bees and wasps because they resemble flowers, so opt for muted tones when spending time outdoors.

Insect	Control method
Carpenter Bees	Paint or stain wood, they prefer untreated wood. Use insecticidal dust directly into the nest holes when bees are less active. Once the bees have vacated, seal the holes with wood putty or caulk.
Wasps	Keep food and garbage sealed and clean up spills. Set up traps away from common areas to lure wasps away. If you find a nest, consider hiring a professional to remove it safely. For smaller nests you can use a wasp spray at night when they are less active. (Always read the label of products and follow the instructions).
Flies	Keep food and waste covered, use fly traps, dispose of overripe fruits, keep areas clean, and ensure screens are intact. For hoverflies there's no need to control unless they become a significant nuisance, they are harmless, and they help with pollination.
Repelling bees, wasps, and flies	Oils like peppermint, eucalyptus, and citronella can repel bees and wasps. Dilute with water and spray around entry points and outdoor areas.

Bees are critical pollinators, responsible for pollinating approximately one-third of the food we consume. Their activities help in the reproduction of many plants, contributing to biodiversity and the stability of ecosystems. By understanding the difference between bees, wasps, and flies, and recognizing the importance of bees in our ecosystem, you can make informed decisions about which insects need to be controlled and which should be protected.

For questions about helping pollinators, differences between bees and other insects, or any gardening question, please contact your nearest cooperative extension office.

Recipes for the 4th of July

UTAH STATE UNIVERSITY EXTENSION

Fourth of July Fruit Kabobs

- Blueberries
- Strawberries - raspberries also work for the red fruit
- Bananas - you can substitute marshmallows for the white. Angel food cake or pound cake also make great ideas - just cut into cubes
- Package of wooden skewers
- Yogurt fruit dip to serve with kabobs, optional

For the first 4 skewers, thread 4-5 blueberries at the top, then follow with slices of bananas and strawberries. For the next skewers, alternate between strawberries and bananas only. Display on a white rectangular platter in the shape of an American flag.



Easy Fruit Dip

- 1 cup flavored Greek yogurt, flavor of choice
- 2 tablespoon honey
- ½ teaspoon vanilla extract
- 2 teaspoons lemon or orange zest

Mix all ingredients together until combined.

Source: eatingonadime.com



UNIVERSITY OF VERMONT EXTENSION

Irresistible Burgers

- 1 lb. ground beef
- 3 Tbsp sour cream
- 3 Tbsp ranch dressing powder
- ½ cup cooked and crumbled bacon
- 1 cup shredded cheddar cheese
- ¼ cup chopped onion
- Salt and pepper to taste
- 3 Tbsp mayonnaise
- 1 Tbsp grainy mustard
- Hamburger buns
- Lettuce leaves and tomato slices for serving

Put all the patty ingredients (beef, sour cream, ranch dressing powder, bacon, cheese, onion, salt and pepper) in a large bowl, and mix well to combine, just don't overwork the meat too much. Heat griddle or cast-iron pan to medium high and add a little oil. Add the patties and cook until they are done to your liking - but be careful flipping them over as they're pretty soft. If you use a grill, heat the grill to low-medium and cook to your liking. While patties cook, combine mayonnaise and mustard; mix and set aside. Toast buns, and when patties are ready build with sauce, lettuce, and tomato.

Cucumber Quinoa Salad

- 1 English cucumber, diced
- 2 cups chilled cooked quinoa
- ½ cup diced red onion
- ½ cup crumbled feta cheese
- 1 Tbsp basil pesto
- 1 batch Lemony Italian Vinaigrette (see below)

Toss all ingredients together until combined. Serve immediately.

Lemony Italian Vinaigrette

- ¼ cup olive oil
- 2 Tbsp apple cider vinegar or red wine vinegar
- 1 Tbsp fresh lime juice
- ½ tsp Italian seasoning
- Pinch of salt and black pepper

Whisk all ingredients together in a small bowl until combined.

Celebrate America with a Sustainable Fourth of July



Cookouts, fireworks, and red solo cups are often the first things you think of when the Fourth of July comes around. America's birthday is a much-anticipated holiday that can be very memorable and fun. However, after all the grilling, beach trips, get-togethers, and firework shows, our country ends up getting polluted as a birthday present. There are many sustainable swaps that can be used during the holiday to have a lesser impact on the environment and continue to keep this great country beautiful.

Cook-Outs



Grilling out and hosting a barbecue is a tradition for the Fourth of July. These delicious meals bring families and friends alike together. It is important to be conscientious about how these cookouts are hosted, as wasteful meals negatively impact the environment in many ways.

Dinnerware

While disposable plates, cups, and silverware are often the most convenient choice, these items will stick around in the environment for many decades to come. Instead of choosing plastic, opt for biodegradable products or even just use your normal reusable plates and silverware that you have at home. Use the resources below to learn more about recyclable and biodegradable products and brands.

Sustainable Food

The food at holiday parties can be delicious. To make this Fourth of July more sustainable, notice where your food is coming from. If possible, buy from local farmers or farmers markets. This not only helps the local economy, but it also produces less emissions and chemicals in food production.

Another important thing to keep in mind is food waste. Consider composting food scraps at the end of your cook-out. Save leftovers and send them home with guests to reduce food waste. This will prevent food from ending up in landfills, which releases more emissions.

Meat is usually a staple menu item during a Fourth of July cook-out. If possible, consider switching a couple dishes to meatless or vegan options. There are plenty of yummy recipes that would be perfect for a holiday get together. If ditching the meat would get you in trouble with family, look into purchasing meat products from local businesses.

Earth Friendly Beach Trips



Many people plan beach or lake vacations around the Fourth of July, and the beaches get crowded. Lots of people will take a boat out to enjoy the day. It is important to pay attention to the trash we use, especially in *aquatic* environments. Oftentimes, plastics and other debris end up in the water and over time will break down microplastics, which are detrimental to animal health and the food chain.

Boating, either on the lake or in the ocean, can also have negative effects on aquatic life if not done correctly. Anyone participating in recreational boating should pay attention to wake zones and other protected wildlife environments.

Fishing is another popular activity on the Fourth of July. To protect the wildlife and food supply in our waters, fishers should pay attention to *fishing regulations, including harvest seasons, size restrictions, and daily creel limits.*

Fireworks

Fireworks are the star show during the Fourth. It is hard to imagine the holiday without fireworks, so it is important to be mindful when using sparklers, mini rockets, and other explosives. Carpooling to fireworks shows can help reduce air pollution and emissions. By being mindful of where fireworks are held, you can help protect certain environments and animals. Also, consider joining a cleanup crew the next morning to pick up firework debris. By going to community firework events, you can save money on buying your own fireworks, reduce air pollution and still enjoy a great show.

Attracting Hummingbirds

To supplement natural food sources with hummingbird feeders, the following recipe is suggested: One part sugar to three to four parts very hot or boiled tap water. Shake or stir until the sugar is completely dissolved. Fill feeder only with enough to last 2 days, and store the rest in the refrigerator. Clean the feeder every 2-3 days, using very hot water, perhaps with a little bleach. Detergent

may be used, but do not use detergent and bleach together. Rinse very thoroughly. In warmer weather (above 65 degrees F.) more frequent cleaning is required as pathogens multiply faster. Refill feeder with a fresh sugar solution.





7 Reasons to Order the CCE 4-H BBQ Chicken Dinner on July 23, 2026

1. It's delicious. Everyone says so. That's why it's world famous.
2. It's nutritious – Cornell is diligent about making this recipe good for you and now we use less salt but keep the great taste.
3. Other folks copy our recipe. (True) I can't say who the other famous chicken BBQ makers are, but trust us, they use our recipe.
4. Serving hungry fair goers for over 50 years!
5. You can get yours at the fair or pick up at the 4-H Training Center. No need to have to be AT the fair to enjoy this dinner.
6. We include a piece of the famous Smith's pie. Unlike the others who ignore that all important dessert.
7. You're gonna be hungry. Of course you are.



THURSDAY JULY 23, 2026
4PM TO 7PM

Our chicken dinner is only \$20 and includes ½ chicken, baked potato, coleslaw, dinner roll and butter, a drink and all topped off with a slice of Smith's pie. Dinners are served at the Snack Bar at the Saratoga County Fair from 4pm to 7pm. Pick up is at the 4-H Training Center at 556 Middleline Road in Ballston Spa for pre-order only. To pre-order for pick up or at the fair, go to <https://sc4h.org/>



CORNELL COOPERATIVE EXTENSION SARATOGA COUNTY 518-885-8995





STEM WEEK

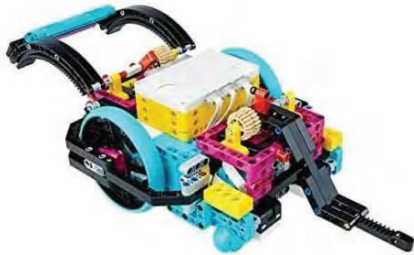
PRESENTED BY ROBOVINES

AUGUST 3-7 • 8AM - 12PM
SARATOGA COUNTY 4H TRAINING CENTER
AGES 8-14

\$250 PER CHILD
INCLUDES T-SHIRT AND
DAILY SNACK

Ages 8-11

- *Learn how to build LEGO SPIKE Prime robot.
- *Learn how to code robot using Scratch.
- *Complete mission on a field
- *Learn STEM through fun and engaging projects each day.



Ages 12-14

- *Learn to design in CAD.
- *Learn to program the robot using Java.
- *Compete in a Custom Robot Game
- *Learn STEM through fun and engaging projects each day.



NO EXPERIENCE NECESSARY!

This is a drop-off program for kids interested in STEM. It is led by youth team members of the RoBovines, an award-winning Saratoga County FIRST Tech Challenge Robotics Team, and supervised by their coaches and mentors.

For more information and to sign up, please visit
robovines.org/stem-week.

If you have any questions, please direct them to team@robovines.org.

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.

NYS DEPARTMENT OF ENVIRONMENTAL CONSERVATION

If You Care, Leave It There!

If you care, leave it there! People occasionally find young wildlife and mistakenly assume it has been abandoned, which is rare. The best thing to do if you come across young wildlife is to keep them wild.

Fawns should be left alone. Don't take the fawn or feed it. If human presence is detected by the doe, the doe may delay its next visit to nurse.

Remember to enjoy wildlife from a safe distance and never touch

or pick up newborn fawns and other young wildlife.

Licensed wildlife rehabilitators are the only people legally allowed to receive and treat distressed wildlife, and have the experience, expertise, and facilities to successfully treat and release wild animals.

Anyone who encounters a wild animal that is injured or obviously orphaned should call a trained and DEC-licensed wildlife rehabilitator: <https://appfactory.dec.ny.gov/SpecialLicensesSearchSystem/rehab>

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.**

JULY 3: Cicadas & cicada-killer wasps | Feeding 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.](#)





Homesteading



CCE WARREN COUNTY

Starting Shiitake Mushrooms

Cornell Cooperative Extension of Warren County will be holding a "Starting Shiitake Mushrooms" workshop on Friday, July 10, at 3:00 pm. This program is perfect for the very beginner as well as the enthusiast who might want to learn other techniques of raising shiitake mushrooms. There will be a limited number of bolts available or participants to take home. Bolts are \$20 a piece and must be paid for at the time of registration. Pre-registration is required.

This program will be facilitated by Connor Youngerman from Cornell University and will be hosted by Cornell Cooperative Extension, 377 Schroon River Road, Warrensburg, NY . To register, call 518-623-3291. For questions regarding this program, contact Dan Carusone via email - djc69@cornell.edu.



UNIVERSITY OF CALIFORNIA COOPERATIVE EXTENSION -UCCE Master Food Preservers of El Dorado County

Fruit Float

Fruit Float is the term used when produce, usually fruit, separates and floats to the top of the jars. It is a common occurrence in home canning and an irritating one! We put a lot of work into our canning and want our jars of love to be perfect. Fruit float occurs because air is trapped in the cells of the fruit. If products are properly prepared using methods in tested recipes, most of the air will be removed, and the possibility of fruit float will be reduced.

There are some things we can do to avoid or reduce fruit float.

- Use firm ripe fruit.
 - Firm fruit has less air trapped in it than soft, ripe fruit. It also absorbs less liquid during the canning process.
 - You may see a little fruit float when you take jars out of the canner; do not despair. Over time, as the fruit absorbs the sugar syrup, the fruit will sink in the jar.
- Use a hot pack method.
 - A hot pack is the process of heating the fruit before canning it. Heating the fruit forces air out of the cell walls of the fruit. A hot pack also produces a better textured product.
- Use light or medium syrup.
 - Fruit is lighter than sugar, so a lighter syrup will help reduce fruit float.
- Pack fruit as closely as possible without crushing it.
- Debubble jars.
 - Use a debubbler or a non-metallic tool such as a chopstick to remove air bubbles in the jar. Adjust liquid if needed before applying the lid.

- Make sure liquid covers food completely before applying the lid.

Here are a few more hints for avoiding fruit float in soft spreads.

- Use frozen fruit. As we know, liquid expands when frozen. The liquid in produce will expand when frozen and the cell walls will burst. This is why we see a lot of liquid when we thaw produce. Since the cell walls have burst air is released. Therefore, we will have less fruit float if we use fruit from the freezer.
 - Always thaw fruit before using and always use the juice that has seeped out of the fruit.
- Another way to release air is to crush fruit when making soft spreads. This also releases some air from the cells in the fruit. Also, chopped fruit does not absorb enough sugar and the fruit may not separate as it cools in the jar.



Fruit float in jam



Fruit float in fruit. Also note, the headspace. The jar was filled correctly with 1/2" headspace. Produce often absorbs liquid while in the jar and the headspace may change.

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

BOARD OF DIRECTORS

John Mancini, <i>President</i>	Tom Venditti
Liz Newsom, <i>Vice President</i>	Alex Guilmette
Mark Preissler, <i>Secretary</i>	Ian Murray, <i>Supervisor Rep.</i>
Jim Pettis, Jr., <i>Treasurer</i>	Danielle Hautaniemi, <i>Cornell Rep.</i>

AGRICULTURE PROGRAM COMMITTEE

Kyle Donnan	Katie Gorsky
Stacy Simmons	Samantha Little
Lauri Dittmer	

4-H/FCS PROGRAM COMMITTEE

Wendy Kuehner	Dick England
Heidi Meidenbauer	Shane Larkin
Peter Dandreano	Ann Haden
Reyna Racaza	Isabella Hanson

CENTRAL NY DAIRY, LIVESTOCK AND FILED CROPS

Ashley McFarland	Heer Patel
Erik Smith	Raevyn Saunders
Alanna Homan	

CCE SARATOGA STAFF

William Schwerd, <i>Executive Director</i>	Madison Blodgett
Greg Stevens, <i>Assistant Director</i>	Angie Veeck
Wendy McConkey	Hunter Pedian
Nicolina Foti	Robin Collyer
Leland Bunting	Kris Williams
Julie Curren	Jessica Luse
Kim Wilbur	Samantha Schultz
Lisa Russell	Addison Kubik
Diane Whitten	Blue Neils
Allie Eustis	Jim Tavares
Cindy Dort	Brenna Kavakos
Bud South	John Root, <i>Taste NY</i>
Sharon Bellamy	Matt Smith, <i>Taste NY</i>
Kelly Hurley	Mary Green, <i>Taste NY</i>
Chris Dittus	Erika Stark, <i>Taste NY</i>
Alexa Howansky	Shannon Onstot, <i>Taste NY</i>
Jillian Peek	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)	

50 West High Street, Ballston Spa
 (518) 885-8995
Saratoga@cornell.edu
www.ccesaratoga.org

Building Strong and Vibrant New York Communities