



JULY 27, 2026

Cornell Cooperative Extension | Saratoga County

NEWSLETTER

“An Evening in the Unlimited Garden” Fundraiser Event

Join us for a special evening celebrating the renewal of the Unlimited Garden - a place where education, gardening, and community come together with opportunity.

More than 30 years ago, the Unlimited Garden was created as a therapeutic space serving individuals of all ages and abilities. Today, Cornell Cooperative Extension of Saratoga County is bringing that vision back to life, transforming the garden into an inclusive destination that will provide gardening, and wellness opportunities for youth, families, veterans, and individuals with limited resources or accessibility needs. We invite you to be part of this exciting transformation.

Friday, August 14, 2026 at the 4-H Training Center

556 Middleline Road, Ballston Spa, NY 12020

The evening begins at **6:00 p.m.** with cocktails, mocktails, and hors d'oeuvres, along with guided tours of the garden. As you stroll through the space, imagine the possibilities for this remarkable community resource.

Dinner will be served at **7:00 p.m.**, followed by live music, dancing, a silent auction, and raffles - all in support of revitalizing the Unlimited Garden.

Tickets are \$70 per person and includes dinner and a drink. This event is for guests 18 years of age and older.

To reserve your tickets, scan the QR code or click the link https://pub.cce.cornell.edu/event_registration/main/events_landing.cfm?event=ULG_241 to pay with a credit card or mail your payment to:

CCE Saratoga County

Attn: Jessica Luse

50 West High Street

Ballston Spa, NY 12020

(Make checks out to CCE Saratoga County.)

Please RSVP by July 27. Payment is required with your reservation.

Together we can restore the Unlimited Garden and create a welcoming space where everyone has the opportunity to learn, grow, and thrive. We hope you'll join us for an unforgettable evening in the garden.

<i>You are cordially invited to attend</i>	<i>An evening in the</i> Unlimited Garden Fundraiser Event	<i>Details</i>
August 14, 2026 6PM 556 Middleline Rd Ballston Spa NY		RSVP by July 27th payment required online or by check to:
Please join us for cocktails, mocktails, appetizers and garden tours from 6-7pm		CCE-Saratoga 50 West High St Ballston Spa NY 12020 Attn: Jessica Luse
Dinner will be served at 7pm	\$70.00 per ticket Each ticket includes dinner & a drink must be over 18 years to attend	Please scan the QR code to RSVP and pay online or email jmh452@cornell.edu
Enjoy an evening of live music, dancing, silent auction & raffles	Buy a table of 8 for the price of	
	 Cornell Cooperative Extension Saratoga County	

BECOME A SPONSOR
[Visit our website](#)

Current Unlimited Garden Sponsors:

Sean Hickey, Pompa Bros Quarry, Dave, The Jennings Family, Neahr Excavating, Alden Outdoor Services, Koval Bros. Dairy, LLC, Saratoga Sod, The Olde Bryan Inn, Saratoga Strike Zone, and Holmes Excavating, LLC.

Explore Saratoga County's Equine Industry During the Annual Horse Farm Tour on August 16th

Horse lovers, families, and anyone curious about Saratoga County's rich equine heritage are invited to attend the Annual Horse Farm Tour on **Saturday, August 16, from 12:00 p.m. to 4:00 p.m.**

Hosted by Cornell Cooperative Extension of Saratoga County in partnership with several local horse farms, this free, self-guided event offers visitors a unique opportunity to explore working horse facilities, meet the horses, and learn about the many ways these farms contribute to Saratoga County's thriving equine community.

Participating farms include:

- Alliance 180 (5846 Jockey St., Galway)
- Therapeutic Horses of Saratoga (683 Rt 29, Saratoga Springs)
- Horse'n Around Acres (5423 Crooked St., Broadalbin)
- The Cheshire Horse of Saratoga - Tack, Feed & Supply Store (402 Geyser Rd, Saratoga Springs)

Each participating farm offers its own unique experience, providing guests with an inside look at horse care, training, therapeutic riding, equine education, and the diverse roles horses play throughout the region. Visitors are encouraged to tour one or all of the farms at their own pace during the event.

Saratoga County has long been recognized for its deep-rooted equine tradition, extending far beyond the racetrack. The Annual Horse Farm Tour celebrates the people, horses, and organizations that make the county one of the New York's premier horse destinations while providing an educational and enjoyable after-

noon for residents and visitors of all ages.

Whether you are an experienced horse enthusiast or simply looking for a fun family outing, the Annual Horse Farm Tour offers a rare opportunity to go behind the scenes and discover the passion and dedication that drive Saratoga County's equine industry.

The event is free and open to the public. All participating farms will welcome visitors from 12:00 p.m. until 4:00 p.m. on Saturday,



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.

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.



ORGANIC
seed
ALLIANCE



FIELD DAY AT PHILIA FARM

August 6th, 134 Miller Rd, Johnstown, NY

Visit organic seed production trials and tour the farm to see small-scale production systems at work, including tarping, cover cropping, and the use of assorted mulches and covers to modify the growing environment.

Featuring special guests Dr. Erik Smith (field crops) and Dr. Collins Bugingo (seed quality)

Agenda:

3:00-4:00: Tour OSPREY field trials and learn about wet and dry seed cleaning techniques with hands-on demonstrations

4:00-5:30: IPM Field walk. For DEC credits you MUST arrive by 4:00! See vegetables, Iroquois White Corn, and dry bean plots

5:30-6:00: Grower roundtable – learn from your fellow farmers

6:00: stay for a meal and conversation



Register here so we get our
tasty food just right!

This meeting is supported by our generous sponsors:

 **Johnny's**
Selected Seeds

HIGH MOWING
Organic Seeds

Please reach out to Crystal
if you have any questions
or cannot register online:
518-775-0018



✦ CCE Equine Mid Year Recap ✦

2026 Highlights

So far...

Developed an Equine Safety class.

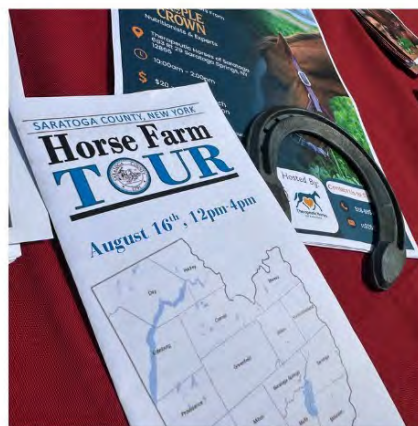
Helped *one-on-one*...

- Evaluate property & management for equine pasture rentals, and equine facility rentals.
- Numerous Pasture evaluations and visits.
- Pasture rotation design visits and management implementation plans.

Helped Towns/Municipalities navigate Equine Ag issues

Assisted in taking numerous...

- Pasture forage & hay samples
- Pasture soil samples



This year our annual Horsemen's Social celebrated 20 years of CCE Equine and raised over \$5,000.

Looking Ahead to: ✦ ✦ ✦

- Saratoga County Fair - July 21st - 26th
- Saratoga County Ag Society Gymkhana Series
- 2026 Horse Farm Tour - August 15th
- Managing Horses on Small Acreage Classes
 - October 14th & November 4th

✦ And so much more!

For questions, information or to see how CCE Equine can help you....
nvf5@cornell.edu or 518-885-8995

Participating Farms/Businesses for this year's Horse Farm Tour 2026

Alliance 180

5846 Jockey St, Galway, NY 12074

Peer to peer action based program for fellow Veterans and First Responders, through a transformative equine experience.

Therapeutic Horses of Saratoga

683 NY-29, Saratoga Springs, NY 12866

Equine-Assisted Psychotherapy

Horse'n Around Acres

5423 Crooked St, Broadalbin, NY 12025

-Boarding-Trailer in-Barn Time

The Cheshire Horse

402 Geyser Rd, Saratoga Springs, NY 12866

-Tack & Feed

(and everything your horse's need)

TASTE NY
at the
**ADIRONDACKS
WELCOME CENTER**

WEEKLY TASTINGS

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

7/23 - Krunchy Kream

Freeze Dried Ice Cream

7/30 - Adirondack Creamery

Whiteface Mint Chip Ice Cream

8/6 - Morning Pine Acres

Garlic Dill Pickles

8/13 - The Crisp Cannoli

Sandwich Showdown

UPCOMING EVENTS

8/22/26

Pop up at The Wild Center

Visit our table in The Great Hall for
samples and giveaways at The Wild
Center

8/27-9/1/26

The Great New York State Fair

Visit the Taste NY Market in the
Horticulture Building

CURRENT SPECIALS

Sandwich Showdown!

Visit the Adirondacks Welcome
Center on 8/13 to sample two
unique sandwich recipes
highlighting local ingredients. Vote
for your favorite to be featured the
rest of August!

TASTE NY
at the
**ADIRONDACKS
WELCOME CENTER**



*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

CCE Saratoga Invites the Community to “Mocktails in the Garden”

Celebrate the flavors of summer while supporting a great cause at Mocktails in the Garden, a fun and educational evening, hosted by Cornell Cooperative Extension of Saratoga County:

Wednesday, August 26 | 6:00 p.m. - 8:00 p.m.

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

Join CCE educators Jessica Luse and Brenna Kavakos for a hands-on workshop where participants will discover how to grow fresh herbs and use them to create delicious, refreshing, alcohol-free mocktails. Guests will learn about selecting and growing herbs, harvesting for peak flavor, and combining fresh ingredients into creative summer beverages they can enjoy at home.

The cost is \$25 per person and advance registration is required by August 19. To register, email Jessica Luse at jmh452@cornell.edu. Payment may be made in advance by [credit card](#) or by mailing a check to:

Cornell Cooperative Extension Saratoga County

50 West High Street, Ballston Spa, NY 12020

All proceeds from the event will benefit the Unlimited Garden Fundraiser, supporting the revitalization of the Unlimited Garden into an inclusive, accessible, and educational community space for Saratoga County residents of all ages and abilities.

Whether you're an experienced gardener or simply looking for a refreshing way to spend a summer evening, Mocktails in the Garden offers a unique opportunity to learn, create, and give back to the community.

For more information, contact Cornell Cooperative Extension of Saratoga County at (518) 885-8995 or email jmh452@cornell.edu.

A poster for the "Mocktails in the Garden" event. The title is in a cursive font at the top. Below it, text invites guests to join Jessica Luse and Brenna Kavakos to learn how to grow herbs and create mocktails. The date "AUGUST 26th" and time "6PM-8PM" are prominently displayed. A central image shows a green mocktail in a glass with a basil garnish. The price "\$25" is shown next to it. Text indicates that all proceeds benefit the Unlimited Garden fundraiser. Registration details are provided, including an email address and a PayPal link. The location is listed as the 4-H Training Center in Ballston Spa, NY. A QR code for payment is in the bottom right corner.

Mocktails in the Garden

Join Jessica Luse and Brenna Kavakos as they introduce growing your very own fresh herbs to create refreshing mocktails for the summer season!

AUGUST 26th **6PM-8PM**

All proceeds benefit the Unlimited Garden fundraiser!

\$25

Registration by 8/19 can be made by emailing Jessica Luse at jmh452@cornell.edu
Payment can be made by credit card or mailing your check to CCE-Saratoga County
50 West High St. Ballston Spa NY 12020
<https://www.paypal.com/ncp/payment/Y76L6ZXSS6EB6> Pay here

Location: 4-H Training Center
556 Middleline Rd.
Ballston Spa, NY 12020

Cornell Cooperative Extension
Saratoga County

UNL EXTENSION - FOOD AND FITNESS PAGE

Fresh Produce Season is Here! Here's How to Keep Cyclospora Off Your Plate

Did you know? May through August is peak season for *Cyclospora*, a microscopic parasite that can contaminate fresh produce like berries, basil, cilantro, and lettuce. Certain food safety habits can lower your risk of foodborne illness. Here is what the CDC and FDA recommend:

- **Wash Hands First:** Always scrub your hands with warm water and soap for at least 20 seconds before and after handling raw fruits and vegetables.
- **The Physical Rinse:** Wash all produce thoroughly under clean, running water. Don't use soaps or commercial produce washes - running water and physical friction are your best defense!
- **Scrub Firm Produce:** For firm items like melons and cucumbers, use a clean produce brush to physically scrub away dirt and potential contaminants.
- **Cut Away Damage:** Cut away any bruised or damaged spots on vegetables and fruits before eating, as bacteria and parasites can settle easily in these soft zones.

- **Chilling Matters:** Refrigerate your cut, peeled, or cooked fruits and vegetables within 2 hours of preparation to keep them safe.

What Are the Symptoms?

The time between becoming infected and becoming sick is usually about one week. *Cyclospora* infects the small intestine (bowel) and usually causes watery diarrhea, with frequent, sometimes explosive bowel movements. Other common symptoms include loss of appetite, weight loss, stomach cramps/pain, bloating, increased gas, nausea, and fatigue. People may also experience vomiting, body aches, headaches, low-grade fever, and other flu-like symptoms. Some people who are infected with *Cyclospora* do not have any symptoms. If not treated, the illness may last from a few days to a month or longer. Symptoms may seem to go away and then one or more times relapse. It's common to feel tired.

For more information on preventing *Cyclospora*:

<https://tinyurl.com/yc3783ry>

Caring for Lawns and Landscapes During Extreme Heat

When temperatures soar, your lawn and landscape need extra care to stay healthy. During periods of extreme heat, adjusting your watering and maintenance practices can help plants survive and recover once cooler weather returns.

Cool-Season Lawns

(Kentucky bluegrass, tall fescue, and perennial ryegrass)

Water deeply, not daily. Frequent, shallow watering encourages weak root systems. Instead, apply **1 to 1 ½ inches of water per week** in one deep watering, or divide it into two applications if you have sandy soil. Deep watering encourages roots to grow deeper into cooler soil where moisture lasts longer.

- **Allow dormancy if irrigation isn't available.** A lawn that turns brown during hot, dry weather isn't necessarily dead. Cool-season grasses can survive by going dormant. If drought persists for more than four weeks, apply **¼ inch of water** to keep the crowns of the grass alive without stimulating new growth.

Perennials, Trees, and Shrubs

- **Water at the root zone.** Avoid watering foliage during hot weather, as wet leaves can encourage fungal diseases. Instead, use drip irrigation, soaker hoses, or allow a hose to trickle slowly at the base of plants so water reaches the root system where it is needed most.

Container Plants and Vegetable Gardens

- **Keep containers from drying out.** Pots heat up quickly and lose moisture faster than garden soil. Move containers to a location that receives afternoon shade when possible, and water thoroughly in the early morning before the day's heat sets in.

Best Practices for Extreme Heat

- **Water at the right time.** Irrigate between **10 pm and 8 am** to reduce water loss from evaporation and ensure more moisture reaches plant roots.
- **Raise your mowing height.** Set mower blades to **3 to 3 ½ inches**. Taller grass shades the soil, keeps roots cooler, and helps conserve moisture.
- **Hold off on fertilizers and pesticides.** Avoid applying fertilizers or pesticides when temperatures exceed **85°F**. Heat-stressed plants are more susceptible to injury, and applications during extreme heat can cause leaf burn and other damage.

By making a few simple adjustments during periods of extreme heat, you can help protect your lawn, trees, shrubs, flowers, and vegetables until cooler temperatures return. For more information: <https://njaes.rutgers.edu/pubs/publication.php?pid=fs555>



Making Healthy Food Substitutions for Food Allergies

Living with food allergies doesn't mean giving up nutritious or delicious meals. With a little planning and the right ingredient swaps, it's possible to prepare foods that are both safe and satisfying.

For those with a dairy allergy, plant-based beverages such as almond, oat, or coconut milk can often be substituted for cow's milk in recipes and beverages. Choose unsweetened varieties that are fortified with calcium and vitamin D to help support bone health. Nutritional yeast is another versatile ingredient that provides a savory, cheese-like flavor and can be sprinkled on popcorn, pasta, or added to sauces.

If eggs are off the menu, several ingredients work well in baking. Try replacing one egg with $\frac{1}{4}$ cup of unsweetened applesauce, mashed banana, or a "flax egg" made by combining 1 tablespoon of ground flaxseed with 3 tablespoons of water and letting it sit for about 5 minutes.

For individuals with nut allergies, seeds such as sunflower, pumpkin, and chia offer nutritious alternatives for snacks and recipes. Sunflower seed butter is a popular substitute for peanut or almond butter and provides healthy fats and protein.

Those following a gluten-free diet can enjoy nutrient-rich whole

Allergy Alert:



grains such as brown rice, quinoa, and certified gluten-free oats. Gluten-free flours, including sorghum, millet, and brown rice flour, can also be used in many baked goods.

When trying any new ingredient, be sure to read food labels carefully and introduce substitutes gradually to watch for any additional sensitivities.

Challenge yourself this week to try a new allergy-friendly ingredient or substitute one ingredient in a favorite recipe. You may discover a new family favorite while expanding your healthy cooking options. For more ideas and allergy-friendly recipes, visit foodallergy.org.

Eatingwithfoodallergies, Kristi Winkels, RDN, LD

Gluten Free Chocolate Chip Banana Muffin (Egg and Dairy Free)



These gluten free chocolate chip banana muffins are a delicious treat for breakfast (or anytime!) free of the top 9 allergens including wheat, eggs, dairy, and nuts.

INGREDIENTS

- 2 Tbsp ground flax seed
- 6 Tbsp warm water
- 3 cups gluten free all purpose flour
- $\frac{1}{2}$ tsp baking soda
- 1 Tbsp baking powder
- $\frac{1}{2}$ tsp cinnamon
- 2 cups mashed ripe bananas about 4 large
- 1 cup granulated sugar
- $\frac{1}{2}$ cup canola oil or other cooking oil
- $\frac{1}{4}$ cup oat milk or other dairy free milk substitute
- 1 tsp vanilla extract or baking vanilla
- $\frac{1}{2}$ cup mini chocolate chips (dairy free)

INSTRUCTIONS

1. Preheat the oven to 350°. Line the muffin tins with paper liners or spray with cooking spray.
2. Mix together the ground flax and the warm water to create a flax "egg"; set aside. In a medium bowl, combine the flour, baking soda, baking powder, and cinnamon and set aside. In a mixing bowl, add the bananas, sugar, oil, milk substitute, flax "egg" and vanilla and mix well until the mixture is smooth. Gradually mix in the dry ingredients until just combined. Stir in the chocolate chips.
3. Scoop the batter into the prepared muffin tin filling them $\frac{3}{4}$ full. Bake in the preheated oven for 18-20 minutes or until a toothpick inserted in the middle comes out clean. Allow them to cool before transferring to a wire rack to cool completely.

NOTES - Store in an airtight container on the counter for 2-3 days or freeze in an airtight container for up to three months.

NUTRITION - Serving: 1 muffin, Calories: 216kcal, Carbs: 35g, Protein: 2g, Fat: 8g, Saturated Fat: 2g, Sodium: 94mg, Fiber: 2g, Sugar: 16g



Homesteading



IOWA STATE UNIVERSITY EXTENSION AND OUTREACH, by Marian Geiger

No DICE for Diced and Canned Tomatoes



If tomatoes can be diced and canned commercially, why are there no tested recipes for home canning diced canning tomatoes?

The USDA and the National Center for Home Food Preservation do not recommend home canning diced tomatoes due to safety concerns.

University Extensions and Ball® agree. Therefore, currently, there are NO tested recipes, instructions or guidelines on processing time or method (water bath/pressure canner) for diced tomatoes. Consumers may find recipes from various resources believing the recipe is safe; however, unless those recipes have been scientifically validated, they are not safe.

Here's why it's not recommended:

- **Density.** Diced tomatoes pack more densely into the jar than whole or halved tomatoes creating a denser product than other tomato products.
- **Heat Penetration.** Density hinders heat penetration to the

center of the jar or cold spot during processing, potentially leaving harmful bacteria like *Clostridium botulinum* alive and able to thrive in an anaerobic, tightly sealed jar.

- **Undesirable Product.** Tomato cells tend to collapse during processing creating a tighter pack. The amount of processing time needed to kill bacteria in this environment would result in a mushy, undesirable product.

Commercial canneries use very different equipment that can do things home canning equipment cannot. Processing temperatures are reached faster, temperatures may be higher, and cool down is more rapid. Further, commercial canners of diced tomatoes typically add calcium chloride, a firming agent that helps the tomatoes hold their shape.

If you desire to preserve diced tomatoes, freeze them in an airtight container for up to 1 year to ensure both quality and safety. Another option is to can whole or halved tomatoes, dicing them just before adding them to a dish. Both options create a product nearly like commercially diced tomatoes. Crushed tomatoes may also be an acceptable substitute.

[Article](#)



IOWA STATE UNIVERSITY EXTENSION AND OUTREACH, by Marcia Steed

Freezing Blueberries for Year-Round Blue



It's time to get blueberries into your freezer! Blueberries are easy to freeze and maintain great quality for year-round use. They are nutrient dense and add freshness and flavor to meals.

Blueberries may be preserved by canning, freezing and drying. Freezing is, by far, the easiest means of preserving for future use.

Frozen blueberries are also super simple to use; rinse and thaw for a delicious snack or addition to whatever is being whipped up. They promise a burst of flavor and nutrition as frozen blueberries retain their flavor, color, texture,

and nutrition benefits. Blueberries are a good source of fiber and Vitamin C, rich in various vitamins and minerals and just 80 calories per cup.

Freezing blueberries is as simple as the berries themselves using the [Tray Pack](#) method. Remove any stems or leaves and place them on a baking tray without washing. Pop them into the freezer. Once frozen, transfer them to freezer containers or resealable plastic bags for freezing. Label and freeze. Frozen blueberries will keep indefinitely in the freezer but are best quality when used within 10 months.

Spend Smart Eat Smart offers some great recipes for using blueberries - [Blueberry Pancakes](#) or a [Smoothie](#). Or check out, [Blueberries.org](#) for more [freezer-to-table recipe](#) ideas.



What's Going On With My Squash?

Cucurbit plants in the garden, such as squash, cantaloupe, watermelon, and cucumbers are susceptible to various fungal pathogens. Many of these pathogens thrive in wet, humid, and warm environments.

Alternaria Leaf Blight appears on susceptible plant tissue as small spots, often surrounded by a yellow halo. Spots will expand and will eventually cause leaf die back and reduced yield.

Fungal spores can survive in the soil for 2-3 years and are spread by wind, water splashing, and insect activity. For prevention, rotating crops, avoiding overhead irrigation, maintaining soil fertility and applying preventative fungicides labeled for Alternaria leaf blight according to label directions, can help control outbreaks. There are no disease resistant varieties of squash for this pathogen.

For more information about Alternaria leaf blight and other fungal diseases of cucurbits, visit the link below.

<https://apps.extension.umn.edu/.../summe.../leavesspots.html>



New Hunting Regulations to Increase Harvest of Antlerless Deer

Hunters should be aware of new hunting regulations to increase harvest of antlerless deer that will take effect ahead of the 2026 deer hunting seasons.

Deer populations are growing in many areas of New York State, and increased harvest of antlerless (primarily female) deer is necessary to keep deer populations healthy, in balance with available habitat, and at levels that are acceptable to all members of the public. Therefore, in 2026 DEC finalized new deer hunting regulations to encourage and incentivize hunters to harvest more antlerless deer. Specifically, DEC modified the Deer Management Permit (DMP) issuance process to increase DMP availability, allowed unlimited transfer of DMPs between hunters, included more Wildlife Management Units (WMUs) in the nine-day season for antlerless deer in mid-September, and established an Earn-a-2nd-Buck system. To get to this point, DEC evaluated a variety of regulatory and non-regulatory options to increase harvest of antlerless deer. The process incorporated results from a series of hunter focus groups, a [statewide survey of deer hunters](#), and input from professional deer biologists and managers across the Northeast.

- Deer Management Permit (DMP) application and issuance process modified to increase DMP availability. Prior to 2026, deer hunters could only receive up to two DMPs through the typical lottery process. Additionally, only WMUs 1C, 3S, 4J, and 8C had unlimited DMPs. The new regulations create a second pathway for DMP issuance that allows hunters to apply for up to four DMPs, two in WMUs with limited DMPs and two in WMUs with unlimited DMPs. DEC has also added 19 WMUs (3M, 3P, 3R, 6P, 7F, 7H, 7J, 7R, 8A, 8F, 8G, 8H, 8J, 8N, 8R, 8S, 9A, 9F, and 9G) to the list of WMUs with unlimited DMPs. All hunters who apply for DMPs in WMUs with unlimited DMPs will receive them. Additionally, DMPs that are used to harvest antlerless deer in the WMUs with unlimited DMPs will be replaced with a Bonus DMP upon harvest report, allowing hunters to continue harvesting antlerless deer. Used and reported Bonus DMPs will also be replaced with additional Bonus DMPs. Each year, DEC will adjust which WMUs have unlimited

DMPs based on deer population management needs.

- Unlimited number of DMPs allowed to be transferred between hunters. Prior to 2026, deer hunters could only have two DMPs transferred to them from other hunters. The new regulations allow hunters to have an unlimited number of DMPs transferred to them from other hunters.
- Nine-day season for antlerless deer in mid-September expanded. Prior to 2026, WMUs 1C, 3S, 3M, 3R, 4J, 8A, 8C, 8F, 8G, 8J, 8N, 9A, and 9F had a nine-day season for antlerless deer in mid-September. The new regulations add 10 WMUs (3P, 6P, 7F, 7H, 7J, 7R, 8H, 8R, 8S, and 9G) to the list of WMUs enrolled in this September season.
- Earn-a-2nd-Buck (EA2B) system established. Prior to 2026, multi-season deer hunters received two tags that could be used for antlered deer upon purchase of their hunting license – a Bow/Muzzleloader Either-Sex Tag and Regular Season Deer Tag. Under the new EA2B system, For more information, or to sign up for email updates from NYSDEC, visit dec.ny.gov all hunters will receive a first Antlered Deer Tag which can be used during any season (with appropriate privileges), except the September antlerless deer season. Hunters who harvest and report an antlerless deer using a valid tag (DMP, Bow/Muzzleloader Antlerless Deer Tag, Deer Management Assistance Program Tag, etc.) will be eligible to receive a second Antlered Deer Tag, which can also be used during any season (with appropriate privileges), except the September antlerless deer season. To facilitate the new EA2B system, DEC reclassified the former Regular Season Deer Tag as an Antlered Deer Tag and the former Bow/Muzzleloader Either-Sex Deer Tag as a Bow/Muzzleloader Antlerless Deer Tag. Hunters who purchase bowhunting and muzzleloading privileges would receive a Bow/Muzzleloader Antlerless Deer Tag for each privilege.

[DEC compiled answers to commonly asked questions that apply to these changes.](#)

SARATOGA COUNTY TO HOLD FREE RABIES VACCINATION CLINIC

DOGS, CATS, AND FERRETS WELCOME.



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.

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.**

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.](#)

SEPTEMBER 4: Mosquitoes are still active | Is that a bee?

What you need to know about mosquito biology and IPM as we head into fall. And how to tell the difference between a wasp and a bee...and why it matters. [Register here.](#)



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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