

The Wyoming County

# FARM & HOMESTEAD

News



Cornell Cooperative Extension Wyoming County

OCTOBER - NOVEMBER 2025 VOL 12, ISSUE 6



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*Accommodations for person with disabilities may be requested by contacting the Agriculture Program office at 585-786-2251 ten (10) days prior to an event.*

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### WYOMING COUNTY FARM AND HOMESTEAD NEWS

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# Wyoming County

## Cornell Cooperative Extension & Farm Bureau

### Annual Meeting

Wednesday, October 15th at 5:30 PM

Brooksholm Barn

565 Pavilion Warsaw Rd, Wyoming, NY

Cost for dinner: \$35.00

(Official business meeting is free to attend)

**RSVP by 10/8**

Website: [https://reg.cce.cornell.edu/wyoco\\_farmbureau\\_cce\\_annualmtg\\_256](https://reg.cce.cornell.edu/wyoco_farmbureau_cce_annualmtg_256)

Scan the QR Code

Call (585)786-2251

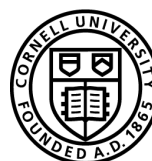
Email [aea92@cornell.edu](mailto:aea92@cornell.edu) or [ceg256@cornell.edu](mailto:ceg256@cornell.edu)

Mail bottom portion to 36 Center St, Suite B,  
Warsaw, NY 14569

PRESENTATION BY:

Adam Murray

Beef Cattle Extension  
Specialist who combines  
hands-on experience  
with academic expertise  
to support beef  
producers.



## Annual Meeting of the Wyoming County Farm Bureau and Cornell Cooperative Extension

Name: \_\_\_\_\_

Phone: \_\_\_\_\_

Additional Attendees: \_\_\_\_\_

Board/Program Committee (Y/N)? \_\_\_\_\_

Total Cost: \_\_\_\_\_

Please mail registration form with payment to:  
CCE Wyoming County,  
36 Center St, Suite B, Warsaw, NY 14569, ATTN: Annual Meeting

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# Cornell, NYS invest in livestock farmers as demand grows

By Caitlin Hayes, Cornell Chronicle  
August 19, 2025

On an evening in late July, eight heifers awaited inspection at Hidden Canyon Farms, a 60-head beef cattle farm in Lyons, New York, in front of an audience of 35 New York state beef producers. With a cowboy hat and Southern accent relaying his rural Virginia roots, Adam Murray, Cornell's new beef cattle extension specialist, stepped in to perform a live assessment of the animals as well as analyses of DNA test results and other metrics, to demonstrate how livestock farmers can integrate multiple tools to improve their animals.

It was just the kind of programming that New York state beef producers need, according to Sue Olson, who co-owns Hidden Canyon Farms with her husband, Steve Olson.

"You could actually see things instead of looking at a PowerPoint," she said. "That transferred knowledge of what's coming in the industry, what's working and doesn't work, is vital to us as U.S. beef producers, and I know how important universities are in that knowledge transfer."

The talk in July was one of many outreach efforts laying the groundwork for PRO-LIVESTOCK, a new Cornell program that aims to support New York state livestock farmers, beginning with cattle, goat and sheep farmers. The Department of Animal Science, in the College of Agriculture and Life Sciences (CALS), launched the program earlier this year and put out an official press release this summer.

With line-item funding from the New York State Department of Agriculture and Markets, the program is modeled on Cornell's PRO-DAIRY, a national leader in extension and applied research that has been supporting dairy farmers in the state for 35 years. Murray and Jessica Waltemyer, Cornell's new small ruminant extension specialist, have been visiting farms and holding meetings and forums all over the state and virtually in the past 18 months, to spread the word about PRO-LIVESTOCK.

"Supporting New York agriculture as a whole is supporting our food sources, our food systems, our food security," said Waltemyer, who previously managed the 250-head Cornell Sheep Flock. "And there's a high demand for local- and state-grown products. I think New York sees that as an opportunity to bring more economic sustainability to the state and

to make sure the next generation of farmers can be profitable and sustain the lifestyle."

Annual beef cattle production brought in nearly \$500 million to New York state last year, with revenues

more than doubling between 2017 and 2022. Demand for local goat and sheep milk and wool is also on the rise, as well as sheep for grazing under solar arrays.

But in a survey of 450 New York livestock farmers, conducted by the Cornell Small Farms Program in 2018, 85% said they need more science-based guidance on production and market development to

grow their operations.

"There's such a need for more science-based resources from New York," said Nancy Glazier, small farms and livestock specialist for Cornell Cooperative Extension (CCE), who advocated for PRO-LIVESTOCK. "We need people who producers can go to if they have a specific question about beef cattle – somebody to really help us get producers to that next level. And then the same thing with sheep and goats."

With additional funding, the program's strategic plan is to add a poultry and swine systems specialist, a livestock processing business specialist and a forage and grazing systems specialist.

The current state funding commitment was championed by New York State Sen. Michelle Hinchey (D-41st District) and Assemblywoman Donna Lupardo (D-123rd District).

"I was proud to help secure funding for this effort in the state budget," Hinchey said in a press release, "and thank my colleagues and the governor for their support as well as Cornell CALS for their continued service to all sectors of New York agriculture."

"The creation of a statewide PRO-LIVESTOCK team at Cornell CALS was an important step towards filling current gaps in production guidance and market development that have long limited the livestock industry," Lupardo said. "As we've seen with PRO-DAIRY, dedicated extension specialists provide invaluable expertise and support to grow New York's various agricultural sectors. I was a strong advocate for this funding in the recently passed state budget and thank my



Sreang Hok/Cornell University - Jessica Waltemyer, Cornell's new small ruminant extension specialist, works with sheep from the Cornell Sheep Flock, which she managed before joining PRO-LIVESTOCK, a new state-funded program, out of the College of Agriculture and Life Sciences, that aims to support livestock farmers in New York.



**CORNELL**  
**IMPACTS**  
**NEW YORK STATE**

Continued on page 5...



colleagues and the governor for their support.”

Response to the program has been “incredible,” Waltemyer said, with constant communications with farmers, breed and industry associations, and state and extension partners.

With PRO-LIVESTOCK, the opportunities for livestock farmers to collaborate with Cornell are “endless,” Sue Olson said. “We’ve got the personnel on board now, so let’s take advantage of it and run with it.”

### ‘An agriculture state’

When it comes to raising livestock, New York has one great thing going for it: grass.

“With the cool season forages, the orchard grass, clover and some of these limestone soils in New York – it really sets up for a great, low-cost but high-quality feedstuff,” said Murray, who grew up showing beef cattle and hogs and maintains a herd of Angus cattle on his family’s farm in Virigina. “There’s also more direct-to-consumer marketing in New York than I’ve seen anywhere in the country.”

Beef farms in New York run the gamut in terms of size, with the average herd only 15 to 20 cattle; Murray views his role as helping producers at various levels take advantage of New York’s strengths, whether that’s through local markets or the broader U.S. beef industry.

“I’ve had a lot of conversations with producers about



Sreang Hoki/Cornell University

Adam Murray, Cornell's new beef cattle extension specialist, wants to help beef producers take advantage of New York's strengths and hopes to bring a beef cattle herd back to Cornell's campus

your production scenario,” Murray said. “Long term, I want to focus on where New York fits within the greater cattle industry. With our climate, soil and environment, it really heavily favors cow-calf and weaned-calf production. So, let’s optimize that and let folks know that New York’s not just a dairy state. It’s an agriculture state.”

Murray also hopes to bring beef cattle back to campus; the last of Cornell’s herd was sold off in 2016. He envisions a short-term, feeder-calf program where smaller producers could send their weaned calves to Cornell while retaining ownership. Cornell specialists

would manage the cattle through the pivotal stage following weaning, adding weight and standardizing a vaccination protocol. The combination of increased cattle uniformity and health management, as well as pooling a larger group of calves, would add value for “stockers” or “feeder/finishers” purchasing the cattle for the next stage of the production cycle, leading to higher prices for New York farmers.

In addition to earning producers more money, Murray said, it would strengthen mutually beneficial ties between the New York cattle industry and Cornell. Having beef cattle back at the university would also allow for hands-on teaching experiences for undergraduates and veterinary students, and the potential for applied research opportunities like feeding trials.

“Taking care of a Holstein is not the same as working with a 700-pound yearling, so having that as a teaching aid and having a pool of research cattle would be huge,” Murray said. “You talk about the three-pronged approach of a land-grant university, between teaching, research and extension, and this would hit all three.”

### ‘Someone you can trust’

Providing consistent veterinary care for New York’s small ruminants is also a top priority for Waltemyer. She has spent much of her first 18 months on the job helping producers deal with the barber pole worm, a parasite that evolves quickly to resist anti-parasitic drugs; it causes anemia, weight loss and “ill-thrift,” or failure to grow normally, in small ruminants.

When Waltemyer offered a webinar on the topic, more than 450 people from across the country registered.

“Part of my position is figuring out how we can get more research and continued education opportunities to our veterinarians for small ruminants,” said Waltemyer, who works with students in the College of Veterinary Medicine to provide some of those opportunities on campus.

A priority for both Murray and Waltemyer is working with the next generation of farmers, from 4-H kids to Cornell students to new producers. And Waltemyer practices what she preaches; with her family, she manages a 220-acre farm with 70 dairy cows, 20 hair sheep, seven dogs and six horses. She said she sees in her own kids the physical, mental and emotional benefits of an agrarian life and wants to extend those benefits to others, while also helping the industry meet and profit from a growing demand in the state for sheep and goat products.

Mary Jeanne Packer, founder and owner of Battenkill Fibers, New York state’s largest commercial spinning

Continued on page 6...

Continued from page 5...

mill, in Greenwich, New York, has seen her operation grow dramatically since she opened her doors in 2009. The demand for locally sourced yarn has driven the growth, she said. The mill hit nearly \$1 million in sales last year and employs 18 people.

Packer said workshops and symposiums organized by Cornell and CCE provide the latest research and serve as vital venues for sheep farmers to come together with each other and with industry. At those events, Packer has connected with farmers, and her industry partners have provided trainings on how to produce wool that meets the standards for processing.

"We have a long history of receiving excellent help and support from Cornell," Packer said. "Universities and especially extensions are still seen as someone you can trust. I can give farmers the facts, but at the end of the day, I'm in the for-profit sector, so I have a vested interest."

Packer said extension doesn't have a horse in the race. "They exist just to take the most current research and share that knowledge and information, and, to their credit, they've managed to stay relevant and have grown with the industry and with their customers – it's a real tribute."

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- **Dairy Radio Now** with Bill Baker
- **Ag Radio Net Farm News** with Tom Cassidy & Tim Slusarczyk
- **Chicago Grain Breakdown** with Michael Howlett
- **Farm Progress America** with Max Armstrong
- **American Cattle Report** with Tony St. James
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## AGRICULTURE PRODUCER 2-DAY WORKSHOP



**REGISTRATION IS REQUIRED AS CLASS SIZE IS LIMITED**

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Scan the QR Code  
to register



**Saturday, November 15**

and

**Sunday, November 16**

**Time: 12:00PM - 4:00PM**

at

**Breezyhill Dairy**

**2755 North Sheldon Rd**

**Strykersville, NY**



This course will  
include:

- Grain Bin Safety
- Bunker Safety
- Tractor Rollover
- Hazard Mapping with NYCAMH

Lunch will be provided on both days.

This two-day program is designed for agricultural producers and emergency responders. Each group will follow a customized agenda, then come together on the second day for a valuable discussion on farm safety.

If you are an emergency responder interested in registering, call the CCE Wyoming County Office at (585) 786-2251 as the program locations and times differ.

**NYCAMH**  
New York Center for Agricultural  
Medicine and Health

**FARMEDIC**



**Cornell Cooperative Extension  
Wyoming County**

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FOR MORE INFORMATION OR IF YOU NEED HELP REGISTERING CONTACT:

Caron Gala  
ceg256@cornell.edu or (585) 786-2251

Brian Meyers  
oem@wyomingco.net or (585) 786-8867

## FARM SAFETY SERIES TRAINING



## EMERGENCY RESPONDER 2-DAY WORKSHOP



**REGISTRATION IS REQUIRED AS CLASS SIZE IS LIMITED**

Register at [https://reg.cce.cornell.edu/farmedic\\_Nov2025\\_256](https://reg.cce.cornell.edu/farmedic_Nov2025_256)

**Day 1: Saturday, November 15**

**Time: 830 - 1600**

**Wyoming County Fire Training Center  
3651 Wethersfield Road  
Warsaw, NY**

**Day 2: Sunday, November 16**

**Time: 1200-1600**

**Breezyhill Dairy  
2755 North Sheldon Road  
Strykersville, NY**

Scan the  
QR Code to  
register



**Requirements:**

Each E.R. student will need to bring a full set of turn out gear or extrication PPE to this course. Participants that show up without appropriate gear will not be allowed to participate in the hands-on evolutions.

This course will  
include:

- Grain Bin Safety
- Bunker Safety
- "First on Scene" conversation

Lunch will be provided on both days.



This two-day program is designed for agricultural producers and emergency responders. Each group will follow a customized agenda, then come together on the second day for a valuable discussion on farm safety.

If you are an agricultural producer interested in registering, call the CCE Wyoming County Office at (585) 786-2251 as the program locations and times differ.

**NYCAMH**  
New York Center for Agricultural  
Medicine and Health

**FARMEDIC**



**Cornell Cooperative Extension  
Wyoming County**

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FOR MORE INFORMATION OR IF YOU NEED HELP REGISTERING CONTACT:

Caron Gala  
ceg256@cornell.edu or (585) 786-2251

Brian Meyers  
oem@wyomingco.net or (585) 786-8867



# Safe Food Preservation Resources

by Don Gasiewicz

With food preservation season well underway, the call and inquiries on safe food preservation continue to come in daily. Our go to resource that we always recommend is the National Center for Home Food Preservation [https://nchfp.uga.edu/publications/publications\\_usda.html](https://nchfp.uga.edu/publications/publications_usda.html).

This website has every bit of food safety information home preservationist could possibly need, and touches on freezing, dehydrating, canning, fermenting, curing and smoking, pickling, etc.. Seven easy to guides direct you through the process' from harvesting to storage for all home preservation items. The "How Do I?" section breaks down each food item by category. I particularly like the freezing section where you can search by produce type and see exactly how to prepare produce for optimal quality. Many of the vegetables that require pressure canning can be easily and inexpensively frozen. Small bags of preserved winter squash are one of my favorites. Small frozen portions are great so I don't have to cook a whole squash in a short amount of time. If you've already cooked a large squash or numerous squash, leftovers can be easily frozen.

The 2015 Complete Guide to Home Canning is also being sold in print form by Purdue Extension: The Education Store. All inquiries about purchases will be handled by them. Their information page on the print version of this guide is located at <https://www.extension.purdue.edu/usdacanning/>.

## Freezing Winter Squash

(Acorn, Banana, Buttercup, Butternut, Golden Delicious, Hubbard, Spaghetti)

**Preparation** – Select firm, mature squash with a hard rind. For spaghetti squash, mashing the cooked pulp is not necessary.

Cook until soft in boiling water, in steam, in a pressure cooker or in an oven. Remove pulp from rind and mash. To cool, place pan containing winter squash in cold water and stir occasionally. Package, leaving ½-inch headspace. Seal and freeze.

*This document was extracted from "So Easy to Preserve", 6th ed. 2014. Bulletin 989, Cooperative Extension Service, The University of Georgia, Athens. Revised by Elizabeth L. Andress, Ph.D. and Judy A. Harrison, Ph.D., Extension Foods Specialists.*





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# MAPLE PRODUCERS

## MAPLE TUBING

A HANDS-ON  
WORKSHOP



**THURSDAY,  
OCTOBER 23, 2025  
3:00 PM - 6:00 PM  
at Whispering Brook  
Farms, Gainesville, NY**

**Located on Divenney Rd. roughly ¼  
mile from intersection of  
Mote Rd. and Divenney Rd. in  
Gainesville.**

**There will be signage and vehicles  
parked to indicate exact location.**

Gordon Putman of Whispering Brook  
Farms and Cornell Maple Specialist Aaron  
Wightman will lead a discussion and  
hands-on maple tubing event.

### **Topics Covered:**

- Mapping out  
mainline routes  
for proper slope
- Basics of  
mainline  
installation with  
12.5 gauge high-  
tensile wire
- Alternate high-  
tension method  
with 9 gauge  
high-tensile and  
fewer side ties
- Understanding  
the importance  
of dry lines and  
how to install  
them



**REGISTRATION  
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Scan the QR  
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at

<https://reg.cce.cornel.edu/HandsOnMapleTubingEvent256>



**Cornell Cooperative Extension Wyoming County**

\*Accommodations for persons with disabilities may be requested by calling CCE Wyoming at (585) 786-2251 no later than 10 days prior to the event to ensure sufficient time to make arrangements. Requests after this date will be met when possible.



The NYS Maple Producer's Association has decided not to host the Mid-Winter Classic Maple Conference in Syracuse, January 2026. NYSMAPA looks forward to supporting regional maple conferences in the future.

The next scheduled regional conference is hosted by Catskill Maple Producers' Association at SUNY Cobleskill, January 9-10, 2026

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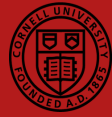
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# Agriculture



## MAPLE PRODUCERS



### ACTIVITIES

- **August 9-16:** Wyoming County Maple Producers at the Wyoming County Fair – Commercial Building
- **Aug 20-Sept 1:** Maple Producers at the New York State Fair
- **September 4-7:** Wyoming County Maple Producers at the 58<sup>th</sup> Annual Gas and Steam Engine Rally- 1294 Gillate Rd. Alexander NY 14005
- **October 23:** Hands on Maple Tubing with Cornell Maple Specialist Aaron Wightman and Gordon Putman – Gainesville. NY
- **Late Fall/Winter Date TBD:** Marketing and Labeling Regulations- NYS Department of Agriculture and Markets.
- **April 2026 Date TBD:** Game of Logging Chainsaw Safety- Level 1 & 2- Merle Maple



Questions can be emailed to:  
**WyomingAginfo@cornell.edu**



# Agriculture



## BEEKEEPER CLUB



### ACTIVITIES

CLUB EVENTS OCCUR THE  
THIRD TUESDAY OF EACH MONTH

- **Tues., July 22:** 5:00–6:30 PM ET – Mite Control Discussion
- **Tues., Aug. 5\*:** 5:00–6:30 PM ET – Honey Production & Fair Prep - Dr. Eric Randall
- **Tues., Sept 16:** 5:00–6:30 PM ET– Winterizing Hives with Dr. Randall Cass of Honey Bee Extension Specialist, Dyce Lab
- **Wed., Oct. 15:** 5:30–9:00 PM ET – CCE Wyoming County and Farm Bureau Annual Meeting at Brooksholm
- **Tues., Nov. 18:** 5:00–7:00 PM ET – Beekeeping Products and Art in Wyoming

### Free to Join Anytime by the Public!

Unless otherwise mentioned, events are at  
Wyoming County Ag & Business Center  
36 Center Street, Warsaw, Learning Center Room 1





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# General Information on Fermenting

*Document was adapted from the "Complete Guide to Home Canning," Agriculture Information Bulletin No. 539, USDA, revised 2015*

The many varieties of pickled and fermented foods are classified by ingredients and method of preparation. Regular dill pickles and sauerkraut are fermented and cured for about 3 weeks. Refrigerator dills are fermented for about 1 week. During curing, colors and flavors change and acidity increases. Fresh-pack or quick-process pickles are not fermented; some are brined several hours or overnight, then drained and covered with vinegar and seasonings. Fruit pickles usually are prepared by heating fruit in a seasoned syrup acidified with either lemon juice or vinegar. Relishes are made from chopped fruits and vegetables that are cooked with seasonings and vinegar. Be sure to remove and discard a 1/16-inch slice from the blossom end of fresh cucumbers. Blossoms may contain an enzyme which causes excessive softening of pickles.

**Caution: The level of acidity in a pickled product is as important to its safety as it is to taste and texture.**

- Do not alter vinegar, food, or water proportions in a recipe or use a vinegar with unknown acidity.
- Use only recipes with tested proportions of ingredients.
- There must be a minimum, uniform level of acid throughout the mixed product to prevent the growth of botulinum bacteria.

## Ingredients

Select fresh, firm fruits or vegetables free of spoilage. Measure or weigh amounts carefully, because the proportion of fresh food to other ingredients will affect flavor and, in many instances, safety. Use canning or pickling salt. Noncaking material added to other salts may make the brine cloudy. Since flake salt varies in density, it is not recommended for making pickled and fermented foods. White granulated and brown sugars are most often used. Corn syrup and honey, unless called for in reliable recipes, may produce undesirable flavors. White distilled and cider vinegars of 5 percent acidity (50 grain) are recommended. White vinegar is usually preferred when light color is desirable, as is the case with fruits and cauliflower.

## Pickles with reduced salt content

Recipes for pickles with reduced sodium content are provided in Guide 6 of the USDA Complete Guide to Home Canning.

In the making of fresh-pack pickles, cucumbers are

acidified quickly with vinegar. Use only tested recipes formulated to produce the proper acidity. While these pickles may be prepared safely with reduced or no salt, their quality may be noticeably lower. Both texture and flavor may be slightly, but noticeably, different than expected. You may wish to make small quantities first to determine if you like them.

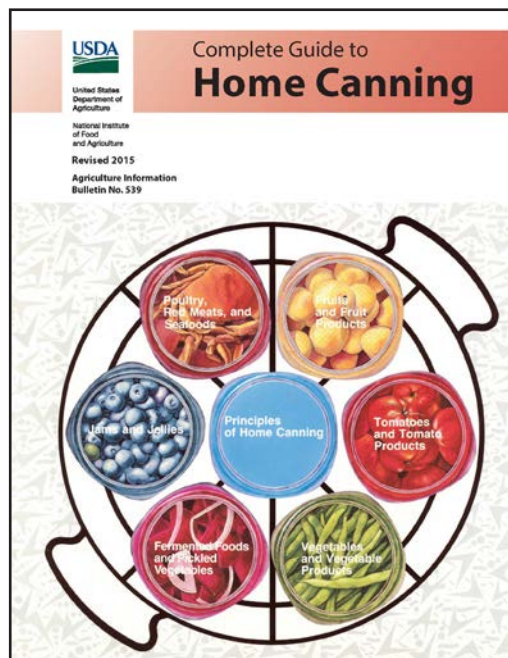
However, the salt used in making fermented sauerkraut and brined pickles not only provides characteristic flavor but also is vital to safety and texture. In fermented foods, salt favors the growth of desirable bacteria while inhibiting the growth of others. Caution: Do not attempt to make sauerkraut or fermented pickles by cutting back on the salt required.

## Firming agents

Alum may be safely used to firm fermented pickles. However, it is unnecessary and is not included in the recipes in this publication. Alum does not improve the firmness of quick-process pickles. The calcium in lime definitely improves pickle firmness. Food-grade lime may be used as a lime-water solution for soaking fresh cucumbers 12 to 24 hours before pickling them. Excess lime absorbed by the cucumbers must be removed to make safe pickles. To remove excess lime, drain the lime-water solution, rinse, and then resoak the cucumbers in fresh water for 1 hour. Repeat the rinsing and soaking steps two more times. To further improve pickle firmness, you may process cucumber pickles for 30 minutes in water at 180°F. This process also prevents spoilage, but the water temperature should not fall below 180°F. Use a candy or jelly thermometer to check the water temperature.

## Preventing spoilage

Pickle products are subject to spoilage from microorganisms, particularly yeasts and molds, as well as enzymes that may affect flavor, color, and texture. Processing the pickles in a boiling-water canner will prevent both of these problems. Standard canning jars and self-sealing lids are recommended. Processing times and procedures will vary according to food acidity and the size of food pieces.





# Winter Sanitation for Disease Prevention in the Apple Orchard University of Wisconsin Fruit Program

January 31, 2022 |

By Emma Nelson and Leslie Holland

It's that time of year again! While your trees are dormant this winter, it's a great time to continue disease prevention practices in your apple orchard. Mummied fruits (Figure 1), fallen leaves, and damaged, decaying, or dead wood can be inviting places for pathogens to overwinter. Several fungal pathogens produce fruiting bodies that overwinter in those tissues, and when spring arrives, conducive conditions like rain and wind can spread fungal spores and cause new infections in healthy tissues. Fire blight "holdover" cankers can also serve as a source of bacterial inoculum in the spring if they are not removed during winter pruning.



Figure 1: Mummied fruit in dormant tree canopy.

## Where do pathogens overwinter?

The goal of winter sanitation is to reduce the amount of inoculum in the orchard while fungi are inactive. This limits the re-introduction of pathogens when conditions are conducive in the spring.

Disease	Overwintering location of pathogens
Apple Scab	Fallen leaves
Fire Blight	"Holdover" cankers on twigs, branches, or tree trunks
Flyspeck and Sooty Blotch	Dead twigs and branches
Bitter Rot	Mummified fruit, cankers, dead wood & branches affected by fire blight
Black Rot	Mummified fruit, cankers, dead wood & branches affected by fire blight
White Rot	Cankers, bark, mummified fruit

## Winter sanitation checklist:

- Prune out dead, damaged, and diseased tissue (Figures 2 and 3). This includes the removal of fire blight "holdover" cankers.
- Prune during dry periods.
- Make clean and smooth pruning cuts, leaving no stubs. Keep the collar intact; cutting too close to the

point of attachment can be damaging.

- Remove mummies from the tree canopy.
- Sanitize your pruning equipment to prevent the spread of the pathogens.
- Remove pruning's from the perimeter of the orchard and destroy them by chopping, burning (where allowed, check local ordinance), or burying.
- Remove dead stumps and



Figure 2: Cankered tissue in small apple branch.

brush piles from the orchard, as these are potential reservoirs of fungal inoculum.

- Flag trunks with symptoms of cankers (i.e., sunken and peeling bark tissue; Figure 4) and monitor those trees during the following growing season.
- \*\*\*Apple scab management should be considered during the fall immediately after leaf fall or in the spring before budbreak.

## Tips for Silver Leaf:

- Remove branches where conks (shelf fungi) are present. Cut at least 4 inches below where you can see staining under the bark. Removing branches with conks will limit spore production.
- Only removing the conks themselves will not have any impact on the growth of the fungus or save the tree they are growing on. By the time these conks show up on the outside of the bark, extensive damage of the wood has already occurred.
- If several trees are showing symptoms, mark diseased trees and keep an eye on their vigor.
- Some infections can be compartmentalized by the tree, preventing further spread of the infection, and symptoms may go away in successive seasons.
- Some infections will result in tree mortality and these trees should be removed.
- Sanitize pruning tools in 70% ethanal or a 10% bleach solution for 30 seconds. (Note: bleach can be corrosive to pruning equipment if not thoroughly rinsed).
- Avoid pruning during wet periods.



Figure 3: Dead branch with pinhead-sized fungal fruiting bodies.



Figure 4: Symptoms of a trunk canker

# STORING TENDER "BULBS" FOR WINTER

Article by Susan Mahr, University of Wisconsin

Tender "bulbs" are plants which develop and grow from fleshy storage structures (bulbs, corms, rhizomes, tubers, and roots) which will not survive our cold winters outside. This includes caladium, calla lily, canna, dahlia, elephant ears, gladiolus, tuberous begonias and others. Even though technically they are not all bulbs, the term bulb is used in this article for convenience. Since they are not winter-hardy in our climate, they need special treatment to save for the next growing season. Many of these bulbs are expensive, yet easy to keep, so it is worth the trouble to dig and store the underground portions of these plants. While there are no absolute rules for overwintering tender bulbs, there are some general guidelines and safeguards to make your efforts more successful. The most important things are to keep them dry and cool and do not let them get too cold before or during storage.



*Cannas are one of many tender bulbs that must be dug and stored indoors in cold climates.*

## Digging

Most tender bulbs should be dug after the foliage dries up or after the first frost. A light to moderate frost will



*Gladiolus corms curing.*

not penetrate to the depth of the bulb but will kill the tender top growth. If the foliage is killed by frost, the bulb needs to be dug within a few days to make sure rot-causing organisms do not enter the bulb through the damaged stem. Peruvian daffodil (*Hymenocallis*), however, should be dug before frost damages the plant. Dig carefully to

prevent damaging the underground structures. A digging fork is less likely than a shovel to cause injury. Loosen the roots gently by digging several inches back from the base of the plant on all sides before lifting the clump. Avoid cutting or bruising the bulbs, and take special care not

to rub off the skin of dahlia tubers. Pathogens can readily enter through injured areas to cause rot in storage.

## Cleaning

Shake off excess soil as you are digging the bulbs and cut off the stems. Wash the remaining soil off with a gentle stream of water from a hose. You can place the bulbs on a wire mesh screen to make this easier. Gladiolus corms are best left unwashed; the remaining soil can be removed after drying. Discard any damaged bulbs.

Wait until spring to divide the bulbs if they have multiplied. Any injury will increase the chance of rot while in storage.

## Curing

Most bulbs need a period of curing, or drying, before being put into storage. For most species this is only 1 to 3 days, depending on temperature. A few plants, such as gladiolus and callas, need a longer curing period, of about three weeks. Keep the bulbs out of direct sunlight in a dry, well-ventilated area where the temperature is 60-70°F. After curing gladiolus, remove the old shriveled corms at the base of the mother corm.

## Storing

Inspect the bulbs for insects or diseases before placing in storage. You may choose to dust the bulbs with an insecticide-fungicide mixture labeled for the specific species as a preventative.

Label the stored plant material carefully. This may be done by writing on the storage bag, writing directly on the bulb with a permanent marker, or by attaching a tag to the root. Include the cultivar name or other important identifying characteristics on the label. You may also want to record the information in a notebook or in some other way so the identity of your plants is not lost.



*Tubers of elephant ear, Colocasia esculenta*

Store the dried bulbs between 2-3" layers of peat moss, sand, vermiculite, sawdust, wood shavings or coir (shredded coconut husk fiber). If you have many bulbs, they can be layered in a ventilated container, such as a cardboard box. Do not pack the bulbs in air-tight containers; that could cause moisture build up and promote decay. Make sure the individual bulbs are not touching, otherwise if one starts to rot,

*Continued on page 15...*



the decay can spread to the others.

The biggest challenge for most homeowners in storing their tender bulbs is finding a spot with the correct temperature. The bulbs should be held in a location with temperatures between 35 and 45°F and relative humidity of about 50%. An unfinished area of the basement away from heat sources, a place in an unheated garage that does not freeze, or a root cellar can be ideal, but make sure the area is not too warm or too cold.

Check the bulbs periodically during the winter. Remove any that show signs of rotting (or cut out any damaged tissue of larger tubers) and check the moisture level. If they have dehydrated – they have shrunk and are wrinkled – moisten the layering medium a little (such as with a spray bottle) and re-pack them. If they are very moist remove from the packing material and air dry for a few days before repacking in dry material.

*Below are more specifics for some commonly grown tender bulbs.*

### **Elephant's Ear (Alocasia or Colocasia)**

Both can be lifted before frost, potted and treated as a houseplant for the winter. Feed lightly throughout winter and water often. Otherwise the tubers can be cleaned and stored in peat moss. Check monthly and cut away any soft spots that develop. Allow the remaining healthy portion to dry before re-storing in peat.



*Elephant ears, Colocasia esculenta.*

### **Begonias, Tuberous**

Dig before a hard frost (a light frost can be allowed to kill the tops). Let the tubers dry for 1-2 weeks, with 2-5 inches of the foliage still intact. Remove excess soil and foliage and store at 50°F.

### **Caladium**

Lift caladium plants before frost. Allow them to dry in a warm spot for about a week. Cut back the foliage after it turns yellow. Store at a warmer temperature than for most other tender bulbs, at 60°F.



*Colorful caladium leaves.*

soil and remove the dried stem. Store at 45-55°F.

### **Canna**

Allow frost to kill the tops, but they should not be subjected to a hard freeze which turns the stem to mush. Dry the roots for a day or two. Cleaned roots can be wrapped in newspaper (or layered in peat moss or other packing material if your storage conditions are dry) and stored in paper bags or cardboard boxes, at 45-50°F. Check periodically to be sure the roots do not dry out; increase the moisture level if necessary. Wait until spring to divide, breaking apart, making sure there are at least 3 eyes per division.

### **Dahlia**

Dig before a hard freeze, but their tops may be allowed to die back from a light frost. The tuberous roots bruise easily, so handle with care. Although some people prefer

to divide the roots immediately after digging since the eyes or buds are easier to see in the fall, it is best to wait until spring to prevent spoilage in storage.



*Bright dahlia flower.*

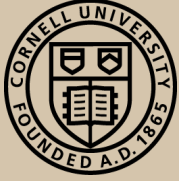
Let them dry for several hours before placing in storage. Check monthly for dehydration and mist lightly, if necessary.

### **Gladiolus**

Lift the plants in the fall either when the plants yellow or after the first frost. Shake off the soil, but do not wash, cut the stems back to 1-2" and allow the corms to dry. Place them in bright sunlight for a day or two, then move them to a well-ventilated location for about 3 weeks. Remove the old, shriveled portion, keeping only the new plump corms, before packing for storage.

### **Calla**

Dry the rhizomes of calla lilies for 2-3 weeks in a warm location, shake off the



# SEED STARTING 101 WORKSHOP



**Tuesday, October 14, 2025**

**6:30 - 7:30PM**

**Ag & Business Center, Warsaw, NY**

Join Wyoming County Horticulture Cornell Cooperative Extension (CCE) Program Manager, Don Gasiewicz & CCE Master Gardener Volunteers for a free workshop to learn about saving seeds and the CCE Master Gardener Seed Library at the Ag & Business Center.

**We will discuss some of the flower & vegetable seeds you can save and preserve, to be used in next year's garden. Bring any unused seeds from seed packages you may have from the current growing season, or seeds you may have already collected, to learn how to donate.**

- Discussion and demonstration on seed collection process
- Learn how long seeds are viable
- See how to do a seed viability test
- Get printed resources on a variety of seed saving topics
- Swap seeds with other attendees
- Donate & receive free seeds for your garden.



Scan the QR  
Code to register

**REGISTRATION IS REQUIRED AS CLASS SIZE IS LIMITED**

**Register** at [https://reg.cce.cornell.edu/SeedSavingWorkshop10\\_25\\_256](https://reg.cce.cornell.edu/SeedSavingWorkshop10_25_256)

**Cornell Cooperative Extension  
Wyoming County**





# Fall is a great time to save your seeds!

by: Don Gasiewicz

September/October is a great time of year to save seeds as many of our plants are maturing. More and more growers are wanting to grow their favorite flowers and vegetables at home. Saving seeds is a fun hobby that allows you to preserve your favorite varieties that you may not be able to find in seed catalogs. Sharing your saved seeds from your plants with friends and neighbors is a great way to preserve these varieties. However, there are some things to keep in mind when saving seeds.

Choose open-pollinated plants only, over hybrid varieties. Open-pollinated plants are typically pollinated by bees, wind, or other pollinating insects and will produce seed that is true to variety. Seed will grow true if there was no cross pollination with a different variety of the same species. Hybrid plants usually require human manipulation in a controlled environment to produce desirable characteristics. Offspring from hybrid plants will not necessarily be the same as the parent plant and have characteristics of any other parent plant in its lineage.

Always choose your seeds from open-pollinated, mature, and disease-free plants. Tomatoes, beans, lettuce, and peas are a good place to start if choosing vegetable seeds. Many flowers are open pollinated as well. There are many methods and tips for harvesting, drying, storing, and germinating your saved seeds. Wyoming County Cornell Cooperative Extension Master Gardeners and the Ag & Business Center have a free seed library. There is also a lot of information on the ins and outs of seed saving mentioned above. Fact sheets that explain how and what seeds to save, storage techniques, germinations testing, seed viability information, and growing saved seeds, are also available for free. Seeds are available to take but we also encourage donations of leftover or saved seeds to help supply the seed library. Making a seed donation is very easy and there are small envelopes available to put your seeds in.

For more information or to make a large seed donation please contact Don Gasiewicz at Wyoming County Cornell Cooperative Extension at 585 786-2251 or drg35@cornell.edu.



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# NY FarmNet Free Webinar: Retirement Accounts for Farmers

Wednesday, October 8  
1pm - 2pm EST

NY FarmNet Free Webinar -  
Retirement Accounts for Farmers

October 8, 1pm-2pm EST

Register online at [www.nyfarmnet.org/trainings-events](http://www.nyfarmnet.org/trainings-events)



Most farmers don't have retirement savings outside the farm. That makes it tough to retire and even harder to pass the farm on. This webinar will show you why retirement accounts matter, how even small contributions make a difference, and which accounts fit your situation. We'll also bust some common retirement planning myths.

## Attendees will learn:

- Which retirement plans work best for farm businesses
- How tax credits can offset startup and employer costs
- How to use different investment types for long-term security

*Disclaimer: This webinar is intended to provide general information only. Every person has unique, individual facts and circumstances related to their family, business, and financial situation. Always consult with licensed professionals before making legal or financial decisions.*

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# DHIA REPORTS



**JULY 2025**

## File for Wyoming County NY July 2025

**Name, Milk , Fat , Fat%, Protein , Prot%**

""COVISTA HOLSTEINS"" , 32974, 1449, 4.4, 1077 , 3.3  
 ""PINGREY, DONALD"" , 29191, 1317, 4.5, 988 , 3.4  
 ""ARMSON FARMS"" , 29636, 1351, 4.6, 974 , 3.3  
 ""FARYNA, WALTER"" , 28812, 1182, 4.1, 928 , 3.2  
 ""BOLDER DAIRY BECKER FARM"" , 27546, 1338, 4.9, 874 , 3.2  
 ""PINGREY DAIRY FARM LLC"" , 26343, 1142, 4.3, 856 , 3.2  
 ""RUDGERS REGISTERED JERSEY"" , 22637, 1169, 5.2, 843 , 3.7  
 ""SANDIMEADOWS DAIRY LLC."" , 22910, 1001, 4.4, 775 , 3.4  
 ""CHAMBERLAIN, DAVE & GREG"" , 19952, 1100, 5.5, 742 , 3.7  
 ""SALTY ACRES FARM LLC"" , 21670, 940, 4.3, 715 , 3.3  
 ""LEX NICKERSON"" , 18861, 834, 4.4, 640 , 3.4

## AUGUST 2025

### File for Wyoming County NY August 2025

**Wyoming**

**Name, Milk, Fat, Fat%, Protein, Prot%**

""COVISTA HOLSTEINS"" , 32924, 1444, 4.4, 1074, 3.3  
 ""PINGREY, DONALD"" , 29191, 1317, 4.5, 988, 3.4  
 ""ARMSON FARMS"" , 29611, 1341, 4.5, 973, 3.3  
 ""FARYNA, WALTER"" , 28903, 1185, 4.1, 934, 3.2  
 ""BOLDER DAIRY BECKER FARM"" , 27611, 1343, 4.9, 875, 3.2  
 ""PINGREY DAIRY FARM LLC"" , 26490, 1141, 4.3, 856, 3.2  
 ""RUDGERS REGISTERED JERSEY"" , 22637, 1169, 5.2, 843, 3.7  
 ""SANDIMEADOWS DAIRY LLC."" , 23022, 1010, 4.4, 777, 3.4  
 ""CHAMBERLAIN, DAVE & GREG"" , 19963, 1094, 5.5, 738, 3.7  
 ""SALTY ACRES FARM LLC"" , 21617, 931, 4.3, 716, 3.3  
 ""LEX NICKERSON"" , 18914, 836, 4.4, 644, 3.4

## AG TECHNOLOGY WORKSHOP



### UNLOCK AGRICULTURAL DATA THROUGH SENSORS

Sensor Technology for Beginners

**Thursday, October 23, 2025**

**6:30 PM - 8:00 PM**

**Ag & Business Center, Warsaw**

**Hands-On Workshop Room LC1**



**Dr. Jonathan Jaramillo, a systems engineer at Cornell University, Department of Engineering and advisor to Cornell Cup Robotics, will facilitate the hands-on session.**



The Agriculture Experiential Robotics Platform (AgXRP) is a low-cost, open-source robotics system that merges engineering principles with precision agriculture.

**Participants will learn about how soil moisture sensors, pumps, and monitors work together to build a simple irrigation system.**

Subs and Soda will be available.

Youth are welcome to join if accompanied by a parent or guardian.



**Registration is Required by**

**Tuesday, October 21.**

**There is limited space, sign up today!**

**Call 585-786-2251, or scan QR code, or register**

**here:**

**[https://reg.cce.cornell.edu/sensors-WYCO-1\\_256](https://reg.cce.cornell.edu/sensors-WYCO-1_256)**

**Cornell Cooperative Extension Wyoming County**

*Accommodations for persons with disabilities may be requested by calling the 585-786-2251 no later than 10 days prior to the event to ensure sufficient time to make arrangements. Requests received after this date will be met when possible.*



### About Labor Roadshow IX

#### IN PERSON SESSIONS

In person events will run from 8:30 AM - 4:00 PM.

**GREENWICH**  
DECEMBER 9  
Elks Lodge

**WATERTOWN**  
DECEMBER 10  
Hilton Garden Inn

**GENEVA**  
DECEMBER 17  
Cornell AgriTech

**BATAVIA**  
DECEMBER 18  
Genesee Community College

#### ONLINE SESSIONS

**DECEMBER 1 & 22 from 12-2 PM**  
Zoom webinar platform - access to both webinars is included with one onsite registration!

#### REGISTRATION INFORMATION

**\$75/person**  
Cash, check, and advance online payments will be accepted. Each registration includes onsite programming for one event date, access to two webinars, coffee, refreshments, and lunch provided.

#### Questions?

About program: [cu-agworkforce@cornell.edu](mailto:cu-agworkforce@cornell.edu)  
About registration/payment: [office@nedpa.org](mailto:office@nedpa.org)

### Event Highlights

AWDC's Labor Roadshow IX will dig deep into pressing issues that every farm employer needs to understand. Dynamic speakers will present and take questions on topics such as the following:

- Immigration and Farm/Family Preparedness
- Compliance Updates
- Unionization
- Employee Engagement and Improving Culture
- Employee Housing Operational Costs
- Pest Management in Employee Housing
- Legality of Employee Monitoring
- How to Interact with Regulators and the Public about Labor Issues

Visit our website for registration information:  
[agworkforce.cals.cornell.edu/labor-roadshow/](http://agworkforce.cals.cornell.edu/labor-roadshow/)

**REGISTER NOW!**



**AWDC**  
Agricultural Workforce Development  
Council of New York State

# Growing Garlic-Plant in the Fall

by: Don Gasiewicz

Fall is the best time to plant garlic. Planting garlic 3-4 weeks before the ground begins to freeze allows for root development while preventing tender new shoots from poking through the soil surface too early. Predicting when the soil will freeze is relatively difficult, so I tend to recommend planting anytime mid-late October. Don't be discouraged if leaf growth occurs before the ground freezes, as garlic is well suited to withstand cold temperatures.

Before planting garlic, you want to separate the garlic head into individual cloves. The larger outer cloves are the best to plant and will produce the best garlic heads. Smaller

cloves can be saved for the kitchen. Choose garlic seed from healthy plant stock from your own garden or other locally



grown sources. Now is a great time to find garlic for eating and plant stock at local farm stands. Just be sure the cloves you choose to plant are free of any disease or blemishes. Garlic from grocery stores is not a good idea as varieties may not be suitable for our area. Be sure to rotate garlic plantings with at least a 2-year rotation before planting garlic again. Planting garlic in the same site too frequently leads to increased pest and disease pressure.

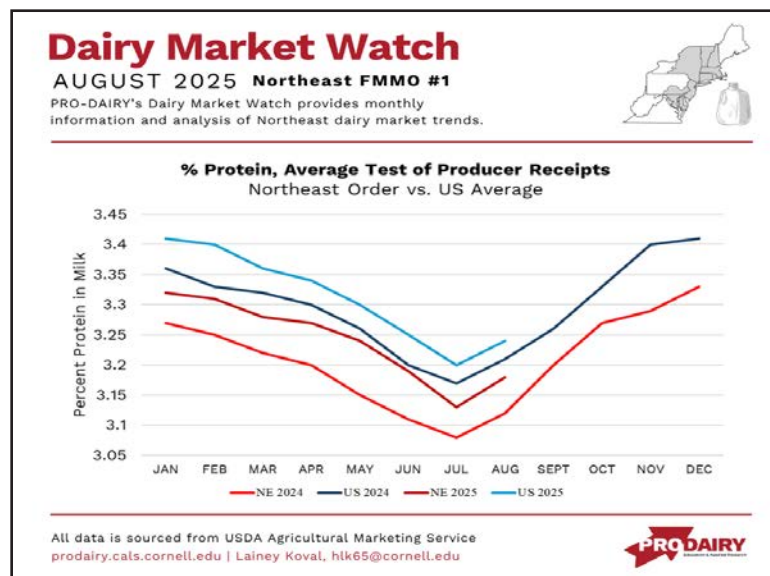
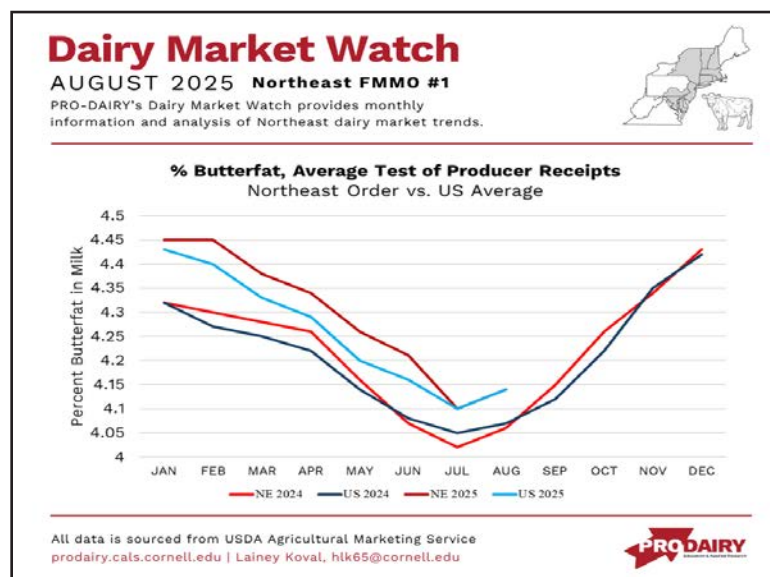
Garlic doesn't require a lot of space to grow, and a year's worth of garlic can be grown at home quite easily. Plant the cloves 1-2 inches deep and 3-5 inches apart in fertile soil. The cloves should be planted with papery sheath intact and with the root side down. If you look closely at the cloves, you will typically see tiny nodules on the blunt side (bottom) of the clove. The top of the clove is usually pointed. Mulching mid-November with chopped leaves, straw, or other coarse material will help protect and insulate your garlic cloves and new emerging leaves. 2-4 inches of mulch is best and if you're on a windy site branches, or coarse fencing can be laid over the mulch to keep it from blowing away.

# Dairy Market Watch - August

Information provided by: H. Laine Koval, Extension Support Specialist, PRO-DAIRY

Information is also available on Facebook

Nearing the end of summer, percent butterfat and protein in milk trended up in August. Northeast milk receipts averaged 4.14% butterfat, which was the same as the US average across all orders for the month. Percent protein averaged 3.18% in the NE order, which was lower than the US average of 3.24%. Component levels in milk continue to increase year over year. (Images 6 & 7).





# Dairy Market Watch - August

Information provided by: H. Laine Koval, Extension Support Specialist, PRO-DAIRY  
Information is also available on Facebook

In the month of August, the Statistical Uniform Price less PPD at average pool component levels was \$19.39 per cwt. in FMMO #1. Adding in PPD, which was \$3.08 at Suffolk County, MA, the SUP at average component levels was \$22.47 per cwt. This was slightly lower than the month previous.

Fluid milk utilization of pooled milk in FMMO #1 decreased from the month prior for all classes except Class II. According to the Market Administrator, the August Class II utilization set a new record high for the order. Looking at year over year change, Class II products yogurt, cottage cheese, and ice cream saw growth in fluid milk utilization. Class III (cheese) utilization also grew year over year. (Images 1-4)

## Dairy Market Watch

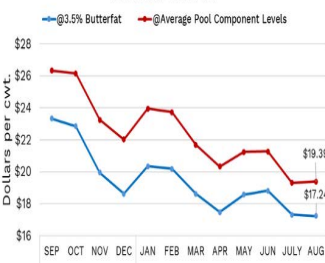
AUGUST 2025 Northeast FMMO #1

PRO-DAIRY's Dairy Market Watch provides monthly information and analysis of Northeast dairy market trends.



Monthly Component Prices			
Dollars per lb.			
	BF	PRO	OS
SEP	\$3.61	\$2.92	\$0.34
OCT	\$3.09	\$3.32	\$0.37
NOV	\$3.06	\$2.32	\$0.40
DEC	\$2.91	\$1.96	\$0.45
JAN	\$2.95	\$2.33	\$0.54
FEB	\$2.82	\$2.53	\$0.48
MAR	\$2.62	\$2.46	\$0.36
APR	\$2.64	\$2.17	\$0.31
MAY	\$2.66	\$2.48	\$0.32
JUN	\$2.74	\$2.53	\$0.29
JULY	\$2.84	\$1.87	\$0.31
AUG	\$2.73	\$1.96	\$0.32

Statistical Uniform Price less PPD  
Northeast FMMO #1



All data is sourced from USDA Agricultural Marketing Service  
prodairy.cals.cornell.edu | Lainey Koval, hlk65@cornell.edu



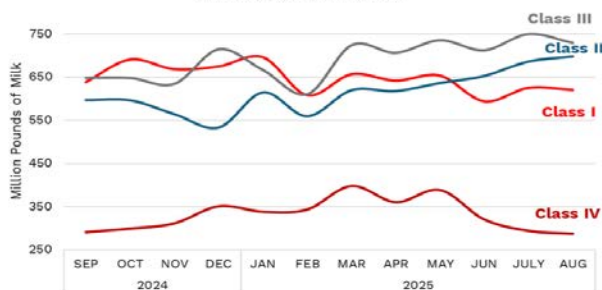
## Dairy Market Watch

AUGUST 2025 Northeast FMMO #1

PRO-DAIRY's Dairy Market Watch provides monthly information and analysis of Northeast dairy market trends.



Utilization by Class, Pounds of Pooled Milk  
Northeast FMMO #1



All data is sourced from USDA Agricultural Marketing Service  
prodairy.cals.cornell.edu | Lainey Koval, hlk65@cornell.edu



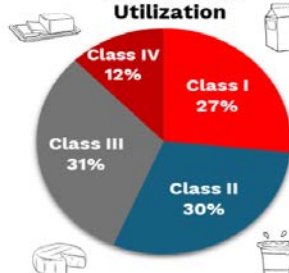
## Dairy Market Watch

AUGUST 2025 Northeast FMMO #1

PRO-DAIRY's Dairy Market Watch provides monthly information and analysis of Northeast dairy market trends.



August 2025  
Utilization



Class Definitions

I	Fluid milk products, cultured or flavored milk drinks, eggnog
II	Yogurt, ice cream, soft products, sour cream, bakery products, cottage cheese, frozen desserts
III	Cheese (other than cottage), condensed milk
IV	Butter, dried milk products

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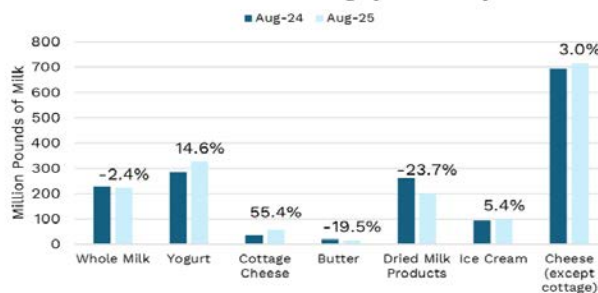
## Dairy Market Watch

AUGUST 2025 Northeast FMMO #1

PRO-DAIRY's Dairy Market Watch provides monthly information and analysis of Northeast dairy market trends.



August Milk Utilization by Product, NE FMMO #1  
Data labels show % change year-over-year



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# Cornell Cooperative Extension

Northwest NY Dairy, Livestock and Field Crops Program

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## UPCOMING NWNY TEAM EVENTS

### October 14-15

Dairy Bovine Reproduction and Artificial  
Insemination Training Course en Espanol  
9:30 AM - 3:30 PM : Atwater Farms : \$250

Registration: [https://nwnyteam.cce.cornell.edu/  
event.php?id=2606](https://nwnyteam.cce.cornell.edu/event.php?id=2606)

### October 23

Pasture/Heavy Use Area Walk - Feor Farms  
3408 Randall Rd., Ransomville NY

Registration: Contact Niagara SWCD at  
716-434-4949 x 4

## Save The Dates!

### 2026 Corn Congress

January 14th, 2026

### 2026 Soybean & Small Grains Congress

February 11th, 2026

## Comin' In Hot

by: Margaret Quaassdorff

Article from October 2025 Ag Focus

According to researchers at University of Florida, late-gestation heat stress impairs productivity in cows and has negative transgenerational effects on calves. Pre-calving heat stress in cows leads to lower calf birth weight (about 10lbs less), and about 15lbs less at the time of weaning. Additionally, calves born to heat-stressed cows show impaired immune function (Ouellet et al., 2020; 10.1016/j.theriogenology.2020.03.011), and have a higher risk of getting sick due to a lower apparent IgG absorption (Monteiro et al. 2014; <https://doi.org/10.3168/jds.2013-7891>). Why do I bring these points up, now? The

average high temperature in western NY for July 2025 was 81°F with many days reaching higher than 90°F, and both well above the heat stress threshold for dairy cows. Cows in late-gestation and dry-off phases are calving now, and this group of calves is going to be raised and weaned in the challenging weather transition into winter. Because of this, expect a greater incidence of disease in your calves this Fall, and take precautions and invest in cleanliness and immune boosting practices to help curb the risk.

For fun (and science, and making good business decisions later on), mark the calves born in mid-September through mid-November as “thermally imprinted, hot potatoes, pre-baked, broiled, scorplings, etc.” (be Creative), and track their birthweights and incidence of disease, and mortality

*Continued on page 23...*



Continued from page 22...

through the weaning period, and then compare them to calves born from cows that didn't experience heat stress during the dry period. It is suggested that calves from heat-stressed dams also experience a 32% reduction in herd longevity (Monteiro et al. 2016; <https://doi.org/10.3168/jds.2016-11072>). For those that remain in your herd, it might be interesting to continue to keep track of these animals as the negative effects of maternal heat stress can negatively affect the lactations of the offspring (Almeida et al., 2019). Heifers born to heat-stressed cows produce 11lbs per day less milk throughout their first 35 weeks (245 days) of lactation (Monteiro et al., 2016). Negative effects also linger into the second and third lactations of offspring and are multigenerational. Multigenerational, meaning that granddaughters of heat-stressed dry cows produce approximately 9 to 11lbs less energy-corrected milk during their first and second lactations as well.

From a different perspective, heifer price is good (for selling). Maybe it makes sense to raise heifers for your replacement program now, but if you can take advantage of the high demand for replacements, consider keeping only your best heifers for your program. On the flip side, if plan on buying replacements in the future, maybe be cautious about purchasing heifers born in the Fall of 2025 in order to make a good investment. If possible, check records on how many times it took to breed them, and ask to review treatment records too if possible.

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# UPCOMING EVENTS 2025

Date	Event Information (visit <a href="http://wyoming.cce.cornell.edu">wyoming.cce.cornell.edu</a> )	Event Location
October 14	Seed Saving 101 Workshop, see page 16	CCE Wyoming County Warsaw, NY
October 15	CCE Wyoming County Annual Meeting - see page 3	Brooksholm Wyoming, NY
October 23	Hands on Maple Tubing - see page 9	Whispering Brook Farm Gainesville, NY
October 23	Using Sensors in Ag - see page 19	CCE Wyoming County Warsaw, NY
November 15 & 16	Farm Safety for Producers and Emergency Responders - see page 7	Wyoming County
November 18	Beekeeper Club - Beekeeping Products & Art - see page 10	CCE Wyoming Warsaw, NY
December	Maple Syrup: Labeling and Marketing Regulations	Date/Location TBD
December	Food Preservation and Safety: Pressure Canning Meat for Long - Term Storage	Date/Location TBD

## SAVE THE DATE

# APRIL 2026

Exact date, time and location - TBD

## Cornell Cooperative Extension of Wyoming County will host Game of Logging Training Chainsaw Safety - Levels 1 & 2

**Cornell Cooperative Extension | Wyoming County**

The Game of Logging (GOL) is widely acknowledged as the premier chainsaw safety and productivity training program in the country, offering hands on chainsaw safety training in a competitive environment.

**Level 1** focuses on introducing the participant to open face felling and the development of techniques to safely use it. Topics covered include personal protective equipment, chainsaw safety features, chainsaw reactive forces, bore cutting, pre-planning the fell, and understanding hinge wood strength.

**LEVEL 2** focuses on maximizing chainsaw performance through basic maintenance, carburetor setting, and filing techniques. Limbing and bucking techniques are introduced, spring pole cutting is covered, and more felling is practiced.

**Instructor: Bill Lindloff of Procuts**

*If you are interested in either training, please contact our office to be put on the list so once a date is chosen, we are sure you get registered! If you have any questions, or to get on our list call us at 585-786-2251 or email Caron at [ceg256@cornell.edu](mailto:ceg256@cornell.edu).*

### 2025 Officers of the Wyoming County CCE Association

Louise Herrick	President
Alton Rudgers	Vice President
Shirley Spencer	Treasurer
Kathy Parker	Secretary

### 2025 Agriculture Program Committee

Derek Rechberger (Perry)	Megan Burley (Warsaw)
Daniel Chasey (Perry)	Robert Ressler (Arcade)
Eric Dziedzic (Arcade)	
James Kirsch (Sheldon)	