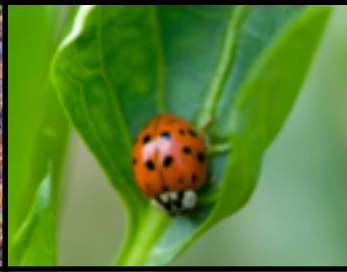


# Ag News



## Allegany & Cattaraugus Counties

2011; Volume 2, Issue 2

### CERTIFIED, ORGANIC, NATURAL... *What does it all mean to me?*

**By: Lynn A. Bliven, Association Team Leader**



Deciphering labels on food products has become quite a challenge. Wanting to buy the best quality for your family while balancing the family budget can be a

daunting task especially with rising food costs. It may be difficult to determine if you're really getting the best buy for your buck or just buying a marketing line. I must say I enjoyed the "California Happy Cow" commercials. On a foggy morning, listening to my beef cow calling to the calves I could almost hear "Marco" from the cows; the calves on the other hand didn't seem to be catching onto the game as their reply did not sound much like "Polo".

Some of the recent phone calls I've received led me to believe that many folks want to buy quality products, are willing to pay a premium price but don't want to be victimized when buying. Another call brought forth the misconceptions about products; a consumer wanted to buy organic beef and commented "I don't want to purchase animals which have been feed grain; cows are not supposed to eat grain". I often hear "organic", "sustainable"

and "local" used as synonymous terms. So I'll attempt to provide some facts, along with resources to help you to decide what will fit your family's needs.

While certified organic has many requirements, it may not fit your image of animals roaming freely across green meadows. There are restrictions on the type of methods, practices and substances used in the production of both plants and animals at certified farms. In addition, there are standards for the labeling of these products which clearly prohibits the use of genetic engineering or the use of animal by-products in animal feeds. Certified organic does not mean that animals are not confined or fed grain. There are 94 USDA accredited certifying agents, 53 domestic and 41 in foreign countries. Organic products can be labeled 100% Organic if the product contains only organic ingredients. A label "Organic" means that at least 95% of the ingredients are organic. Both 100% Organic and Organic product may display the "USDA Organic" seal on the package. A product "Made with Organic Ingredients" must contain more than 70% organic ingredients and may list up to 3 of the organic materials on the package. (Source: USDA National Organic Program)



**Cornell University**  
Cooperative Extension  
Allegany-Cattaraugus Counties



So what about products labeled as “natural”? According to USDA the “all natural” label on meat means it is “minimally processed and contains no artificial ingredients”, such as MSG or sodium phosphate. Most raw products sold in the grocery store qualify for this label. The term “Certified Natural” generally refers to products raised without artificial growth hormones, no antibiotics administered, and no animal proteins included in the diet. The “Certified Naturally Grown” is a certification program tailored for small-scale, direct-market farmers and beekeepers using natural methods. This standard does not allow for GMO seed to be used. Both are voluntary certification programs for livestock and plant production, applied for by individual farmers who must outline their raising practices.

If you are looking for an animal raised on forage only, grass-fed/grass finished is the product for you. The pasture and forage may or may not be organic certified, the guarantee of these products is that the cattle, sheep or goats raised receive all of the nutrients from forages, are fed no grains.

USDA allows claims, such as free-range, hormone-free, and natural, to appear on food labels. Watch out for negative labeling claims, as in the case of poultry, federal regulation prohibits the use of hormones. Therefore, regardless of labeling, growth hormones are not present in poultry products.

If you are more concerned about knowing where your food comes from rather than what type of label it has, you may find many opportunities locally to purchase both plant and animal products suited to your requirements. In fact, if you would like to support enterprises that raise livestock in an environment of minimal stress and crops using good agricultural practices which provide you with incredibly good eating look no farther than across the valley. There are many farms in our area practicing environmentally sustainable methods without having obtained a certification.

Many local farms may provide vegetables and meat grown without the use of genetically modified seed, herbicides or pesticides even though they do not have organic certification. In addition, Community Supported Agriculture (CSA) programs offer consumers an opportunity for farm fresh products along with education about how food is produced.

I encourage you to consider buying locally. In addition to providing you with the foods produced in a manner you feel most comfortable, it helps to retain dollars within the community. In these challenging times supporting local business makes sense. There are approximately 50,000 households in Allegany and Cattaraugus Counties. If each household spent \$15/month on local products, 9 million dollars in revenue would be generated annually for local farmers. These are dollars which can be re-circulated to other local businesses in our communities.

For more information check out these sites:

- American Grassfed Association <http://www.americangrassfed.org/>
- Certified Organic <http://www.ams.usda.gov/nop/NOP/standards.html>
- Certified Humane <http://www.certifiedhumane.com>
- Sustainable <http://www.nal.usda.gov/afsic/agnic/agnic.htm>
- Certified Naturally Grown <http://www.naturallygrown.org/>



Locally produced Wild Geese Farm's grass-fed beef rib steak, potatoes and greens from Canticle Farm; garnished with herb butter made from Baldwin Hill Farms seasoning

## What's in a Name?



By: Colleen Cavagna,  
Community Educator

Ladybugs, lady beetles, ladybird beetles, oh my! This spring we have had a large number of complaints that homes are being

infested with lady beetles. Before getting out bug spray or black light traps, there are a few things you might like to know about these fascinating beetles. Lady beetles are one of the easiest identifiable beneficial insect we have in our garden arsenal. Their preferred food source is aphids; if you see a lot of lady beetles in your garden, you should look closer; you probably have aphids somewhere nearby. Lady beetles don't stay in one place in the garden, when their food supply runs out they just move to another area. Aphids are not the only insects they prey upon, they also eat scale, mites, insect eggs, thrips, small insects and if times are really hard they will even feed upon each other. Even the larval stages eat aphids! Lady beetles are very important in controlling aphid and other insect pests in crops.

In a perfect world, most Lady beetles find natural areas to aggregate for overwintering. They can overwinter under leaf litter, rocks or bark, and along hedgerows. Occasionally, they choose instead to overwinter in your home. This transition can take them from beneficial insect to nuisance pest! Small cracks in windows, siding, door frames or other open sites on buildings allow them access to our homes. This makes our houses perfect places to stay during the winter. You can find them clustered together in wall voids, attics, and basements; during warm days in the winter and spring they may invade our living areas, moving and flying about. During their stay, they are not feeding on our structures or food; they are living off their fat stores until they can begin

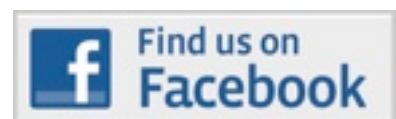
feeding again in the spring. In the spring they can be found at windows trying to get back outdoors.

Instead of killing these home invaders, consider using a shop-vac to gather them up and then release them outdoors where they can help with our garden pest control. Remember, if they are frightened they may exude a yellow substance that can stain walls or clothing; this substance is actually their blood and the behavior is called reflex bleeding. The foul odor is supposed to deter you from bothering them. Caution should be used if you decide to use pesticide treatment indoors, this may have a very limited impact on the Lady beetles as they can hide in locations that are not going to be treated. Any pesticides used in the home must be labeled for indoor use and for the specific pest you are targeting and should only be used in the areas where there are large lady beetle populations. Label directions of any pesticide must be followed exactly to ensure the safety of humans, pets and non-target species.

To eliminate their ability to bother you again next year, the best management strategy is to prevent them from being able to enter your home. This includes caulking around windows and doors, fixing loose or broken shingles, siding, and closing up areas where they can find entrance; otherwise you will have visitors again next fall.



Photo Credits: <http://growingideas.johnnyseeds.com/2010/07/friend-of-week-lady-beetles.html> and [http://www.ipm.ucdavis.edu/PMG/NE/harmonia\\_axyridis.html](http://www.ipm.ucdavis.edu/PMG/NE/harmonia_axyridis.html)



<https://www.facebook.com/CCEAlleganyCattaraugus>

# Haymaking Basics

Adapted from Haymaking Fact sheet by John C. Porter, UNH Extension Professor and Dairy Specialist

**By Dean Sprague CCA, Resource Educator**

Farmers have been making dry hay for 100's of years and refining the process over time. The goal of haymaking is to capture the nutrients in grass in a storable form to make them available as a forage feed in the winter months. Dry hay offers a practical way to raise young calves and feed roughage in small-scale livestock operations. While making dry hay is a relatively simple process, done improperly, the crop can be ruined, make your animal sick or even burn down your barn. Following is a short explanation of the basic process of making dry hay. There are three basic steps making dry hay: mowing, tedding/raking, and baling.

The first step in haymaking is mowing the hay. The maturity of the grass is the determining factor for starting the first field of the season. The grass should be in the early vegetative stage, and not headed out, with enough growth to make mowing worthwhile.

Producers need to time haymaking to coincide with the right stage of plant growth and weather conditions. As plants mature, their lignin content (a component of fiber) increases and traps the nutrients within indigestible cell walls. Although cutting hay early will result in lower yields, the increase in nutritive value will compensate for reduced yields. The second, third and fourth cuttings that grow back are leafy and high in quality and often harvested when the weather is hotter, making the hay easier to cure. Sometimes growers need to make a little sacrifice by getting an early first crop from the field during periods of rainy, early summer weather in order to get the next crop growing. It is good to have an early start date for haying just to get things ready. Shoot for a goal June 1st, even though conditions may not be right at that time every year.

*This table provides a summary of haymaking practices.*

*(continued on pg. 5)*

<b>Practices</b>	<b>Reasons</b>	<b>Benefits</b>
Mow Forage Early in the day	Allow full day's drying	Faster drop in moisture Less respiration loss Less likelihood of rain damage High quantity, quality
Form into spread swath	Increase drying rate	Faster drop in moisture Less respiration loss Less likelihood of rain damage High quantity, quality
Rake or Ted at 40% - 50% moisture content	Increase drying rate	Faster drop in moisture Less respiration loss Less likelihood of rain damage Less leaf shatter High quantity, quality
Bale hay at 15% - 18% moisture content	Optimize preservation	Less leaf shatter Inhibition of molds, browning Low chance of fire Higher quantity, quality
Store hay under cover	Protect from rain, sun	Inhibition of molds, browning Less loss from rain damage Higher quantity, quality

Source: *Silage and Hay Preservation – NRAES #5, Cornell University, 1990*

Time your mowing around the most reliable weather forecast you can find. It basically takes about three days of good weather to cure hay. This can be a challenge in late May or early June. A good strategy is to mow just before or right after a rain, because of the likelihood of good weather for the next few days. Some people like to mow early in the morning to gain almost a day of drying time. Others prefer to mow at the end of the day when the grass is drier, in an attempt to increase the energy level of the forage by capturing some of the sugars that migrate up the plant stem during the day.

The next step in making dry hay is to spread the hay out and/or turn it over to promote faster drying. Plant respiration converting plant sugars to water and carbon dioxide increases the fiber and decreases the energy in the feed. Drying hay as rapidly as possible limits respiration losses. Tedding, fluffs up the cut hay and allows



the air and sun to contact the under-surfaces to promote drying. Hay tedders are generally wide units with several orbital wheels that lift the hay as they turn. Some styles have horizontal bars with teeth on a spinning reel. Some people ted immediately after mowing to spread out the swath.

Hay mowed early in the morning could be teded that afternoon, as long as the mowed swath is dry on the top surface. It may require a second tedding the next day to speed up the drying process. Too much tedding can shatter leaves of alfalfa or clover, lowering the quality of the hay. Proper tedding can be the key to timely haymaking.

Once the hay has been teded and is nearly dry, it is ready to rake. Raking turns the hay one more time to dry the bottom and forms it into a windrow ready to be baled. The windrows shouldn't be rolled too tightly, as this creates a roping effect that prevents the hay from drying properly and causes it to clog as it enters the baler. As a rule of thumb, wait to rake hay until after the dew has dried and the sun nears its peak, or around 11:00 am. If possible, let the raked hay sit for an hour or two before baling to allow more drying time. Although losing small amounts of nutrient-rich leaves is normal during the haymaking process, raking when the hay is extremely dry will increase these losses. Hay should be handled as little as possible to maintain nutrient quality.

The final step in making dry hay is baling. Science and art converge in haymaking with the critical decision of when to start baling. Baling hay too early will trap moisture in the bale and result in spoilage. Baling too dry will cause leaves to shatter and break, lowering hay quality. It takes close visual observation and handling of clumps of hay from several windrows to "feel" if it is ready.

Hay ready to bale will have no bunches of green grass. It will have a brittle, crisp feel. To test its readiness, grab a clump of hay and hold one end of the clump in each hand. Pull vigorously with both hands. If the stalks break on the first pull, the hay is ready to bale. If it takes several pulls, it's still too green.

It takes a clear, sunny day to make hay. Although you may feel tempted to speed up the haymaking process when it is overcast or sprinkling lightly, it isn't worth the risk of baling hay that will mold. Improperly cured hay (hay above 22 percent moisture) can also heat in the barn and cause a fire by spontaneous combustion.

Generally hay is baled at a moisture content between 15 percent to 18 percent.

*(continued on pg. 6)*

Hay stored at more than 22 percent moisture in a barn or stack is at risk of spontaneous combustion. When the internal temperature of hay reaches 130°F a chemical reaction begins to produce flammable gas that can ignite if the temperature goes high enough. At 150°F you enter the danger zone. Anticipate hot spots or fire pockets at 175°F. At 185°F remove the hay from the barn, with the fire department standing by to control flames as air contacts the hot hay.

The “Hay Production Resource” CD has more detailed information on what to grow, machinery, storage, and more. For a copy of the CD or more detailed information on making hay, contact Dean Sprague in the Ellicottville office, 716-699-2377, ext 123, email [das57@cornell.edu](mailto:das57@cornell.edu).

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## Small-Scale Woodlot and Sugarbush Management Workshops



Sunday, July 24 from 1-5 PM  
Pierce Whitney Woodlot, Route 242 Machias, NY  
(~11 miles north of Ellicottville)

Many woodlot owners and maple syrup producers want or need to be more active in managing their woods for tree growth, sap production, firewood collection and small-scale sawlog harvesting. On many properties, there are too few acres or too few trees to attract a commercial-scale operation. In other cases, the owner just wants to be more closely involved in the selection, felling and moving of the wood. Owners and producers need special skills to remain safe and to ensure they accomplish their goals. Cornell University Cooperative Extension’s ForestConnect program offers a workshop to help participants learn the basic principles of small scale woodlot harvesting and management. Partners include the NY Forest Owners Association and NYS Maple Producers Association.

The workshop emphasizes three subjects: safety, silviculture, and woodland assessment techniques. Participants at this workshop will learn about: principles of tree growth, measuring trees, assessing tree quality to select cut versus leave trees, inspecting equipment and tools, utilizing safe practices, basic silvicultural principles, and making appropriate tree selection choices for multiple ownership objectives. Also, participants will observe directional felling using a felling plan and observe the use of an ATV and arch for moving sawlogs and firewood. The course is designed for novice to intermediate participants and anyone interested in learning about and discussing sustainable woodland practices.

Participants should dress for the weather (held rain or shine) and be prepared for walking on moderately rough ground. Participants are encouraged to bring a hard hat, clipboard, and pencil. Registration includes all handout materials, scale stick, and approximately 4 hours of instruction. Space is limited; pre-registration is required and costs \$15. To register please send check payable to Cornell Cooperative Extension, 5435A County Rd 48, Belmont, NY 14813. Please include your contact information with daytime phone if not already on your check. Contact Lynn A. Bliven at Cornell Cooperative Extension Allegany/Cattaraugus County 585-268-7644 ext. 18 or 716-699-2377 ext. 124 [lao3@cornell.edu](mailto:lao3@cornell.edu) for more information.

## Small Ruminant Spring Worm Webinars Recorded

Lynn Bliven, Association Team Coordinator

If you raise sheep, goats or alpacas, you are probably aware of some of the challenges regarding parasites. If you'd like to expand your knowledge, I encourage you to view this series of webinars developed to help small ruminant producers understand and control internal parasites (worms) in their livestock.



The four part series hosted at [www.sheepandgoat.com/recordings.html](http://www.sheepandgoat.com/recordings.html) includes:

- Understanding parasites and their life cycles: species, biology, pathogenicity.
- Integrated parasite management (IPM): grazing, nutrition, genetics, management, and host resistance.
- Diagnostic testing: FAMACHA©, Five Point Check©, fecal testing.
- Anthelmintics: products, chemistry, usage, refugia, resistance, alternatives, future.

There is also a six part webinar series on ewe and doe management available at the same site address. If you have additional questions on small animal production, please contact Lynn Bliven at 585-268-7644 ext. 18.

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## Maple Webinar Scheduled for June 2nd

The Cornell Maple Program invites you to participate in a Cornell Maple Webinar on June 2nd, titled “2011 Maple Tubing and Taphole Sanitation Research” presented by Stephen Childs, New York State Maple Specialist. This webinar will feature the results of research conducted on maple tubing and spouts during the 2011 sap season. A number of comparisons of various methods of keeping the taphole clean and sanitary to improve sap yield were conducted including: (1) new spouts and drops, (2) second season spouts and drops, check valve spouts, (3) silver spouts, and (4) sanitized drops, on both a vacuum system and gravity system. Knowing these results can be very helpful in making future decisions about your sap collection system.



This is the first in the summer series of webinars hosted by the Cornell Maple Program. Each webinar is held on the first Thursday of the month from 7 to 8 pm. A webinar link is available at [www.CornellMaple.com](http://www.CornellMaple.com).

Participants need to have an internet web browser and a high-speed internet connection. No pre-registration is required. The interactive nature of the webinar allows the opportunity to ask questions of the presenter in a real time venue. Additional information about webinars, as well as links to past maple webinar recordings can be accessed through visiting <http://maple.dnr.cornell.edu/webinar.html>.

Don't have high speed internet access? Contact Lynn Bliven at 585-268-7644 ext. 18 or [lao3@cornell.edu](mailto:lao3@cornell.edu) for information on host site locations in the area which provide access to view webinars live.



## 2011 Farmers' Markets Scheduled

A cool, wet start to spring has put producers a bit behind on planting season; however, growers are still planning for a bountiful year. Farmer's Markets are a great place to source products grown in our region. Local foods can be harvested at the peak of ripeness because they do not need to travel as far to the consumer. By working with your local farmer you can fill your refrigerator, pantry and freezer with the freshest products our region has to offer!

Local foods travel less miles than foods shipped from all over the nation or even the world. Buying local food means your dollar stays right here in our community supporting our farmers and businesses. We are blessed to have an amazing diversity of agricultural products. You will find everything from produce, meat, maple products, grains, honey, wine, jams, jellies and so much more! So why not connect with the people that grow your food? We have a total of 8 Markets to choose from, 3 in Allegany County and 5 in Cattaraugus, for the 2011 Season.

Angelica Farmers Market - Angelica Park Circle  
Saturday 10am - 2pm, June 25 – October 1

Belmont Farmers Market - Grange Hall Lawn, Rt. 19  
Thursday 11am - 5pm, May 26 - October 27

Wellsville Farmers Market - Jones Memorial  
Hospital outpatient lot 191 North Main St. Thursday  
2pm - 6pm, May 5 - October 6

Franklinville Farmers Market - Village Park Square,  
Rt. 16 Wednesday 2pm - 6pm, June 22 - October 26

*For farmers' market contact information please visit  
our website at <http://ccealleganycattaraugus.org>*

Olean Center Mall Farmers Market - Mall parking  
lot 400 North Union St. Saturday 8am - 2pm, May 7  
- October 29

REAP Olean Farmers Market - JCC Parking Lot  
Corner of Union & Sullivan Sts. Saturday 8am -  
2pm, May 14 - October 29

Salamanca Farmers Market - Jefferson Park,  
Jefferson St. near Park St.  
Tuesday 11am - 5pm, May 24 - October 25

Southern Tier Farmers Market - Tractor Supply  
Parking Lot 1900 Constitution Ave. Olean  
Friday 3 - 8pm May 13 - October 28

Interested in selling locally raised products but not sure what's required? Contact Lynn Bliven at 585-268-7644 ext. 18 to learn about the regulations to sell from your own road side stand or at Farmer's Markets.

## “Pasture Walk”, What?

By: Tom Parmenter, Community Educator

You may not be familiar with the term “pasture walk” and at first you may be thinking it’s a term used to cover up a hidden agenda. “yes dear, I’m going to a pasture walk” (golfing). In reality a pasture walk is an informal gathering of livestock owners who are interested in the grazing aspect of raising livestock. Pasture walks are usually held onsite of a working pasture of a local grazier. Topics for discussion can range from grass and legume species selection, to soil sampling, fencing issues, watering systems, and animal health. The realm of possibilities is endless and has even included the comparison of dairy producer’s milk check payments and analyzing the differences between farms.



Over the past decade many producers using pasturing or grazing in their operations have found that sharing their experiences, successes and failures, with others to be an excellent way of learning. Informal get together sessions of farmers offer an opportunity to share ideas and experiences in a way that is non-threatening and positive. As Troy Bishopp, Madison County Soil and Water Conservation District, aka, Grass Whisperer has noted; “I can’t remember one pasture walk where I didn’t take some useful tip home with me. That nugget of info produced an Ah-Ha moment that could lead to a sleepless night of management thoughts.” Not only do graziers come away with strategies for such things as grain feeding, the right float valve, fence chargers, fly controls, medications and yes even family living, but maybe even a new look at the total pasture management system.

You may be thinking, pastures have been used for ever. Remember cows, sheep and horses out on big open pastures, one big field, all summer. Grazing management today is not the grazing of those years ago. Today’s methods enable farmers to get higher yields and better quality forages for their livestock, resulting in increased profits, over the “old days”. Intensively managed grazing is the “high tech” of producing pasture forage for livestock. Success requires planning, observation skills, thinking on the go, and evaluation judgment skills which are developed over time and experience. Smaller chunks of pasture (called – paddocks), rotationally utilized, help promote pasture health all year long. Rotating paddocks can prevent over grazing and allows for faster re-growth of quality milk and meat producing forages. These are the subjects of the on-farm exchanges and the farmer sharing which take place at a pasture walk.



Allegheny and Cattaraugus Counties Cornell University Cooperative Extension assists local farmers in organizing pasture walks throughout the grazing season. If you are interested in attending future pasture walk events or to be placed on a mailing list, you can contact Dean Sprague (Cattaraugus County) at [das57@cornell.edu](mailto:das57@cornell.edu) or by calling 716-699-2377

Ext.# 123 and Tom Parmenter (Allegheny County) at [tdp6@cornell.edu](mailto:tdp6@cornell.edu) or by calling 585-268-7644 Ext.# 26.

We will be glad to provide you with notices and (Tee times) for pasture walks that may be of interest to you. Pasture walks are designed for producers and those interested in pursuing a livestock enterprise to share ideas, sometimes look at possible solutions to problems and develop networks with like minded folks.



# UPCOMING EVENTS

## **Herb Gardening For Everyone**

@North Collins Library

2095 School Street, North Collins

June 7th, 6:30 - 7:30 PM

-Tina Szulewski MG -- Where herb gardening fits in everyones garden and the benefits of herbs in the garden. How to prepare garden and plant herbs.

## **Pasture Walk**

@Pine Hill Cattle

2408 Pine Hill Rd, Randolph

June 9th, 12 PM - 2:30 PM

-For more information and to register contact Dean Sprague at (716) 699-2377 ext. 123

## **Design of Veggie Gardens That Work**

@Salamanca Garden Club

134 Broad Street, Salamanca

June 13th, 7 PM - 8:30 PM

-Nan Miller MG & Melinda Buckley MG -- Six Essential Factors to have a successful vegetable garden.

## **Wednesdays in the Arboretum**

@Cornell Cooperative Extension

28 Parkside Drive, Ellicottville

July 6th - August 24th

7 PM - 8:30 PM (two topics)

-A free lecture series presented by Master Gardeners on many aspects of gardening.

## **Small-Scale Woodlot and Sugarbush Management Workshops**

@ Pierce Whitney Woodlot

Route 242, Machias

July 24th, 1 PM - 5 PM

-Pre-registration is required. Please register with Lynn Bliven at (585) 268-7644 ext. 18 or (716) 699-2377 ext. 124

## **Harvest Week**

September 12 - 16, 2011

-Celebrate our local farms by serving local foods at your restaurant or school during this week. For more information or to take part in this week contact Colleen Cavagna (585) 268-7644 ext. 12



## **Allegany/Cattaraugus County**

### **Buy Local Challenge**

September 1 - 15, 2011

-For more information and participating farm locations, please visit our website at [ccealleganycattaraugus.org](http://ccealleganycattaraugus.org) and click on the Buy Local Challenge link.

## **Visit the Farm Day**

September 10, 2011

-For more information and participating farm locations, please visit our website at [ccealleganycattaraugus.org](http://ccealleganycattaraugus.org).

## **Southern Tier Commercial Berry Growers Workshop**

@Belfast Fire Hall

11 Merton Ave, Belfast

October 12th, 8:30 AM - 4:30 PM

-Pre-registration is required. Please register with Colleen Cavagna at (585) 268-7644 ext. 12



## Have a question? Give us a call.

If you have a question, please feel free to stop in at one of our county locations in Belmont, NY and Ellicottville, NY or give any of our educators a call at the numbers listed below.

### Allegany/ Cattaraugus County Staff Contact Information

Ag Economic Development  
Animal Science/Poultry  
Natural Resources

**Lynn Bliven**, Association Team Coordinator  
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716-699-2377 ext. 124 - Cattaraugus

Dairy, Allegany

**Tom Parmenter**, Community Educator  
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Dairy, Cattaraugus  
Livestock

**Lisa Kempisty**, Community Educator  
[lik4@cornell.edu](mailto:lik4@cornell.edu) 716-664-9502 ext. 203

Field & Forage Crops  
Master Gardener Coordinator, Cattaraugus

**Dean Sprague**, Resource Educator  
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Horticulture, Allegany  
Master Gardener Coordinator

**Colleen Cavagna**, Community Educator  
[cc746@cornell.edu](mailto:cc746@cornell.edu) 585-268-7644 ext. 12

Ag, 4H & STWP, Cattaraugus

**Mistine Keis**, Administrative Assistant  
[mistinekeis@cornell.edu](mailto:mistinekeis@cornell.edu) 716-699-2377 ext. 125

Allegany County Master Gardener

Helpline: [cceastergardeners.allegany@gmail.com](mailto:cceastergardeners.allegany@gmail.com)  
Phone: 585-268-7644 ext. 23

Cattaraugus County Master Gardener

Helpline: [cceastergardeners.cattaraugus@gmail.com](mailto:cceastergardeners.cattaraugus@gmail.com)  
Phone: 716-699-2377 ext. 127

#### Office Locations:

CCE Allegany County  
5435A County Rd 48  
Belmont, NY 14813

CCE Cattaraugus County  
28 Parkside Drive  
Ellicottville, NY 14731

Visit us on the web at <http://ccealleganycattaraugus.org>

Find us on Facebook: <https://www.facebook.com/CCEAlleganyCattaraugus>

Follow us on Twitter: @CUCEAllegCatt

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