

FARMER OR FOOD SUPPLIER

Return by June 1 to Bobbie Harrison
CCE Seneca Co, 308 Main St. Shop Centre, Waterloo, NY 13165
OR Scan and email to: rmh27@cornell.edu OR Fax: 315/539-2784

Registration Form

Name of business: _____
Mailing address of business: _____
Physical location of business: _____
Spokesperson for business: _____ Phone number: _____ Email: _____
Best time(s) to contact _____
Website address: _____

AVAILABLE PRODUCTS:

Fruits available (list) _____
Vegetables available (list) _____
Meat products available (list/describe) _____
Dairy products available (list/describe) _____
Bakery products available (list/describe) _____
Herbs, maple/honey (list/describe) _____
Value-added products (jams, pesto, salsa, sauces, vinegar, rubs, spices, etc. list, describe): _____
Wines (list/describe) _____

2011 CORK AND FORK

_____ I am interested in an exhibitor booth.
_____ I am interested in providing product for the Partners and Pairings event.
_____ I am interested in providing product for a Demonstration event.



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Cornell University
Cooperative Extension
Seneca County

SENECA COUNTY COOPERATIVE EXTENSION
308 Main Street Shop Centre
Waterloo, NY 13165

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FOR
YOUR
INFORMATION



Farm to Chef Meet and Greet – June 14, 9:00 am to 12:00 noon

Waterloo Holiday Inn

The growing season finally arrived after one of snowiest winters and rainiest springs on record. Everyone is scrambling to get caught up. Food production and sales has been and will continue to be a chicken and egg quandary....which came first, the chicken or the egg? OR, should I worry about getting the seeds and plants in the ground, but what difference does that make, if I don't have a market for the product? OR if I don't have the product to sell, then what difference does having a market make? That tension will always exist. To increase opportunities to market to local restaurants, please register and attend the Finger Lakes Farm to Chef, Meet and Greet to be held Tuesday, June 14, 2011 9:00 am to 12:00 noon at the Waterloo Holiday Inn, 2468 NYS Route 414, Waterloo, NY

The purpose of the Farm to Chef, Meet and Greet is that Finger Lakes food suppliers (farmers and those producing value-added products) and local chefs will meet one another to learn what products might be sourced nearby to take advantage of the desire of customers to purchase locally grown and prepared products throughout the growing season and the rest of the year. Participants will also have the opportunity to learn more about participating in Cork and Fork, the Finger Lakes Premier Culinary Experience to be held September 16-17 at the Rodman Lott and Sons Farm in Seneca Falls.

Proper product and food handling is critical when selling to the public. The Farm to Chef Meet and Greet will include presentations from the Seneca Co. Public Health Department regarding rules and regulations pertaining to safe product handling. The NYS Farm Market Federation will also be making a presentation – Food Safety Recommendations and Guidelines: An Update from the Field.

For more information about this event or to request need for accommodations contact Bobbie Harrison at 315/539-9251 or email at rmh27@cornell.edu. For additional information or to register electronically visit <http://senecacountycce.org/>. A registration form is included on the back page. When attending this event remember to bring business cards, brochures, pamphlets, something that has your name, contact information and what you have to offer for sale. Think about and practice what you would say when approached by a chef. What do they want to know? They want to know who you are and what you have for sale, how much you have for sale, and when you have it available, will you deliver, and how to contact you. This event is not about negotiating price, which will be done when YOU follow up with the chef at a later date. Ask them for their contact information.

As requested by a local producer....

Required Labor Posters to be Displayed by Agricultural Employers

From New York State

- NYS Department of Labor: Agricultural Minimum Wage (\$7.25)
- NYS Department of Health: YOU HAVE A RIGHT TO KNOW related to health effects and hazards of toxic substance at your worksite
- NYS Division of Human Rights: Discrimination Really Hurts. If You See It or Experience It, Call Us. We're Here
- NYS Public Health Law (no smoking sign)

From the United States Department of Labor

- Wage and Hour Division Employee Rights Under the Fair Labor Standards Act,
- Employee Rights and Responsibilities Under the Family Medical Leave Act;
- Job Safety and Health through the USDOL Occupational Safety and Health Administration;
- Your Rights Under USERRA (the Uniformed Services Employment and Reemployment Rights Act)
- Equal Employment Opportunity is THE LAW
- NOTICE Employee Polygraph Protection Act
- If hiring migrant or seasonal agricultural workers: US Dept. of Labor: Notice Migrant and Seasonal Agricultural Worker Protection Act

Posters in Spanish are required to be displayed for those employers hiring Spanish speaking workers. Posters are available for free through the Internet (yes, it is challenging to find them). If you feel you need updated copies of these posters, Contact Bobbie Harrison at rmh27@cornell.edu or call 315/539-9251. In addition Dan Roth, NYS Department of Labor, Rural Services is a great resource to help employers remain in compliance with labor law. He can be reached at 315/946-7259.

Lessons from Japan

Seneca County is central to two nuclear power plants, one located in Ontario, Wayne Co. and the other located in Scriba, Oswego Co. Periodically these plants and associated government agencies come up for review of emergency response plans. The process has started to review the plan for the James A. Fitzpatrick plant in Scriba the week of June 19th. The Emergency Planning Zone (EPZ) is that pre-determined zone immediately surrounding the plant. The Plume Exposure EPZ is approximately a 10-mile radius surrounding the plant. The Ingestion Pathway EPZ is approximately a 50-mile radius surrounding the plant which includes the northern portion of Seneca Co. Like Japan, emergency response teams would determine the pathways of contamination and visit farms to take samples of plant materials, water and milk, etc. These samples might be taken in advance to determine if there was any change through time. If there was an incident, farmers would be notified and asked to take protective actions such as sheltering all animals, including those on pasture, feeding stored feed and providing water from a protected source (such as a well). Feedstuffs exposed to radioactive particles might be quarantined and disposed of and product for sale might be prevented from being moved to market. Information from such an event would come through a Joint Information Center. Seneca Co. Emergency Management and Seneca Co. Public Health Department will provide the local leadership for this exercise.

Welcome Sarah

CCE Seneca Co. welcomes Sara Dickenson as a summer intern in the agriculture program area. Sarah is a local Seneca Co. resident. She has an AAS degree from SUNY Cobleskill in Agricultural Business and is in the process of completing her Bachelor in Technology degree with a focus on Agricultural Business Management/Agriculture Enterprise. She has sales experience working at the Timberland store at the Factory Outlet Mall and currently works at Swedish Hill Winery. She also spent some time with the Joint Assessment Group assisting with land valuation. She has been part of the Seneca Co. 4-H program participating in Teen Council and STARR Planning Committee. Sarah will be assisting with an evaluation of the *Experience the Farm* brochure along with securing participants for the County Fair Celebrate Seneca Co. Agriculture and Cork and Fork.

Experience the Farms of Seneca County

In 2010, CCE Seneca Co. in collaboration with the NYS Department of Agriculture and Markets printed the *Experience the Farms of Seneca County* brochure. Brochures are still available. Contact Bobbie at 315/539-9251 or email rmh27@cornell.edu for copies or to request delivery.

Celebrate Seneca County Agriculture – July 18th, 7-9 pm

Again we will showcase the diversity, vitality and success that is the farm and food sector of Seneca County at the Seneca County Fair and the 100th anniversary of the Cornell Cooperative Extension system. We hope that you will bring your product to taste and to sell. Or create a display promoting your farm. Fireworks will follow the event. Contact Bobbie for more information at rmh27@cornell.edu or at 315/539-9251. Over 500 people attended this event last year!

What's Coming Up? Mark Your Calendar

May 31 and June 2 Animal Well-Being and Comfort, polycom 6:30-9:00 p.m., CCE Ontario Co. 480 N. Main St. Canandaigua, NY Program features: handling large animals, cow behavior, facility design, stocking density, economics of cow comfort. Cost is \$20/person. For more information or to request accommodations contact Jackson Wright at 585/746-3016 or Jerry Bertoldo at 585/281-6816. Register with Cathy Wallace at 585/343-3040 x 138

June 2, 10:00 am to 12:00 noon Small Grains Management Field Day, Musgrave Farm, Poplar Ridge, Aurora, NY Crop development overview, seeding rates, nitrogen fertility, small grains breeding and varieties, foliar fungicides, resistant varieties, Fusarium head blight, mycotoxins, buckwheat after wheat, high yield wheat practices, updates on all sectors of the industry. 0.75 Pesticide credits (Category 1a, 10, 21, 4). Contact Larissa Smith 607/255-2177 or email at lls14@cornell.edu.

June 3, Safe Produce Harvest and Handling for Organic Producers, 10:00 a.m. to 12:00 noon, Pederson Farms, 1798 County Road 4, Seneca Castle, NY Participants will learn more about Rick Pederson's harvest and post harvest handling procedures of organic asparagus to meet the requirements of large wholesalers and regulations. To register call 585/271-1979 x 512. Event is free to NOFA-NY members and \$15 for non-members.

June 7, Dairy Skills Training: Animal Well-Being and Cow Comfort, 7:30-10:30 a.m. Coyne Farms, Avon, NY. Handling large animals, cow behavior, facility design, stocking density, bedding options, hygiene scoring, and the economics of cow comfort. Dr. Art Sherman, NYS veterinarian will take participants on farm and outline the NYSCHAP Animal Welfare certification process. For more information or to request accommodations contact Jackson Wright at 585/746-3016 or Jerry Bertoldo at 585/281-6816. Register with Cathy Wallace at 585/343-3040 x 138.

June 14, Beef Pasture Walk, 6:30-9:00 p.m. at Terry & Mary Lou Rothfus, Floy Mar Farm, 1865 Salt Rd., Fairport, NY Contact Nancy Glazier at 315/536-5123 for more information.

June 14 and June 16, Dairy Herd Health & Herdsmanship, Canandaigua polycom, CCE Ontario Co. 480 N. Main St. Canandaigua, NY 6:30-9:00 p.m. Program focus: identifying sick cows, protocols, metabolic diseases, infectious diseases, bovine physical examination techniques. Cost is \$25/person. For more information or to request accommodations contact Jackson Wright at 585/746-3016 or Jerry Bertoldo at 585/281-6816. Register with Cathy Wallace at 585/343-3040 x 138

June 18 Dairy Skills Training: Dairy Herd Health & Herdsmanship, 10:00 a.m. – 2:00 p.m. Location TBA. Skills training will include how to conduct a physical exam on a cow as well as intravenous administration and drenching methods. The host dairy herdsman will go through the farm's health monitoring procedures, treatment ration and record keeping. For more information or to request accommodations contact Jackson Wright at 585/746-3016 or Jerry Bertoldo at 585/281-6816. Register with Cathy Wallace at 585/343-3040 x 138

June 21 NYS Troopers' View of Your Farm Truck, 11:00 a.m. to 1:00 p.m. Those attending this demonstration will learn more about what law enforcement officers observe that results in them "pulling over" some trucks. A NYS Trooper will provide a demonstration of the process they follow when a truck is pulled over. Farm operators and truck drivers will learn what to expect when they are pulled over along with the questions they will be expected to answer about truck parts, equipment, load and safety. The meeting will be held (rain or shine) at the Cayuga Co. SWCD office/garage: at 7413 County House Rd., Auburn, NY (east of Auburn, just off of Route 5, turn south by 84 Lumber). For more information or to request need for accommodation, contact Keith Severson at 255-1183 or email at kvs5@cornell.edu

July 13 Weed Science Field Day . Morning program on vegetable weed management, Thompson Research Farm, Freeville, afternoon program at Musgrave Research Farm, 1256 Poplar Ridge Rd. Aurora, Pesticide credits available. More information is available at Cornell Crop and Soil Science website. Contact Larissa Smith at 607/255-2177 or email at lls14@cornell.edu.

