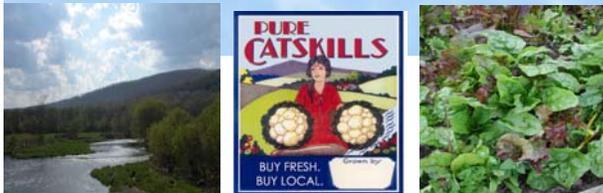


Farm To Market Update



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Trade Shows and Workshops

More Bang for your Bucket (of milk)

Value added products are a way for dairy farmers to increase the value of their milk by transforming it into a product that will yield a greater return. Cheese, yogurt, butter and organic milk are “value-added” items. To learn more about how you might be able to get more money for your milk, attend one or all of these upcoming events.

CADE Holds Dairy Value Added Workshop June 4

The Center for Agricultural Development and Entrepreneurship (CADE) is offering a *Successful Dairy Value Added Ventures* workshop on Saturday, June 4 from 10am to 3pm at the Telecenter in Oneonta. The Telecenter is located at 254 Main Street across the street from Wilber Bank in downtown Oneonta. The workshop addresses the many opportunities for farmers who diversify into value added dairy products.

Cheese Day at Sprout Creek Farm!

A Festival from Grass to Milk to Table

One thing that we don't have a shortage of in Delaware County is grass, so why not make it work for you? This festival is organized around the idea that grass fed dairy cows produce milk that makes cheese both better tasting and more nutritious. On June 11, from 10-4, the farm will hold a festival with twenty seminars on cheese making to choose from - a great way to find out more about making the most out of your milk. Sprout Creek Farm is located at 34 Lauer Road in Poughkeepsie, NY. This event is sponsored by the NYS Farmstand and Artisan Cheese Makers Guild. Admission is \$10.00 for members of the Cheese Makers Guild; \$25.00 for the general public. For more information, contact Tracy Frisch at tracy@nycheese.org or (518) 692-8242. To register, send a check or money order to NYS Cheese Makers Guild, 1293 McClay Rd, Greenwich, NY 12834, or register online at www.nycheese.org. Anyone interested in carpooling from the Catskills can call WAC's Farm To Market Manager, Allison Bennett, at 607-865-7790 x125.

Evans Creamery Farm Tour

For those who like to do it your own way, join Cornell Cooperative Extension on a tour of Evans Dairy in Norwich on

Friday, July 22. For more information, contact John Thurgood at 607-865-7090. This dairy produces delicious yogurt and bottles its own milk, recently rated #2 in *New York Magazine's* Milk Taste Test with the comment: “So this is what milk is supposed to taste like.”

Coming Together Organically at SUNY Delhi

We are pleased to report that the turnout for our Moving to Organic Dairy “Is It Right for Me?” workshop that was held on May 5 at SUNY Delhi was well attended. Over 40 people from all corners of the community turned out to hear what organic dairy is all about. Higher milk premiums allied the farmers with the environmentalists who support organic dairy as a means of maintaining a clean and healthy water supply.

The economic incentive for farmers to transition to organic dairy farming is that the return for organic milk is holding steady at \$22.00 per hundredweight compared to about \$16.00 per hundredweight for conventional dairy. Farmers can also realize greater profits because their cows live longer, produce longer and reproduce more often. While organic grain costs are higher than conventional grain, organic dairies utilize grazing systems to take advantage of the ready-to-eat delicious nutrients growing in the pasture.

What does it take to go organic? The minimal requirements are that farmland must be free of pesticides for three years; antibiotics may not be used to treat sick animals and all feed must be certified organic. The first step in making this transition is to order a Dairy Transition Application packet from The Northeast Organic Farming Association of New York (NOFA-NY). The fee for this application packet is \$30.00 and the application fee and inspection costs are due at the time of application.

For more information on transitioning to organic dairy, visit the Northeast Organic Dairy Producers Association at www.nodpa.com; the Northeast Organic Farming Association at www.nofany.org/org/certification/dairycertification.html or call (607) 724-9851. The two dairies currently purchasing organic milk in the region are: www.organicvalley.coop and www.horizonorganics.com. To order Cornell University's guide called “The Organic Decision: Transitioning to Organic Dairy Production for \$12, call 607-254-7412 or email: fsbl@cornell.edu.

Scholarships Available For NYS Maple Tour

The Watershed Agricultural Council is sponsoring scholarships for the New York State Maple Tour being held July 17, 18 and 19 in Batavia, New York. The tour will allow producers to exchange information about new ways to collect, process and market maple products. The full tour package includes a Sunday evening social, breakfast and lunch on Monday and Tuesday, visits to ten of the area's sugarhouses, a trade show and a banquet. In addition to covering the cost of the tour, WAC will provide a stipend for lodging. Scholarships will be disbursed on a first come, first served basis. To apply, **please contact the office of the Farm to Market Manager at (607) 865-7790 ext. 125.**

Summer's First Harvest: The *Pure Catskills* Dinner Series Begins

The Watershed Agricultural Council is launching its "buy local" campaign with the first in a series of Pure Catskill dinners titled, "Summer's First Harvest" on Monday, June 27 at Peekamoose Restaurant & Tap Room on Route 28 in Big Indian. This dinner event is about new beginnings. As the first crops of summer become available, farmers, restaurateurs, and diners will have an opportunity to sit down and explore how we, as a community, can support the continuance of farming in the Catskills through the promotion of locally farmed food and a *Pure Catskill* brand. For reservations, call 845-254-6500. If you are a restaurant and would like to participate in the Pure Catskills Dinner Series call Allison Bennett at (607) 865-7790 ext 125.

Margaretville Farmers Market Opens

A good time was had by all who attended the first Margaretville Farmers Market on Sunday May 29, 2005. Vendors set up with jams, herbs, natural meats, crafts, and maple syrup while blue grass band, Aurora North, convinced the crowd that the Catskills really are part of Appalachia. McIntosh Auction was on hand to auction off local treasures and to provide support for the new market. The market will be held every Sunday until Columbus Day week-end from 10am - 3pm. For more information, contact Heather Van Benschoten at (845) 586-3750.

Don't Keep It A Secret

If you have local produce, meat or dairy, please contact me. I am the new Farm to Market manager at the Watershed Agricultural Council and am working to connect local producers with the markets that can most effectively handle their products. I can help get your products into local farmers' markets, specialty stores, restaurants, and super markets. If you would like to distribute your product locally or in the New York metropolitan area, I can put you in touch with the purveyors. So, please - don't keep it a secret! Let me know what you have to sell. Allison Bennett, Farm to Market Manager
Watershed Agricultural Council (607) 865-7790 ext.125 or email: allisonbennett@nycwatershed.org.

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