For the love of Garlic

By Jolene Wallace

October is the month that most of us think of as the first complete month of fall. Some of us tie cornstalks to our porches, set out hay bales, colorful containers of mums, plenty of pumpkins, gourds, and garlic. Well maybe we don’t all have garlic in our autumn displays but we should be getting the garden ready to plant it. How cool is that? It’s October, winter lies ahead, and we’re out planting something!

Garlic is planted in October and harvested the next July. If you’ve never planted garlic before, you might want to give it a try as it is really pretty easy. Start with a large garlic that you have purchased via mail-order suppliers, garden centers, or other local sources. We don’t recommend using garlic that you purchased in the grocery store as it may not be a variety that grows well in the North Country or may have been treated to discourage sprouting.

There are two basic types of garlic; the softneck varieties and the stiff- or hardneck varieties. The softneck are the type you usually find in the grocery store. It’s called softneck because the neck stays soft at harvest and can be braided. It has a strong flavor and stores well. Hardneck is the most cold-hardy of the garlics, has a milder flavor, but doesn’t store as well as softneck.

Garlic needs full-sun, and well-drained, fertile soil to grow well. Choose a place where you haven’t grown anything in the allium family (leeks, onions, garlic, chives, and shallots) for 3 years. Separate the cloves, leaving the husks on, and plant each clove with tips up two inches deep and four to six inches apart. Your rows should be fifteen to twenty-four inches apart. After planting, mulch heavily to prevent the soil from heaving during the coming cold months.

Garlic is grown in every state except Alaska. The Central Valley in California produces 30,000+ acres each year and the annual Gilroy Garlic Festival has

Continued on page 11...
My Ten Years at Extension

By Emily Selleck, Community Educator, Horticulture

Was it really ten years ago this past July that Amy Ivy turned to me and asked, “Would you like a job?”

My husband, Nat, and I had taken the Master Gardener Volunteer Training Program in the fall of 2000, and I had opted to do my volunteer work in the Westport office with Amy, answering homeowners’ gardening questions and doing some filing.

“Yes,” I answered Amy’s question with alacrity.

Although my only “formal” horticulture education had been the Master Gardener Volunteer Training, I have gardened as long as I can remember and felt that my experiences as such plus my previous education as a Registered Nurse and later as a Physician Assistant (diagnostic and people skills) would stand me in good stead to handle the position. Nat, a physician, and I had retired from medicine in 1997 and moved to live permanently in our house in Keene. Now that we had our new home “nested” in ways that suited us, I found I was keen to return to the workforce.

Anita Deming, my direct supervisor and Executive Director of Cornell Cooperative Extension Essex County, was more than supportive. “We’ll train you up,” she was wont to say. And so off I went to seminars, workshops and such from the Cornell Campus to Canton.

Besides being a Program Assistant for Consumer Horticulture, I was to be responsible for assisting with the Master Gardener Volunteer Program in Essex County, the Maple and Forestry Programs, and eventually Turfgrass, all in Essex County. As such, I had the great fortune of attending educational sessions on volunteer management in general and Master Gardener volunteers in particular; Maple Schools and field demonstrations; FRESH (Forest Research Extension Sharing) weekends at the Arnot Forest in Ithaca in the spring; and, Turfgrass seminars and hands-on at Cornell and CCE Rensselaer County.

Since that time, I have been part of the Horticulture Diagnostic Network (listserv) where CCE Educators around the state pose questions, pictures, and problems to pique interest, promote discussion, and almost always provide answers. Additionally, for the past eight years I have participated on the weekly Turf Call (every Thursday morning from 7:30am – 8:00am, mid-March through mid-November). The call is headed by our “Turf Guy”, Frank Rossi from Cornell campus. Participating on the call are Art DeGaetano, our “Weather Guru”, Director of the Northeast Regional Climate Center; a host of CCE Educators from Long Island to Rochester, to Troy and Westchester; a turf educator from UConn; a pathologist from Rutgers; and a Weed specialist from UMass. Frank often includes a guest, either from Cornell, or from as far off as Canada and the Carolinas.

As for additional horticultural educational materials, there are weekly publications from the Regional Fruit and Vegetable Teams. And, if I get really stumped, I can contact a host of campus and Extension experts for advice. I have never been disappointed.

I have also been privileged to be a Partner of the Adirondack Park Invasive Plant Program (APIPP) Working Group that meets twice yearly – both the Aquatic and Terrestrial Invasive Species groups as well as Partners from the NYS DOT, NYS DEC, the APA, BRASS (the Boquet River Assoc.), AsRA (the Ausable River Assoc.), the Lake George Association, members of CCE Invasive Species Education Program, the Inlet and Rainbow Lakes Associations, Hamilton County Soil and Water and often interested guests/volunteers from the community. The Working Group gathers to share information on the activities of all its Partners, to receive continuing education, and to get recharged to go back and work hard to keep invasive species (all taxa) if not out of the Park at least down to a dull roar. Thank you,
Ten Years, continued...

Hilary Smith, Director of APIPP! Whatever I learn from this group I share with our Master Gardener Volunteers who do a great job further spreading the word at Farmers’ Markets throughout the growing season and at other appropriate events throughout the year.

At the end of each year when I complete Cornell’s required reports (that assist Cornell and CCE in securing the grant and federal funding many of their research and Programs rely upon), I find I have no trouble coming up with a “success story”. Many of these have involved our Essex County Master Gardener Volunteers, e.g. their spearheading, seeking local support and often funding for Community Gardens in Newcomb, Lewis, AuSable Forks/Jay, Wilmington, Lake Placid, and Saranac Lake as well as their active participation in those Community Gardens themselves, including education. Over the years, it has been a pleasure to work with this enthusiastic, energetic, and talented group of volunteers. I shall miss them all.

During my brief Maple career as an Educator, I was privileged to participate in the interviewing process that brought our North Country Maple Specialist, Mike Farrell, to Cornell’s Uihlein Maple Research Station in 2005. Mike has gone on to earn his PhD. and be the driving force behind Maple Programming throughout the North Country. He has recently finished writing a book, The Sugarmaker’s Companion – an integrated approach to producing syrup from maple, birch, and walnut trees with information on sugarbush management, the economics of sugaring, and marketing strategies to ensure a profitable enterprise. It will be published by Chelsea Green Publishing and available November 1, 2013.

What important lessons have I learned during my time at Extension? Listen. Don’t jump to conclusions even if the answer appears obvious. Do your due diligence. Share your enthusiasm for discovery and learning with others.

Of course I have a favorite story that will serve as illustration:

In early June 2007, a homeowner from Moriah brought in a sample of some flying insects he had caught in his backyard. He said the insects may have been responsible for the decline of a maple sapling he had transplanted the year before.

A quick look at the insects might have led one to say “Oh, flying carpenter ants”. Upon closer inspection, the insects’ antennae were straight rather than “elbowed” like an ant’s antennae. Closer physical inspection of the insect with a hand lens as well as comparison with text descriptions and “Google Images” led us to think that these insects might be

Continued on page 5....
Squash, more than décor!

By Jordy Kivett

Fall is often associated with squash, pumpkins and gourds. From centerpieces to jack-o-lanterns squash are prevalent from Labor Day to Thanksgiving. While those look great amidst your harvest décor, squash and pumpkins can also really enhance your harvest menu. Squash is sweet and creamy when cooked and compliments many flavors and types of cuisine. It is a great source of vitamin A, a good source of vitamin C and fiber and has many minerals, like potassium and folate. When selecting winter squash look for hard rinds that are dull, not shiny. The squash should be heavy for its size and have some remnant of the vine still attached. Squash will keep best stored in a cool place with plenty of air circulation, like a basement, or cool pantry. There are many varieties to try. If you are looking to cook pumpkin choose small “pie” pumpkins, not the large pumpkins for carving, since they are not very sweet or flavorful. You can also substitute most winter squash for pumpkin or one another. Acorn, butternut, buttercup, hubbard, delicate, and pumpkin all have different flavors but it is more of a nuance, so use your favorite in any recipe calling for winter squash. An exception to this is spaghetti squash since the flesh is stringy, spaghetti like, instead of creamy, and not nearly as sweet. You should peel most of the winter varieties of squash. If you are planning on baking them, just cut them in half, remove the seeds, and roast. When the flesh is cooked, simply scoop it out and enjoy it mashed or in other recipes. If you would like cubed squash in a dish, you will have to peel it prior to cooking. Be careful, as the hard peel and flesh can make this difficult. Cutting the squash in half can make it easier to peel since it will sit more firmly on your cutting board. Squash is very versatile and can be used in many dishes. Cubed squash goes great in chili, casseroles, and soups, while mashed squash tastes great with a little maple syrup and cinnamon, or combined with mashed potatoes to add color boost nutrition. Try using spaghetti squash as pasta, for a low carbohydrate, nutty tasting alternative to pasta.

Spaghetti Squash Pistachiano

Microwave a meal in minutes with Spaghetti Squash Pistachiano!

Serves: 2

Think Variety; Think Color: Red, Yellow/Orange, Green

Ingredients

- 1 spaghetti squash, about 1 1/2 pounds
- 1/2 cup natural California pistachios
- 1/4 cup fresh basil leaves, cut into thin strips
- 1/4 cup sun-dried tomatoes (oil-packed), drained and chopped
- 1 tablespoon extra virgin olive oil
- 1/4 cup Parmesan cheese, shredded
- 1/4 cup Mozzarella or Monterey Jack cheese, shredded

Directions

Pierce squash several times with fork. Place in microwave; cook, uncovered, on HIGH 9 to 10 minutes or until squash is fork-tender. Turn squash over once during cooking. Remove from oven; set aside to cool slightly. Halve squash lengthwise; remove seeds. Lift out spaghetti-like strands with fork and place on 2 microwave-safe dinner plates. Sprinkle each serving with pistachios, basil, tomatoes, and olive oil; fluff with 2 forks to mix. Combine Parmesan and mozzarella cheeses; sprinkle over spaghetti. Return plates to microwave; cook on HIGH for approximately 30 seconds longer. Serve immediately.

Recipe Credit
Recipe provided by Wonderful Pistachios!

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FruitsAndVeggiesMoreMatters.org
Ten Years, continued...

Spring Tiphia - *Tiphia vernalis* – a small parasitic wasp originally identified in the early 1920s as a significant biological control agent of Japanese beetles.

Between 1925 and 1927, the Tiphia wasp was released in the northeastern United States where it soon became established as a natural enemy of Japanese beetles, *Popillia japonica*. Japanese beetles can be highly destructive insect pests in the landscape. Damage caused by the feeding of its larvae (one of the white grubs) and of the adults result in the annual loss of millions of dollars to the agricultural and ornamental plant industries in the eastern United States. Introduced accidentally into the United States about 1916 near Trenton, New Jersey, the Japanese beetle has spread throughout most of the eastern United States. When used in conjunction with other control strategies, Tiphia has been known to keep Japanese beetle populations at acceptably low levels.

How does Tiphia accomplish this? Tiphia normally emerges when Bridal Wreath Spirea are in bloom in May (a good example of how phenology – the timing of one natural event with another - can be useful). After a brief period of feeding and mating, the female begins to hunt for Japanese beetle grubs to parasitize. The female is able to detect the presence of grubs probably by scent and will burrow into the ground in search of a grub. Once she finds one in its earthen cell, a brief struggle ensues. The wasp stings the grub causing temporary paralysis. She then prepares an area on the paralyzed grub to receive a single egg. A female wasp can normally parasitize 1 to 2 grubs daily in this manner, and can lay a total of 40 to 70 eggs over her lifespan of about 35 days. The wasp larva hatches in about 7 days and then pierces the skin of the grub in order to feed. The grub becomes weakened as the wasp larva grows rapidly inside it, consuming the entire body of the grub except for the head capsule in a few days. The wasp larva then spins a waterproof brown cocoon about the size of a small peanut in the earthen cell of the former occupant (the grub), and then enters its pupal stage. Transformation from pupa to adult occurs inside the cocoon in late summer or early fall. The adult wasp overwinters, safe inside its waterproof cocoon until spring when it chews its way out of the cocoon, digs its way to the surface, and emerges from the soil in early May.

The homeowner who had brought the insect sample to the Cornell Cooperative Extension office in Essex County indicated that there had been “thousands” of these insects swarming in his yard throughout the month of May. He also said that his yard had been overrun with Japanese beetles for the past two summers.

Continued on page 8....
A Smelly Challenge

By: Chelsea Baxter, 4-H & Nutrition Program Educator

The ability to observe is the most basic skill used in science which also aids in the development of other skills such as: classifying, predicting, questioning and inferring. An observation is the perception of objects or an event that uses one or more of the five different senses – sight, touch, taste, smell and hearing. Comparing different foods using the senses is a terrific way to develop different observational skills and expand their descriptive vocabulary.

This sensory activity allows children to begin exploring the many different properties of foods in a very personal way. Humans have a much weaker sense of smell compared to animals, however, an area the size of a postage stamp in our noses helps us to identify thousands of smells. Everything that has an odor releases tiny particles into the air called molecules. When you sniff, these molecules are drawn high up in your nose and land in a special place where the nerves send messages to your brain. It is your brains job to determine what the smell is coming from.

You will need:

- To select a food (seasonings, herbs, flavors, etc. – something that children can easily identify such as honey, cinnamon, cocoa, peanut butter, etc.)
- Empty film containers or something similar that can be sealed air tight (one for each different smell)

Directions:

- Place a sample of the food or seasoning into one of the empty containers and replace the lid. These will be your “smell bottles”

- Repeat until you have created several different smell bottles.

Hint: If you make several different smell bottles, labeling them with a code or number may be helpful in differentiating between them later.

Triangle Test

Prepare two identical “smell bottles” and one that is different. Put participants’ noses to the test. Are they able to identify the odd sample? Can they name the paired and odd samples? Challenge several more people. Are any odors easier to match or identify than others?

Matching Pairs

Prepare an even number of samples. Put peoples’ noses to the test. Can they sort the samples into matching pairs? Can they name the paired samples? Challenge several more people. Are any odors easier to match or identify than others?

Questions to ask:

- Can you smell anything?
- Can you do anything to make the odor stronger?
- What happens if you inhale rapidly several times?
- What happens if you block one nostril?
- How does the smell get from the bottle to your nose?

What would happen if you mixed samples (odors)?

This activity was taken from Kitchen Science for Kids

By: Patricia F. Thonney & Tracy J. Farrell
October Tips

By Amy Ivy

Raised Beds

The relentless rain early this summer showed what a benefit raised beds can be. If you wished you had some, now is the time to get them set up so you’ll be all ready to plant at your first chance next spring.

Raised beds are ideal for sites with poor soil quality and/or poor drainage. Rather than trying to fix what lies below you can simply build your beds above the existing conditions. The more challenging the situation is, the higher the beds need to be. In most cases, a bed made 2x8” or better yet 2x10” lumber will be high enough to make a difference. If you decide to double the height you’ll need to build in reinforcements to keep the sides from bulging from the weight of the soil. I suggest you start with the single board since you can always add to it in future years.

It takes a lot of soil to fill these beds, so you don’t want to make them any larger than necessary. A lot of gardeners start with 1 or 2 raised beds and then add more, in different dimensions, as they get their own system of using them worked out.

In our area hemlock and white cedar are the most resistant types of wood, but I’ve gotten many years out of 2x10 white pine as well. If you can find rough-cut lumber that’s even better since it weathers more slowly.

Fill the raised beds with a mixture of your native garden soil, compost, rotted manure, fine sawdust, chopped leaves, pine needles, peat moss, as many different materials as you can gather. By using a variety of sources you should be able to provide plenty of organic matter and nutrients to get your garden off to a good start next year.

I’ve found it really helps to maintain a 10 inch zone of mulch around the outside of each raised bed to keep grass at bay. It still creeps in any chance it gets but this mulched zone gives me a fighting chance. If you want to set up a series of raised beds in your existing garden, keep the pathways between the beds well mulched and don’t give grass a chance to get started.

Garden Clean Up

October is the ideal time to clean up your garden beds while the temperatures are nice and cool for hard work but the ground hasn’t yet frozen.

In vegetable gardens, remove or till under all crop debris. If you had a disease problem, remove the infested material before tilling if possible. If you have enough room on your property set up one area to pile diseased materials and the roots and seed heads of aggressive weeds such as quackgrass and pigweed. This pile can be covered with a tarp if necessary.

Continued on page 9...
Amy Ivy happened to be going to a meeting in Syracuse shortly after the insects had been brought in to our office so she took the original sample with her to be identified by Cornell researchers. The researchers told her they needed a larger sample. She called me, and I told her I would go collect some at the site in Moriah.

It was a humid, overcast day in early June. In my eagerness to collect the putative spring Tiphia wasps, I left the office hastily, bringing with me only a hand lens, a small jar of rubbing alcohol in which to put the insects, and an ancient netting device that resembled a minnow trap.

When I arrived at the site (the homeowner’s lawn), the gentleman was waiting for me on his deck where he said he’d often seen many of the wasps seeking the warmth and shelter of their awning. I could see a few wasps flying around but my stiff clumsy net with the one small hole proved useless. The gentleman told me that until a few days ago I could have just held even that net up and scores of wasps would have flown right in.

With thunder grumbling nearby and rain already starting to fall, I felt I must get some better equipment. I drove to the local hardware store in Port Henry where I found they had nothing except a pool scoop that would have been about as effective as a ping pong paddle. They suggested I might go to the Wal-Mart in Ticonderoga for some netting. So off I went to Ticonderoga to purchase a yard of fine mesh from the craft department, and then back to the hardware store in Port Henry where I’d seen a large, long-handled fishing net. I purchased the net and enlisted the help of two interested salespersons. My search had suddenly turned into a team effort! I had one person taking the original netting off the net while I cut the mesh to replace the fish netting. Someone else was in the plumbing department searching for some plastic clamps to secure my netting to the net. And the finished product – an insect net large enough and fine enough to catch Tiphia vernalis!

By the time I had returned to the site it was raining in earnest and the thunder rapidly approaching. I dashed around the lawn with my large metal-handled net wondering how long it would take me to either gather enough wasps to send to Cornell or become a living lightening rod in the process. It was then that I espied a rain gauge near the deck in which were several wasps struggling to keep their heads above water. I abandoned my net, harvested the dozen or so

Continued on page 10...
October tips continued...

Sary to prevent spores or seeds moving from this area back into your garden. The rest of the crop debris can be added to an existing compost pile or used to start a new compost pile, right in the garden if you like.

In perennial flower gardens, the choice to cut the plants down is mostly aesthetic, and therefore up to you. The only perennials that don’t like to be cut down in fall are any of the perennial sages, which are all members of the genus Salvia. This includes the herb sage and the ornamental blue salvia. The ornamental Russian sage, and lavender are two more that do better if you wait until spring to cut them down to the ground. Everything else can be cut down when you want. I like to leave sedum, Echinacea, ornamental grasses and phlox standing as long as possible since they often look nice after a snowfall.

Fall is also an ideal time to give your flower gardens a good, thorough weeding. Quackgrass and creeping Charley (or ground ivy) are 2 of my worst weeds. If I can get control of them in the fall I find my spring gardening chores are a lot easier. We often have spells of cool, dry weather in the fall which is my idea of perfect weather for doing these more vigorous gardening chores.

Composting Tough Stuff

As you clean out your gardens you will generate a mountain of plant tissue to get rid of. The leafy, softer stemmed materials decompose readily so I add these to my active compost pile where my food scraps go each day. But many plants produce tough stems that are very slow to decompose. Here are a few options for dealing with these tough customers.

If you have enough space on your property, the easiest way to manage these is to pile them ‘out back’ where than can take as long as they want to rot away.

A chipper/shredder can make quick work of turning stemmy plants into a nice, chopped material that can then be spread over any bare garden soil as a mulch, turned into the soil, or added in layers with other materials to your compost pile.

Corn, Brussels sprouts and sunflowers produce very tough stems. Try using them to start a ‘birdsnest’ compost pile. Use the stalks as if they were Lincoln logs to build the sides of a square, free-standing compost pile. Fill the center of this pile with your usual compost materials and then let the whole thing sit and slowly decompose. I like to build this type of pile in the corner of my vegetable garden and let it sit a couple of years. Then I can rake it right into the garden once it has mostly decomposed and till the remaining debris into the soil.

Are you curious about all that’s going in our 4-H program? Check out the Clover Express at the link below! Call our office if you’d like to find out more about how you can get involved.

http://www.ccecc4hce.blogspot.com/
Insects from the gauge, and plopped them into the small jar of rubbing alcohol. (My sample was large enough for Cornell to verify their identification as Tiphia vernalis.)

Science often can be a “community experience”: without many different people playing many different roles, science could wither. In this case, if the homeowner hadn’t been interested in the insects swarming in his back yard, if the Extension educators hadn’t taken the time to look beyond the “obvious”, if the stores and salespersons hadn’t been available and interested the possibility of a way to deal with a prevalent pest problem, for us in Essex County Tiphia vernalis would have existed only in the pages of textbooks.

Attributions: Ohio State University, USDA’s National Biological Control Institute, and my office mate at CCE Essex County, Laurie Davis, Adirondack Harvest Coordinator, whose curiosity and original identification prompted this whole process.

And so, I leave you all with a sonnet:

New Leaves
A Sonnet For Fall

I trudge the garden path where once I flew.
The garden lies beyond upon a hill.
Each year I plant the same and nothing new.
Each year the seeds perform as if at will.
Today I looked the other way and found
A perfect garden spot - and right nearby!
A spot so close I’ll smell the new-tilled ground
And plan for Spring – I hope the time will fly.
I had not turned the composts of my mind -
Old thoughts like rinds can mix with new and blend
Into a fertile pile – the best I’ll find!
I’ll spread it ‘round and share it with a friend.

New plants will sprout and I shall
watch them grow.
New thoughts will spread, and I shall let
them go…

By Jolene Wallace

According to the New York State Department of Health, October and November are the peak times for emergence of adult ticks. The most common ticks in New York are the deer tick, American dog tick, and the lone star tick. Deer ticks are most likely to be found in shady, moist areas at ground level. They cling to grass, brush and shrubs up to 18-24 inches from the ground. They also live in lawns and gardens, especially at the edges of woods or old stone walls. They do not fly or jump, but get on animals and humans by direct contact.

As far as is reasonable, in tick-infested areas protect yourself by wearing long-sleeved shirts, closed shoes, and long pants tucked into your socks. Keep long hair tied up. Stay on cleared paths, away from vegetation, and avoid sitting on the ground or on stone walls. When exercising pets outdoors, try to keep them away from leafy debris and grassy or wooded areas.

After being outdoors, check yourselves, your children, all clothing, and your pets thoroughly for ticks. If you find a tick, remember that not all ticks transmit disease, and those that do need to be attached for a period of time. You want to remove the tick without squeezing it as this could cause it to inject more saliva and you don’t want to use matches, nail polish remover, or petroleum jelly for the same reason. You need to gently use a tweezers or notched tick extractor to pull the tick out.

We have an extractor in our office called O’Tom Tick Twister. Amy Ivy swears by this gadget, as she and her dog frequently hike in the woods. They come 2 to a package, are re-usable, and cost $5. Come by to pick one up or give us a call for more information. If you would like more information on ticks, contact me at jmw442@cornell.edu.

North Country Gardening
Did You Know?

By Jolene Wallace

- In 1955 the rose was adopted as the State flower of New York.
- The sugar maple was adopted as the State tree in 1956.
- The State fruit is the apple, of course, and was adopted in 1976.
- Milk is the State beverage and was adopted as such in 1981.
- Did you know we have a State muffin? It’s the apple muffin and was adopted in 1987 as a result of the efforts of students throughout the state.
- The State bush is the lilac, adopted in 2006.
- Also in 2006, the striped bass was adopted as the State marine or saltwater fish

Information courtesy of the New York Farm Bureau Foundation for Agricultural Education, Inc.

Garlic continued....

been held for 35. I speak from experience when I say you can smell it for miles around.

China is the largest producer of garlic and accounts for 77% of the world’s output. Almost every culture uses garlic and its use as a culinary ingredient as well as a medicinal one dates back thousands of years. Roman soldiers ate garlic to give them courage. It was fed to Egyptian slaves to keep their strength up. Folklore from around the world credits garlic with warding off harmful spirits, illness, and the “evil eye”. And who among us doesn’t know that garlic repels vampires! As a vampire repellent, you may hang a whole head of garlic around your neck, put a clove or two in your pockets, or wipe it on your fireplace, chimney, and windowsills. Don’t forget to treat the keyholes!

April 19th is National Garlic Day, although you won’t find it on the calendar or in any congressional or presidential proclamations. Like “Talk like a Pirate Day” in September each year, this is a grassroots effort. Mark it on your calendar so you don’t forget to celebrate.

We Need Your Support!

You have probably received notice of our annual fundraising drive. If you have already responded, our thanks go out to you. If you have not, and you think the work we do is important to our community, or you have a child or grandchild who has participated in some of our educational programming, you enjoy our newsletter, or have consulted us about pest identifications and disease diagnosis, please consider a donation. Thanks to past donations, we have been able to provide this newsletter at no charge to you. We provide many services free of charge in order to reach as many residents as possible. County, state, and federal funding make up only 55% of our operating funds, the rest we raise through grants, program fees, and donations.

You can drop off or mail a check to Cornell Cooperative Extension Clinton County, 6064 State Rte 22, Ste.5 Plattsburgh or go to our website www.cce.cornell.edu/clinton to donate online. Thank you!
North Country Gardening

October 2013

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