

CCE

OCTOBER 19, 2026

Cornell Cooperative Extension | Saratoga County

NEWSLETTER

Master Gardeners Volunteers Celebrated for Dedication & Service



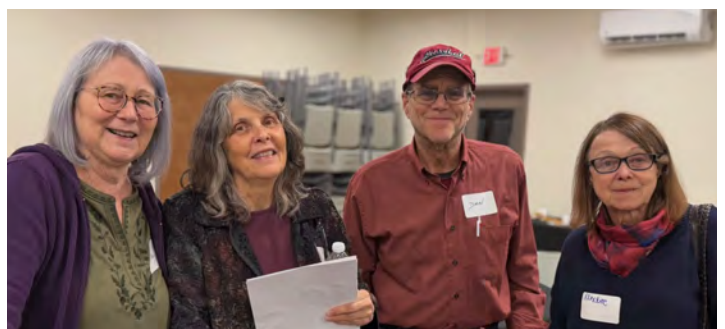
On Thursday, October 8, 2026, Cornell Cooperative Extension of Saratoga County's Master Gardener Volunteers gathered for their annual dinner, celebrating another year of outstanding service, community involvement, and shared accomplishments. The evening provided an opportunity to recognize and thank these dedicated volunteers for the time, knowledge, and enthusiasm they bring to the program throughout the year.

A highlight of the evening was the presentation of volunteer service awards, recognizing individuals for their contributions at various levels, including those who surpassed 30 and 100 hours of service. The top volunteer recognition went to an extraordinary individual who contributed more than 271 volunteer hours over the past year!

Our Master Gardener Volunteers are the heart of this program, generously sharing their expertise and giving countless hours to help others learn, grow, and succeed. Their passion for gardening, commitment to education, and willingness to serve make a lasting impact throughout Saratoga County.

Throughout the year, volunteers have been active at farmers markets, seed libraries, farm tours, and local parks and gardens, including Moreau Lake State Park, Saratoga Spa State Park, and Anchor Diamond Park. They have led educational programs and presentations, supported the Community Garden and Unlimited Gardens, answered gardening questions from the public at our office, participated in monthly meetings, and contributed to numerous other projects and community initiatives.

The annual dinner was a wonderful opportunity to celebrate these accomplishments and the people who make them possible. We extend our heartfelt thanks to all our Master Gardener Volunteers for their generosity, enthusiasm, and dedication. Their efforts continue to strengthen our community, inspire others, and make Saratoga County a greener place to live and grow. We look forward to another rewarding year of learning, growing, and volunteering together in 2026–2027!



Nutrition Education for All Ages

CCE Saratoga offers fun, interactive nutrition workshops for children, adults, and families. Through hands-on activities, cooking demonstrations, and practical education, our community nutrition programs provide the knowledge, resources, and support needed to make healthier choices and build lasting healthy habits.

Community Nutrition

- Kids cooking: hands-on healthy meals
- Family Cooking: bring families together in the kitchen
- Healthy Taste Test: explore new foods and flavors
- MyPlate Challenge: balanced eating in a fun way
- Smoothies Bike: blend smoothies by pedaling
- Nutrition Label Scavenger Hunts
- Cooking Competitions
- Garden to Kitchen: cook with fresh ingredients
- Beverage smart: promoting tasty, healthier drinks

Youth

- Introduce simple, healthy meals that are enjoyable and easy for youth to make
- Understand nutrition labels
- Teach youth how to build healthy meals using MyPlate
- Guidance on nutritious beverages, avoiding added sugars
- Encourage trying new foods, and fresh local produce
- Offer fun, hands-on cooking demonstrations to build kitchen confidence
- Help youth understand how to make healthy food choices at home, school, and in the community

Adults and Seniors

- Interactive cooking-quick affordable and healthy meals
- Managing dietary needs for chronic conditions (e.g. diabetes, heart health)
- Family meal-planning-support balanced eating at home
- Reducing sugar, sodium and saturated at in everyday meals
- Healthy beverage-making smarter drink choices
- Portion control and mindful eating
- Wellness sessions - physical activity, hydration, and overall lifestyle health

Join us to learn practical skills, connect with local resources, and take meaningful steps toward a healthier you and a healthier community.

A small fee might be applicable for some workshops.

For more information:

contact Brenna Kavakos, BK375@cornell.edu | 518-885-8995



CAR SEAT CHECK

Cornell Cooperative Extension of Saratoga County partners with New Country Toyota of Clifton Park for a FREE car seat check to insure your car seat is properly installed. Nationally Certified Child Passenger Safety Technicians and Instructors will be on site.

November TBD | 4 pm—8 pm
New Country Toyota of Clifton Park
 202 Route 146, Mechanicville

To schedule an appointment, call 518-885-8995.

What to bring to your car seat check:

- Your child (if possible)
- Your car seat & manual
- Your vehicle owner's manual
- A cleaned-out vehicle (remove other items for easier access)

BOARD OF DIRECTORS MEETING

The next Board of Directors meeting and Annual Dinner is scheduled for **October 22, 2026 | 6:00 pm**

CCE Saratoga's Board of Directors

John Mancini - *President*
 Liz Newsom - *Vice President*
 Mark Preissler - *Secretary*
 Jim Pettis, Jr. — *Treasurer*
 Tom Venditti
 Alex Guilmette
 Ian Murray—*Board of Supervisors Representative*
 Danielle Hautaniemi - *Cornell Representative*





**Cornell
CALS**
College of Agriculture
and Life Sciences

Cornell Cooperative Extension
Central New York Dairy, Livestock and Field Crops

Dairy Feeder School



OCTOBER 28 - SUNY MORRISVILLE

DAIRY COMPLEX, EATON RD, MORRISVILLE NY 13408

NOVEMBER 3 - KOVAL BROS. DAIRY LLC

313 BURKE RD, STILLWATER NY 12170

Registration



Morrisville:

[https://tinyurl.com/
FSMorrisville26](https://tinyurl.com/FSMorrisville26)



Stillwater:

[https://tinyurl.com/
FSStillwater26](https://tinyurl.com/FSStillwater26)

9:30 am - 3:30 pm

Lunch included

Fee: \$50 per person

Offered in

English & Spanish

Program Questions: Alanna Homan
ans99@cornell.edu or 315-749-3486

Registration Questions:
cnydlfc@cornell.edu or 315-866-7920

Topics covered:

- Economics and importance of feeding and feed management
- Dry matter and feeder math basics: how to measure DM and refusals, and adjust ration
- Feed consistency and TMR audits
- Troubleshooting mixer wagons
- Bunk silo management, map out bunk, packing density and preservation, and feed out
- Safety

Cornell is an equal opportunity employer. For more information visit hr.cornell.edu/eeee.

Sun Overexposure Can Be a Major Safety Risk for Farm Workers

Here's a reminder for farm workers that extended time outdoors increases the risk of skin damage and skin cancer from UV exposure - even outside of the hot and sunny summer months.

"Farm workers are outside for many hours every day, and that adds up over a lifetime," said Kapil Arora, field agricultural engineer with ISU Extension and Outreach. "A few simple precautions can make a real difference long-term."

Auroa recommends broad-spectrum sunscreen with SPF 30 or higher, reapplied every two hours; long sleeves, pants and SPF-rated workwear; and a wide-brimmed hat or flapped cap, since standard baseball caps leave the neck and ears exposed. Wraparound sunglasses and SPF lip balm add further protection.

Shaded, UV-tinted cabs offer the best protection for equipment operators. When that's not available, schedule fieldwork outside the 10 a.m. to 3 p.m. peak and take breaks in the shade.

Farm workers should have any new or changing moles, unusual skin spots, or sores that don't heal checked by a doctor.

For more information and additional resources, For more information and additional resources, visit the [National Education Center for Agricultural Safety](#) or download "[Remember sun safety in the field](#)" from the ISU Extension Store.



Photo credit: Fleuronic – adobe.stock.com

CCE ALBANY COUNTY

Building Resilience on the Farm

Tuesday, October 27, 2026 | 6:00—7:30 pm
CCE Albany County, Voorheesville

Building Resilience on the Farm: Financial, Family and Personal

Support: a FREE presentation by John Thurgood and Jan Kirshenbaum from NY FarmNet

Whether you are navigating financial concerns, planning for the future, dealing with stress, or simply looking for additional resources, this event will provide an opportunity to learn about the confidential support available through NY FarmNet. This event is free and all farmers and farm families are welcome.

John and Jan will provide an overview of NY FarmNet's resources, including financial consulting, estate planning, personal well-being, and behavioral health support. The program will also highlight how farmers can access assistance when facing challenges that affect their farm, family, or personal lives.

John has years of experience working with farmers as a farm business management specialist with Cornell Cooperative Extension and as a certified Holistic Management Educator where he consulted with farmers to create goals for their family and business and to develop action plans to attain them. Over the last four years, John has worked part-time as a financial consultant for NY FarmNet.

Jan's background is in child welfare and bereavement counseling. Since 2017, she has been employed with NY FarmNet as a family consultant, focusing on issues that can challenge a family—including depression, intra-family conflict, fears about the future of their family farm, and difficulties communicating with other family members. She has a keen awareness of the risk factors for farmers who are struggling, and assesses suicide lethality as part of the initial visit.

[NY FarmNet](#) provides free and confidential financial consulting and family counseling services for farmers throughout New York State.

Pre-registration by 10/23 is required. https://pub.cce.cornell.edu/event_registration/main/events_landing.cfm?event=BuildingResiliencyontheFarm_201

Program questions? Please contact: Tom Gallagher tig3@cornell.edu | (518)577-0958





Saratoga County 4-H



STORY TIME WITH GUS

THE ENGLISH BULLDOG



WEDNESDAY NOVEMBER
4TH AT 1PM

556 MIDDLELINE RD, BALLSTON
SPA, NY 12020

JOIN US AT THE 4-H TRAINING
CENTER CLASSROOM FOR A
STORY AND CRAFT WITH GUS



to Sign up contact Jillian:
JSP327@cornell.edu



Saratoga County 4-H **COMMUNITY SERVICE NIGHT**



**TUESDAY, 1
DECEMBER
2026**



**556 MIDDLELINE
RD, BALLSTON SPA,
NY 12020**



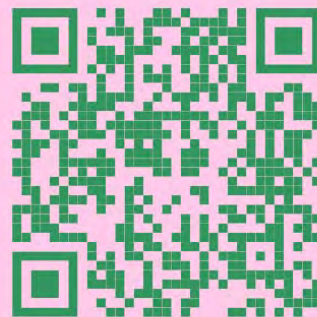
Lets Create Birthday Cake Kits:

Please bring an item to Join:

- Chocolate or Vanilla Cake mixes
- 12 oz Can of Coke or Lemon lime Soda
- Blank Birthday Cards
- Birthday Candles
- 9x13 Foil Pan



**Please Sign Up Click
or Scan Here:**



**Help give back to our community by creating
birthday kits that help make a special day a little
brighter for children and families in need.**



**Lisa @ LMR283@cornell.edu
Jillian @ JSP327@cornell.edu**

Holiday Workshop

Friday, December 11th

6:30pm - 8:30pm

Cost: \$75

Come create a
holiday
centerpiece and
ornament



Example of
Centerpiece

Location: 4-H Training Center
556 Middleline Road
Ballston Spa

Register Here
by 12/3



Proceeds to benefit the
Unlimited Garden Project

Cornell Cooperative Extension
Saratoga County

Bring your
kids! Includes
a free
children's
craft!

Saratoga County 4H

FALL CLASSIC HORSE SHOW

SATURDAY NOVEMBER 14TH, 2026

OPEN TO YOUTH AND ADULTS 4H AND NON 4H MEMBERS ALL
WELCOME! PRE ENTRIES CLOSE MONDAY NOVEMBER 2ND

SHOW JUDGE: CONNER BRYANT

At the 4H Training Center

556 Middleline Rd, Ballston Spa, NY 12020

SAVOR SARATOGA

November

21

3-5pm

CORNELL COOPERATIVE EXT.
50 WEST HIGH ST.
BALLSTON SPA, NY 12020

*Join us for tastings, products & holiday shopping
from Saratoga County*

Winter Festival

*Admission includes: grazing and hot cocoa bar, make your own
swag, plus favor bag!*



\$15

It's Officially Soup Season!

There's just something about a cool fall day that makes a warm, comforting bowl of soup sound so good. Whether you're using the last of your garden vegetables, trying a new seasonal recipe, or making a family favorite, fall is the perfect time to get a big pot simmering!

Looking for some recipe inspiration? We've gathered some delicious soup recipes from Eat Smart. Spend Smart that are perfect for cozy fall meals. From hearty and filling to light and veggie packed, there's something for everyone.

Cheesy Broccoli Soup

Serves 4 | Serving Size: $\frac{3}{4}$ cup

Ingredients

- $\frac{1}{4}$ cup water
- 2 to 2 $\frac{1}{2}$ cups frozen chopped broccoli*
- 3 tablespoons flour
- $\frac{1}{4}$ teaspoon onion powder or garlic powder
- $\frac{1}{8}$ teaspoon black pepper
- 3 tablespoons margarine
- 2 cups nonfat milk
- 4 slices (3 ounces) American cheese
- Optional: 6 to 8 drops hot pepper sauce



Instructions

1. Heat water to boiling in a 3-quart saucepan. Add broccoli. Cover and cook 1 to 2 minutes.
2. Pour broccoli onto dinner plate or cutting board (water will have cooked away); set aside.
3. In a small bowl, combine flour, onion, or garlic powder, and pepper.
4. Add margarine to saucepan and melt over medium heat. Add flour mixture and stir with a whisk or fork until well mixed.
5. Gradually stir in milk, stirring constantly with whisk to keep sauce smooth. Cook over medium heat, stirring or whisking a few times, until thick and bubbly, about 4 to 5 minutes. Meanwhile, cut broccoli into pieces.
6. Add broccoli to sauce and turn heat to low. Add cheese slices. Cook and stir about 2 minutes or until cheese melts. Serve immediately. If desired, add hot pepper sauce to taste.

* Use frozen mixed vegetables, frozen peas, or chopped cooked potatoes instead of broccoli.

[PRINT RECIPE](#)

Autumn Soup

Serves 6 | Serving Size: 1 $\frac{1}{2}$ cups

Ingredients

- 1 butternut squash (about 4 pounds)
- 1 tablespoon oil (canola, olive, or vegetable)
- 1 onion, diced (about 1 cup)
- 2 apples (peeled, cored, and sliced) (about 2 cups)
- 4 cups reduced sodium chicken broth
- 4 ounces Neufchatel cream cheese, cubed



Instructions

1. Wash squash and pat dry with a paper towel. Prick skin 6-8 times with a knife or fork. Place squash on a microwave safe plate, and microwave for 5 minutes.
2. When the skin of the squash is cool enough to touch, cut off the top and bottom of the squash. Cut off peel and cut in half lengthwise. Scoop out seeds. Cut squash into cubes.
3. Heat oil in large saucepan over medium high heat. Add onion and cook for 5 minutes.
4. Add squash, apples, and chicken broth. Heat to boiling and then reduce heat to medium low. Cover and cook for 25 minutes until squash and apples are tender.
5. Blend soup until smooth using an immersion blender, blender, or food processor.
6. Return soup to saucepan and add Neufchatel cheese. Cook and stir with a whisk until cheese is smooth.

[PRINT RECIPE](#)



Click here for more fall soup recipes: <https://spendsmart.extension.iastate.edu/recipe-category/soup/>

5 Ways to Rid Your Home of Smelly Stink Bugs (or even Asian Lady Beetles)

DIY methods may work best with this crop-eating pest. And these same tactics can be used to help control Asian Lady Beetles too!

The brown marmorated stink bug: It feasts on the bounty of summer as it ripens, from raspberries to peaches to apples.

It eats through husks to reach the succulent ribs of sweet corn and pieces the pods of soybeans, leaving behind shriveled seeds. As fall approaches, it seeks refuge in our homes, unleashing the “ick!” factor when it unexpectedly drops from our ceilings.

Squash one and an odor that some people find unpleasant tells you how it got its name.

Native to China, the six-legged, triangle-shaped bug first appeared in North America in 2001, likely after hitching a ride in boxes or packages. They love to nestle into tight spaces, like corrugated cardboard.

“With few natural predators, the stink bug has spread quickly, posing a significant threat to fruit, vegetable and nut crops, particularly in the mid-Atlantic region.



Celeste Welty, an entomologist at The Ohio State University, is among a team of more than 50 researchers in 15 states who are working on ways to manage the smelly bugs, preferably through natural methods, and contain its disastrous effects on the farming community.

Welty’s current research focuses on the search for a tiny wasp that is a natural predator of stink bug eggs. The wasp has been found in West Virginia and Pennsylvania, but not yet in Ohio.

While stink bugs can devastate crops, they don’t pose a threat to humans - they don’t bite or sting or carry disease. Still, their presence in our homes can be a nuisance. Welty offers these tips for showing these unwelcome guests the door.

Five ways to rid your home of stink bugs:

1. Prevent them from entering in the first place.

“We really do emphasize prevention, particularly right around early September. That’s when they typically start invading the homes.” Welty said. It’s not so much that the weather’s getting



cooler, but that the days are getting shorter. It’s programmed into their biology to seek a protected place.”

Use silicone or silicone-latex caulk to seal cracks and crevices around doors, windows, chimneys, utility pipes, fascia and other areas. Remove window air conditioners, which are particularly attractive to stink bugs because of the narrow vents. Fix broken screens and windows.

2. Vacuum them up.

Use a utility vacuum like a Shop-vac or use a household vacuum that has a bag, and empty the vacuum right away to prevent the odor from remaining.

3. Startle and collect them.

Stink bugs tend to go for the highest point in a house, congregating on ceilings or high up on a wall or window. They fall straight down when startled.

Startle them, with a broom handle, for example, and collect them in a container as they fall. Collected bugs can be put in a plastic bag that is sealed and disposed in the trash.

4. Create an indoor trap.

A colleague at another university created a homemade trap with a disposable aluminum pan (like the kind used for lasagna), soapy water and a lamp positioned over the pan.

The bugs are attracted to the reflective surface, the soap breaks the surface tension so they don’t float but instead meet their demise by drowning. While unfriendly to stink bugs, it is a pesticide-free option.

5. Call an exterminator.

Some people find it helpful to have an exterminator spray around windows and doors outside. Welty’s scientific advice: “There’s no evidence that spraying indoors helps at all, but it might help if you spray around the window frames and door frames on the outside. The key is to block those entryways.”

For more information about annoying home invaders, consult your County Extension Educator.

Halloween Safety



Ghosts and goblins aren't always the scariest part of the Halloween holiday. Parents and homeowners often have to worry about the safety of their homes and families.

WVU Extension offers up tips and tricks to make Halloween a treat for everyone involved.

Candy Alternatives

It's important to consider your child's health when it comes to all the candy they will collect on Halloween. Not only do you need to inspect it for any tampering, but you need to consider what you will do with all of it. Experts suggest a good meal before trick-or-treating. Afterward, let your child pick a few favorite pieces, but then put away the rest. Allowing candy to sit out where children see it is often too tempting to pass up.

Treat kids to candy alternatives, such as popcorn, trail mix or pretzels this Halloween. Explore healthier options that might trick picky eaters into enjoying a better snack.

While a small amount of Halloween candy can be a fun treat, excess added sugars have been linked to several health issues. The consumption of corn syrup and high fructose corn syrup rose by 277 percent in the three decades between the 1970s and 2000s. During the same time period, obesity rates have increased sharply, too. Even if packaging is small, calories, fat and sugar can really add up.

To help promote healthier habits and combat childhood obesity, many parents choose to provide alternatives to the traditional Halloween candy. Here are a few examples:

- Air-popped popcorn
- Trail mix
- Pumpkin seeds
- Pretzels
- Temporary tattoos
- Erasers
- Spider rings
- Crayons
- Bouncy balls
- Kazoos
- Dried fruit
- Sunflower seeds
- Animal crackers
- Sugar-free chewing gum
- Pencils
- Yo-yos
- Age appropriate activity books
- Mini books
- Bubbles

Light the Night

Drivers may not easily see trick-or-treaters. For improved visibility, children should carry a flashlight, use glow sticks or wear reflective tape on their costumes. In addition, trick-or-treater should stay on sidewalks and cross streets only at crosswalks. Finally, children should be supervised by an adult and walk in large groups, which are easier to see than individual pedestrians.

Stranger Danger

Halloween is a fun night to gather with neighbors, but be sure to

remind children of "stranger danger." Remind children that they should never enter a house or a car of someone they do not know. Children should stay in well-lit, populated areas and stick to a pre-planned route.

Fire Safety

Accounting to WVU Extension Safety and Health Extension experts, costumes aren't always the scariest part of Halloween.

"Being fire-safe doesn't mean you can't have a fun holiday." John Hyman, WVU Extension assistant professor, said.

Follow these tips from the National Fire Protection Association to keep your trick-or-treaters safe.

- Purchase only costumes, wigs and props labeled flame-resistant or flame-retardant. When creating a costume, choose material that won't easily ignite if it comes in contact with heat or flame. Avoid billowing or long trailing features.
- Dried flowers, cornstalks and crepe paper are highly flammable. Keep these and other decorations well away from all open flames and heat sources, including light bulbs, heaters, etc.
- Use flashlights or battery-operated candles when illuminating jack-o'-lanterns. Use extreme caution when decorating with candle lit jack-o'-lanterns, and supervise children at all times when candles are lit. When lighting candles inside jack-o'-lanterns, use long, fireplace-style matches and be sure to place lit pumpkins well away from anything that can burn, including doorsteps, walkways and yards.
- Remember to keep exits clear of decorations, ensuring nothing blocks escape routes.
- Instruct children to stay away from open flames or other heat sources. Be sure children know how to stop, drop and roll in the event their clothing catches fire. (Stop immediately, drop to the ground, covering your face with your hands, and roll over and over to extinguish flames.)
- Use flashlights as alternatives to candles or torch lights when decorating walkways and yards. They are much safer for trick-or-treaters, whose costumes may brush against the lighting.
- Make sure fuel-burning equipment is vented to the outside, that the venting is kept clear and unobstructed, and that the exit point is properly sealed around the vent, all of which is to make sure deadly carbon monoxide does not build up in the home.

Instruct children who are attending parties at others' homes to locate the exits and plan how they would get out in an emergency.

Costume Safety

- If your child wears a mask, make sure the viewing area is big enough so that your child can easily see where he or she is going.
- Be careful of tripping hazards. To lessen the possibility of a fall, wear shoes with a low heel and be sure that the costume does not drag on the ground.
- Props should be made of plastics or foam material to reduce the risk of injury if a child falls.
- Reflector strips help drivers see trick-or-treaters.



Homesteading



NYS DEC

Free Fishing Day—November 11



The New York State Department of Environmental Conservation (DEC) designates several days throughout the year as Free Fishing Days, when anyone can fish New York's freshwater bodies without a freshwater fishing license.

November 11 is a designated Free Fishing Day! It's a great opportunity to try fishing for the first time, get back into the sport after a break, or invite a friend or the whole family to enjoy a day outdoors.

While a fishing license is not required on Free Fishing Days, all other fishing regulations remain in effect. Before heading out, be sure to review the [Freshwater Fishing Regulations](#) and familiarize yourself with the rules for the waters you plan to fish.

Download and use the [Tackle Box feature in DEC's HuntFishNY mobile app](#) to find places to fish, including boat launches and parking areas, as well as freshwater fishing regulations, likely fish species, and stocking information per waterbody! Grab your fishing gear and enjoy a day on the water!



IOWA STATE UNIVERSITY—The Livestock Project

Water in Winter for Livestock

Many farmers struggle to keep water troughs thawed during winter months, when temperatures fall below freezing. No one wants to have to break the ice daily—it takes up valuable time that most farmers don't have. In this post, we describe some simple and cost-effective ideas to ensure your livestock have access to water through the winter.

Materials

Troughs can be insulated or not, made of galvanized metal, plastic, or even old tractor tires (which are very durable). Electric or heated buckets are a good option if the trough is located near a barn or an electrical source. Some farmers add devices to the troughs that float, keeping the water moving and thawed.

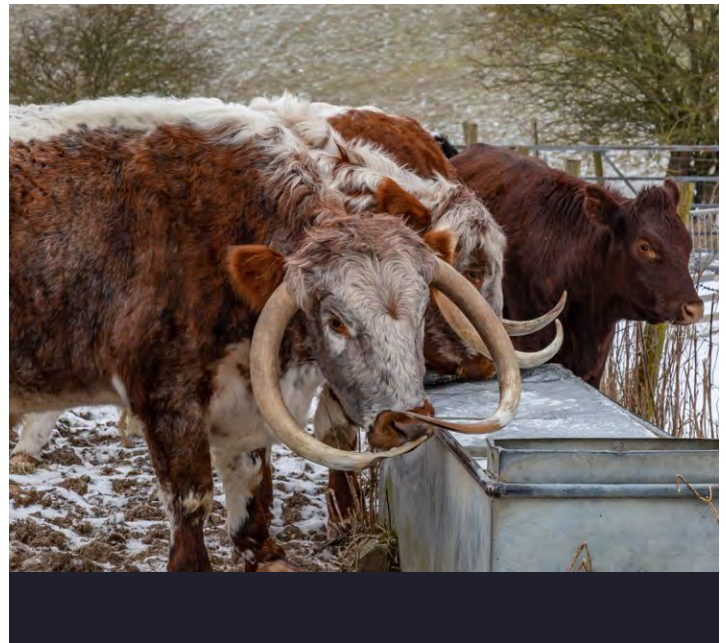
Using the Sun's Energy

Keep in mind that the color of the trough can affect the heat absorbed by the water and can be used to your advantage. Black troughs will absorb more heat and stay thawed longer. In addition, the larger the trough, the longer it takes to freeze!

Place your trough in a location that receives sunlight throughout the day to harness solar energy and keep water thawed.

Plan Where to put your Trough and How to Protect it from the Wind

Wind can impact how fast water freezes, so protect your trough from the wind if possible. You can also partially cover the trough with a tarp, leaving enough space for the animals to access the water. Consider building a shed around the trough. Leaving one



side open for access. Burying a trough is a common practice. The ground protects the tank is significantly warmer than the surrounding air. If you don't want to dig a hole, place mounded dirt around the tank, ensuring that animals can still access the water.

Water is essential for animal health, and keeping access open during the winter months can help you keep your livestock happy and healthy.



Choose a Doe

Female antlerless deer, or does, are the primary driver of deer population growth. To ensure a healthy and balanced deer population, it's essential that enough does are harvested by hunters each year.

Prior to 2015, New York deer hunters consistently harvested more antlerless deer than adult bucks. However, during more recent hunting seasons, only around 17% of active deer hunters harvested an antlerless deer, even though around 60% of hunters had an opportunity to. As a result, deer populations have been growing across much of New York State, in many areas to levels that are detrimental to deer, the habitat, the hunting experience, and the public. DEC developed the "Choose A Doe" campaign to remind all hunters of the important reasons why they should be applying for [Deer Management Permits](#) and harvesting does. When they "Choose A Doe", hunters demonstrate their commitment to keeping New York's deer populations healthy for future generations.

Important Reasons to Choose a Doe

[Watch a video on why you should choose a doe this hunting season.](#)



Deer populations that are kept in balance with available habitat produce healthy deer that are in good physical condition. These deer tend to have larger antlers, heavier body weights, and produce more fawns. Additionally, deer populations that are kept at lower levels are more resilient to disease such as [Epizootic Hemorrhagic Disease](#) and [Chronic Wasting Disease](#). By choosing to harvest does, hunters help reduce competition between deer for available vegetation and resources, thereby increasing the physical condition of each remaining deer. Additionally, by lowering deer densities, hunters help reduce the likelihood that diseases will spread rapidly and have severe impacts on the deer population.



Deer preferentially feed on a variety of plant species. When deer populations increase, this can reduce the growth, reproduction, and survival of preferred plant species, while promoting species that are less preferred by deer. Forest understories dominated by ferns, grasses, invasive species, and other plants that are not preferred by deer are typical of forests with too many deer. If deer populations aren't reduced, nearly all plants in the forest understory can be significantly reduced or eliminated, leaving a "park-like" setting where only trees and shrubs that have grown beyond the reach of deer remain. The loss of plant species diversity and abundance in the forest understory can negatively impact the entire forest ecosystem and many other species of wildlife. The future forest can even be put at risk if there are not enough young trees to replace mature trees when they die. Therefore, by choosing to harvest does, hunters help keep forest ecosystems and wildlife habitat healthy.



[According to the New York State Department of Health](#) (DOH), approximately one in four adults in New York

State experiences food insecurity. On average, a harvested white-tailed deer yields about 40-50 pounds of venison, which can provide up to 200 nutritious meals. DEC partners with DOH and [Feeding New York State](#) to fund and facilitate [venison donation](#) by hunters to those in need. Each year, hunters donate 40,000-50,000 pounds of venison through [participating deer processors](#) (PDF). Many hunters also donate whole deer or venison to friends and family. Therefore, by choosing to harvest does and donate venison, hunters help address food insecurity being experienced by local families and members of their community.



When the number of does is out of balance with the number of bucks in an area, bucks tend to not travel as much during the breeding season (rut)

because they do not need to expend as much effort to find receptive does. They also do not need to compete as much with other bucks for breeding opportunities. This can reduce the number of bucks and amount of breeding behavior (sparring, rubs, scrapes, etc.) observed by deer hunters throughout the rut. This can also result in does being bred late. Fawns that are born late have a lower chance of survival and typically have smaller antlers and body sizes later on in life. Therefore, by choosing to harvest does, hunters help improve the deer hunting experience.

Additionally, the non-hunting public is largely supportive of hunting when it is done for food or to manage wildlife populations, but are largely unsupportive when it is done for sport or trophy hunting. Therefore, by choosing to harvest does, hunters help demonstrate to the non-hunting public that they care about managing deer populations and are utilizing deer for food. A supportive non-hunting public is more likely to embrace pro-hunting policies and recognize hunters as stewards of the deer population.



As deer populations increase, so too do negative deer-related impacts such as deer-vehicle collisions (DVCs), the spread of tick-borne diseases, and crop damage. A [2019 study](#) found that DVCs are responsible for the deaths of about 440 Americans each year, and [according to the New York State Department of Transportation](#) around 65,000 DVCs occur in New York each year. [According to the New York State Department of Health](#) there are also more New Yorkers being diagnosed with tick-borne diseases such as Lyme disease, anaplasmosis, and babesiosis, and although increasing deer populations aren't the only cause, they are certainly a contributor. Although the economic costs of deer damage to New York's farms, orchards, and communities are difficult to quantify, they are likely in the hundreds of millions of dollars annually. Therefore, by choosing to harvest does, hunters help reduce negative deer impacts being experienced by their neighbors and community.

WEBSITE & SOCIAL MEDIA

Click the photos to be navigated to each of our Facebook accounts:



CCE Saratoga



4-H



CCE Equine



Agriculture
Economic
Development



Capital Region
PRISM



TASTE NY

WHO WE ARE

BOARD OF DIRECTORS

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