CCE
Cornell Cooperative Extension | Saratoga County
NEWSLETTER
NOVEMBER 16, 2026

Taste NY Expands Its Reach Through New Farmers Markets in the Capital Region

Shannon Onstot, manager of Taste NY at the Adirondacks Welcome Center, operated by Cornell Cooperative Extension of Saratoga County, is bringing even more opportunities for local producers and small businesses to shine through the launch of two new farmers markets in the Capital Region.

Through her business, Harvest Circle Markets LLC, Shannon recently launched a large winter farmers market at Clifton Park Center. Already in its first season, the market features nearly 50 vendors, showcasing an impressive variety of locally made products, fresh foods, and agricultural goods. The market provides a wonderful opportunity to connect consumers with local businesses while supporting the region's agricultural community.

The markets also complement Taste NY's mission of promoting New York State food and agricultural products. With so many vendors offering products that align with Taste NY's goals, these markets create exciting opportunities for Shannon to help businesses explore product development, expand their reach, and connect with programs that can support their growth.

Harvest Circle Markets is also bringing a farmers market to The ED on South Street in Glens Falls. Adding to the excitement, Taste NY will have a weekly presence at both locations, offering a selection of local beverages and gift baskets thoughtfully curated and assembled by Taste NY staff. This partnership provides another way to introduce shoppers to the outstanding products and talented businesses that make New York agriculture so special.



Shop Local and Support New York Agriculture!

Clifton Park: Sundays, 10 a.m.–2 p.m., inside Clifton Park Center through the end of March.
Glens Falls: Saturdays, 9 a.m.–1 p.m., at The ED on South Street, year-round.

Through these new markets, Shannon is creating valuable connections between local producers, small businesses, and consumers while helping bring the best of New York agriculture directly to the community.

CCE Saratoga is Hiring

Executive Director – Ballston Spa, NY

The Executive Director provides strategic leadership and operational oversight to advance the organization's mission in alignment with Cornell Cooperative Extension and the Land Grant system. This role ensures the integration of vision, strategy, and community needs into impactful programs and sustainable organizational practices.

The Executive Director works in close partnership with the Board of Directors to support effective governance, policy development, and long-term strategic planning, while ensuring compliance with regulatory and system requirements.

As the organization's primary public representative and relationship builder, the Executive Director cultivates and maintains strong partnerships with a wide range of stakeholders - including staff, volunteers, board members, Cornell University partners, donors, grantors, elected officials, community leaders, and the public—to enhance visibility, trust, and support for the organization's work.



Key responsibilities include:

- Leading strategic planning, change management, and organizational performance
- Overseeing program development, evaluation, and alignment with community needs
- Ensuring financial sustainability through budgeting, fundraising, grants, and county support
- Managing organizational operations, including facilities, risk, compliance, and information systems
- Directing human resources and volunteer engagement, fostering a welcoming and high-performing culture
- Serving as a brand ambassador, effectively communicating impact and maintaining a strong public image

The Executive Director also strengthens connections with Cornell faculty, Extension networks, and system partners to leverage resources, innovation, and collaborative opportunities. Overall, the role requires a balance of leadership, relationship management, financial stewardship, and operational excellence to sustain and grow organizational impact.

All applications must be received online by 11:59 pm on November 24, 2026.

Position closing dates may change based on Association needs.

To apply and for further details: https://ccesaratoga.org/jobs

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.

December 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 **December 16, 2026 | 7:00 pm** *(if needed)*

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*

Meetings are held at the CCE Office building at 50 West High Street, Ballston Spa. If you are interested in attending, please contact wlm8@cornell.edu.

CCE Saratoga Annual Meeting Honors Service & Community Support

Cornell Cooperative Extension of Saratoga County held its Annual Meeting on October 22, 2026, celebrating a year of accomplishments and recognizing the dedicated staff, volunteers, community partners, and supporters who make our work possible.

For the past four years, CCE Saratoga has partnered with the Saratoga County Farm Bureau and the Saratoga County Agricultural Society to host a joint annual meeting. This collaborative format brings together organizations that share a commitment to strengthening agriculture and supporting our local communities. Former CCE employee Nicolina Foti served as emcee for the evening. Dustin Lewis from the Saratoga County Soil & Water Conservation District, was the guest speaker.

The evening included recognition of CCE staff members celebrating milestone years of service: Sam Schultz (5 years), Cindy Dort (20 years), and Wendy McConkey (25 years). Sharon, who was unable to attend, has an impressive 40 years of service. We were also pleased to welcome several retired CCE staff members, including Bill Schwerd, Dianne Tarity, Marilyn Preissler, and Jeanne Winters.

Community support and partnership were also celebrated through the presentation of two special awards. Cody and Kateri Sargen received the Friend of Extension Award in recognition of their support of CCE's mission, while Bentley Seed Co., represented by Geralyn Sniatkowski and Paul Zinoman, received the Community Partner Award for its contributions and partnership.

The meeting also marked the conclusion of six years for Jim Pettis Jr. on the Board of Directors and Samantha Little on the Agriculture Program Committee. New members were elected to serve in the following areas:

- **Board of Directors:** Sean Hickey, Kasey Curran, and Michael Raucci
- **Agriculture Program Committee**: Tim Monica and George Stack
- **4-H/FCS Program Committee**: Paul Ruger, along with students Isabella, Reyna, and Grady

With strong community partnerships and a continued commitment to education, innovation, and service, CCE Saratoga looks forward to another year of connecting research with real-world needs and making a positive difference throughout Saratoga County.

Thank you to everyone who helps us serve, educate, and strengthen our communities!



Sam Schultz, 5 years of service



Cindy Dort, 20 years of service



Jim Pettis, Jr, recieved recognition for serving 6 years on the CCE Board



Marilyn Preissler, nominating committee member, presents the slate of canidates.



Geralyn Sniakowski accepted the Community Parter Award on behalf of Bentley Seed Co.



Codey and Kateri Sargen were awarded the Friend of Extension Award

CAAHP

Grant Writing & Funding Strategies for Ag Businesses

Mondays, Noon - 1PM EST
December 7 & 21, 21, 2026
January 4 & 18, 2027
February 1 & 15, 2027
via Zoom

- **Find the right funding:** Identify and evaluate grant opportunities for your agricultural priorities.
- **Build a stronger project:** Develop a clear, compelling project that aligns with funder priorities.
- W**rite a competitive applciation:** Present your project effectively and strengthen your grant proposal.
- **Navigate the award process:** Understand what comes next, from grant approval through implementation and reporting.

$50 per person
Virtual Series
Presented in English & Spanish

REGISTER

For registration questions,
email CNYDLFC@cornell.edu or call 315-866-7920

CAAHP

From Barm to Market: A Workshop for NY Pork Producers

Join us for an evening packed with practical, evidence-based information to help you produce quality pork and strengthen your direct-to-consumer markets for a more profitable operation.

Tuesday, December 8, 2026
CCE Albany County
24 Martin Rd., Voorheesville, NY 12186
5:30 - 8:30 pm



What you'll learn:

State of NY Pork - Get the latest industry data and insight into New York Pork Producer's mission from Executive Director Emma Kron, plus an introduction to the National Pork Checkoff.

Production Best Practices - Learn proper handling techniques, how feed and genetics impact carcass quality, and key biosecurity steps to protect your herd, with CCE Livestock Specialist Amy Barkley.

Marketing & Pricing Strategies - Discover how to market and price your pork effectively using real pricing data and free tools, with Matt LeRoux from Cornell's Dyson School of Economics & Management.

Admission is $10 per perrson and includes dinner.

Registration opens November 1st:
https://reg.cce.cornell.edu/BarntoMarketPorkRoadshow2026_201

Contact: Rachel Moody, ram72@cornell.edu

Registration for all locations can be found at:
www.meatsuite.com\nypork

Support for these workshops is provided by the Pork Checkoff and the National Pork Board.

CCE Saratoga now has a Seed Library

A new CCE Seed Library has been installed in the lobby at 50 West High Street just in time for the holidays! Community members who visit our building have access to free seed packets generously donated to our organization by Bentley Seed Company. You'll find seasonal themes and sayings printed on these flower mix packets that will be stocked year-long by our Horticulture department. While you won't want to scatter lovely wildflower seeds this time of year, the packets make thoughtful stocking stuffers, cards, and are something to look forward to planting in Spring! Best of all, you're in the right place to get tips and advice on growing them- stop in and talk to our knowledgeable staff and Master Gardener Volunteers. Printed resources and QR codes are also provided on the display that will give you gardening guidance.

Along with this new CCE Seed Library location, you'll find 14 more throughout the county (with more being added in 2027). For a full list of host locations, visit our website at Cornell Cooperative Extension | Seed Libraries in Saratoga County.

At each location, education and empowerment is the focus. CCE Community Horticulture Educator Madison Blodgett started the CCE Seed Library program in 2026 to encourage folks to try gardening by arming them with the knowledge to succeed. With the gift of free seeds, we aim to deliver equal access and get your foot in the door (or rather, the garden gate). To further the mission, we provide research-backed gardening resources (in print and available through QR codes) so that once you start, you can truly succeed. Even with no prior knowledge or gardening experience, we hope to foster confidence, self-sustainability, and education in the exciting world of gardening.



Bentley's has given their past-date seeds a new, meaningful purpose with their donation. While older seeds lose their viability with age, it is still likely that many will germinate. There are simple germination tests you can perform at home, and more information on the topic can be found at the Libraries. We encourage any and all to check out their local CCE Seed Library, because everyone can garden!

CCE Saratoga Community Garden project is participating in the #SeedMoney Challenge

Our CCE Saratoga Community Garden project is participating in the #SeedMoneyChallenge, a 30-day fundraising challenge, and we could really use your support!

Your gift supports our work to create an educational space for families in our community to grow their own food. *I encourage you to check out our campaign page to see just how far your dollars will stretch!*

No platform fee is taken out of what we raise, and we can also earn a SeedMoney Challenge Grant of up to $1,000 based on our final fundraising ranking, plus additional bonus grants. Our campaing runs from noon Eastern on November 15 to noon Eastern on December 15.

As extra incentives, SeedMoney is offering:

- A $400 Strongest Start grant to the campaign that raises the most in the first 24 hours.
- 50 Strong Start grants of $1000 each to the campaigns that raise the most during the first week.

Your support **TODAY** can put us into the running for a bonus grant.

Please support our work here today: https://givebutter.com/cce-saratoga-community-garden-2026

Thank you for believing in our garden and our community mission!



Cornell Cooperative Extension of Saratoga County is excited to announce Savor Saratoga, a community food-tasting and shopping event celebrating the local farmers, food producers, vendors, small businesses, and agricultural products that make Saratoga County and the surrounding region unique.

This event will be held at the CCE Offices at 50 West High Street in Ballston Spa on November 21, 2026 from 3 - 5 pm.

Savor Saratoga will bring the community together for an afternoon of local flavor, shopping, discovery, and seaonal fun. Guests can sample local offerings, meet the people behind their favorite products, explore unique goods, and purchase items directly from the farmers, makers and small businesses that help our local economy thrive.

Admission includes a special local grazing bar featuring products from participating vendors, a festive hot cocoa bar and a hands-on opportunity to create your own winter swag. From discovering new flavors and finding unique gifts to enjoying seasonal activities with family and friends, there will be something for everyone to enjoy.

Savor Saratoga is an opportunity to celebrate the abundance of local agriculture, support small businesses, and connect with people who make our region such a wonderful place to live, work, and shop.

For more information, contact Cornell Cooperative Extension Saratoga County at 518-885-8995 or bk375@ cornell.edu. **Purchase tickets here**. WALK-INS Welcome.

TASTE NY
at the
ADIRONDACKS
WELCOME CENTER

WEEKLY TASTINGS

Every Thursday from
11:00 AM - 1:00 PM
Open to the public - Free

11/12 - Upstate Stock
Birch Sap Seltzers

11/19 - Beth's Farm Kitchen
Cranberry Sauce and Pumpkin Butter

11/26 - Closed for Thanksgiving

UPCOMING EVENTS

11/21 - Savor Saratoga
CCE Nutrition Holiday Event

11/28 - Small Business Saturday Sampling Event and Gift Basket Launch
Featuring Confluence Chocolate

Every Saturday 9am-1pm
Table at Harvest Circle Markets - Glens Falls (South Street)

Every Sunday 10am-2pm
Table at Harvest Circle Markets - Clifton Park Center

CURRENT SPECIALS

Coming Soon:
Holiday Gift Baskets!



TASTE NY
at the
ADIRONDACKS
WELCOME CENTER

Follow us on Social Media!
Discover upcoming events, local favorites, travel tips, and everything happening in the Adirondacks.

Facebook Instagram

Explore • Discover • Enjoy the Adirondacks

I-87 Northbound (Between exits 17 & 18), Queensbury, NY 12804
Market staff available from 9:00 AM – 5:00 PM

CornellLab

CornellLab Project FeederWatch

The Cornell Lab Project FeederWatch started Sunday, November 1 (join anytime). FeederWatch engages people in observing birds and mammals that visit backyards, nature centers, community areas, and other locales anywhere in the U.S. and Canada. You choose the location, when to count, and how much time to observe. Joining the FeederWatch community is fun, educational, and rewarding - your observations provide unique insight into the lives of backyard birds and help us track avain populations over time.

How Do I Count for FeederWatch?

By following the FeedWatch protocol outlined in the Quick Start Instruction Guide, you can ensure that your observations are used for exciting scientific discoveries. Before you begin, please read these instructions carefully. You can find more details in the About section of CornellLab's website under Detailed Instructions.



Red-breasted Nuthatch by Bill Schneider / Macaulay Library

PennState Extension

Beekeeping 101: Online Course

In this beginner-level self-paced course, you will gain a basic understanding of beekeeping. Educational videos, readings, and knowledge check questions teach you about bee biology and behavior, hive management throughout the year, bee diseases and pests, swarming behavior, the equipment beekeepers use, bee products including honey, and dangers that threaten honey bees all over the world. This course also has handouts, including plans for building your own solar extractor.

There is a final quiz. You can earn your certificate of completion when you pass the quiz.

After taking this course, you will be well-equipped to manage your own bee colonies.

Who is this for?

- People interested in starting beekeeping
- People with some experience who want to learn more about the science of beekeeping

For more information & to REGISTER



What will you learn?

You will learn how to:

- Understand the science of honey bees
- Implement the best practices of experienced beekeepers
- Understand bee biology and behavior
- Use typical beekeeping clothing and equipment
- Manage a hive throughout the year
- Identify and treat common bee pests and diseases
- Outline various bee products you and your bees can make
- Understand pollination and the role bees

Taste of Home

Think Bread Pudding for Thanksgiving

Best Bread Pudding

by Val Goodrich

Ingredients

- 2 large eggs
- 2 large egg yolks
- 2 ¼ cups half-and-half cream
- 2 cups whole milk
- ½ cup butter, melted
- ¼ cup sugar
- 1 tablespoon vanilla extract
- 1 ½ teaspoons ground cinnamon
- ½ teaspoon ground nutmeg
- ¼ teaspoon sea salt
- 20 dinner rolls (1 ¼ pounds), cut into 1-inch cubes (18 cups)
- 3 tablespoons
- **Sauce**
  - 1 cup butter, cubed
  - 1 cup packed brown sugar
  - 1 cup half-and-half cream
  - 2 teaspoons vanilla extract
  - ¼ teaspoon sea salt
  - ⅛ teaspoon baking soda

Directions

1. Preheat oven to 350°. Whisk together the first 10 ingredients until blended. gently stir in bread. Transfer to a greased 3-qt. or 13x9-in. baking dish. Sprinkle with brown sugar; let stand until bread is softened, about 15 minutes. Bake until puffed and a knife inserted in center comes out clean, 40-45 minutes.
2. Meanwhile, for sauce, melt butter in a large heavy saucepan over medium heat. Add brown sugar; stir until dissolved. Gradually stir in cream. Bring to a boil. reduce heat; simmer until thickened, 15-20 minutes, stirring constantly. Remove from heat; add vanilla, sea salt and baking soda, stirring well. Serve sauce with warm bread pudding.

Recipe Variations

- Indulge in chocolate-cherry bread pudding: Chocolate and cherries are pure magic together. STir in ¾ cup dried cherries and ¾ cup dark chocolate chips before baking.
- Add apricots and almonds: Apricots and almonds each have a floral element, and their nutty-fruity taste pairs perfectly. Stir in ¾ cup chopped dried apricots and ¾ cup toasted sliced almonds before baking.
- Create a cranberry-walnut version: If it's the holiday season, you can't go wrong with festive cranberries and walnuts baked into this recipe for bread pudding. Stir in ¾ cup dried cranberries and ¾ cup toasted chopped walnuts.



- Bake a fig-pistachio bread pudding: Figs and pistachios have a long-standing history of being the perfect pairing (and their purple-green color combo is absolutely beautiful!) Stir in ¾ cup chopped dried figs and ¾ cup toasted pistachios before baking.

How to Store Best Bread Pudding

To store, allow the bread pudding to cool completely to room temperature. Wrap the baking dish in storage wrap, or cut the bread pudding into slices, and store in an airtight container. Store in the fridge for up to four days.

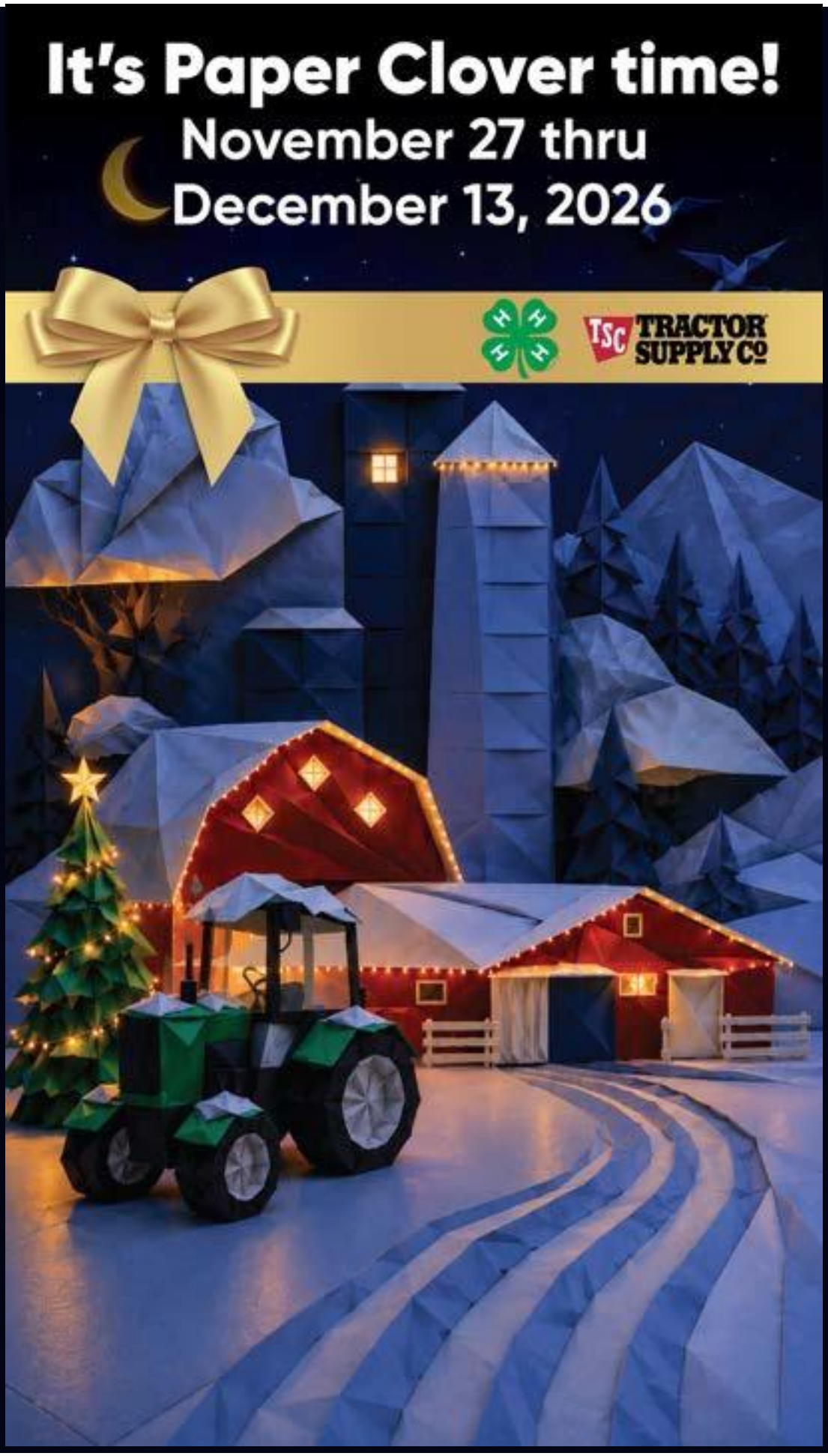
To reheat, cut the bread pudding into pieces, and cook them in a little butter on the stovetop until crisp on each side. The texture is wonderful!

Can you freeze bread pudding?

Yes, you can freeze bread pudding! Allow it to cool completely to room temperature, then wrap the baking dish in a layer of storage wrap and a layer of aluminum foil. You can also store bread pudding slices in an airtight container. Store the bread pudding in the freezer for up to three months. Thaw in the fridge overnight.

Best Bread Pudding Tips

What other bread can I use in this bread pudding recipe?
Most leftover breads will work in this recipe. In general, soft and airy breads are best at absorbing custards. Think challah, brioche, crossants and French bread. Basically, any bread that works for French toast will work for our bread pudding recipe!


It's Paper Clover time!
November 27 thru
December 13, 2026
TSC TRACTOR SUPPLY CO.

CHILD A D BABYSITTER SAFETY COURSE

9aturdayJ Decem5er 5th

10:00am-2:00pm

At the CC[office

850 per tudent

Open to Youth 1 and Older

unch Provided

50 West High ST. Ballston Spa NY 12020

Topic.1Covered

S a ting Busi ess
Worki g with are ts nd
Ch'ldr
Safety a d Caregiving

- i Ai

Sign-UP

Contact

E a • glb76@cornell

Call: 518.885.899

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Cam JI Cooperatw Extension
Sa atoga County

WEBSITE & SOCIAL MEDIA

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

CCE Saratoga | 4H | CCE Equine | CCE Saratoga - Agriculture | Capital Region PRISM | TASTE NY

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