

### PAST WORKSHOPS

**Silvopasture Development of Farms Webinar** - March 25th. 10 attendees, 24 registered. This workshop taught the values of silvopasture systems to mitigate events with climate change, the benefits of certain trees for silvopasture, how to establish trees, silvopasture design, and long-term orchard management with presenters: Kathryn Brignac, CCE Ulster Livestock and Natural Resources Educator and Amber Gray, SC Soil and Water Conservation District Technician

**Farmer Mixer at The Herbal Scoop** - March 9th. 20 attendees. A networking event for the Beginner Farmer program, along with a celebration of the graduation for the 11 mentees in the 2nd cohort of the Beginner Farmer Mentorship program.

**AgriCulture Web Series #3: Creating Accessible Farm Experiences** March 4th - 11 attendees.

This workshop taught about the importance of accessibility to Ag Tourism operations. We had 3 guest speakers, a lawyer with a focus on discrimination law, a disability rights activist and a farmer who has an Ag tourism business. We reviewed ADA compliance, how to design inclusive experiences, physical accessibility, communication strategies, staff training, and how to evaluate and improve accessibility.



**AgriCulture Web Series #4: Designing the Farm Experience: Tours, Storytelling and Visitor Engagement** March 18th. 12 attendees. This workshop focused on inviting the public to farms and telling a farm's story. Two farmer speakers shared different models: one hosts year-round tours, overnight guests, and classes, while the other holds a single annual educational event. Topics included scheduling and staffing tours, crafting a farm story, signage and way-finding, interactive educational displays, and engaging visitors through visual communication

**AgriCulture Web Series #5: Marketing Your Farm Experience** - March 25th. 10 attendees. This workshop focused on who to get the word out about your ag-tourism operation. We had two speakers, a farmer and a professional graphic designer that went over how to build a strong online presence through websites and social media.

### UPCOMING WORKSHOPS:

- **FAMACHA Certification Workshop** - Thursday April 16th from 12-3pm
- **Farmer Mixer and Farm Tour at Catskill Mountain Sugarhouse** - Monday April 27th from 5:30 - 6:30pm
- **Fields to Forks: Building Local Food Partnerships Half Day Conference** - April 21st from 9am - 1pm
- **High Tunnel Farm Tour at Sprouting Dreams Farm** - May 12th from 5:30 - 7:30pm

For more information on workshops visit: [www.sullivancee.org/events](http://www.sullivancee.org/events)

## MARCH 2026 AG REPORT (con't)

### TECHNICAL ASSISTANCE:

**Technical Assistance/Inquiries: 123      Soil/Hay Tests: 0      Farm Visits: 1**

Technical Assistance was provided on land access, ag districts, farmland preservation, Catskills Kitchen (insurance, business structures, permitting & licensing), beginning farmer, soil tests, soil health, funding opportunities, tree pathogens, native gardens, soil samples, plant hardiness, planting zones invasive species, lime and fertilizer recommendations, pruning, feed calculations, business planning, whole farm planning, avian influenza, pests and disease outlook, ag assessment, ag district, ag zoning. **21 total Hours of Technical Assistance.**



### FARM TO SCHOOL:

In March, the Farm to School program featured maple syrup as the Harvest of the Month, highlighted by a Maple Baked French Toast taste test at Sullivan West Elementary. About 100 students participated, with 79% responding positively. The event showcased local agriculture through maple syrup from Winterton Farms and included a demonstration on maple tapping.

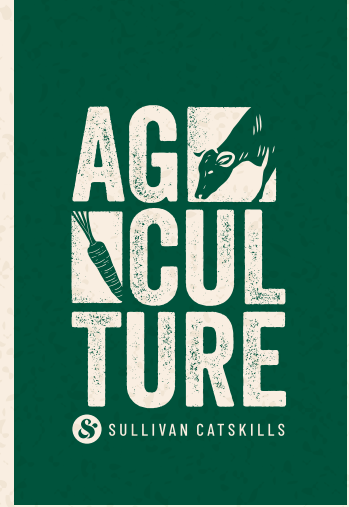
Classroom activities reached over 400 students through cooking demonstrations, nutrition lessons, and Agricultural Literacy Week across multiple schools and a daycare. Programming emphasized seasonal foods, local farms, and hands-on learning. Upcoming activities include April's Dairy Harvest of the Month and several spring and summer Farm to School events.

### FARMLAND PRESERVATION:

Recent farmland preservation efforts focused on both agricultural district enrollment and conservation easement development. A 30-day application window was announced for landowners to request inclusion in New York State Agricultural Districts. Applications will be reviewed by the County Agricultural and Farmland Protection Board, followed by County Legislature action, public input, and final approval by the New York State Department of Agriculture and Markets. The open window is from April 1 - April 30.



In parallel, work continued on advancing farmland protection through the Farmland Protection Implementation Grant (FPIG) program in partnership with the Orange County Land Trust. Activities included preparing grant application materials, developing detailed maps, verifying eligibility criteria and coordinating required Agricultural Environmental Management (AEM) planning.



# Fields to Forks:

**BUILDING LOCAL FOOD PARTNERSHIPS**

**TUESDAY, APRIL 21 • 9 AM–1 PM**

**The Arnold House • Livingston Manor, NY**

A half-day, hands-on workshops with real-world insights, networking and lunch for farmers, chefs, and food professionals.

---

## **TWO TRACKS. ONE SHARED GOAL.**

### **For Chefs & Hospitality**

Source locally. Plan seasonally. Build stronger farm relationships.

### **For Farmers & Producers**

Sell with confidence. Meet buyer expectations. Grow wholesale opportunities.

---

**RESERVE  
YOUR SPOT:**



### **QUESTIONS? CONTACT:**

Alan Carroll  
amc586@cornell.edu  
845-292-6180

**Cornell Cooperative Extension  
Sullivan County**



# MARCH

Newsletter

## HARVEST OF THE MONTH: MAPLE SYRUP



### HIGHLIGHTS



- Maple Baked French Toast taste test at Sullivan West Elementary
- Ag Literacy Week: 10+ volunteer readers reached over 400 students!
- Cooking with Mrs. Ruggles' classes at Sullivan West Central School

### CAFETERIA

On March 12th, Dara Williams, food service director at Sullivan West, had everything ready to go for our winter season taste test before 8:00am. She had prepared a delicious Maple Baked French Toast Squares recipe for students to sample using real maple syrup supplied by Erika Malmgreen of Winterton Farms. Erika brought along props to demonstrate to students the process of tapping trees and collecting sap. The recipe was sampled by about 100 students and 79% reported that they loved it! We are planning another community taste test event for May or June (location TBA).

### COMMUNITY

*Spring is here!*

If you have felt cooped up by the long, cold winter, the end is in sight and spring is officially here. Although some of the hardest NY farmers grow produce all winter, many farmers and gardeners are planning and starting seeds right around now. At CCE, we host lots of workshops for farmers and gardeners, as well as other community groups. For more information about community classes and events, follow CCE Sullivan on [Facebook](#) and [Instagram](#)!



From left to right: Joy, Dara, Alan & Erika at the breakfast taste test



# MARCH

Newsletter

## IN THE CLASSROOM

At Sullivan West Central School, Alan and Joy shared a recipe (pictured below), cooking tips, and information about cauliflower with 40 students on March 4<sup>th</sup>. Later in the month, a total of 5 elementary schools and 1 daycare participated in Agricultural Literacy Week, with 9 adult volunteer readers and a handful of FFA student readers reaching a total of more than 25 classrooms and 400 students. Special shout-out to Laurie Kilgore, who read to all of her K-5 art classes at Chase Elementary!



Alan Carroll at Liberty Elementary School during Ag Literacy Week

## OPPORTUNITIES & UPCOMING EVENTS



### Upcoming Harvest of the Month:

April: Dairy

Say cheese - [we're making mozzarella!](#) Send me an email to book a 60-minute slot.

May: Spring Greens/Snap Peas

### Save the Date:

June 5 - Farm to School Day at Rockland Elementary

August 19 - Food service staff conference at SUNY Sullivan

Want to book a session for your classroom?

Email Joy at [jll362@cornell.edu](mailto:jll362@cornell.edu)



Featured recipe in Mrs. Ruggles' classes: *Roasted Cauliflower with Maple Tahini Dressing*