FOR IMMEDIATE RELEASE

Contact Information: Fay Benson, Small Farms Educator
Cornell Cooperative Extension, 60 Central Ave. Cortland, NY 13045

NY Certified Organic (NYCO) 2014
NYCO Celebrates its 20th Years as a Farmer to Farmer Discussion Group
Save the dates: January 14th, February 11th, and March 11th

Meetings start at 10AM SHARP
Held at Jordan Hall, Geneva Experimental Station, 614 W. North St, Geneva, NY 14456.

January 14th Topic: “Barley and Buckwheat – Old Crops Receive New Interest”

Bill Verbeten, Field Crops Specialist with the NWNY Dairy, Livestock, and Field Crops Team, will talk about growing Malting Barley and the difficulty of growing food grade barley organically.

Thor Oechsner, Oechsner Farms, Newfield NY; Thor is the NOFA-NY farmer advisor on the NY City Farm to Bakery project team. He will discuss how he uses Buckwheat in a double cropping system to control weeds and increase total yields on his farm.

Marty and Natalie Mattrazzo, Farmhouse Malt in Newark Valley NY, will tell what the brewers are looking for and their plans for 2014 to get more local barley grown in New York.

Producer Panel will include:
Rick Pederson, of Seneca Castle NY, grows over 600 acres of certified organic grain and vegetables and is a member of Finger Lakes Organics (FLO) which supplies restaurants and grocery stores in New York City and Upstate New York.

Topics for February will include:
• Report on how GPS guided cultivators perform in the field
• Young Farmers and how they have gotten started

Topic for March: Getting more forage into your cows takes a whole farm solution with Tom Kilcer

Tom’s latest research on wide swath haylage harvest, a harvest method to improve the capture of plant nutrients for milk production and reduce weather related losses. This work is being expanded to encompass the rapid dry down methods for harvesting red clover. Working with both university and private industry, winter forage research has brought double cropping to the Northeast US and southern Canada producing profitable cover crops of the highest quality forage.

No need to RSVP, just bring a dish to pass for the lunch. For more information, contact Fay Benson at 607-753-5213 or afb3@cornell.edu.

Thank you to our Sponsors: