

**NYS** Legislative Commission on Rural Resources

Summer | 2018 ISSUE

# 103 Years of Service: Wallington Engine Co.

The Wallington Fire District was first formed in 1915. In 1917, the company was able to purchase a used Model T American LaFrance Chemical Truck. The Model T served the company for almost 20 years, but eventually was traded in for a brand new 1936 Ford. This vehicle was built in Webster by Rochester Fire Equipment, and was quite a big deal at the time of purchase. The '36 Ford would serve the company for many years to come, but is now retired to parade duties only. This vehicle, nicknamed "The

Hawk," is a tribute to the rich history of the local fire department and a reminder of all volunteers who served the town before.

Volunteer firefighters provide a crucial service to all of our communities. They watch over our towns, villages, and cities, promoting safety and putting others before themselves. Their selflessness is remarkable, and it is common for firefighters to have lengthy careers.

Randy Crandell, a member of the Wallington Engine Co., has been serving his community as a volunteer firefighter for 46 years now. He joined the company in 1972, following in his father's footsteps, who had joined in 1954. Randy's son joined the company in 1996, continuing the family tradition of giving back to the community.

The Wallington Engine Co. is one of five fire companies that serve the township of Sodus, and has the biggest volunteer base out of those five, with 55 members.



Three generations of Crandell men show off the 1917 Model T. From Left to Right: Deputy Chief Mike Crandell, Brody Crandell, and Past Chief Randy Crandell. Photo Courtesy of Randy Crandell.

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## **Summer 2018 Rural Futures**

#### **NEWS OF INTEREST ABOUT RURAL NEW YORK STATE**

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The NYS Legislative Commission on Rural Resources is a joint bipartisan office of the State Legislature.



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The member retention rate is strong, exemplified by Randy's 46 years of service.

"It's nice to help out the community and to have such a strong sense of comradery with the other members," Randy said. He attributes the retention to good training and a sense of inclusivity among all of the members.

The Wallington Engine Co. gives back to the community in many ways. Besides the roughly 100 calls they respond to every year, the firefighters make sure to be involved in their community as much as they can. The station serves as an election headquarters for part of the town and the banquet hall is used for Girl Scout meetings, among other things. The Wallington Engine Co. owns about 40 acres of property, a portion of which they rent out to Sodus Little League for \$1 a year. Sodus Little League is able to have four baseball fields as a result of this partnership, and is only responsible for paying for the insurance on the property.

The rich history of the Wallington Engine Co. is truly exemplified in its 1936 Ford, "The Hawk." This vehicle was an active part of the fleet until 1980, and is the first vehicle the company bought new. Not many companies still own their original vehicles, especially those purchased completely new. Wallington takes pride in their care of the vehicle, which was called Engine 39. Just last year, the engine company took in a new fire truck that became the new Engine 39.

Randy marvels at the striking differences between the two Engine 39s.

"The biggest change I've seen in the last 46 years is the difference in technology and the modernization of the equipment," said Randy, speaking from ample experience. "I've been on every piece of equipment that Wallington's owned," said Randy, which is no small feat considering the company has been around for 103 years.



Wallington Fire Department was recently awarded grant funding for renovations and improvements to their station.

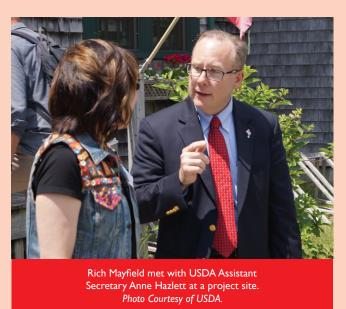
## Message from Richard Mayfield New York State Welcomes New USDA Rural Development State Director

#### Dear Rural Partner,

My name is Richard Mayfield, and I serve as the NY State Director for Rural Development – an agency within the United States Department of Agriculture. Our mission is to help improve the economy and quality of life in rural America – by making critical investments in housing, business, and infrastructure.

Now, more than ever, in every corner of our State, the needs of rural communities have increased. From sorely needed updates to broadband networks, aging water and wastewater infrastructure to assistance for first responders, schools, hospitals, or clinics – the USDA is there to assist in addressing these diverse challenges.

To achieve this mission, we administer programs that offer a combination of loan guarantees, direct loans, and grants. Additionally, we provide technical assistance as well as research and educational materials to better inform the rural stakeholder so they may make the best possible decisions. We often work in partnership with our state, local, and tribal governments as well as rural businesses, cooperatives, and nonprofit agencies. In New York, over the past several years, we have directly funded or guaranteed over \$3 billion in private capital funds and completed more than 25,000 community projects.



I believe there are numerous opportunities that exist for our agency to build robust and lasting partnerships with rural leaders to address local and vital community needs. In the coming year, one of my primary goals is to identify state and local partners to collaborate on projects. Together, we can dramatically increase overall investments, opportunities, and prosperity throughout rural New York.

Should you wish to learn more about USDA Rural Development's programs – I invite you to visit our website at: http://www.rd.usda.gov/NY. Or, to review our program eligibility mapping tool, please visit: http://eligibility.sc.egov.usda.gov/eligibility/welcomeAction.do. Here, you will be able to select specific programs and input an address to determine the eligibility for our suite of programs. If you have any questions, please do not hesitate to contact me directly either by phone or email at (315) 477-6400 Ext. 4 or Richard.Mayfield@ny.usda.gov.

With best wishes,

Richard Mayfield State Director USDA Rural Development – NY

## Salmonella Dublin Salmonella Strain Threatens New York's Dairy Farms

Salmonella Dublin is an emerging disease in New York State dairy herds. The first recorded instance of Salmonella Dublin in New York State was in the 1980s, but it has since become more of a concern. This particular strain of Salmonella can go unchecked by infecting "carrier animals" that do not show any signs of infection, but are inadvertently infecting the rest of the herd. The disease spreads through any excretions, including manure, urine, and milk. Since most cattle are housed together, one infected cow can have a severely detrimental impact on the entire herd.

This, coupled with interactions with animals in other herds, can seriously influence the proliferation of the disease.

When the disease goes undetected, Salmonella Dublin can have devastating financial impacts on farmers. If an entire herd is infected, losses of \$100,000 to \$250,000 per 1,000 cows is typical. These losses from the costs of treatment, loss of animals, and loss of milk production can threaten the financial viability of a farm. Even when the disease is caught and treated in time, infected animals will not grow well, breed well, or milk well. That is why it is crucial to take prevention measures before Salmonella Dublin reaches your herd.

Salmonella Dublin causes severe illness and even death. The disease primarily affects young and unborn calves, often manifesting itself as a respiratory disease. Because the symptoms mimic those of a respiratory disease like pneumonia, Salmonella Dublin can go undetected until it is too late. Furthermore, Salmonella Dublin is multi-drug resistant, and the antibiotics that are likely used to kill the respiratory infection would not be effective on Salmonella Dublin. The disease can also affect unborn calves and lead to abortions in pregnant animals. Besides the respiratory symptoms, infected calves can show a variety of symptoms, or none at all. Symptoms include fever, depression, anorexia, pneumonia, respiratory distress, and bloody diarrhea. Some infected animals may not display any of these signs, but they are considered carriers and the disease still exists in their excretions, including their manure, urine, and even milk.

There are ways to be proactive in preventing Salmonella Dublin in your herd. Limiting contact with other herds, or being proactive in these interactions, can be crucial in protecting your own animals. Buying animals from other farms, using off-site heifer raising centers, show animals returning from fairs, embryo recipient dams, and contact with milk, manure, or colostrum from other farms, are all ways for your herd to come into contact with the disease. Control measures include frequent testing, biosecurity practices and management changes to reduce transmission risk among cattle in the herd. Cornell's Animal Health Diagnostic Center recommends the following preventive measures:

- Clean maternity pens
- Prompt removal of calves from dams
- Fastidious colostrum management
- Feed utensil sanitation
- Pasteurization of raw milk fed to calves
- Good air quality
- Reduction of stress



All of these preventive measures are intended to strengthen a calf's immune system and limit exposure to possible diseases. Unsurprisingly, calves in group pens are more susceptible to disease than those housed alone. Calves are especially vulnerable during the four- to six-week old time period, as their immune systems are still developing and the protection supplied by colostrum begins to wear off. There is a high death rate among calves who have developed Salmonella Dublin, which usually manifests with symptoms of sudden onset pneumonia.

The disease is transferrable between species, including people and companion animals that might come into contact with any bodily excretion from an infected animal. Humans are most susceptible to the disease if they drink raw milk from an infected animal.

Cornell University's Animal Health Diagnostic Center offers a blood or milk test for cattle at \$11 per sample, which is accurate enough to identify carriers. More information on the test can be found here: https://ahdc.vet.cornell.edu/ news/salmonelladublin.cfm.





Dairy calves are extremely susceptible to Salmonella Dublin.

## **Dairy Farm Income Enhancement Proposals**

Agri-Mark, a New England dairy cooperative, is seeking proposals, ideas, and thoughts for moving the dairy industry forward, in order to combat the significant decline in earnings that the industry has seen over the past several years. In order to contribute, please visit: https://dairyproposals2018.com/.

## **Agritourism Opportunities In Your Community**

#### **Article Courtesy of Marie Anselm at Ontario County Cornell Cooperative Extension**

Summer may be winding down, but luckily fresh produce is still abundant and will be well throughout the fall. Fall is an excellent time of year not only to enjoy local produce, but also to get out and visit local farms. Visiting farms for an agricultural experience – known as agritourism – has dramatically increased in popularity in recent years. In New York State from 2007 to 2012, the number of agritourism operations, as reported by the United States Department of Agriculture Food Environment Atlas, increased by 49 percent. This brought total agritourism revenue in New York State to \$30.2 million, making it an important sector for agricultural producers.

Some of the best ways to get out and enjoy local farms and the bounty they have to offer are U-pick farms. U-pick farms, as their name suggests, allow visitors to pick their own produce, which usually comes with a cost savings. In the fall, apples, grapes, and pumpkins are all great options to go out in the field and experience picking yourself. Some raspberry cultivars also produce fruit in the fall as well. Many farms that grow these crops have favorite varieties available in addition to specialty varieties that may be difficult to find in stores. U-pick farms come in all shapes and sizes ranging from large orchards to smaller farm stands with U-pick on the side.



Many farms allow customers to pick their own produce. Photo from Red Jacket Orchards in Geneva.



New York State offers a wide variety of locally grown produce options. Photo from Schlenker Farmers Market in Bloomfield.

Of course, if picking produce is not an option, there are many other ways to connect to local farms. Corn mazes let visitors explore their way through corn fields and may include educational components. Farms with corn mazes are well-equipped to welcome visitors and usually offer other farm activities like petting zoos and hayrides. Agritourism destinations such as corn mazes and U-pick farms may also have seasonal foods for sale like apple fritters, cider, and grape pies. Another opportunity to be involved in agricultural activities and sample local food are harvest dinners; look for farms that open for special fall harvest meals on-site at the farm. Many farms also host open houses to showcase their offerings - from produce to alpacas - in the fall as the weather and harvest are particularly appealing this time of year.

With the public more interested than ever in visiting local farms, finding regional agritourism destinations has never been easier. In addition to many farms advertising their businesses, Cornell Cooperative Extension offices typically have listings of agritourism farms in their counties that are made available on their website or by calling local offices. Regional tourism agencies also maintain agritourism listings as do Chambers of Commerce offices.

## **Meet the Farmer:** Karl Eger, Eger Brothers Farms

Karl Eger is one of the primary operators of Eger Brothers Farms, a fruit and vegetable farm located just outside the City of Hudson in Columbia County. Eger Brothers Farms was created in 1931 by Karl's father and has been owned and operated by the Eger family ever since. Karl, along with many of his brothers and sisters, performs the daily upkeep and work required to supply fruits and vegetables to their farm stand.

The Eger family grows apples, apricots, beets, cherries, peaches, pears, tomatoes, squash, sweet corn, and a variety of other produce that they sell at their farm stand on State Route 23 in Hudson. Travelers and locals alike frequent the stand, coming for a taste of local produce in the Hudson Valley.

Karl has worked on the farm his entire life, beginning in his youth by helping his father, until today, where he and his siblings continue the same tradition.



"When my father first started the farm, it was mostly berries and cherries, now we are growing most of the stone fruits like cherries, peaches, and apricots as well as apples and berries, and other produce," said Karl.

Karl has seen many changes in the farming industry throughout the decades, as many farms in his area have been disappearing.

"When I graduated from high school, there were about 1,100 farms in Columbia County, now there are about 12 active fruit farms and maybe ten to 15 active dairy farms," said Karl.

Karl was concerned that, in the coming years, the lack of farm laborers would be a major setback for New York farms.



Karl and his family grow apples, apricots, beets, cherries, peaches, pears, tomatoes, squash, and sweet corn on their farm, among other produce.

"Something that I have noticed over the past years is the decline in available local labor," said Karl. "Farmers are having a tough time finding reliable help during the harvest months."

Karl employs a few local high school students over summer break every year to help him with harvesting vegetables. Many of the workers return year after year to work for Eger Brothers.

Eger Brothers hosts a variety of "pick your own" events throughout the year. Among these is the sour cherry weekend in July, where many come to pick large amounts of cherries at a reduced price. Some of the participants have been coming annually for decades.

New York has always bolstered its farms as shining examples of what the State has to offer, and Eger Brothers is certainly no exception.

"I have been a farmer all of my life, and I can't see myself doing anything else," said Karl.

"Eger Brothers Farms is a terrific example of the hard working family farmers that are the strong backbone of New York's economy and representative of our proud agricultural heritage. For over 100 years, Eger Brothers Farms has been such an important part of our Columbia County community and a terrific reminder of why it's essential that our state advance smart, effective public policies that strengthen family farming. I thank my colleague, Senator Helming, for recognizing Eger Brothers Farms in this report from the Senate's Rural Resources Commission," said Senator Kathy Marchione (R,C,I,Ref-Halfmoon).

## **Arc PARK Celebrates One Year Herkimer Arc Promotes Accessibility**

**Throughout Their Community** 

As some of you may recall, the Spring 2014 Edition of Rural Futures included an article on the construction of a new park in the town of Herkimer outside of Arc Herkimer, a facility that promotes the enrichment and empowerment of those with disabilities. This park was conceptualized to be accessible for all, especially the developmentally disabled who utilize the site. This park, now known as Arc PARK, was completed in June 2017 after years of planning and construction, and it recently celebrated its one-year anniversary.

Originally, the park was intended to serve the developmentally disabled who work in or visit the business park, but it has grown beyond its initial purpose. Now people of all ages and abilities enjoy the park on a daily basis. The park features a concession stand, two playground areas for different age groups, a bandstand, a basketball court, a 1/3 mile walking trail, a pavilion, a softball field, and five fitness stations. The Herkimer village pool is also located on the premises but is currently undergoing construction.

Some of the work was done with the help of donors. Jim and Julie Boeheim were instrumental in donating funds to refurbish the basketball court. Jim Boeheim is known best for his role as the head basketball coach at Syracuse University. Jim and Julie run The Jim and Julie Boeheim Foundation, the mission of which is to enrich the lives of kids in need within the Central New York community and provide support for eliminating cancer through research and advocacy. The foundation was generous enough to donate \$15,000 for the refurbishment of Herkimer Arc PARK's basketball court.

A local family, the Baslow family, also contributed \$15,000 to the basketball court project. The refurbishment included new adjustable basketball hoops, new lines, a fence, and fresh black top for the court.

The Village of Herkimer also chipped in and put up a new fence in left field of the softball field. But, maybe more importantly, half of the property that the park is located on is village property. The close partnership with Arc PARK and the Village of Herkimer allows them to work together to provide a safe, inclusive environment for the public to enjoy. The agreement allows improvements to be made on the village property by Arc PARK, so long as Arc PARK maintains the property.

Kevin Crosley, CEO/President of Arc Herkimer, aided in the planning and design of the park with hopes of creating an asset for the community of Herkimer. The PARK ended up costing about \$1.5 million. It also received a \$400,000 grant from New York State Office of Parks, Recreation and Historic Preservation through Empire State Development.









"Before we started, it was just a grassy field," said Kevin. "I remember I was standing out behind the business park and I thought, 'wouldn't it be cool if we could have a park that's accessible for everyone?""

Senator James L. Seward said, "When Kevin Crosley and Arc Herkimer first approached me about the creation of Arc PARK I knew something special was envisioned. I was proud to support state funding to help build the park and am overwhelmed by the job done to create a special community asset. The developmentally disabled, and the entire community, are fortunate to have such a wonderful resource that demonstrates the caring nature of the people who call Herkimer home.

Crosley and his team went above and beyond when designing the park to make sure it would be accessible to everyone. The blue ground below the playgrounds is a soft and safe surface, enhancing the safety of everyone who may use the park.

"We did the best we could to make this a large, regional asset," Kevin said.

The park has become a popular destination due to its visual appeal and location on the corner of Route 28 and East German Street in Herkimer. This area is routinely trafficked by outdoor enthusiasts on their way to the Adirondacks, attracting visitors to stop and walk around.

"This park has become the rave of the region," said Kevin, "It has gone above and beyond what our original vision was."

The area where the park is located is very special to the community of Herkimer. Aside from serving the community's disabled population, it was once home to the local Little League baseball park, where many older residents played as children. This adds to the positive sentiment that this site brings its visitors on a regular basis.

"In 2014, it was just a dream. Now, it has come to fruition," said Kevin.

The Herkimer Arc PARK will continue to expand in the coming years, with new additions and features coming this summer. The park will feature movie nights, several bands, and other community events in the upcoming summer months.



Courtesy of Kevin Crosley.

# A Woodlot Enterprise Has Room to Mushroom Returns of \$12 to \$16 a pound are possible for fresh, locally grown mushrooms

### By Kara Lynn Dunn

## Originally published in the American Agriculturist in June 2018

Ask for help. Ask how you might help. That simple practice helped Bob Miller become a mushroom farmer and secure one of his first two restaurant customers.

Miller owns 23 acres of Southern Tier forestland near Greene, N.Y. When he retired from the natural gas industry, the woods on his Three Tree Mushroom Farm needed thinning.

Miller had read about raising log-grown mushrooms and started asking for help. He visited other operations to get ideas. Then he watched videos made by Cornell University's Ken Mudge and Steve Gabriel, and downloaded shiitake production best management practices from the USDA's Sustainable Agriculture Research and Education program.

Finally, he was confident to go the next step — harvesting oak and maple logs to inoculate the mycelium that feeds mushroom fungi. Mycelium takes nine to twelve months to saturate logs and provide those nutrients.

His first crop came into fruit in 2017 at the same time another producer supplying local restaurants was injured and could no longer maintain his crop. So, Miller approached Gary Kurz, owner of The Silo Restaurant in nearby Greene.

"Bob asked if he could provide me with mushrooms when he heard my regular supplier was out of business," Kurz says. The restaurant serves specials such as a panseared beef au poivre filet with Miller's mushrooms. Kurz's waitstaff informs diners that the shiitake and oyster mushrooms are locally sourced, 100% organic, loggrown mushrooms.

Word of mouth drives local sales. Wherever he goes, Miller asks people if they're interested in trying his mushrooms. Clientele include his barber, another restaurant, and the physical therapist who helped him recover from knee surgery.

#### **Experimental Growing Mediums**

Miller has good results with certain types of mushrooms grown in sawdust. He has tried some in (spent brewer) grains. "I'm trying oyster mushrooms covered in paper bags on logs arranged like a totem pole," he adds.

He staggers his "shocking" schedule to support weekly production all summer. To extend sales into the fall, he has stacked and covered up to 65 logs in a shed for warmth. For 2018, he improved his fruiting room. To build production capacity and bring a third restaurant onboard, he set up a greenhouse to grow mushrooms in plastic bags.

#### Seek Experienced Advice

Everyone venturing into a new enterprise wishes they had sought help for something. Miller, for instance, purchased a dehydrator. "Then I learned from Ken (Kenneth Smith, Chenango County Cooperative Extension executive director) that to sell dried mushrooms requires a special kitchen license and a fee of about \$400 every two years. I'm not yet doing enough business to make that affordable, but it may be a future step."

With a value-added forest project grant from New York Farm Viability Institute, Smith is educating forest owners on ways to realize income from woodlands. "Some 66% of New York's 35,500 farms have large amounts of forest that increase property taxes," Smith says. "Fewer than 2,000 of them are deriving income from their woods."

"Woodlots can produce a substantial economic return each year through such enterprises as mushrooms, maple products, firewood, timber, hunting leases, and rental cabins," he adds. His NYFVI grant provides help for farmers looking to develop such businesses.

#### Shiitakes: A Profitable Agroforestry Crop

Cultivation of shiitake mushrooms offers farmers and woodlot owners a good opportunity to utilize forested lands while turning a profit, says Steve Gabriel, Cornell Agroforestry Extension Specialist. Startup costs are low.

"Our research indicates profitability can be achieved in the second or third year with good business planning, dedicated production, and operating efficiency," he adds. Gabriel calculates the basic numbers for raising shiitake mushrooms on logs at:

- Average cost, including labor at \$12 per hour: \$4.74 per log
- Average production: 1/4 to 1/2 pound of mushrooms per flush, 2 to 3 flushes per season
- Fresh mushroom sales: \$12 to \$16 per pound retail, \$10 to \$12 per pound wholesale
- Dried mushroom sales: \$6 to \$8 per ounce

Cornell's Small Farms Program conducted a survey of specialty mushroom growers this spring. That survey requested input from growers throughout the Northeast and south to Maryland. The data will be used to develop further research and programming. For more information, factsheets, guides, and videos, see cornellmushrooms.org.



Photo Courtesy of Brian P.Whattam.

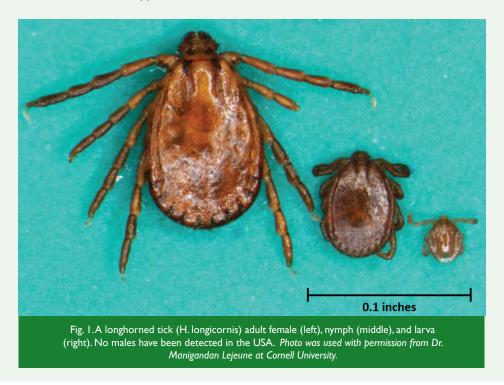
Young log-grown shiitake mushrooms sprout. Photo Courtesy of Brian P.Whattam.

## **An Invasive Passenger Comes Knocking: The Longhorned Tick**

**Article Courtesy of James Burtis and Laura Harrington** Northeast Regional Center for Excellence and Cornell Department of Entomology

New Yorkers have become increasingly familiar with ticks and their associated diseases over the past few decades, and now a new species has been detected in New Jersey and multiple locations in New York's Westchester County. This species is called the longhorned tick (Haemaphysalis longicornis) and is native to many countries in eastern Asia, where it is a significant pest to cattle and other livestock. While most tick species are not effective invaders because they often need high population densities to find mates, the longhorned tick is a rare exception. This species is parthenogenetic, which means that females can clone themselves and reproduce without males. This ability, combined with the fact that they are not picky eaters and will feed on a variety of animal hosts, allows this tick species to rapidly establish invasive populations in new regions.

The longhorned tick is a relatively large brown tick with no ornamentation (Fig. I). This species is a long-standing invader in Australia and New Zealand where it is known to transmit a malaria-like parasite causing a disease called theileriosis to cattle and harbors a human pathogen (Severe Fever with Thrombocytopenia Syndrome (SFTS) virus) in China. Researchers are examining the capacity of this species to transmit existing tick-borne pathogens here in the United States, and it is not yet known if longhorned ticks in the United States can transmit theileriosis. In addition to disease potential, heavy tick infestations can reduce meat and milk production in livestock, cause increased mortality in young animals, and reduce wool quantity and quality. This species was detected in the United States recently (2017), and researchers are still working to develop management recommendations for livestock producers. In New Zealand, where the longhorned tick has been present for over a century, management guidelines have been developed, and can be found here: http://www.mpi.govt.nz/dmsdocument/3724-theileria-veterinary-handbook. These may be useful to local farmers in the United States, but livestock producers should consult with their veterinarian and make sure any chemicals applied for control are registered for use on their animals in New York State and approved by the U.S. Food and Drug Adminstration for use in the type of animals to be treated.



New Zealand researchers suggest that pasture management is often the most effective option for controlling longhorned tick infestations. Longhorned ticks prefer areas with high grass or shelter, as these habitats are humid relative to open fields. As such, it is best to avoid sending calves to graze in these areas since they are more vulnerable to tick-associated adverse health effects than adults. If longhorned ticks are present on grazing land, the direct application of pyrethroid-based acaricides to animals can help reduce infestations, but landscape management, including the removal of shelter or cutting long grass is often the best option for reducing tick populations. If using pesticides, use caution and read the label carefully; the label must state that it is approved for tick control on the animal that you are treating. Overall, New Zealand scientists found that pesticide applications tend to have a limited impact on tick populations in the long-term, as ticks can move long distances between farms on wildlife. If an outbreak is suspected, surveillance should also be conducted to determine the infestation location and focus management efforts. Surveillance involves dragging a 3-by-3 foot piece of white fabric over the ground and turning it over to check for ticks approximately every 30 feet. While not 100% accurate, it will assist in the detection of persistent tick populations within pasture land.

If an animal is heavily infested, it should be isolated from the herd and a veterinarian should be contacted immediately so the animal can receive treatment. Detection of the longhorned tick in the United States is recent, but this pest was likely introduced many years ago and went unnoticed. This species is difficult to identify from some native related species, and researchers throughout the northeastern United States have been reviewing their specimen collections to determine how long the longhorned tick has been present and how far it has spread. Anyone who believes they have a local outbreak should reach out to their local university extension office, or State Department of Agriculture and Markets so that the ticks can be identified. More detailed information regarding the biology of this species is available at https://fonseca-lab.com/research/global-health-the-tick-that-binds-us-all/ and http://neregionalvectorcenter.com/longhorned-tick. Researchers are still trying to determine the extent of this invasion, but resources are scarce, so assistance from the broader agricultural community is vital to these efforts.

Visit neregionalvectorcenter.com to learn more about work the **Northeast Regional Center for Excellence in Vector-Borne Diseases (NEVBD) and partners** are doing to address tick- and mosquito-borne diseases in our area. The NEVBD website features resources & fact sheets, up to date news, and connects you to experts in our region working on ticks and mosquitoes. You can also follow NEVBD on Twitter @\_NEVBD.



## How to Prevent Tick Bites

While it is not possible to completely avoid ticks, here are some simple steps that can help reduce your risk of being bitten by a tick:

Ticks do not jump or fly onto their victims, but instead they wait on vegetation and latch onto animals and humans as they brush by. Do not brush against vegetation if you can avoid it; the same goes for pets.

- Wear long pants and long-sleeved shirts, and tuck the legs into your socks or boots. This helps keep ticks from reaching your skin.
- Wear light colored and tightly woven clothing. This makes it easier to see ticks.
- Use repellents that contain 20% or more DEET or 20% Picaridin for 4-5 hours of protection.
- Permethrin kills ticks and can be used to treat boots, clothing, and camping gear. Always follow product instructions, and note that permethrin and some tick preventatives for dogs can actually be lethal to cats.



- Throw your clothes in the dryer for 20 minutes on high heat, after spending time outdoors.
- Check yourself, your children, and pets at least once per day for ticks. A tick is so small it can easily go unnoticed. Conduct a whole body check including groin, armpits, belly button, base of hairline, behind ears, and behind knees.

## U.S. Food and Drug Administration Requesting Public Comments About Product Labeling

The FDA is currently requesting public comments regarding the labeling of products, including but not limited to the labeling of plant-based food products with traditional dairy terms such as "milk," "yogurt," and "cheese." The FDA maintains that labeling is an important communication tool, informing consumers of the nutritional values in the products they purchase and ultimately consume. The differences in nutritional content could have an impact on public health, and the FDA intends to examine any potential consequences. The FDA is also examining whether nutritional characteristics and other differences between these products are being taken into consideration by consumers, and if they are well-understood by consumers when making these purchasing decisions.

Public comments on the issue are being accepted until October 11, 2018. For instructions on how to submit a public comment, please visit: https://www.fda.gov/Food/NewsEvents/ConstituentUpdates/ucm617112.htm.

## **USDA** Water and Waste Disposal Loan and **Grant Program Accepting Applications**

USDA has more than \$4 billion in funding to help rural communities build or upgrade water and wastewater infrastructure, and funding will conclude on September 30, 2018. Safe water is fundamental to improving the quality of life and growing stronger rural economies.

USDA is providing funding through the Water and Waste Disposal Loan and Grant program. It can be used to finance drinking water, storm water drainage, and waste disposal systems for rural communities with 10,000 or fewer residents. For communities needing technical assistance, funding is available through USDA's Circuit Rider program, located at https://www.rd.usda.gov/programs-services/circuit-rider-program-technical-assistance-rural-water-systems and through SEARCH grants, located at https://www.rd.usda.gov/programs-services/search-special-evaluation-assistance-ruralcommunities-and-households.

Eligible rural communities with populations of 10,000 or less, as well as water districts, can apply online for funding to maintain, modernize, or build water and wastewater systems. More information can be found here: https://www.rd.usda. gov/programs-services/water-waste-disposal-loan-grant-program. There is also the interactive RD Apply tool, which can be found here: https://www.rd.usda.gov/ programs-services/rd-apply. You can also apply by reaching out to the New York State office:

**New York** Richard Mayfield, State Director The Galleries of Syracuse 441 South Salina Street, Suite 357 Syracuse, NY 13202-2541 Voice: (315) 477-6400 • Fax: (315) 477-6438 www.rd.usda.gov/ny



Senator Helming welcomed USDA Rural Development NYS Director this August.

## Calling All Rural **Attorneys!**

The Rural Law Initiative, of the Government Law Center at Albany Law School, is about to embark on an ambitious survey of the approximately 5,258 attorneys presently registered in 42 rural New York counties. This research will offer a data-driven realistic portrait of rural legal practices in New York, and will have multiple uses for diverse stakeholders invested in rural communities. If you are an attorney in a rural county, please take the time to fill out the survey. All others, please share knowledge of this survey with attorneys you know within your county. Thank you! For further information, including access to the survey link, please contact Taier Perlman, Esq., Rural Law Initiative Staff Attorney at: tperl@albanylaw.edu and/or (518) 445-3263.

## **Lake Community Residents:**

The state Department of Environmental Conservation and Owasco Lake Watershed Program have both confirmed that harmful algal blooms continue to be widespread in the Finger Lakes, but toxins remain undetected in municipal drinking water. Should toxins be detected in municipal drinking water supply, the health department has a variety of measures in place, including a Reverse 911 system, to notify area residents if a Do Not Drink order is enacted. Landline phones are automatically registered, but cell phones must be enrolled at:

#### Cayuga County:

https://secure.hyper-reach.com/comsignup.jsp?id=12642

#### Seneca County:

https://signup.hyper-reach.com/hyper\_reach/sign\_up\_page\_2/?id=51683

#### **Ontario County:**

https://secure.hyper-reach.com/comsignup.jsp?id=11322

If your county is not listed, you can find the appropriate link by searching online for "[insert county name] hyper reach."



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## ural Futures SAVE THE DATES!

Legal Solutions for Farm Business Futures CLE October 3rd, 2018 9 a.m. to 3:30 p.m.

thINCubator
326 Broad St., Utica, NY
\$100 for attorneys seeking CLE
credits, complimentary to all others
http://alumni.albanylaw.edu/
farmfutures

New York State Association for Rural Health Annual Conference September 27-28, 2018

Greek Peak Mountain Resort Cortland, NY https://nysarh.org/conference/2018conference/ Flood Risk and Community
Resiliency
CaRDI's Annual Community
Development Institute
October 11 & 12, 2018

Cornell University Ithaca, NY For more information, visit: https://cardi.cals.cornell.edu/ training/cdi/2018-institute/

#### **Important Deadlines:**

Watershed Agricultural Council
Micro Grant Program
nycwatershed.org

September 30, 2018
USDA Water and Waste Disposal
Loan and Grant Program see page 15

Check in with nytreefarm.org for upcoming forestry events!