Preparing for the Fall Flight of Allium Leafminer

*Ethan Grundberg, CCE Eastern NY Commercial Horticulture*

The invasive fly pest, allium leafminer (ALM), has been established in the region since 2016 and has caused crop damage as far north as Washington County (see map for known distribution). In research trials, the fall flight has caused damage to over 98% of leeks that were not covered or managed with insecticides, so now is the time to prepare a plan for managing ALM on your farm!

**Lifecycle:** Though we still do not have accurate phenology models to allow us to predict the emergence of the fall flight, fall ALM adult activity has begun in mid-September the past three years (September 19th, 2017, September 11, 2018, and September 9th, 2019), so we anticipate a similar emergence time this year. In 2018 and 2019, adults were active at a research trail site in Ulster County for 7 weeks, or through the end of October. Emerged adults create the diagnostic line of oviposition puncture marks on allium leaves during feeding and egg-laying. Larvae that hatch from eggs eat their way down the inside of the leaves toward the bulbs opening up physical wounds where soft rot pathogens often enter. The larvae then pupate either inside the bulb and stem or in the soil around the plants for the winter and early spring. The spring generation typically emerges in mid-April and is active for about 5-6 weeks. We are actively scouting locations with known ALM infestations in an effort at early detection of adult activity this fall; watch for alerts from our team once (Continued on page 2)
we confirm the beginning of the fall flight.

**Damage:** Since there are typically fewer cultivated and wild alliums in the environment in the fall, growers in Pennsylvania and New York have experienced a “concentration effect” with their fall grown alliums. Leeks that were not treated with insecticides averaged almost 40 maggots and pupae per plant, with a high of 133, in research trials conducted by Teresa Rusinek and Ethan Grundberg in the fall of 2019. Much smaller populations of allium leafminer can still be problematic, causing cosmetic damage to scallion foliage and opening physical wounds in leeks where soft rot bacteria can ruin the crop.

**Cultural Controls:** The most effective strategy for limiting damage from ALM this fall is to use row cover before the flight begins on all alliums that still have lush green growth in the field (storage onions that are still field curing are not at risk) to prevent adults from landing on host crops. Growers have had success using insect netting, like Protek-Net, if you are concerned about heat stress associated with remay. Rusinek and Grundberg have also found that ALM severity was reduced by about 33% in both spring and fall scallions and well as fall leeks when those alliums were planted on reflective plastic mulch. However, unsprayed fall leeks on reflective mulch in 2019 still had, on average, over 30 ALM maggots and pupae per plant, so using reflective mulch alone does not appear to provide sufficient suppression. However, Rusinek and Grundberg have found that combining reflective plastic mulch with two carefully timed applications of Entrust with M-Pede (see chemical controls below) has resulted in a 92% reduction in the number of ALM maggots and pupae in leeks compared to unsprayed leeks on white plastic mulch.

Rusinek and Grundberg will be evaluating the efficacy of using insect netting and row cover, including installing the covers 2 weeks after the flight has begun and removing covers 2 weeks before the ALM flight is over. The trial leeks under cover will also be evaluated for disease severity compared to uncovered leeks since some growers have reported higher levels of purple blotch and Stemphylium leaf blight on leeks under row cover.

**Chemical Controls:** Cornell entomologist Dr. Brian Nault has been conducting insecticide efficacy trials for ALM management since fall 2017. Based on preliminary findings from those trials, it appears as if a number of conventional chemistries were effective at reducing damage from ALM on transplanted onions. Those included in the trials that are already labeled for leafminer management on leeks and green onions in New York include Exirel (cyantraniliprole, IRAC Group 28, 2 (ee) label required and available on the https://www.dec.ny.gov/nyssp/products3 website) at 13.5 fl oz/acre, Radiant (spinetoram, IRAC Group 5) at 8 fl oz/acre, and Warrior II with Zeon Technology (lambda-Cyhalothrin, IRAC Group 3A) at 1.6 fl oz/acre. Growers who have been spraying leeks all summer for onion thrips need to make sure that they have not already reached the maximum annual application rate of Radiant and Exirel (cyantraniliprole, the active ingredient, is also in the pre-mix product Minecto Pro and counts toward maximum active ingredient application rates).

Organic growers unable to use row cover are encouraged to use Entrust (spinosad, IRAC Group 5) at the 6 oz/acre rate mixed with a 1%-1.5% v/v solution of M-Pede (potassium salts of fatty acids) for better penetration of the waxy cuticle. Given the resistance management restrictions on the Entrust label, growers are only able to make 2 sequential applications of spinosad before rotating to an insecticide in a different IRAC group. Given these restrictions, Rusinek and Grundberg designed a trial in 2018 and 2019 in an effort to identify the most effective timing of 2 applications of Entrust plus M-Pede on leeks. This research found that focusing those 2 sprays 3 to 5 weeks after first detected ALM emergence provided the best control in fall leeks. As mentioned above, combining those two insecticide applications with reflective plastic mulch provided the largest numeric decrease in ALM maggots and pupae per leek in trials in 2019 (see graph). Pyganic, Surround, and Aza-Direct did not provide any statistically significant reduction in ALM damage in trials conducted by Dr. Nault. Dr. Nault also (Continued from page 1) (Continued on page 3)
compared the efficacy of Entrust with Nu-Film P to the performance of Entrust with M-Pede in at least one of his trials and found that adding Nu-Film, an aggressive sticker, resulted in more allium leafminer damage.

We suspect that the geographic distribution of ALM will continue to spread this fall, so growers north of the Capital District should be on the lookout for signs of activity in addition to farms in the Hudson Valley. We are recommending that growers thoroughly inspect allium leaves for the linear adult oviposition marks of at least 10 plants on each field edge on a weekly basis until activity is observed. If you have any questions about what you are seeing in your fall alliums, please contact one of the vegetable specialists on the ENYCHP team for diagnostic support.

(Continued from page 2)

At this time, you may be prepping high tunnels for overwintering crops. If you haven’t had a recent soil test, this is a reminder to test high tunnel soil and make adjustments before you put in the next crop. If you know your soil pH is creeping up, this may be your window of opportunity to get it down.

After a couple of years in production, it’s common to see pH and salts levels increase in high tunnel soils, ultimately causing plant health to suffer. Testing soil and irrigation water on a regular basis (at least once a year) in tunnels will help you make adjustments before things get out of hand.

High pH issues - When root zone solutions have a high pH (basic) of 7.0 and above, micronutrients like iron, manganese, zinc and boron are insoluble and unavailable for roots to absorb, resulting in nutrient deficiencies. Although your inclination may be to supplement the plants with the missing nutrient, your real long term solution is to lower the pH, thus allowing these nutrients to become available.

Irrigation Water and soil pH – Often, a high pH problem is not a result of over liming, but rather because of irrigation water alkalinity. To address high soil pH for the long term, it may be necessary to adjust water alkalinity. Alkalinity is the ability of water to neutralize acids due to the dissolved alkalais (bicarbonates) in the water. Think of alkalinity as “liquid limestone”. If your water alkalinity is high (the ideal range is 50-100ppm CaCO3), it’s as if you are applying lime every time you irrigate. Over time, the soil pH goes higher and higher. Compounding this problem is that HTs exclude rain and snow that counter act groundwater alkalinity. Leaving plastic off tunnels for some period of time could help bring pH down as well as salts.

Adjusting pH - If your water alkalinity is high (over 200 ppm), it can be lowered by injecting acid into your irrigation system using an injector. Citric acid can be used in organic production, sulfuric acid is commonly used in conventional production. If the alkalinity is slightly high, between 100-200 ppm, using an acidifying fertilizer alone can often alleviate the problem. Nitrogen fertilizers containing urea or ammonium can reduce soil pH, but nitrogen fertilizers containing nitrate increase soil pH in the long term. Test water sources at least once a season before considering adding acid.

Alkalinity may change during droughts or rainy periods. Your alkalinity reading will determine the amount of acid to be injected into the system. We have found that acid injection works well to maintain soils at the optimal pH, but if you already have high soil pH, acid injection will not significantly lower it. In such a case, it is best to put down and incorporate elemental sulfur or peat moss into the soil between crops. This has been much more effective in bringing down pH.

So for example, to lower soil pH from 7.5 to 6.5 in a 3,000 sq.ft. high tunnel with loam texture soil, you will need to apply 60 lbs S.

Some growers have been incorporating peat moss into high tunnels soils at a rate of one yard per 1,000 square feet to lower soil pH and at the same time increase organic matter and to lower salt concentration. Peat moss has a pH around 4, so it will help bring soil pH down as long as it doesn’t have lime added to it. On a final note regarding the pH issue, watch out for high pH compost. I’ve seen several growers totally throw off pH and nutrient balance with a heavy compost application. Make sure you know what you are putting down.
Harvesting Sweet and Irish Potatoes for Storage
Chuck Bornt, CCE Eastern NY Commercial Horticulture

This year’s hot, dry summer has really pushed the maturity of many fall crops including Irish and sweet potatoes. The weather, heavy, and what seemed to be unending leafhopper populations continue to take its toll on Irish potatoes, helping them go down even quicker than normal. I have also heard reports that sweet potato harvest has begun, but I suspect the bulk of sweet and Irish potato harvest will get underway soon. I think for Irish potatoes, I’d like to see the soil temperatures drop a little bit so we take less field heat into the storage. Conversely, sweet potato harvest in warm soils is fine as they are going to go right into a hot, curing facility to develop their flavors and starches are converted into sugars for better storability of roots. Curing allows any cuts, abrasions or bruises to heal which allows for better storability of roots.

Do not let the roots get exposed to cold temperatures (less than 50°F), especially soil temperatures. Sweet potato vines can be hit with a light frost, but when roots are exposed to prolonged colder temperatures, they can form an internal white ring of tissue which really decreases the quality of the root. The roots will not store as long or taste as good.

One of the biggest questions I get is how do you deal with the vines? There are several ways, but all of them involve some extra labor. I know some growers that send a crew in before harvesting and hand cut the outside rows of vines and roll them off into the roadway. Then as they harvest those rows, the vines from the next rows can be cut and rolled off where the previous row was. The more efficient way in my opinion is to try and cut or shred the vines with a flail mower – however, you need to be very careful of the roots that may be sticking up above the soil line. I’ve seen old forage choppers used very nicely for this task. Cutting vines ahead of time does not make skins “set” or more resistant to skinning or bruising!

The one nice thing about sweet potatoes is that they are not affected by many of the same diseases that Irish potatoes are so fungicides are usually not needed.

Make sure that tubers are not falling from heights greater than 6 inches (this includes digging and handling). This will also help reduce the potential for bruising and black spot (a result of bruising).

You need to cure them after harvest for several reasons. First, curing allows any cuts, abrasions or bruises to heal which allows for better storability of roots. Second, curing is when the roots develop their flavors and starches are converted into sugars which give sweet potatoes their sweetness. Ideal curing conditions are a temperature of 85°F with 90% humidity for 5-7 days. At this time of year empty greenhouses can be an excellent place to cure sweet potatoes, but there are a couple of things that need to be done. First, floors of the greenhouse should be watered several times a day in order to keep the humidity levels at 90%. Second, make sure fans are set for 85°F and the heater is turned on and set to keep the greenhouse as close to 85°F night. Failure to maintain these conditions 24 hours will result in longer curing times.

<table>
<thead>
<tr>
<th>Sweet Potatoes</th>
<th>Irish Potatoes</th>
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<tr>
<td>Do not let the roots get exposed to cold temperatures (less than 50°F), especially soil temperatures. Sweet potato vines can be hit with a light frost, but when roots are exposed to prolonged colder temperatures, they can form an internal white ring of tissue which really decreases the quality of the root. The roots will not store as long or taste as good.</td>
<td>Irish potatoes should not be harvested if the pulp temperature of the tubers is less than 40 °F. Pulp temperatures below that can increase bruising and internal issues like black spot. I find using a soil thermometer or even a meat thermometer that goes low enough works well to determine pulp temperatures. Push the thermometer into the center of the potato to determine the pulp temperature.</td>
</tr>
<tr>
<td>One of the biggest questions I get is how do you deal with the vines? There are several ways, but all of them involve some extra labor. I know some growers that send a crew in before harvesting and hand cut the outside rows of vines and roll them off into the roadway. Then as they harvest those rows, the vines from the next rows can be cut and rolled off where the previous row was. The more efficient way in my opinion is to try and cut or shred the vines with a flail mower – however, you need to be very careful of the roots that may be sticking up above the soil line. I’ve seen old forage choppers used very nicely for this task. Cutting vines ahead of time does not make skins “set” or more resistant to skinning or bruising!</td>
<td>One of the key components to ensuring the highest quality potatoes is proper vine killing. Minimally vine killing should occur 2-3 weeks before harvest to ensure the tubers set their skin, making the tubers more resistant to skinning and bruising. Vine killing can be done many different ways including flail mowing, flaming and chemical desiccants. The use of desiccants can also help control weeds that might otherwise hinder harvest. DO NOT use glyphosate-containing products for this task! A list of chemical desiccants can be found in Table 1 or in the Cornell Integrated Pest Management Guidelines or on our website at: <a href="https://rvpadmin.cce.cornell.edu/uploads/doc_695.pdf">https://rvpadmin.cce.cornell.edu/uploads/doc_695.pdf</a></td>
</tr>
<tr>
<td>The one nice thing about sweet potatoes is that they are not affected by many of the same diseases that Irish potatoes are so fungicides are usually not needed.</td>
<td>Maintain fungicide applications as long as there is green tissue left exposed including those stumps of vines from flail mowing. These tissues are still susceptible to diseases such as Late Blight.</td>
</tr>
<tr>
<td>Make sure that tubers are not falling from heights greater than 6 inches (this includes digging and handling). This will also help reduce the potential for bruising and black spot (a result of bruising).</td>
<td>Do not put harvested potatoes directly into a cold storage. Potatoes should go in a dark area and allowed to cool down gradually and heal or cure up a bit. The best temperatures for this to happen is 60 -65 degrees F for about 5 – 20 days at a high humidity with good air circulation. Cooling them down rapidly could result in condensation developing and that is not what we want as that can increase rot organisms that might already be there. I know this might be contrary to what most of us think, but carrying a little bit of moist soil into the bins or whatever you are harvesting into is not a terrible thing – and I don’t mean tons of soil, but enough that it provides some of the humidity needed to help properly cure your potatoes.</td>
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(Continued on page 5)
Once your sweet potatoes are cured, store as close to 55 - 60°F as possible, but no lower, and maintain a high humidity. For final storage, lower the temperatures slowly to avoid condensation in the bins. If done properly, sweet potatoes should easily store into February and even into April if conditions are right.

Table 1: Labeled Desiccants for Potatoes in NYS

<table>
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<tr>
<th>Product</th>
<th>Rate Per Acre</th>
<th>PHI (Days)</th>
<th>REI (Hours)</th>
<th>Notes</th>
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<tr>
<td><strong>Aim EC</strong></td>
<td>3.2—5.8 ounces if used alone 2 – 5.8 if combined with another desiccant</td>
<td>7</td>
<td>12</td>
<td>Used for pre-harvest desiccation of potatoes. Apply in later stages of senescence. Will also desiccate late season susceptible broadleaf weeds. Adequate desiccation is achieved within 14 days after initial treatment. Two applications may be required if crop is in active vegetative growth when desiccation is initiated. Apply in a minimum of 20 gallons per acre and use a non-ionic surfactant (NIS), methylated seed oil (MSO) or crop oil concentrate (COC). Do not control grasses.</td>
</tr>
<tr>
<td><strong>Reglone 2L</strong></td>
<td>1 – 2 pints per acre</td>
<td>7</td>
<td>24</td>
<td>Used for pre-harvest desiccation of potatoes. May make a second application, 5 days after the first if vine growth is particularly dense. Do not exceed a total of 4 pt/A. Drought at the time of application will decrease desiccation effectiveness. Apply in a minimum of 20 gallons of water per acre and use a non-ionic surfactant at 0.06-0.5% v/v (1/2-4 pt per 100 gal) of the finished spray volume.</td>
</tr>
<tr>
<td><strong>Rely 280</strong></td>
<td>21 ounces per acre</td>
<td>9</td>
<td>12</td>
<td>Not for use in Nassau and Suffolk Counties. Do not split application nor apply more than one application. Do not apply to potatoes grown for seed. Canola, corn, cotton, rice, soybean, and sugar beets may be planted at any time after the application. Do not plant treated areas to wheat, barley, buckwheat, millet, oats, rye, sorghum, and triticale until 30 or more days after an application as a potato vine desiccant. Do not plant treated areas to crops other than those listed in this use precautions section until 120 or more days after application.</td>
</tr>
<tr>
<td><strong>VidaEC</strong></td>
<td>5.5 fl oz if used alone 2.75-5.5 fl. oz. if combined with another desiccant</td>
<td>7</td>
<td>12</td>
<td>Make 1 to 2 applications with a minimum interval of 7 days. Do not exceed 2 applications or 11 fl. oz/A per crop season. Apply with either a non-ionic surfactant or crop oil concentrate in 20-50 gallons of water/acre. Use an approved buffering agent to obtain a pH of 5.0 or less if the water source has a pH greater than 7.5. See label for additional information.</td>
</tr>
</tbody>
</table>

Once your sweet potatoes are cured, store as close to 55 - 60°F as possible, but no lower, and maintain a high humidity. For final storage, lower the temperatures slowly to avoid condensation in the bins. If done properly, sweet potatoes should easily store into February and even into April if conditions are right.

Do not wash potatoes before putting them into storage, but rather wash what you need as you need them. **Do not put warm potatoes into wash water that is 10 degrees colder as this will increase bacterial breakdown.** For that matter, you should follow this rule for all produce that is washed!

Don’t dig and plan on storing tubers from wet areas of a field. If possible keep them separate and plan to market those immediately to reduce the chance of brining disease into the storage.

Cull hard! Do not put any potatoes that do not look healthy into your storage, and when it doubt, don’t put it in!
Maybe It’s Time to Plant the Garlic Earlier
Crystal Stewart Courten, CCE Eastern NY Commercial Horticulture

This isn’t going to be a research-based recommendation, because I haven’t done this work in multiple sites or multiple years, so consider this brief article more of a suggestion. If the fall weather of previous years is any indication (and we know that it may well not be—that’s the joy of weather!) we’ll be having hurricanes/numerous storms which saturate the fields and make planting things...unpleasant by late September/early October. The conventional wisdom is that we should plant on or around October 15th so the garlic can root but isn’t out of the ground yet. Given the saturated soils of our recent falls, do we have to keep doing that? To start to answer this question, I did what a lot of garlic growers are reporting doing. I planted my garlic earlier. But to see if it was actually a good idea, I also held some back and planted when I normally would.

I planted garlic every week for 4 weeks starting on September 23rd of last year. The last garlic was actually planted October 27th (yes, it was snowing, I don’t know why). And the differences between the different planting dates at harvest? Indiscernible. Granted, it was a mild winter, so the bit of garlic that was sticking up wasn’t treated to the harsh conditions it might see some years. But it was enough of a positive result to make me feel that planting earlier might just be a really smart move, if it fits into the rhythm of your farm. Since there were no differences in yield from planting in late October, if that’s what you are doing there is no reason to stop.

The long and short of it is we’ll start planting on or around September 15th this year, and will hopefully not be dragging tractors and cold farmers through the mud for a week! I’ll of course let you know how it turns out, good or bad.

COVID-19 Testing on Your Farm or Packing Shed—Why It Is Important
Elizabeth Higgins, CCE Eastern NY Commercial Horticulture

I just drove my daughter to college in Western, NY. Prior to arrival she needed to send the school a recent negative COVID test, watch a training video on COVID, and self-quarantine at home for a week prior to arriving at school. Campuses across the nation have varied greatly in the measures they have taken, and many are already experiencing outbreaks as students arrive back to campus.

Likewise, many farms across the US are experiencing COVID outbreaks as harvest workers arrive from other places. It is easy to get complacent about COVID-19 in New York, our numbers of new cases have been going down and testing has improved. But unfortunately, we are not out of the woods yet. Many of the workers who are coming into NYS for fall harvest are arriving from places where COVID is more widespread and where social distancing and other protective measures like wearing masks has not been as consistently adopted. It is therefore important that you help to keep your farm’s workers safe during the harvest and packing season. The best way to do this is to test your workers as they arrive, quarantine new arrivals, keeping them separate from the resident workers until they have a negative test result or show no symptoms and train all workers in best practices for reducing the spread of COVID19, especially wearing a mask, handwashing, and social distancing.

The surest way to have an outbreak spread is to not be aware of an outbreak occurring at your farm or food processing facility, so employing a preventative strategy is wise. In Ulster County and Clinton County the NYS Department of Health is setting up on-farm COVID testing to allow you to test your workers as they come in. Because some folks can be carriers of COVID and not show symptoms, it is important to test everyone, not just workers who appear to be sick. Identifying and quarantining COVID positive workers as soon as possible can help to reduce the chance that you will have a large-scale outbreak on your farm. If you are outside these counties, there are other resources for testing, contact your county health department or you can contact me at emh56@cornell.edu and I will help you identify options.

It’s never a convenient time of year to add another burden onto a farm’s plate, and that goes more than double for the onboarding process nearing harvest time. Housing availability and cost is clearly a difficult issue to address as is a potential two-week loss of employees during quarantine if they are found to be positive. But, keeping the farm employees safe, and the farmer and the farmer’s own family safe, is of paramount importance. Catching two positives now (as occurred in an Ulster County farm earlier this summer) may mean you avoid transmitting the virus to the entire farm. While despite your best efforts, COVID may still spread, you will at least know that you did what you could do. In Washington State, a young worker from Mexico on a fruit farm died of COVID, and the farm is being investigated for not following guidance on housing. These are all part of the exceptionally complicated calculations farmers and public health officials are now making during COVID-19.

Resources:
NYS COVID Farm Testing Initiative. https://agriculture.ny.gov/coronavirus Farm operators who employ temporary workers from outside of New York State and that are located in Clinton, Genesee, Orleans, Ulster and/or Wayne Counties can participate in the COVID-19 testing initiative. Testing is voluntary, free and will be set-up at sites selected by the farms who wish to participate. Farm operators should register to participate in a testing event by clicking on the

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Developing a Great Farm Website
Elizabeth Higgins, CCE Eastern NY Commercial Horticulture

COVID-19 has made having an online presence even more important to farms. Last winter I looked at fruit farms with PYO operations and found that a large number either did not have a website or had a very outdated website. Here are 8 elements that a great website should have, how does yours measure up?

1. A clear goal – what do you want people to know about your business when they come to your website? What purpose does this website serve? This information is what all other decisions about content are based on.
2. Clear site navigation. Any page on your website should not be more than two clicks away from the homepage. Make it really easy for visitors to find what they are looking for. I can’t tell you how many websites have the business address and contact information buried.
3. The homepage is critical. This is your first impression.
4. A clear call to action – what do you want the visitors to do on your page? Are they buying product, making reservations, finding your location and hours? You are selling something so make it clear.
5. Mobile friendly version. Everything that is important on your website should be easily accessible to someone who is looking at it on their phone. Most modern website design services automatically convert websites into mobile friendly versions. If your computer and mobile versions are the same it is time to upgrade!
6. The “about us” page. I look at this page all the time. This is a chance to put your best foot forward and tell your story.
7. A way to collect information about visitors – both a way to collect actual contact information, as these are potential leads for marketing but also collect information about what pages people spend time on or don’t spend time on. This will help you determine how effective your website is.
8. Regular updating – no clearly outdated information. I should have put this one higher. When I see a website that still has the 2013 price list or last year’s schedule, I wonder if they are still in business.

On October 13 at 12:30 I will be holding an informal zoom meeting where I will go over tips for improving farm websites. If you would like feedback on your farm website or an opportunity to learn more about making your farm’s website more effective, the registration link is https://cornell.zoom.us/meeting/register/tJYkcuqppz0sGNgw2GGkaMiwmHibxQfxq7KuE. After registering, you will receive a confirmation email containing information about joining the meeting. Please register in advance. If you have specific questions prior to the session that you would like me to address, send me an email with your question and your website link to emh56@cornell.edu. If you cannot attend, but are interested, let me know and I will offer the program on alternative dates.
Design Your Succession Plan
“Empowering Families to Get Started on Their Succession Plan”
Online Zoom Series Coming to NYS in October

More than 80 percent of farm families hope to pass the family farm on to the next generation, but research shows only 30 percent of family farms survive to the second generation, and only 12 percent survive to the third generation. A successful transition to the next generation takes careful planning. How will your family farm operate in the future when the owner retires or is gone? Are you currently working with another generation who may be questioning their role in the future of the farm, or are you yourself questioning your current role? Succession planning is a critical component of on-going business planning and it is never too soon to start.

New York State farm families now can participate in Design Your Succession Plan, a newly designed program that provides the tools and resources to begin the farm succession planning process. This program is a working collaboration among Cornell Cooperative Extension, the Workforce Development Institute, and NY FarmNet. In NYS, the program will be offered as a four-evening remote course via Zoom in conjunction with an online learning platform used between meetings. The program will run from 6:30-8 p.m., October 8, 15, 22, and 29. For more information, contact your local CCE educator, information below, visit http://cceoneida.com/ or https://reg.cce.cornell.edu/dsp_230 to register online.

Participants will have an opportunity to open lines of communication with family to create a shared vision for the family business. They also will learn to choose and work with professional attorneys, accountants, lenders, insurance agents, and tax experts to construct a plan and documents that put the family's vision into action.

The program will prepare you to envision, communicate, plan, write, and shape the legacy of your family farm or ranch business, as well as save hundreds of dollars by completing these crucial planning steps before visiting with professionals.

This program is being offered via Zoom. The cost is $60 per farm family and includes a workbook valued at $20. Pre-registration is required. The registration deadline is Thursday, September 30 to ensure on-time delivery of the program workbook. For more information, contact Elizabeth Higgins at emh56@cornell.edu.

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Thank you for your support, and we hope to see you soon!