

VENDORS SOUGHT FOR HOLIDAY MARKETS

Callicoon Farmer's Market will once again organize an event-filled and festive holiday market this December.

Sunday, December 6, 10 am to 3 pm – Indoors at the Delaware Valley Youth Center, Creamery Road, Callicoon.

Vending fees are \$45 for 10 X 10-foot market stall, \$30 for 5 X 10 -foot market stall.

For more information, contact Mary Gruszka at manager@sullivancountyfarmersmarkets.org or (845) 292-6180, x115.

Saugerties Farmer's Market is seeking farmers, specialty bakers, local food producers using local ingredients, and craftspeople for monthly holiday markets this winter. Markets will be held on select Sundays, 12 to 4pm – Indoors at the Senior Center, 207 Market Street, Saugerties.

Free Parking, Music, Crafts, Holiday Gifts, EBT/ Food Stamps Accepted

For more information, call (845) 246-6491 or visit www.SaugertiesFarmersMarket.com.

Market dates include:

November 22 - before Thanksgiving

December 20 - before Christmas

January 17 - before Martin Luther King Day

February 14 - on Valentine's Day

March 28 - before Easter/Passover

May 16 - Plant Sale

New Amsterdam Public Market in New York City is organizing monthly markets featuring regional farm and food vendors.

November 22 and December 20, 11 am to 4 pm at South Street Seaport, Beekman Street and Peck Slip, Manhattan

For more information, contact Cerise Mayo at cerise@newamsterdammarket.org or visit www.newamsterdammarket.org.

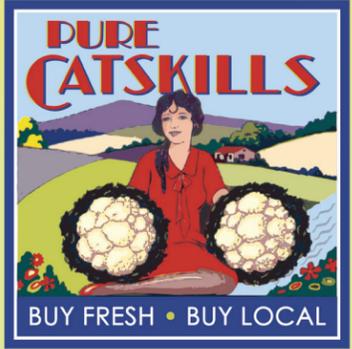
ATTENTION WOOL PRODUCERS!

Pure Catskills will be organizing two stalls at New Amsterdam Market: November will feature Catskill products, with wool products featured at the December market. Please contact Challey Comer at ccomer@nycwatershed.org or (607) 865-7090 if you are interested in personally selling your products or providing consignment items for sale through the Pure Catskills booth.

PURE CATSKILLS

UPDATE OCTOBER 2009

www.purecatskills.com



BUY LOCAL MONTH SUCCESS!

A big thanks to everyone for their support of September's Buy Local Month! In just four weeks, we collected 286 pledges totaling \$207,452! Buy Local Month gave us an opportunity to discuss Catskills farming with New York State Department of Agriculture & Markets Commissioner Patrick Hooker, NYS Assemblymember Pete Lopez of the 127th District and NYS Assemblymember Cliff Crouch of the 107th District.

WHAT'S INSIDE:

- Upcoming Holiday Markets
- Member Profile: Dirie Dairy Farm
- Beef Marketing Tour, December 4th
- Great Fall Photos



Events are sponsored through the Pure Catskills Buy Local campaign, an economic initiative of the Watershed Agricultural Council. The WAC is funded by New York City Department of Environmental Protection, U.S. Department of Agriculture and other federal, foundation and private sources. The WAC is an Equal Opportunity Provider and Employer.

BEEF MARKETING TOUR DECEMBER 4, 10 AM TO 5 PM



Grazing Angus Acres
Photo: hvmag.com

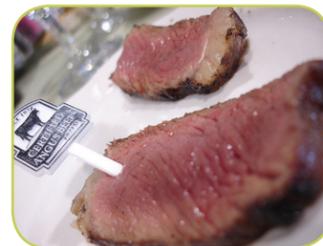
Join us for an outing to three beef farms in the Hudson Valley. Each farm is located in Columbia County and tailors their marketing. We'll learn about direct sales to customers on the farm and at the farmer's market, restaurant and retail sales and cattle sales. Meet-up locations include Delhi, Stamford and Windham. A Liberty meet-up location will also be arranged if there is sufficient interest.

We will start out the day at Sir William Angus in Craryville. The farm is operated by Justin and Bruce Conover. The Conover's raise registered Angus and hogs and sell their products on the farm as well as to restaurant and retail buyers. Registered cattle are also available for sale. Next, we will

visit Trowbridge Angus in Ghent. Operated by Phil Trowbridge and family, this farm is known for their cattle sales throughout the region. Finally, we'll stop at Grazin' Angus Acres just up the road in Ghent. Dan Gibson grass feeds and finishes his cattle and sells at farmer's markets, on the farm and to buyers.

The registration fee for the day's transportation and lunch is \$15.

Please contact Leslie Deysenroth at ldeysenroth@nycwatershed.org or (607) 865-7017.



Trowbridge Angus Farm beef
Photo: patrickevanshylton.com

SAVE THE DATE!
January 14, 2010
SUNY-Delhi!
Catskill Regional
Dairy, Livestock and
Grazing Conference
Special track focused on
renewable energy!

NONPROFIT ORG
US POSTAGE PAID
WALTON NY
PERMIT NO. 250



Watershed Agricultural Council
www.nycwatershed.org

33195 State Hwy. 10 Walton, New York 13856

TWO AMERICORPS VOLUNTEERS SUPPORT CATSKILLS FARMS AND FOOD

A big thanks to Liz Sigler and Rebecca Wellman for their service in Delaware County this summer. Liz was an AmeriCorps volunteer working with Delaware Opportunities and the Office of the Aging to assist with the sourcing of 2,250 pounds of produce from local farmers to Senior Meal and food bank programs. Rebecca worked with the Walton Community Garden to support dozens of gardeners with “growing” questions and challenges. Both women helped our area achieve great accomplishments in just one season!

Thanks to the supporting organizations involved in this project – Rural Health Network of South Central New York, Farm Catskills, Walton Community Garden, Delaware Opportunities, Delaware County Office of the Aging, Watershed Agricultural Council. Growers included Burn Ayr Farm, Cold Spring Farm, Heller’s Farm, La Basse Cour, Lucky Dog Farm, Julie McQuain, Mountain Dell Farm, Stony Creek Farm and Cindy Whitney.



Rebecca in the field at the Walton Community Garden



Liz in action sorting wax beans

WHAT’S A FALL HARVEST LOOK LIKE?

Mark Harvey of Zephyr Dairy in South New Berlin prepares for a fall planting with his draft horses.

Photograph courtesy of New Berlin photographer, Marji Lexton.



Caroline Foote and husband, Victor Putnam, and their sons Brayden and Rowan Foote, take a well deserved break at Maple Hill Farm, Cobleskill.

MEMBER PROFILE: DIRIE DAIRY FARM

Head over Shandele Mountain outside Livingston Manor in Sullivan County and you’ll notice a new sign along the road announcing, “Raw Milk Sold Here.” Since April, Richard and Mary Ann Dirie have been retailing raw milk from their farmstead. The New York State Department of Agriculture and Markets approved their license to sell the milk that is neither pasteurized nor processed. The Dirie’s worked with their milk inspector to ensure everything was in order for the license. The Dirie’s are now one of 25 farms approved by the State to sell raw milk. An upright cooler already in the milkhouse storing pastured chicken eggs now doubles as the milk cooler – a natural fit. Surprisingly, the Dirie’s incurred no additional costs in acquiring the license or working with their inspector.

Customers can purchase one-gallon of Dirie Dairy Farm milk for \$5; for customers bringing their own container, milk costs \$4. Smaller containers are welcome and orders for five or more gallons receive a discount. A limited supply of farm-fresh eggs is also available at \$3 per dozen. The Dirie’s encourage customers to stop by anytime since they’re almost always around taking care of chores on the farm.



Farm sign along Shandele Road.



Mary Anne Dirie helps a neighbor fill her milk containers from the bulk tank.

Richard’s parents started the farm operation 1944. Currently, the Dirie’s are milking 40 to 50 Holsteins that eat a grass-based diet of pasture from May through November. Hay and silage hold the herd through winter months. Richard’s brother, Jim lives next door and produces maple syrup that is also available in the farm store and local retailers. Keeping with the family tradition, son Doug is now enrolled at SUNY -Cobleskill studying Agriculture.

The Dirie’s participated in “Farmstock” this summer, a series of dairy farm tours partially funded by Pure Catskills. Their tour was successful in connecting them with new customers and bringing families to the farm. Many visitors were excited to introduce their children to the cows, chickens and pigs around the barnyard.

According to Mary Ann, a large part of the raw milk business has been educating customers about the basics of farming. Many customers have questions like “Does the herd only produce milk seasonally?” or “How are the animals fed?” A few educated customers are purchasing several milk gallons at a time and processing their own cheese, yogurt or butter at home. Overall, the largest challenge for raw milk sales has been maintaining a consistent stream of customers. The Dirie’s state license limits sales to on-farm only, making for limited convenience to those not already passing by. To accommodate their customers’ needs, the Dirie’s are flexible allowing morning container drop-offs and afternoon customer pick ups of freshly bottled milk.

The farm is located at 1345 Shandele Road between the villages of Livingston Manor and Youngsville. For more information, contact the Dirie’s at (845) 482-4301.



Fred, the 14-pound rooster, looks on during milking.