

Eastern Ny Commercial Horticulture Program Tree Fruit News

The experts of the Brooklyn Botanic Garden use case studies to show how gardening produces safe, eco-friendly food, brings neighbors together, offers science lessons for children, and gives participants the satisfaction that comes with making things grow, in a richly illustrated guide to community gardening. Original.

Vols. issued in Albany include reports on both experimental and extension work, as well as research and extension publications issued during the year. Vols issued in Ithaca contain some of these reports and publications but are not as inclusive.

Provides information on programs, student body, financial aid, and student services for vocational schools east of the Mississippi River.

The Organic Grain Grower is an invaluable resource for both home-scale and commercial producers interested in expanding their resiliency and crop diversity through growing their own grains. Longtime farmer and organic pioneer Jack Lazor covers how to grow and store wheat, barley, oats, corn, dry beans, soybeans, oilseeds, grasses, nutrient-dense forages, and lesser-known cereals. In addition, Lazor argues the importance of integrating grains on the organic farm (not to mention within the local food system) for reasons of biodiversity and whole-farm management. The Organic Grain Grower provides information on wide-ranging topics, from nutrient density and building soil fertility to machinery and grinding grains for livestock rations.--COVER.

Foodborne illnesses caused by zoonotic pathogens associated with wildlife hosts are an emerging microbial food safety concern. Transmission of foodborne pathogens can occur through ingestion, or improper handling, of contaminated game meat. Wild and feral animals have also been investigated as potential sources of *Campylobacter*, *Escherichia coli* O157:H7 and other enteric pathogens following foodborne disease outbreaks linked to fresh fruits and vegetables (e.g., baby spinach in California, shelled-peas in Alaska, strawberries in Oregon). This book explores the range of bacterial, parasitic, and viral pathogens that have been described in wildlife populations in the United States, Europe and other parts of the world. It also addresses important challenges and solutions to balance agriculture, conservation, and public health goals. The book provides unique information on approaches in risk communication, co-management, and One Health in a wildlife-food safety context. The first five chapters review research on the detection, epidemiology and ecology of foodborne pathogens in wildlife populations including the influence of wildlife-livestock-human interactions. The second half of the book addresses current guidelines to mitigate microbial food safety risks from wildlife hosts and new regulations proposed by the U.S. Food and Drug Administration in the Food Safety Modernization Act Produce Safety Rule. Chapters are written by an array of internationally recognized authors, and will be of interest to agriculture safety experts, ecologists, environmental health specialists, food safety professionals, microbiologists, public health practitioners, veterinarians, wildlife biologists, and others in academia, government, industry, and students in these disciplines.

This practical book provides a comprehensive and accessible overview of all aspects of the commercial production of blackberries and their hybrids, covering plant growth and development, cultivar description and selection, propagation, pruning, soil and water management, postharvest management, economics and marketing, and pest identification and management. Cultivated blackberries are a relatively new crop, but with new cultivars and cultural practices they are now grown and available worldwide. Production regions have expanded internationally due to innovative methods showing much promise and evidence of human health benefits.

A engaging analysis of food production in the United States emphasizing that sustainable agricultural development is important to community health.

Civic Agriculture Reconnecting Farm, Food, and Community UPNE

"...Large public libraries may wish to add this guide because of its comprehensive list of training programs. Emphasizes the value of museum training programs." Reference Books Bulletin
In 1975 there were 125 wineries in eastern North America. By 2013 there were more than 2,400. How and why the eastern United States and Canada became a major wine region of the world is the subject of this history. Unlike winemakers in California with its Mediterranean climate, the pioneers who founded the industry after Prohibition—1933 in the United States and 1927 in Ontario—had to overcome natural obstacles such as subzero cold in winter and high humidity in the summer that favored diseases devastating to grapevines. Enologists and viticulturists at Eastern research stations began to find grapevine varieties that could survive in the East and make world-class wines. These pioneers were followed by an increasing number of dedicated growers and winemakers who fought in each of their states to get laws dating back to Prohibition changed so that an industry could begin. Hudson Cattell, a leading authority on the wines of the East, in this book presents a comprehensive history of the growth of the industry from Prohibition to today. He draws on extensive archival research and his more than thirty-five years as a wine journalist specializing in the grape and wine industry of the wines of eastern North America. The second section of the book adds detail to the history in the form of multiple appendixes that can be referred to time and again. Included here is information on the origin of grapes used for wine in the East, the crosses used in developing the French hybrids and other varieties, how the grapes were named, and the types of wines made in the East and when. Cattell also provides a state-by-state history of the earliest wineries that led the way.

Growing fruit at home can be an enjoyable activity that provides nutritious food for your family. This publication describes how to choose the best varieties; select sites; prepare soil; plant, prune and train shrubs and trees; and deal with diseases and pests.

* MOONBEAM GOLD AWARD * * GROWING GOOD KIDS AWARD FOR EXCELLENCE IN CHILDREN'S LITERATURE, AMERICAN HORTICULTURAL SOCIETY AND NATIONAL MASTER JUNIOR GARDENER PROGRAM * Milk doesn't just appear in your refrigerator, nor do apples grow in the bowl on the kitchen counter. Before We Eat has been adopted by the USDA's Agriculture in the Classroom program. Before we eat, many people work very hard—planting grain, catching fish, tending farm animals, and filling crates of vegetables. With vibrant illustrations by Caldecott Medalist Mary Azarian, this book reminds us what must happen before food gets to our tables to nourish our bodies and spirits. This expanded edition of Before We

Eat includes back-of-book features about school gardens and the national farm-to-school movement. Fountas & Pinnell Level L

The Nature Rx movement is changing campus life. Offering alternative ways to deal with the stress that students are under, these programs are redefining how to provide students with the best possible environment in which to be healthy, productive members of the academic community. In Nature Rx, Donald A. Rakow and Gregory T. Eells summarize the value of nature prescription programs designed to encourage college students to spend time in nature and to develop a greater appreciation for the natural world. Because these programs are relatively new, there are many lessons for practitioners to learn; but clinical studies demonstrate that students who regularly spend time in nature have reduced stress and anxiety levels and improved mood and outlook. In addition to the latest research, the authors present a step-by-step formula for constructing, sustaining, and evaluating Nature Rx programs, and they profile four such programs at American colleges. The practical guidance in Nature Rx alongside the authors' vigorous argument for the benefits of these programs for both students and institutions places Rakow and Eells at the forefront of this burgeoning movement.

This publication lists marketing research publications and articles concerning commercial floriculture and ornamental horticulture published during 1965-71. References are listed alphabetically by author under two major headings: Commercial Floriculture and Ornamental Horticulture.

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