Happy Ice Cream Month!

Happy Ice Cream Month! This month we lift our cones in a cheers to all of our fantastic New York State Grown & Certified ice cream processors who work hard every day to bring all of us this classic, delicious treat using milk from our New York dairy farmers! From the North Country to the Hudson Valley and over to Western New York and in between, NYS Grown & Certified ice cream can be found in major grocery stores, smaller retail stores, and even at our Taste NY Welcome Centers! Thank you to our participating ice cream makers!

$1.3 Million Available to New York State Grown & Certified Farmers for Research and Development

We're excited to have announced, in collaboration with the New York Farm Viability Institute (NYFVI), that $1.36 million in funding is now available through the New York State Grown & Certified Research and Development Grant.

This funding is specifically dedicated to research and development to help our NYS Grown & Certified agricultural producers, processors, and

distributors launch new products or even increase distribution of existing products.

The grant is available to businesses currently enrolled in the program and making edible products. Applications that meet all technical requirements will be awarded funding on a rolling basis until funds are exhausted. Grants will range from $10,000 to $50,000.

The Request for Applications (RFA), details on Technical Requirements, and webinar recordings can be found here on the NYFVI website. Questions can be emailed to nysgcgrants@nyfvi.org.

This funding opportunity builds on the $8.5 million in funding awarded to NYS Grown & Certified participants this past fall for infrastructure and technology projects. Learn more about this opportunity here!

Welcome All Around!

We welcome our newest participants to the program. From craft beverages and fiber to vegetables and fruits, poultry, maple, cut flowers, and aquaculture, we thank the farms below for joining New York State Grown & Certified in the month of July. Welcome!

- Laurie Vineyards LLC – Ripley, NY
- Red Roan Ranch LLC – Cambridge, NY
- Valentine Mast – Fultonville, NY
- Hemlock Hill Farm – Cortlandt Manor, NY
- The Farm at Miller's Crossing – Hudson, NY
- Breathe Deep Farm – Claverack, NY
- Orchard View Farm – Bergen, NY
- Bo Bo Poultry Market Inc. – Ferndale, NY
- Sweet Meadow Farm – Ithaca, NY
- Andrew Munch Farms – Dunkirk, NY
- MX Morningstar Farms – Hudson, NY
- Kingston Bread and Bar, Inc. – Kingston, NY

Spotlight!

Since it's Ice Cream Month, we wanted to not only spotlight an ice cream or gelato processor, but we also wanted to shout out one of our grant recipients from the 2025 NYS Grown & Certified Infrastructure and Technology (IT) Grant Program, which provided $8.5 million to our NYS Grown & Certified businesses. Check out this great highlight story on The Creamery at Burley Berries & Blooms**,** provided to us by the New York Farm Viability Institute, who is administering this program, as well as the Research and Development Grant program, on behalf of us here at the Department of Agriculture and Markets. Read on to find out how the NYS Grown & Certified Research and Development Grant has helped grow out this NYS Grown & Certified farm and small business!

A Taste of Summer: Value-Added Gelato Fuels Growth for a Western New York Family Farm

With summer just around the corner, now is the perfect time to hit the road and explore New York's best ice cream and gelato spots. Among them is The Creamery at Burley Berries & Blooms, where owner-operators Megan and Ryan Burley have built a thriving specialty fruit and flower farm, and micro-creamery in the rolling hills of Wyoming County.

Dairy is New York's leading agricultural industry, contributing substantially to the state's economic success. In honor of Dairy Month, this week's feature highlights a success story out of Warsaw, New York, where the Burleys have been growing their fruit and dairy operation since 2022, combining sustainability, hard work, and a commitment to quality.

This growth was supported in part by a grant administered by the New York Farm Viability Institute (NYFVI).

Burley Berries & Blooms was one of 73 recipients of the 2025 New York State (NYS) Grown & Certified Infrastructure and Technology (IT) Grant

Program, administered by NYFVI. This funding supported the purchase of an Emery Thompson ice cream maker and deep freezers, enabling the creation of an original NYS Grown and Certified gelato product and supporting the long-term viability and expansion of this Western New York family farm.

In 2025, New York State Agriculture Commissioner Richard A. Ball announced $8.5 million in funding to support food and beverage producers, processors, distributors, and other eligible entities across New York in bringing NYS Grown & Certified products to market through investments in innovative infrastructure and technology.

Long championed by New York Governor Kathy Hochul, the NYS Grown & Certified program is now celebrating its 10th anniversary and recognizes farms that meet higher standards for food safety, environmental sustainability, and labor practices, helping consumers easily identify responsibly grown New York products.

The Burley family owns and operates East Hill Farms and is part of New York State's 3,000 dairy producers. Ryan Burley and his parents, Gary and Betty Burley, manage the dairy operation, while Burley Berries & Blooms helps raise the next generation of dairy cows. The two farms have worked closely together for years, and recently, Burley Berries & Blooms expanded to offer fresh milk and dairy products from East Hill Farms.

Seeing an opportunity to unite their fruit production and dairy operations, the Burleys created a gelato made with their own fruit and dairy. Their farm-fresh milk is gently vat-pasteurized at a low temperature to preserve its natural flavor and creamy texture, and it is non-homogenized, allowing the cream to rise to the top. Since the cream is never separated, the milk has a higher butterfat content, delivering a richer, fuller taste in every sip.

The ice cream maker and deep freezers allowed the Burleys to begin producing small-batch gelato, featuring seasonal flavors like strawberries, peaches, and raspberries, made with fruit grown just steps from the creamery. The result is a rich, smooth texture and vibrant flavor that captures the essence of Western New York in every scoop.

By diversifying their offerings and developing value-added products, the farm is strengthening its long-term sustainability and creating new opportunities for growth.

For the Burleys, that momentum traces back to the grant that put the equipment in their hands. "This funding led to increased employee hours

and overall sales, and we expect that growth to continue. It has also enabled us to introduce a new product, opening the door to additional wholesale customers," said owner and operator, Meg Burley.

Whether stopping by for a scoop or spending a day enjoying U-pick flowers and fresh fruit, Burley Berries & Blooms offers a uniquely local taste of summer in Western New York.

You can find the Burley Berries farm stand on route 20A between Warsaw and Perry. Burley Berries & Blooms Gelato can be found at select locations including Yankee Beef in North Java, Clearwater Farm in Marilla, and Old Time Farmstead in North Collins.

Look for products from Burley Berries & Blooms among the many great New York State Grown & Certified products here: NYS Grown & Certified Mapper.

Help Us Celebrate!

We are excited about NYS Grown & Certified's 10th anniversary and want to share the good news far and wide! We are inviting all program participants to join us in the celebration by sending us a short video message, wishing the program a "Happy 10th!" or "Happy Anniversary!" and welcome video clips with any additional thoughts about the program. The video messages will be compiled into one, longer video that we will debut at a special, upcoming event and on our social media channels. To submit a video, or if you have any questions, please email Julia.Mason@agriculture.ny.gov.

We're getting some really excellent video congrats, so thank you to all of those who have submitted a video so far. Here's a great example from Hemlock Hill Farm.

Our goal is to highlight as many producers from across the state, in all commodities, and shine a spotlight on New York's diverse and thriving agricultural community. We hope you'll join in the celebration!

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