You're Invited!

We're inviting all our NYS Grown & Certified producers to join us for a special event to celebrate our 10th anniversary! The event will be held at **NYS Grown & Certified Indian Ladder Farms in Altamont, Albany County on September 25, from 3-6 p.m.** The lineup will include special remarks by State Agriculture Commissioner Richard Ball, a chance to network with other program participants and sample NYS Grown & Certified products. Look for a special email about the event in your inbox soon!

New York State Grown & Certified Dairy Producers Honored

Commissioner Ball and the Department were honored to announce the winners of New York State's 2026 Dairy Products Competition at the Great New York State Fair last week, many of which are proudly New York State Grown & Certified. For example, Stewart's Shops was honored with gold for the best overall fluid milk, while Dygert Farms Creamery took gold in the chocolate milk category. Yancey Fancy's won Gold for their Jalapeno Piquante Cheddar and an Award of Excellence for their Bacon Ranch Cheddar, while Argyle Cheese Factory took home Gold for their Maple Mustard Dip and Maple Greek Yogurt. Additionally, Four Fat Fowl took home Gold for their St. Stephen Cheese, and Eden Valley Creamery was awarded the Award of Excellence for their Luna and Chamomilla cheeses. From Agri-Mark to Great Lakes Cheese to Upstate Niagara Cooperative and more, please join us in congratulating all our program participants on their awards!

A full list of the 2026 Dairy Products Competition winners is **available here**.

NEW YORK STATE
GROWN & CERTIFIED

WELCOME
DAIRY DAY
Our Cows, Our Milk,
Our Cheese.

NYS Grown & Certified Partners with Tully's at The Great New York State Fair's Potato Booth, and What a Success it Was!

The Great New York State Fair may be over but the memories are going to last forever! One of our favorite parts this year was kicking off the celebration of the refreshed iconic $1 Potato Booth, now operated by Tully's Good Times in collaboration with the New York State Grown & Certified program. The Fair's famous baked potatoes and salt potatoes were all grown in New York, with toppings sourced from New York State Grown & Certified processors, using New York milk – a win for the Fair, the program, New York farmers, and fairgoers!

The potatoes are provided by NY Fresh, LLC, a locally owned vegetable farm operating in Cato and Red Creek, New York, while the butter, and sour cream came from Upstate Niagara Cooperative, and the cheese came from Great Lakes Cheese —making this year's Potato Booth a true

celebration of New York agriculture, all while maintaining its beloved $1 price.

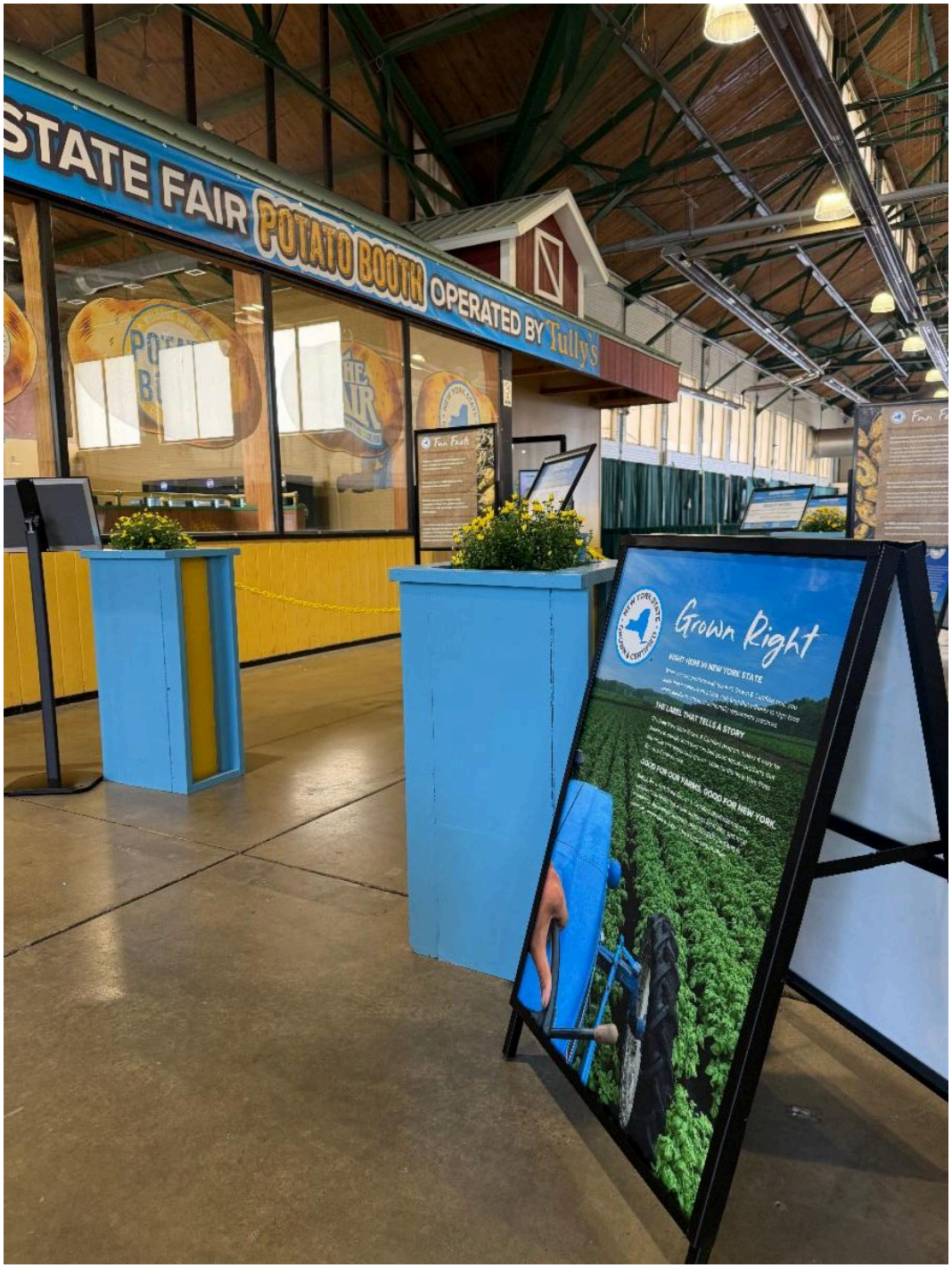
The new booth was a tremendous success on the Fairgrounds, offering fan favorites like the classic baked potato and Syracuse-renowned salt potatoes, as well as fun features from the Tully's culinary team like the buffalo chicken dip potato, the chili potato, and the exciting baked apple potato with whipped cream and a drizzle of caramel!

A huge thank you to our New York State Grown & Certified partners who helped make this all happen!

STATE FAIR POTATO
CLASSIC POTATOES
SPECIALTY POTATOES
POTATOES
$3.50
$3.75
CLASSIC TOPPINGS
75¢
CHICKEN WING DIP
$2.00
CHILI
$2.00

ENTRANCE
WELCOME TO THE
POTATO BOOTH
AT THE
RATED BY Tully's
DRINKS
WELCOME TO THE
POTATO BOOTH
COOL DOWN AT THE
ABOUT NY FRESH, LLC
Founded in 2022 by Wayne County native Garrett Williams, NY Fresh, LLC is a locally owned vegetable farm operating in Cato and Red Creek, New York.
Inspired by a lifelong passion for agriculture that began in a backyard garden and neighborhood produce stand, the company grows a variety of fresh vegetables on 700 acres with a focus on quality, sustainability, and connecting consumers with locally grown food.
Through its commitment to fresh, safe, New York-grown products, NY Fresh strives to strengthen the relationship between farmers and their communities while encouraging healthy, home-cooked meals made with ingredients grown close to home.

ADD EXTRA TOPPINGS
TO ANY CLASSIC POTATO
Caramel Apple Potato



Welcome All Around!

We welcome our newest participants to the program. From craft beverages to fiber to vegetables and fruits, beef, poultry, maple, dairy, grains, and more, we thank our newest farms below for joining New York State Grown & Certified in the month of August/early September. Welcome!

- Good Ground Sea Farm – Hampton Bays, NY
- Letterbox Farm LLC – Hudson, NY
- Bee & Briar – Fort Edward, NY
- Cobbville Farm – Adams, NY

- Laughing Earth – Cropseyville, NY
- Fossil Stone Vineyards – Greenfield Center, NY
- Never Done Farm – Granville, NY

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

More than $1.3 million in funding is available through the New York State Grown & Certified Research and Development Grant. This funding, which is being administered by the New York Farm Viability Institute, 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!

Help Us Celebrate!

If you can't tell, 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 our special, upcoming event on September 25 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 Dygert Farms Creamery in Palatine Bridge:

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!

Department of Agriculture and Markets | 10B Airline Drive | Albany, NY 12235 US

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