

Calaveras Grown News



Website: calaverasgrown.org

September 2008

P.O. Box 2101, San Andreas, CA 95249 Phone: (209) 754-6477

New San Andreas Government Center Farmers Market

With support from Calaveras Grown, the new Farmers Market is off to a great start. Plan to sell or buy there!



Tips from Bill Vierra on Successful Selling at Farmers' Markets

- ◆ Complete an application to sell for each market location you intend to sell at
- ◆ Be on time - set up before the market opens and make an attractive display
- ◆ Make a commitment to sell every week-your customers are looking for your products
- ◆ Plan to stay the full length of time that the market is open –regular customers may come a long way and expect to see you
- ◆ Know and use proper Food Safety procedures if you offer samples– contact the Environmental Health Department for more information at <http://www.co.calaveras.ca.us/departments/env.asp>

Calaveras Grown Reusable Grocery Bags

Our very own beautiful grocery bags will be available again the last week of August for \$1.50 wholesale to members or \$2.00 to the public when sold from the UC Extension Office-YOU are welcome to charge what the market will bear . Be sure to pick up your **large** supply right away!

Dip for Vegetables



½ cup sour cream

½ cup mayonnaise

¾ teaspoon dried dill weed

½ teaspoon dried parsley or 1
teaspoon fresh

1 ½ teaspoon dried onion flakes

1 ½ teaspoon Beau Monde seasoning

Assorted cold vegetables

Combine all ingredients, cover, and chill overnight. Serve with assorted vegetables.

Calaveras Grown Wine Glasses

On sale now!



What could be more cool than a wine glass with a gold embossed Calaveras Grown logo?

On sale now! Retail: \$4-5.00

Wholesale to members: \$3.00

Stock up today!



Frolicking goats are an interesting part of the rural character of this county.

Help protect our way of life by becoming informed about and involved in local issues affecting agriculture and agricultural producers.

How to Protect Your Old Oaks

Few landscapes are more inviting than rolling grassland graced with large spreading oaks. The park-like beauty of an oak savanna attracts picnickers as well as developers who may hope that the old trees will lend a touch of grace to their designs. But replacing the grassland with houses, lawns and sidewalks can have devastating effects on the trees. The large, heavy-limbed blue and black oaks that grace our foothills add a great deal of wildlife and aesthetic value. Many of these trees are 300 years old or older. They are hardy trees that have weathered fire and pestilence, flood and drought. But they may not survive being part of the modern suburban landscape.



Homeowners should understand the natural ecosystem these big old trees represent. There is no need to rid trees of lichens that droop from branches, nor to spray oaks to kill gall-forming insects. Native oaks face new hazards in suburban life. Our native oaks are adapted to prolonged summer drought. Watering to maintain green lawns and lush flower beds under these trees can be excessive for oaks and invite root rot in the trees. In fact, the tree in your yard may have already suffered root damage during construction of your house. The roots of oak extend out from the trunk as much as four times the reach of the live branches. Oak roots are susceptible to damage by heavy machinery, compaction of the soil, and also suffocation if extra dirt from excavations is spread across the yard. A tree with damaged roots is not only in danger of dying, but it can also become a serious hazard tree.

There are two basic steps needed to take care of the oaks in your yard. First, turn off the water. Don't try to grow plants with high water demands under your oaks, particularly near the trunk. Especially avoid frequent and shallow watering. You may have to choose between having healthy oaks or a green summer lawn in that part of your yard. Applying water anywhere under the dripline of a tree will cause damage. The most critical zone is the area within 15 feet of the trunk. Second, protect the ground and tree roots from excavation and pavement. Avoid driving vehicles and tractors under the oaks. If you have an old oak in a new subdivision or where tree roots may have been damaged by nearby construction, contact a certified arborist to evaluate and help restore the health of your tree. A majestic old oak can add much to the value of your home and the pleasure of your yard. It is well worth understanding how to keep them healthy.

This article adapted from Cooperative State Research, Education and Extension Service, USDA. Please contact the Farm Advisor's office at cdcalaveras@ucdavis.edu or 754-6477 with your agricultural questions. Talk to a certified Master Gardener every Wednesday, 10:00-12:00, 754-2880. To speak with a Master Gardener in Tuolumne County, please call 209 533-5696.

Peet's Honey for sale at San Andreas Farmers Market

Join Jim Peet, Norm & Amiee Gunsell, the Meek's Family and other Calaveras Grown producers at the NEW Government Center Farmers Market on Wednesdays from 3:30 until dusk. For information and application call Christine Louise at 754-4658



Strangers on a Train

A scientist gets on a train to go to New York. His cabin also has a poor farmer in it. To pass the time the scientist decides to play a game with the guy.

"I will ask you a question and if you get it wrong, you have to pay me one dollar. Then you ask me a question, and if I get it wrong, you get ten dollars. You ask me a question first." The farmer thinks for a while.

"I know. What has three legs, takes ten hours to climb up a palm tree, and ten seconds to get back down?" The scientist is confused and thinks long and hard about the question. Finally, the train ride is coming to an end. As it pulls into the station, the scientist takes out ten dollars and gives it to the farmer.

"I don't know. What has three legs, takes ten hours to get up a palm tree and ten seconds to get back down?"

The farmer takes the ten dollars and puts it into his pocket. He then takes out one dollar and hands it to the scientist.

"I don't know."

Farm & Ranch Tours for Calaveras County Students?

Dear Calaveras Grown Members,

I have a request from one of the school districts to provide them with information regarding places for children to take field trip tours. I would like to provide all county teachers with a binder full of places related to agriculture or gardening that children could take a tour. It might be that a farm is only available for a short time out of the year. That's ok, just as long as I note it for the teachers. If any of you Calaveras Grown members are interested in participating, please contact me. Thank you for any help you can give me.

Sincerely,
Debbie Powell

Debbie Powell

Youth Nutrition Educator
University of California Cooperative Extension
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Certified Farmers' Market Summary

By Mary Mutz

The intent of the Certified Farmers Market program is to enable growers to sell directly to the public under a controlled setting that assures that the products sold to the public are truly grown by the vender. The program exempts the producer from certain requirements of a regular market, such as standard containers, labeling and produce size requirements. The produce must still meet quality standards.

Numerous Farmers Markets have other products and vendors associated with the market; however they must be separated from the certified producers who grow their own products.

Listed below is a summary of the steps in starting a Certified Farmers Market:

1. Obtain a location for the market (community center, park, senior center, parking lot etc.)
2. Designate an individual to be the "Market Manager." The manager must obtain a "Certified Farmers Market Certificate." This individual can begin the application on line at www.cdfa.ca.gov/egov/farmersmarket , and then complete the process at the Calaveras County Department of Agriculture, where he will sign the completed application. Call the Commissioner's office at 209-754-6504, Ext. 3.
3. Develop a set of market rules, establish the days of the week to conduct the market, establish a fee structure to pay for the administration of the market (some set the fees on a daily basis, some on a percentage of sales).
4. Obtain a food facility permit from the Department of Environmental Health and pay the appropriate fee for the permit.
5. Contact the Planning Department and apply for an administrative use permit. The fees have been waived for this use.
6. Assure the each vendor within the CFM is a Certified Producer, and has a Certified Producers Certificate posted in their sales location at the market.
7. Maintain load sheets for each vendor, and submit to the state a fee of \$0.60 per certificate for each market day.
8. Assure that all scales are sealed by the local Department of Weights and Measures Department.

The following are the requirements for producers who wish to participate in a certified farmers market:

1. Contact the local Department of Agriculture to become a certified producer. There is no cost. The application can be started on line at www.cdfa.gov/egov/farmersmarket. Click on the link for *certified producers certificate*.
2. Report on the application the variety of crop being grown, the planted area, the harvest season, and the quantity expected to be harvested for the market.
3. Sell only products of a Certified Producer at a certified farmers market; however an individual certified producer may sell for as many as two other certified producers if they are listed on his Certified Producers Certificate.
4. Sell only the following products under the Certified Farmers Market Program: Fresh fruits and vegetables, honey, nuts, eggs, cut flowers and nursery stock (If nursery stock is sold a nursery license must be obtained from California Department of Agriculture, Nursery, Seed and Cotton program.) Additionally, noncertified processed agricultural products such as fruit and vegetable juices, olive oil, shelled and roasted nuts, jams and jellies, fish from an aquaculture operation, livestock and poultry products can be sold within the boundaries of the market. Non agricultural products such as food vendors, bakery items, arts and craft items are not allowed within the boundaries of the certified producers section of the market.
5. Realize that the county Department of Agriculture is required to inspect the growing grounds and certify that the grower is producing his own product.
6. Post a Certified Producers Certificate at the sales location at the market.

10th Annual Mark Twain St. Joseph's Hospital Health Fair

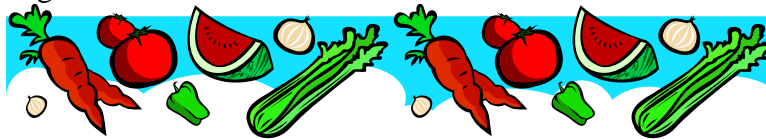
Saturday September 27, 2008

7 AM until Noon

Please contact Nicki Stevens at 754-2538 if you want to have a booth at this well-attended event. Bill Vierra is manning the Calaveras Grown booth and he invites new members to join him to help spread the CG message. Mark Twain organizers are looking for vendors of healthy food (packaged and possibly prepared foods) to help make this year's fair a success. Last year approximately 300 people attended. Admission is free!

Other activities at the health fair include:

- ◆ Food, Music & Fun
- ◆ Free Health Screenings
- ◆ Adult Flu Shots & Pneumonia
- ◆ Vaccinations
- ◆ Blood Analysis for \$30.00
- ◆ Free Vision Screening
- ◆ Bone Density Screening for \$10.00
- ◆ Hearing Screen if scheduled in advance
- ◆ Senior Health Services
- ◆ Nutrition & Fitness Professionals to answer your questions.



Sierra Foothill Regional Smart Growth Conference: A Sustainable Approach to Community Development

October 9-10, 2008, Thursday and Friday Veterans Memorial Hall, Tuolumne, California

DRAFT AGENDA

Thursday, October 9

8:30 AM Registration & Continental Breakfast

9:15 Opening Ceremony

Honor Guard & Pipes (Viet Nam Vets, Chapter 391)

Vocal "America the Beautiful" by Russ Thomas, Calaveras County Supervisor

9:30 Opening Remarks:

Welcome - Dick Pland, Chair, Tuolumne County Board of Supervisors;

Teri Murrison, Third District Supervisor, Tuolumne County Board of Supervisors;

Valerie Klinefelter, Chair, Central Sierra Resource Conservation & Development Council

9:45 Why California needs Smart Growth - People, Land, Water and Economic Vitality.

Steve Frisch, Executive Director, Sierra Business Council

10:30-10:45 Break

10:45 The Tuolumne Community Plan

Bev Shane, Director, Tuolumne County Community Development Department

Deborah Reynolds, Tuolumne County Planner Amy Augustine, Augustine Planning

11:15 Principles of Smart Growth

12:00 The Blueprint Process - Integrated Transportation, Land Use and Housing Planning

Charles Field, Executive Director, Amador County Transportation Commission

12:45 - 2:00 PM Working Lunch

The Arts, the "Creative Class" and Smart Growth Panel Discussion

Panel Moderator - Judy Grossman, Sonora Muralist
Jerry Day, Film Commissioner, Tuolumne County Film Commission
Bob Casey, President, Central Sierra Arts Council
Sara Jones, Managing Director, Sierra Repertory Theatre

Adjunct Art Show

2:00 Smart Development, Watersheds and Climate Change

Patrick Lucey, Sr. Aquatic Ecologist, Aqua-Tex Scientific Consulting Ltd.

2:45 Green Building, Smart Growth and Climate Change

Cooper Kessel, Architect and Associates, a division of Alternative Energy Designs, Inc. & Chair of the Tuolumne County Transportation Commission

3:10 Preserving Agland through Smart Growth

Amanda Bohl, Representing the American Land Conservancy and the Mother Lode Land Trust

3:30 – 3:45 Break

3:45 – 4:45 Simultaneous Break-out Sessions

Watershed Values and Smart Growth

Panel Moderator: Patrick Lucey, Sr. Aquatic Ecologist, Aqua-Tex Scientific Consulting Ltd.
Pete Kampa, General Manager, Tuolumne Utilities District
Edwin Pattison, Water Resources Manager, Calaveras County Water District
Susan Snoke, Upper Mokelumne River Watershed Council
Clark Anderson, Water & Land Use Planning Specialist, Local Government Commission

Smart Growth and Agland Preservation

Panel Moderator: Amanda Bohl, Representing the American Land Conservancy and the Mother Lode Land Trust
Bill Zoslocki, President, Bill Zoslocki Construction, Inc. re: Agland Mitigation

5:00 – 6:00 Self-Guided Tour of Historic Tuolumne Town

7 PM Gala Dinner – Sonora Elks Club

Welcome - Paolo Maffei, Tuolumne County Supervisor

Keynote Speaker – John Garamendi, Lt. Gov. of California

Friday, October 10

8:30 AM Continental Breakfast:

9:00 – 10:00

Smart Growth in Historic Towns - Four Examples

Introduction: Autumn Bernstein, Director, ClimatePlan

1. Grass Valley: Phil Carville, Carville Sierra Inc.
2. Truckee: Darin Dinsmore, Dinsmore Sierra Planning
- 3 & 4. Murphys & Copperopolis, Rudolph Ortega, Rudolph Ortega & Associates

10:00 – 10:20

Smart Growth and Healthier Lives

Sierra Foothill Regional Smart Growth Conference Draft Agenda continued

10:30 - 11:30 - Simultaneous Break-out Sessions

Green Building and Smart Growth

Panel Moderator: Cooper Kessel, Architect and Associates, a division of
Alternative Energy Designs, Inc. & Chair of the Tuolumne County Transportation Commission
Brian Ceraban, Architect, Ceraban Design
Craig Mineweaser, Preservation Architecture, Mineweaser & Associates
Douglas Oliver, Chief Building Official, Tuolumne County Community Development Department

Smart Growth and Workforce Housing

Panel Moderator: George Segarini, CEO, Tuolumne County Chamber of Commerce
Darryl Rutherford, Community Development Specialist, California Rural Housing
Paula Authier, Executive Director Sierra Planning and Housing Alliance
Mike Brennan, President, Tuolumne County Association of Realtors®
Steve Madison, EVP, Building Industry Association of Central California

11:30 - 12:30 PM Lunch

Lunch Speaker: Moving Forward to Build a Viable Community

Steve Welinsky, District 2 Supervisor, Calaveras County Board of Supervisors

12:30 Introduction to the SmartCode

Phil Carville, Carville Sierra, Inc.

1:00 Legal Aspects of Smart Growth Planning

Gregory Oliver, Tuolumne County Legal Counsel

1:30 Introduction to the Charette Process

Phillip Carville, Carville Sierra, Inc.

2:00 - 2:15 - Break

2:30 Tuolumne Town as a Charette Exercise

Phil Carville, Carville Sierra, Inc.

4:00 Concluding Remarks

Paolo Maffei, Second District Supervisor, Tuolumne County Board of Supervisors

Retiring the Colors

To participate in this conference please contact Sue Tripp at trippy2@frontiernet.net

Please note that our regular monthly meetings will resume on the **third Wednesday of the month in October** at 8:30 AM in the Mark Twain St. Joseph's Hospital education wing. Please join us in September at Ken and Linda Churches home for a Wine and Cheese Social. Intended to introduce prospective members to the group and inform part-time members about opportunities to become engaged in our activities to promote local agriculture.

Calaveras Grown Membership meeting

Wine and Cheese Social for members and prospective members

When: Friday, September 26, 2008

Time: 6:30 pm

**Where: Home of Ken and Linda Churches
1588 Gold Hunter Road, San Andreas**



Directions: Turn onto Mountain Ranch Road from Highway 49.

Go past Government Center and take the first left past the Red Barn Museum

onto Gold Hunter Road. Our house is the first driveway on the right after the blacktop ends. (209) 754-5534

Calaverasgrown.org

**Calaveras Grown is Your Organization
How can you help out?**

If everyone pitches in and helps out our organization can continue to grow and make a real impact for agriculture in Calaveras County. Please thoughtfully consider how you can help. It can be as simple as asking people and businesses to join Calaveras Grown, putting a decal in your car window, proudly displaying your gate sign, or attending monthly Board meetings and volunteering to take on projects. You really can make a difference!

Don't forget to encourage others to join Calaveras Grown!



What is Calaveras Grown?

Calaveras Grown is a county-wide marketing and education program to assist local agricultural producers and processors market their commodities. The goal is to bring communities together for the support and growth of agriculture, agriculture and nature tourism, and preservation of open space in Calaveras County. Calaveras Grown is your organization!