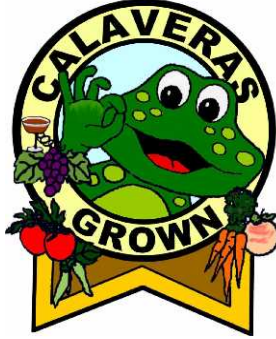


Calaveras Grown News



Website: calaverasgrown.org

July 2008

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News from other Counties

Minnesota- A plan by Scott County officials to phase out farming in most of the county has been met with opposition by small-scale local growers, who say farming and suburbia can coexist. Advocates of small-scale farming say society is shifting away from buying produce trucked in from California to buying locally grown products. A representative from the Local Harvest Alliance told the Star Tribune a possible solution could involve identifying areas with the best soil and containing farming to those areas. County officials plan to tour small farms in the area and set up a farm advisory group. Administrator Dave Umbacht said he believes farmland will survive well into the future, but it might look a little different. “We could be seeing a redefinition of what a farm is, he said. “ “The word farm may not be the same in 25 years as it is today. We may be moving from feedlots to food lots.”

New York- Madison County meet Madison Bounty. That’s the name of a new traveling farmer’s market program that will deliver food from local farms to homes, restaurants, and businesses, The Post Standard reported. It’s patterned after a similar program in Chenango County. “It’s a mobile farm market,” explained Becca Brier-Rosenfield of the Cornell Cooperative Extension in Madison County. “By pulling this all together, we can get a larger variety and more consistent quality.” On weekends, farmers and other food producers tell the program what they have available. Customers place their orders online, and by midweek Madison Bounty will deliver the goods. A minimum order of \$50 is required for delivery, and a 30 percent charge is added to cover delivery, administrative, and other costs.

Please note that our regular monthly meetings have been changed to the third Wednesday of the month at 8:30 AM in the Mark Twain St. Joseph’s Hospital education wing.

Plan to attend on July 16th !

Grilled Stuffed Meat Loaf



2 cups sliced fresh mushrooms
1 medium yellow onion, sliced thinly
2 Tablespoons Calaveras Grown olive oil
1 Calaveras Grown egg, beaten
1/3 cup milk
1/2 cup regular rolled oats
3/4 teaspoon Kosher salt
1/4 teaspoon black pepper
2 pounds Calaveras Grown ground beef or chevon

Sauce:

3/4 cup ketchup
2 Tablespoons brown sugar
2 teaspoons Dijon mustard

In a large skillet, sauté mushrooms and onion in olive oil until tender. In a large bowl, combine the egg, milk, oats, salt, and pepper. Crumble meat over mixture and mix well. On a piece of heavy duty foil, pat meat mixture into a 12 in. X 8 in. rectangle. Spoon mushroom mixture to within 1 in. of edges. Roll up jelly roll style peeling away foil while rolling. Seal seam and ends. Form a double thickness of heavy duty foil, cut three slits in the foil for drainage, and place on grill with indirect heat. Grill, covered, for 35 minutes. Brush sauce mixture over top and continue cooking until internal temperature reaches 160 degrees. Let stand 15 minutes before slicing. Serves 6.

"You Don't Know Sheep"

"Johnnie."

"Yes, teacher."

"If there are twenty sheep in a field, and one gets out through a hole in the fence, how many sheep are left in the field?"

"None, teacher."

"Johnnie, there are still nineteen sheep left in the field. Obviously you don't know arithmetic."

"Sorry, teacher, but I do know arithmetic. Obviously you don't know sheep."



Calaveras Grown Wine Glasses



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

On sale now! Retail: \$5 Wholesale to members: \$4 Stock up today!

Make this Yellow Jacket Trap Yourself



I have been receiving many calls about yellow jackets or “meat bees.” The complaint is that commercially available traps don’t seem to do much good for many folks. In fact, my outdoor kitchen has been plagued by hundreds of meat bees for the past few weeks despite my using a commercial trap with new bait. Since I know that workers in the colony hunt for insects, or feed on meat or rotting fruit, I decided to try this simple homemade trap. It is just a baking pan with a skewer laid across the top. I threaded a thick slice of raw bacon on the skewer and then filled the pan with water so that it is ½” below the bacon. I then added one drop of liquid dish soap to act as a surfactant.

The meat bees land on the bacon and take a bite. When they let go to fly back to the nest, they naturally drop a short distance as they begin to take off. When they touch the water, they immediately go under the surface and drown. The photo shows the 40-50 yellow jackets that were killed in just the first three hours. I highly recommend giving this trap a try if you are being bothered by these pests.

As with most creatures, it is best not to aggravate them by swatting at them or trying to chase them away. Some people are allergic to the venom of yellow jackets and others are allergic to bee stings. Both reactions can be life-threatening to some people. If you are particularly sensitive to yellow jacket venom, be extra cautious in late summer and early fall, when the insects are most numerous. If a yellow jacket stings you, remove any rings or tight fitting jewelry immediately in case of swelling. Yellow jackets are more likely than bees to sting without provocation, their sting is more painful, and normally no stinger remains in the skin and a single yellow jacket may sting more than once.

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.

Mother Lode Agricultural Processing and Service Cooperative ...for the Future



To: *All Mother Lode Home Gardeners, Small Vineyard/Orchard Growers, Poultry and Live Animal Raisers*

Do you have an interest in raising and producing more of your own food...possibly even more than you need personally, but lack the equipment, a facility and/or generally feel overwhelmed when it comes to canning, chilling, freezing, inspecting and/or storing or distributing whichever commodity it is you now or would produce?

Agriculture Cooperatives were created in U.S. agriculture to serve the needs of farmers and ranchers who own and control them. But they can also be developed to serve small food producers if enough of them can join together to share the costs of production and reduce or eliminate the obstacles described above which face every individual or small commodity producer. In the past, processing and marketing cooperatives played a very strong role in California agriculture, but in recent years have declined, particularly marketing coops, due to a combination of factors ranging from poor management to increasing costs and to changing markets.

While cooperatives in California have and will continue to play a significant role in California agriculture, the trend for the future appears to be more towards smaller service coops, including those that do small scale processing of a variety of items in order to meet the needs of more diverse segments of the agriculture economy.

The recent rise in fuel, feed and utility costs has combined to make home grown/small farm production unaffordable at worst and not cost effective at best. Small farms and home grown operations in the California Mother Lode are no exception. Small producers have been directly affected by these trends, particularly those who produce a product with enough volume to meet their personal needs but not enough to justify the time and cost of processing and marketing their product(s) for more than themselves.

Because there are significant advantages from an economy of scale as they apply to commodity production, it is believed that in the current climate, and with enough interest, now might be a good time to consider forming a Mother Lode Ag service cooperative. The vision is for a state-of-the-art processing, freezing and storage facility, capable of duplicating the most modern food processing plant (environmentally and green focused) in existence today, no matter the product, only on a miniature scale basis. Such a facility, would cost effectively process, package, freeze and store a variety of locally grown products, while letting the coop owner-producers consume or market their products as determined by them.

A service oriented Ag coop does not necessarily rule out an integral marketing oriented structure as a secondary or additional coop activity, but it would depend on the amount of common interest and production volume of a specific product. Suppose there are 50 people out there who want to go into the egg business on a small scale, maybe 300 hens apiece, each averaging 5 cases of eggs per week. A coop sponsored marketing program for those producers would most certainly bring higher returns year round than could be achieved on an individual basis. This example could be repeated for any product: meats, wine, produce, nuts, etc. if the product has a large enough core of producers. On the other hand, if ten individual vegetable producers wish to process their product using common resources, they can individually produce more at less cost as common partners in a cooperative production effort.

Ideas are now being considered for the development of a Mother Lode Ag Service cooperative with as much capability to process whatever commodities the economies of scale will support and the small producers need. In view is the Tri-

County: Tuolumne, Calaveras and Amador area for the development of a a state-of-the-art processing and storage facility in central Calaveras County. If what has been described above is of interest to you, please take time to complete a questionnaire on the issue. Once the responses from a suitable number of home gardeners, poultry/livestock producers and orchard and vineyard owners with small but potentially significant operations are in, a proposal will be made which could result in a Mother Lode Ag Service Coop becoming a reality, possibly as soon as 2010.

Mother Lode Ag Service Cooperative Questionnaire

The questionnaire intends to determine interest by home grown producers for a state- of- the -art processing and storage facility in the tri-county (Tuolumne, Calaveras, Amador) area. A central Calaveras County area is being considered to locate the facility.

Name: _____ date: _____
Address: _____
Phone: _____ email: _____

1. What product or products do you produce?
2. How many bushels, gallons, head, tons, etc. of the product(s) do you estimate you produce per year?
3. Would you be able to increase production of your product with the availability of a suitable processing and storage facility? If so, by how much?
4. Is the product currently being processed for long term storage and/or distribution or for immediate consumption?
5. Would freezing or cold storage for your product be beneficial if it is affordable?
6. What is or are the primary production months for processing your product?
7. What production costs (feed, seed, utilities, processing, storage, transportation)
 - a. have increased to the point where it is no longer cost effective to produce your
 - b. product?
8. If enough other producers joined together to process and market your product,
 - a. would it encourage you to increase the acreage, number of head, etc of your
 - b. product in order to participate in an Ag service Coop?
9. Would you be interested in marketing your product or just for processing and
 - a. or storage through a coop?
10. What specific processing capability or capabilities would motivate you to
 - a. become a coop member? (Examples: meat (poultry, pork, beef, lamb, goat),
 - b. apple, olive, wine crush/press, bottling and storage; eggs; fruit/vegetable canning,
 - c. juicing, packaging, etc)

Thank you for contributing your input regarding a Mother Lode Ag Service Coop.
Please respond directly to: FREDRICK DODGE [jdodge@dishmail.net]

Check out this tool for connecting customers to local sustainable farms and vineyards called www.farmfoody.org



Let's add our farms and get Calaveras County producers on the Internet.

2007 Mountain Ranch Organically Grown tomatoes from the Gunsells. Photo by Norm Gunsell

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!