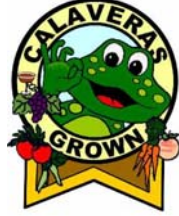


Calaveras Grown News



Website: calaverasgrown.org

P.O. Box 2101, San Andreas, CA 95249

May 2008

Phone: (209) 754-6477



Farm Conference and Annual Meeting

Open to the public, pre-registration required!

Saturday, May 24, 2008

Wendell's Restaurant, Mokelumne Hill

Calaveras Grown wineglasses will be available for purchase!

Agenda

8:30 AM	Check-in, coffee, and social time
9:00	Welcome and announcements, Talibah Al-Rafiq, President
9:15	"Keynote" Panel Discussion, Steve Quirt, Organic and Sustainable Agriculture Coordinator, Marin County
10:00	<u>Area A</u> - "Producing and Marketing U-Pick Blueberries"-JJ Gonsalves, Blue Sky Blueberries <u>Area B</u> - "Growing and Selling Locally Grown Produce"-Sean and Diane Krietlich
10:30	<u>Area A</u> - "Selling at a Farmer's Market"- Mary Mutz <u>Area B</u> - "Cashmere Fiber Production"- Talibah Al-Rafiq, California Cashmere Company
11:00	<u>Area A</u> - "Beekeeping"- Jim Peet, Peet Apiaries <u>Area B</u> - "Locally Grown Fresh Produce"- Randy and Sue Metzger, Metzger Farms
11:30	<u>Area A</u> - "Purebred Registered Cattle Production"- Sheila Mendoza, Mendoza Red Angus <u>Area B</u> - "Dorper Sheep Production"- Billie Hammer, Galaxy Farm
12:00 PM	Lunch
12:30	Annual Business Meeting and Election of Officers
1:00	Adjourn and Safe Trip Home

Registration Form (Due May 16, 2008)

The \$25 per person registration fee for the annual meeting and workshop includes refreshments and lunch.

Name: _____

Affiliation: _____

Address: _____

City: _____ Zip: _____

E-mail: _____

Daytime Phone: _____

Make checks payable to Calaveras Grown & return to:
Post Office Box 2101
San Andreas, CA 95249



If you have further questions or special needs, please contact Ken R. Churches at 209.754.6475

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 June 3rd!



My Mom's Lasagna

1 pound lean ground beef
1 large clove minced garlic
2 Tablespoons chopped parsley
1 Teaspoon dry basil
1 Teaspoon salt
2 cups chopped canned tomatoes
2 6 ounce cans tomato paste
10-12 ounces lasagna noodles

24 ounces cottage cheese
2 beaten eggs
2 Teaspoons salt
2 Tablespoons chopped parsley
1 pound grated Mozzarella Cheese
1/2 cup grated Parmesan cheese
1/2 Teaspoon black pepper



Brown meat, then add next six ingredients. Simmer uncovered until thick, stirring occasionally. Combine cottage cheese with remaining ingredients except Mozzarella. Place half of the dry noodles in a 13" X 9" X2" baking dish. Spread half of the cottage cheese mixture over. Add half of meat mixture, repeat (2 layers), meat ends up on top. Bake in a 375 degree oven for 30 minutes. Let stand 15 minutes before cutting into squares. Serves 2 teenage boys or five to six humans.

Calaveras Grown Reusable Grocery Bags

Our very own beautiful reusable grocery bags with CG logo are available now at the UCCE office at a member cost of \$1.25. Be sure to pick up your supply since they are going fast!

Calaveras Grown Wine Glasses



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

On sale now at the UCCE office! Retail: \$5

Wholesale to members: \$4

Stock up today!

Hedgerows Have many Benefits

In England, New Zealand, Australia, and many other parts of the world hedgerows are widely planted. They provide beauty and wildness while providing wildlife habitat and wind protection on rural lands and farms. Hedgerows are long rows of mixed woody shrubs and trees that once commonly framed the rural landscape. Farmers often planted these as "shelterbelts" or "windbreaks" and birds added their own contributions to hedgerows by depositing shrub, tree and bramble seeds in their droppings. In the past few decades, many of these hedgerows have disappeared from the American countryside.



Biodiversity and beauty in the landscape have inherent value. And one way to enhance biodiversity on your property is to grow a hedgerow, as they maintain diversity and beauty in the landscape. In recent years, scientists have come to realize that diversely specied hedgerows may play an important role in fostering wildlife and plant and insect diversity. Hedgerows growing along streams and sloughs also protect water quality and provide privacy as well.

Agricultural growers and private homeowners should consider planting more hedgerows again in the landscape even though maintaining a hedgerow brings a new set of challenges including weed control, visibility and safety. Fall or spring is the best time to plant a hedgerow. Potted plants are quicker and easier to establish than bare root plants, but are more expensive.

Consider the following list of questions when planning to grow and maintain a hedgerow habitat on your property:

- Where will the hedgerow be best located? Will it be used to mark a property boundary, to accent a landscape pond or to provide shade or to block prevailing winds?
- What are the characteristics of the site – is it dry, sunny, shady or wet? Is the soil well-drained or clay?
- How tall do you want the hedgerow? Do you want to keep it less than eight to 10 feet, or do you have room for a tall hedgerow, which will cast more shade? Which way will the shadows be cast?

Then, choose a diverse array of perennial plants that will be well-suited to the site. Drip irrigation will provide for good growth while keeping irrigation costs to a minimum.

Cowboy Wannabe

More than anything, Bob wanted to be a cowpoke. Taking pity on him, a rancher decided to hire the lad and give him a chance.

"This," he said, showing him a rope, "is a lariat. We use it to catch cows."

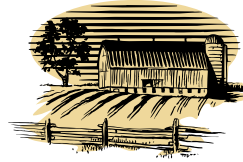
"I see," said Bob, trying to seem knowledgeable as he examined the lariat. "And what do you use for bait?"

UC Davis Extension Wine Marketing Short Course July 14-25, 2008

UC Davis Extension and the Department of Viticulture and Enology have coordinated a program on the economics of producing and marketing grapes and wine in the United States. The program can be taken as a whole, by the week or by the day. See the link below for registration form and more information –

http://extension.ucdavis.edu/unit/winemaking/pdf/081_152_oiv.pdf

The following letter was presented to Calaveras County Board of Supervisors at the April 15, 2008 meeting:



Calaveras County Agriculture Coalition

Post Office Box 2101
San Andreas, CA 95249-2101
209 754-6475

April 15, 2008

RE: Agricultural Element

Honorable Board of Supervisors:

The Agriculture Coalition, consisting of the Calaveras County Cattlemen's Association, Calaveras Winegrape Alliance, Calaveras Grown and the Calaveras County Farm Bureau, strongly recommends that an Agriculture Element be added to the General Plan. The Agriculture Coalition is committed to actively participate in the development of the Agriculture Element similar to its participation in the Agriculture Zoning ordinance adopted about two years ago.

Agriculture holds the key to the future of our County. The preservation of the County's rural character is of primary importance to most County residents. The County maintains this rural character and creates a sustainable fundamental economic base when agriculture and working landscapes are nourished and protected. Agricultural operations and working landscapes are a major contributor to the economic engine of the County. This economic fact goes well beyond the sale of food and fiber, but is responsible in large part for the growth of tourism and the resulting restaurants, lodgings and stores. Often overlooked in this equation is the role agriculture plays in providing the County with open space, wildlife habitat, watershed protection, oak woodlands and recreational opportunities. The inclusion of Agriculture as its own element is recognition of the essential contributions agriculture makes to the County's rural character and economy.

The Agriculture Coalition has commenced the process of drafting an Agriculture Element, which we believe can be completed in a relatively short period of time. We stand ready to work with you to place this agriculture element within the County's new General Plan and acknowledge the key role that agriculture will play in the future of our County.

Regards,

Tim Folendorf, President
Calaveras County Cattlemen's Association

Scott Klann, Director
Calaveras Winegrape Alliance

Talibah Al-Rafiq, President
Calaveras Grown

Steve Kafka, President
Calaveras County Farm Bureau

Range Management and Niche Meat Marketing Workshop

Monday June 16th, 9:00am-4:00 pm
American Legion Hall, Martell
Sponsored by the U.C. Cooperative Extension

Workshop Agenda

Registration and Coffee	9:00-9:30 am
Range Management to Enhance Your Forage Value and Production <i>Bill Frost, UC Cooperative Extension</i>	9:30-10:00
Controlling and Preventing the Spread of Invasive Weeds on Your Property <i>Wendy West, UC Cooperative Extension</i>	10:00-10:40
Break	10:40-11:00
Fencing and Cost Share Options for Ranchers <i>Jason Linderman, USDA-NRCS</i>	11:00-12:00
Lunch (participants have lunch on their own locally)	12:00-1:30
USDA Grass Fed Claim Standard, Selling Meat at Amador Farmers' Markets <i>Andrew Kramer, UC Cooperative Extension</i>	1:30-2:00
Specific Costs and Procedures of a USDA Inspected Processing Facility <i>Lou Cruz, Cutting Edge Meats, Newman</i>	2:00-2:30
USDA Processing Location Needs Assessment Survey* <i>Roger Ingram, UC Cooperative Extension</i>	2:30-4:00

*The survey on processing location needs has been conducted in other Sierra Foothill Counties and is your opportunity to have a voice about the availability of USDA inspected processing locations. The survey is an optional portion of the workshop. If you would like to participate in this interactive survey, please mark the box on the registration stub below. Thank you.

Cost: 10\$ per person

Name _____

Ranch/Farm _____

Phone _____

Address _____

Preregistration is required. Please tear off and return registration stub and check made out to "UC Regents" by June 9th. Mail registration to:
UCCE Range Management Workshop
12200 B Airport Road
Jackson, CA 95642

I plan to participate in the USDA processing location needs survey

2008 Blueberry Field Day and Tasting



The 2008 Blueberry Field Day and Tasting will be held 7:30 a.m. to 3 p.m. May 21 at the Kearney Agricultural Research and Extension Center, 9240 So. Riverbend Ave. in Parlier.

Participants will tour blueberry trials and demonstrations, and everyone will be encouraged to taste the more than 50 blueberry varieties currently being tested at Kearney. The day's speakers will include UC blueberry researchers, Jeffery Williamson from the University of Florida, Pilar Banados from the University of Chile, and industry partners from nurseries and farm suppliers. Topics will include acidifying irrigation water, blueberry tunnel culture, organic blueberry production, business development, production practices in Florida and South America, and a look at the future of California blueberries.

This event is part of A Week of Blueberries, events sponsored by the UC Small Farm Program, USDA Risk Management Agency, Hansen Trust, and UC Cooperative Extension.

Pre-registration by May 16 is \$25 and includes lunch. Registration after May 16 is \$35, and lunch is not guaranteed. Spanish and Hmong translation will be available, if requested before May 16.

For full agenda and registration form, visit

http://cetulare.ucdavis.edu/newsletterfiles/Blueberry_News13862.pdf

Raffle prizes are needed for our annual Meeting and Farm Conference!! Please drop them off at the Farm Advisor's Office.

Goat Milk Producers' Workshop to be held in Merced May 15

Those interested in tapping a growing market for goat milk are invited to a UC Cooperative Extension commercial goat milk producers' workshop 8:15 a.m. to 3:45 p.m. May 15 in Merced.

The increasing popularity of artisan cheese and yogurt made from goat milk is providing a viable business opportunity for rural landowners, according to UCCE farm advisor Deborah Giraud, who is coordinating the workshop. "We've seen the number of artisan cheese producers grow considerably statewide throughout California," Giraud said. In addition, the energy and land use for goat milk production are far less than for cows' milk, she said. "Goats may be an attractive way for people interested in dairying to get started," Giraud said.

The goat milk producers' workshop will be at the UC Cooperative Extension Ag Center Auditorium, 2145 W. Wardrobe Ave., in Merced.

The following presentations will be included in the program:

- Humboldt County Goat Milk Producers Association: Producers working together, Deborah Giraud, UC Cooperative Extension
- Business planning and analysis for goat dairies, Rod Carter, Business Consultant, Northern California Farm Credit
- Goat foot rot and other foot problems, Steven Berry, DVM, UC Davis Cooperative Extension dairy management specialist
- Sound breeding programs enhance your bottom line, Dr. Andrea Mongini, DVM
- National Animal Identification System (NAIS), Leslie "Bees" Butler, PhD, UC Davis Cooperative Extension dairy specialist
- Production testing and dairy records, Bill VerBoort, Producer
- Capricorn nutrition project update, Peter Robinson, PhD, dairy nutrition specialist with the UC Davis Department of Animal Science
- Genetics: things to think about in a commercial herd, Dr. Dan Drake, DVM
- Acidosis and butter fat: How to manage components on goat dairies, Jed Asmus, Nutritionist
- Raising healthy kids, goat producer Connie Gomes
- Goat milk quality project update, Carol Collar, UC Cooperative Extension dairy farm advisor in Kings County

Presentation of the program was made possible by a grant from the USDA Western Sustainable Agriculture Research and Extension Program, the Small Farm Center at UC Davis, and the University of California Cooperative Extension Dairy Goat Workgroup.

Registration is \$15 in advance or \$25 at the door. To register, send a check to Commercial Goat Milk Producers' Workshop, UC Cooperative Extension, 5630 S. Broadway, Eureka, CA 95503. For more information contact Deborah Giraud at (707) 445-7351, ddgiraud@ucdavis.edu.



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!