



Calaveras Grown News

Website: calaverasgrown.org

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

April 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 Area A- "Speaker needed"
Area B- "Growing and Selling Locally Grown Produce", Sean and Diane Krietch
10:30 Area A- "Selling at a Farmer's Market"- Mary Mutz
Area B- "Cashmere Fiber Production"- Talibah Al-Rafiq, California Cashmere Company
11:00 Area A- "Beekeeping"- Jim Peet, Peet Apiaries
Area B- "Locally Grown Fresh Produce"- Randy and Sue Metzger, Metzger Farms
11:30 Area A- "Purebred Registered Cattle Production"- Sheila Mendoza, Mendoza Red Angus
Area B- "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

**Raffle prizes are needed for our
Annual Meeting and Farm Conference!!
Please drop them off at the Farm Advisor's office by May 21st.**

**OLIVE PRODUCTION FOR OIL – UC DAVIS SHORT COURSE
April 18 & 19, 2008**

Hutchins Street Square - Community and Conference Center - 125 S. Hutchins St.
Lodi, CA 95240 - Phone: 209-333-6782 - www.HutchinsStreetSquare.com

Day 1 - Morning

- 8:00 - 9:00 Registration and Coffee
- 9:00 - 9:10 Welcome - Robert Mondavi Institute Olive Center at UCD – *V Polito-C Shoemaker- D Flynn*
- 9:10 - 9:50 What is Happening in CA/USA and World Olive Oil Production – *PVossen*
- 9:50 – 10:30 Orchard Establishment (Site, Water, Climate, Soil Prep, Trellis, Irrig. System, and Planting) – *Joe Grant*
- 10:30 - 10:45 Break
- 10:45 – 11:30 Overview of modern production systems in Spain (super-high-density with straddle harvest and high-density with trunk shaker harvest) – *Joan Tous, IRTA Reus, Spain*
- 11:30 – 12:15 Harvest machinery options for oil olives (over-the-row grape harvesters, Colossus, wrap around trunk shakers, prune and pistachio shakers/ catch frames) *Louise Ferguson (UC Olive Specialist – Davis and KACenter)*
- 12:15 - 1:00 Lunch – en route to orchards by bus (box lunch)

Day 1 – Afternoon

- 1:00 - 5:00p.m. Field Trip to CortoOlive Lodi (demo/field talks at various stations:
- Station 1 - Training and Pruning: *Paul Vossen, Jeff Collombini, and Joan Tous*
 - Station 2 - Irrigation and Fertility: *Joe Connell and Steve Grattan*
 - Station 3 - Pest Control: *Bill Krueger and Marshall Johnson*
 - Station 4 - Orchard Floor Mgmt: *Rachel Elkins and Tom Lanini*
- Harvest and Processing (demo of harvest equipment, mill processing equipment and waste management) *Brady Whitlow, Louise Ferguson, and others*
- Station 5 - Harvest & fruit transport: *Louise Ferguson and others*
 - Station 6 - Processing equipment: *Brady Whitlow and others*

Day 1 – Evening

- 6:30 – 8:00p.m. Dinner Speaker, Best Management Practices for the SHD System - *Jordi Mateu, Agromillora Catalana*
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Day 2 –Morning

- 8:30 - 9:10 Olive Oil Varieties – *Paul Vossen*
- 9:10 - 9:50 Irrigation and Fertility Management – *Joe Connell (UC Farm Advisor Butte County)*
- 9:50 - 10:10 Break
- 10:10 - 10:40 Orchard Floor Management Options in Olive Orchards – *Tom Lanini (UC Weed Specialist UCD)*
- 10:40 - 11:20 Pest Control (olive knot, peacock spot, wilt, scale) – *Bill Krueger (UC Farm Advisor Glen-Tehama Counties)*
- 11:20 - Noon Olive Fruit Fly Control – *Marshall Johnson (UC Entomology Specialist – Riverside)*
- 12:00 - 12:45 New Cost Studies for Super-High-Density Olive Oil Production – *Karen Klonsky (UC Specialist in Agriculture and Resource Economics, Davis)*
- 12:45 - 1:45 Lunch with Speaker
Outlook for California's Olive Oil - *Alan Greene, President of COOC and Manager of COR*

Please plan to attend our next Calaveras Grown meeting:

Tuesday, April 15, 2008

8:30 AM

Mark Twain St. Joseph's Hospital
Classroom

Everyone is welcome!



Regional Farmers Markets Opening Soon

Name	Location	Contact	Phone#	Days	Times
Downtown Angels Camp	Utica Park	Theresa Douglas	(209) 736-1333	Fridays June-Oct	5:00 PM - dusk
Arnold Mountain-Growers	Cedar Center Hwy 4	Eric Taylor	(209) 728-9112	Sundays June-Oct	10 AM - 2 PM
Jackson	Mel & Fayer Diner	Michelle Grondin	(209) 419-2503	Sundays May -Oct	10 AM - 1 PM
Ione Amador County	West end Main Street	Michelle Grondin	(209) 419-2503	Mondays June-Oct	3 PM - 6:30 PM
Murphys	Main & French Gulch Rds.	Eric Taylor	(209) 728-9112	Thursdays	4 PM - dusk
Pine Grove, Amador Co.	Pine Grove Community Park	Michelle Grondin	(209) 419-2503	Wednesdays June-Oct	3 PM - 6 PM
Sutter Creek, Amador Co.	Eureka St & Hwy 49	Michelle Grondin	(209) 419-2503	Saturdays June-Oct	8 AM - 11 AM
Sonora, Tuolumne County	Theall & Stewart Sts.	Sheala Wilkinson	(209) 532-7725	Saturdays May - Oct	8 AM - Noon

Calaveras Grown Reusable Grocery Bags

Our very own beautiful grocery bags will be available the first week of May at a cost of \$1.50.

Be sure to pick up your supply!

Commercial Kitchen Available

If you would like to process your produce for sale this growing season, the Senior Center in San Andreas is willing to rent you their certified commercial kitchen. Give them a call for further details!

Agritourism Conference

Wednesday, April 16th, 2008

Sponsored by UC Cooperative Extension Amador County and Farms of Amador

Open to Farmers and Ranchers from all Counties

Cost: \$40
Includes UC Agritourism manual, catered lunch, conference packet and morning refreshments

(\$35 for additional registrants not desiring agritourism manual)

Use the form below to register

Conference Agenda

- | | |
|-------------|---|
| 8:30-9:00 | Registration and Coffee |
| 9:00-9:15 | Welcome and Conference Information
<i>Andrew Kramer, Program Representative, UCCE Amador Co</i> |
| 9:15-9:30 | Tourism in Amador County
<i>Tracy Berkner, President, Amador Council of Tourism</i> |
| 9:30-10:10 | Evaluating Your Resources for Agritourism
<i>Holly Gorge, Farm Advisor, UCCE Plumas and Sierra Counties</i> |
| 10:10-10:40 | Creating a Business Plan
<i>Rosalie Pryor Escamilla, Mayor of Jackson, Business Consultant</i> |
| 10:40-10:50 | Break |
| 10:50-11:20 | Agritourism Operations and County Regulations
<i>Susan Grijalva, Planning Director, Amador County</i> |
| 11:20-11:45 | The Relationship of a County General Plan to Agritourism
<i>Ken Churches, Farm Advisor, UCCE Calaveras County</i> |
| 11:45-12:15 | Managing Risk in Agritourism
<i>Cathie Bigger Smith, Risk Management Consultant</i> |
| 12:15-1:15 | Lunch |
| 1:15-1:30 | Consumer Demand/Effective Marketing Channels for Agritourism
<i>Kristin Reynolds, Program Representative, U.C. Small Farm Center</i> |
| 1:30-2:45 | Beginning and Building an Agritourism Venture
<i>Moderator: Bill Frost, Natural Resources Advisor, UCCE El Dorado Co.</i>
<i>Casey Stone, Y do Land and Cattle</i>
<i>Katie and Clyde Kelly, Impossible Acres and Grandpa's Barn</i>
<i>Ken Dan, South River Lavender</i> |
| 2:45-4:00 | Tour of Sobon Estate Agricultural History Museum
<i>Paul Sobon</i> |
| | OR |
| | Tour of Amador Flower Farm
<i>Ken Daxer</i> |

NAME: _____
ADDRESS: _____ _____
PHONE: _____
E-Mail: _____
Ranch/Farm/Business: _____ _____
Send Check payable to "UC Regents" and Registration stub to: "UCCE Agritourism Conference" 12200 B Airport Rd Jackson, CA 95642

Location: 21601 Shenandoah School Road in the heart of the Shenandoah Valley, Amador County.

For More Information Call: Andrew Kramer at (209) 223-6837

Meatloaf Deluxe

5 pound chub of ground beef
2 onions chopped finely
1 large bell pepper chopped finely
1 ½ cups instant nonfat dry milk
1 ¼ cup water
1 cup ketchup
4 large eggs
1 ½ Tablespoons dried parsley
1 ½ Tablespoons garlic salt
2 teaspoons ground black pepper



Preheat oven to 375 degrees F.

Combine ¼ cup of the ketchup along with all other ingredients. Mix well using your well washed hands. Divide in half and shape into loaves. Place each into an individual half sheet baking pan. Brush with remaining ketchup. Bake for 60 minutes, then carefully drain and return to oven. Cook for an additional 20 minutes or until internal temperature reaches 160 degrees F. Drain again and then allow to stand 10 minutes before serving. Serves 8.

At The Vet



A man runs into the vet's office carrying his dog, screaming for help. The vet rushes him back to an examination room and has him put his dog down on the examination table. The vet examines the still, limp body and after a few moments tells the man that his dog, regrettably, is dead. The man, clearly agitated and not willing to accept this, demands a second opinion. The vet goes into the back room and comes out with a cat and puts the cat down next to the dog's body. The cat sniffs the body, walks from head to tail poking and sniffing the dog's body and finally looks at the vet and meows. The vet looks at the man and says, "I'm sorry, but the cat thinks that your dog is dead too." The man is still unwilling to accept that his dog is dead. The vet brings in a black Labrador. The lab sniffs the body, walks from head to tail, and finally looks at the vet and barks. The vet looks at the man and says, "I'm sorry, but the lab thinks your dog is dead too." The man, finally resigned to the diagnosis, thanks the vet and asks how much he owes. The vet answers, "\$650. "\$650 to tell me my dog is dead?" exclaimed the man.... "Well," the vet replies, "I would only have charged you \$50 for my initial diagnosis. The additional \$600 was for the cat scan and lab tests."

COPING WITH SNAKES

According to art and mythology, humans have interacted with snakes for thousands of years. In some cultures, snakes were a symbol of fertility and in others they were servants of the dark world. Today, people's reactions to snakes are still as varied. Although people have coped with snakes for centuries, ancestors of snakes appeared long before our human predecessors.



Snakes possess reptilian characteristics: they have scales; are ectothermic (they rely on external sources to control their body temperature); and, like most reptiles, lay eggs. Rattlesnakes, however, give birth in autumn to five to 12 live young, each 1 to 2 inches long. Contrary to their reputation of being slimy, snake scales actually are smooth and dry. Snakes often shed their skin more than once each year to accommodate their growing bodies.

Since snakes are ectothermic, they must avoid extremes in temperatures and hunt preferably during mild conditions. Their forked tongues and heat-sensitive facial pits are used to determine what exists in their environment and to acquire prey. It is important to remember that a dead rattlesnake, even if it has been decapitated, is still capable of biting (not striking) and injecting poison. The snake's heat sensory pits are active until rigor mortis sets in and will trigger a biting response if a warm object, such as a hand, is placed near the snake's mouth. Most snakes prey predominately on rodents, although some also eat bird eggs, nestlings and insects.

Snakes need cool, damp shelters and may take residence under and possibly inside buildings. Non-poisonous snakes do not pose any major problems for humans besides fear and sometimes being pests. Poisonous snakes, however, may cause a health hazard by biting people, pets and livestock.

There are four methods to discourage snakes from moving into a yard or home:

1. Eliminate cool, damp areas where snakes hide; clean up brush piles, keep shrubbery away from foundations and cut high grass.
2. Control insect and rodent populations (the snake's primary food source) to force them to seek areas with a larger food supply. Put grains in tightly sealed containers, clean up residual pet food, cut grass short and clean up debris.
3. In rattlesnake-infested areas, construct a snakeproof fence around the backyard or play area. Use galvanized hardware cloth with a 1/4-inch mesh and a height of 36 inches and bury 6 inches deep, slant outward at a 30-degree angle. Make certain the gate fits tightly and swings into the play area. Keep all vegetation away from the fence to prevent snakes from climbing over it.
4. To prevent snakes from entering basements and crawl spaces, seal all openings 1/4-inch or larger with mortar, caulking compound, or 1/8-inch hardware cloth. Check for holes or cracks around doors, windows, water pipes, electrical lines, etc.

The best safety measure against poisonous snakes is to be prepared for a possible encounter with them, especially if hiking in their habitat. In areas inhabited by rattlesnakes, wear long loose pants and calf high leather boots or preferably snake guards. Rattlesnakes generally are non-aggressive toward humans unless they are startled, cornered or stepped on. Alert them of your approach by sweeping grassy areas with a long stick before entering. Never jump over logs, turn over rocks, or sit down carelessly. Always look carefully where you place your hands, feet or body. Remember, rattlesnakes do not always shake their rattles before striking, so do not rely only on your sense of hearing. If you are confronted with a rattlesnake, remain calm and try to back away slowly and carefully.

The most useful snakebite first aid kit consists of car keys and coins for calling the hospital. If bitten, remain calm and get to a hospital. Call ahead to the hospital so that the emergency room and physician can prepare for arrival of the patient. If possible, have another person drive the victim to the hospital. Remove anything from the body that may cause restriction (ring, shoes, watches, etc.) before the swelling begins.

Information for this article gathered from the UC Pest Control Center. Please contact the Farm Advisor's Office at 754-6477 or <http://cecalaveras.ucdavis.edu> with your agricultural questions.

The new San Andreas Farmer's Market will be held in the parking lot behind the San Andreas Town Hall starting on Wednesday, June 11th and run through October 8th. Time is from 4:00 PM to dusk.

Contact Donna Schantz (the market director) at 209 754-0127 for more information.

Official Ballot

The 2008-2009 slate of Officers and Board of Directors is listed below. Please write yes or no next to each nominee's name and return the ballot by mail, fax, e-mail or bring it to the annual meeting on May 24th.

Officers

President: Talibah Al-Rafiq _____

Vice President: Billie Hammer _____

Secretary: JJ Gonsalves _____

Treasurer: Mike Hammer _____

Directors

Sean Kriletich _____

Mike Nemece _____

Current Directors –

Duane Oneto (2006-2009) Sheila Mendoza (2006-2009)

Pattie Nemece (2007-2010) Bill Vierra (2007-2010)

Please write yes or no for each nominee above. Then mail to Post Office Box 2101, San Andreas, CA 95249. You may also drop your ballot off at the Farm Advisors Office or bring it to the annual barbecue. New officers will be announced at that time.



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!