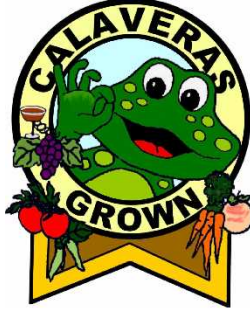


# Calaveras Grown News



Website: [calaverasgrown.org](http://calaverasgrown.org)

October 2008

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

## Master Gardener Coordinator and Agriculture Educator Position Available

Under the supervision of the UCCE County Director this position will assist with planning, developing and conducting educational programs in the areas of agriculture, livestock, natural resources and horticulture, for Amador and Calaveras Counties. This will include assisting with educational workshops, production of newsletters and other publications relevant to the local clientele and assisting with public service calls in the above mentioned areas. Participate in local Agriculture and Natural Resource committees as needed. Coordinate the Amador County Master Gardener program. Primary work site - Jackson, CA.

<http://ucanr.org/jobdescript/PR1Inorth.pdf>

### Contact Information

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Please note that our regular monthly meetings are on the third Wednesday of the month at 8:30 AM in the Mark Twain St. Joseph's Hospital education wing.

## Calaveras Grown Reusable Grocery Bags

Our very own beautiful grocery bags **are available now** for \$1.50 wholesale to members or \$2.00 to the general public. Be sure to pick up your **large** supply at that time! You can sell them for whatever the market will bear.

Please encourage retail stores where you shop to carry these bags!

## Calaveras Grown Wine Glasses



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

**On sale now!** Retail: \$4.00 – 5.00 Wholesale to members: \$3.00 Stock up today!

## Seafood Lasagna



15 strips lasagna pasta  
1 to 1 1/2 pounds fish. Bay shrimp, salmon, prawns, scallops, etc. (cooked)  
3 green onions diced  
1 pound mozzarella cheese, grated or thinly sliced  
2 pints heavy cream  
Dash of sherry  
1 cube plus 1/4 cup butter  
1/4 cup flour

Cook and drain pasta. Saute onions in 1/4 cup butter until just soft. Add flour to make roux. Add additional butter, cream, and sherry. Cook until thick. In 10 individual casserole dishes, spread a bit of sauce in bottom. Add one layer of pasta, layer of fish, layer of cheese, layer of pasta, layer of sauce, and top with bit of fish for decoration. Bake approximately 30 minutes at 375 or until bubbling and brown on top.

# *Shred your autumn leaves before composting*



Leaves make a wonderful mulch to enrich your soil. Leaves are nitrogen poor, but rich in minerals, so most kinds are a good addition to the compost pile. However, some leaves, including oak, are especially slow to break down.

Fallen leaves will break down much more quickly if they are chopped into smaller pieces before being added to the composter. An easy way to shred leaves into smaller pieces, even if you don't have a chipper-shredder, is to run over them with a mulching lawn mower with a collecting bag if you have a big enough bag. Or shred them, then rake them up. Adding a nitrogen source such as Ammonium Sulphate to the pile will greatly increase the composting speed.

If you have a lot of leaves, store your shredded leaves in garbage bags or cans. Shredded leaves have many uses in the yard and garden. Layer shredded leaves into your compost pile to add air and a carbon source to the pile. This is especially handy in the winter, as compost tends to get matted down and suffer from a shortage of bulk "brown" materials.

Place shredded leaves in your flowerbeds as mulch where they will breakdown slowly and reduce weed infestation. They also do a great job of building organic matter in the soil and protecting flower bulbs and perennials from hard winter freezes.

Don't wait for autumn rains to do this easy task. Raking, shredding or grinding up dry leaves is much easier than working with sodden matted ones. Do not add walnut leaves to a compost pile, as they contain material that affects the growth of certain other plants. Pine needles may also be composted, but should not exceed 30% of the compost volume.

This article adapted from Cooperative State Research, Education and Extension Service, USDA.

## **Agriculture and Forestry Element**

The Agriculture Coalition has been working diligently on the Agriculture and Forestry Element for the General Plan. If you would like to review and comment on the draft, visit:

<http://cecalaveras.ucdavis.edu/files/55034.pdf>

***Welcome New Members!***

Lewis Bielanowski

Fran Barnsley, Fran's Farm

# Calaverasgrown.org

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## Learn to Fully Utilize Your Website!

[www.calaverasgrown.org](http://www.calaverasgrown.org)

Your website is a great tool for spreading the word about the wonderful locally grown products you offer. Customers use the Internet to save time and find products quickly. Come to the October Calaveras Grown meeting, 10/15/08, to learn quick ways to update your site to attract customers and how to increase profits by using Calaveras Grown marketing techniques. At this brief online training UC Cooperative Extension staff will also show you how to access pest management information online to eliminate loss from pest damage.



## 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!