# Between the Furrows

SEPTEMBER 2012 VOLUME 36, ISSUE 9

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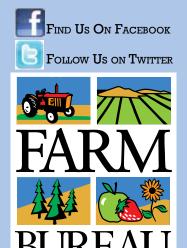
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Between The Furrows is a monthly publication of the SCCFB. Members receive a subscription as part of their membership investment.

SANTA CRUZ COUNTY

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A Santa Cruz County Farm Bureau Monthly Publication

**Young Farmers & Ranchers'** 

## 4TH ANNUAL TESTICLE FESTIVAL



Hosts of the 4th Annual Testicle Festival, (L-R) Loretta & Frank Estrada with John Pisturino



he Young Farmers & Ranchers' Committee of the Santa Cruz County Farm Bureau held its 4th Annual "Testicle Festival" on Saturday, August 25th at Estrada Deer Camp in Watsonville. Loretta Estrada prepared the Rocky Mountain Oysters and Derek Witmer barbequed the chicken. The price included all-you-can-eat

rocky mountain oysters and a full chicken barbeque dinner. The event featured a raffle, silent and live auctions. This year's event was the introduction of a "It's All in the

Sauce" Contest. People attending the event were asked to bring their favorite dipping sauce and compete for a Testicle Festival trophy. The contest was won by Gayle Glau for her Red Hot Bourbon Balls Sauce (see recipe on page 5). There were sauces of all kinds; hot, spicy, mild, ethnic, traditional, even wild! And all were good!

The Horseshoe Contest was won by Dana Bennett and Marcos Vasquez. The very popular "No Respect" band provided the music for pleasure and dance.



(L-R) Rita Gordon & Emily Moresco are having a ball preparing for the Testicle Festival

See event sponsors on Page 11



# **President's Message**

CHRIS ENRIGHT, PRESIDENT

"With over 60,000 visitors every year, our fair never disappoints and it deepens our appreciation of the bountiful county we live in."

# See you at the County Fair

ith today's divisive politics and troubled economy, it's nice to catch a break from time to time and have a little old fashioned fun.

For over 127 years Santa Cruz County has had a great county fair show-casing our local agriculture products and introducing or reminding visitors of our rich farming and ranching heritage. All facets of agriculture are displayed, from the live animal auction, to the poultry barn, vegetable and berry displays, floriculture, and the Agricultural History Project.

With over 60,000 visitors every year, our fair never disappoints and it deepens our appreciation of the bountiful county we live in. In an attempt to make more money some counties have abandoned their fairs' agriculture roots and have introduced flashy hiphop entertainment. These new fangled approaches have mostly proven disappointing, while our small town agriculture based fair has continued to do very well.

The County Fair can be an important week in the life of a future farmer. Whether

it is selling a lamb that a youngster raised through the 4-H program, or growing flowers to win a blue ribbon, the fair is more than just a place to see old friends and have a good time. It introduces future generations to the all important world of farming and ranching.

Thanks to the countless hours of volunteer work put forward by devoted community leaders, our fair-grounds are a manicured parklike setting.

In the next newsletter, I'll get back to the depressing subjects of water quality regulations, the onerous overtime and heat illness bills. Meanwhile, enjoy the fair. I'll see you at our Farm Bureau booth.

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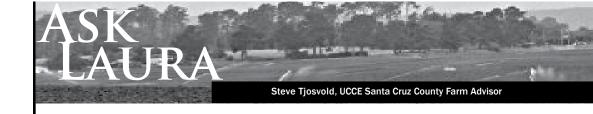
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# Brown Marmorated Stink Bug (BMSB)

# What is the status of the Brown marmorated stink bug (BMSB)?

There have been no finds of BMSB in Santa Cruz County, but there have been individual bugs found in San Luis Obispo and Monterey counties. First reported in Allentown, PA around 1996, it's suspected that BMSB was introduced from China or Japan. Since its introduction into Pennsylvania, it has spread and established through the mid-Atlantic region of the east coast as well as in Portland, Oregon and Los Angeles.

Wherever BMSB takes up residence, it causes severe crop and garden losses and becomes a nuisance to people. BMSB may reach very high numbers, and since one bug can feed on many fruit, losses can be severe. Adults and nymphs suck juices from fruit and seeds, creating pockmarks and distortions that make fruit and vegetables unmarketable. Damaged flesh under the skin turns hard and pithy. BMSB damages fruits (such as apple, pear, stone fruits, and fig), berries, grapes, legumes, vegetables, and shade trees.

BMSB seeks winter shelter, and large numbers may congregate on outside walls or invade homes by entering through small openings. In addition to being a nuisance, it is also a pest in home gardens.

#### How does it move around?

BMSB can hitchhike in vehicles as stowaways on furniture or other articles. This leads to the rapid spread to new urban areas.

# Is it regulated by California or federal authorities?

The BMSB is not a federally actionable pest, meaning that USDA has no federal restrictions currently in place to limit its movement. The California Department of Food and Agriculture (CDFA) has no restrictions in place either, and has assigned the BMSB a "B-rating," leaving all regulatory actions at the discretion of the local agricultural commissioner.

#### How do you identify the pest?

The brown adult bugs are about ½ to 2/3 inch in diameter, and look like other stink bugs. There is characteristic white banding on antennae and legs. It's best to take a look at the new UC Pest Alert to see detailed images, available online at http://www.ipm.ucdavis.edu/PDF/pestalert/brownmarmoratedstinkbug.pdf.

# THE Agriculture, the Original Green" VATER NANNY

# Carpe Diem

The day, like all before it, was blistering hot. In the far distance was a glimmering city, maybe reality or a mirage. He had been crawling through the desert for longer than he could recall, though recall was now difficult. Telling from the rags, remnants from his clothes, he was once well dressed and fashionable beyond his current situation. As with this type of tale, he was starving and dying from thirst. Out of the waves of heat appeared a mysterious stranger

riding by on a white stallion. She slowed the steed, leaning down to offer assistance. Water was produced from a saddlebag. He looked up, startled by the appearance of a savior. In his career he would turn to staff for advice, now he had to be decisive on his own: should

he accept a gift, a gift of his life. He pondered. Wracked by indecision, and possible sunstroke, he could not respond. The stranger rode off. Vultures circled. Maybe death was not inevitable, maybe the glimmering city was closer than it appeared. He passed out...

We are given many chances in life. The problem is recognizing those which will become life changing opportunities. Thomas Edison once observed: "Opportunity is missed by most people because it is dressed in overalls and looks like work." The same dilemma confronts organizations as well. Of course, this is only a fable.

Children love the fair; live animals, scary rides, intoxicating cotton candy, maybe a little country learning, so much fun, we have to go again next year. When we all farmed the fair was a part of society, returning every year after harvest. So much of our rural legacy has been lost, should the fair become only a remembrance? (Hint - Yes  $\square$  or No  $\boxtimes$ ).

The Fair is always a great event, a wondrous experience, something every family looks forward to attending.

The Fair is also a failing business model bound up by State bureaucratic regulations and expenses. Times are changing, faster than the loss of our pastoral heritage. Fairs were adopted by the State in the 1940's, it is



time for divorce. Only if each fair returns to its roots, its community roots, can they survive. Our Fair must determine how to devise a business plan to become self-sustaining. While much of the annual revenue comes from the annual county fair, the Fair needs more income from events, farmers markets, rodeos and car races. Only if a business plan is devised to obtain freedom and growth will we be assured of excited children for years to come.



If we want to keep one of our greatest community assets we need to attend. More to the point the Fair Board needs to seize the day, seize what may be its last opportunity to transform the fair into a local self-sustaining resource. It may be their and our last opportunity. Look beyond the overalls.

#### **How About A Smile!**

At the age of 87 and not acquainted with modern technology, Ruth was given a "cordless" phone by her son. He lived 1500 miles away. After setting it up and showing her how to use it he went home and called her. "How is your new phone working, Mom?" Her reply astonished him. "Oh we took it back. It wouldn't work. It did not even have a cord."

# FAVORITE RECIPES

# Berry Pan Française Crème Anglaise Casserole Translated: French Toast Casserole with Berries

½ teaspoon cinnamon

1 teaspoon grated orange zest

½ teaspoon nutmeg

#### Crème Anglaise (Custard):

8 eggs

2 cups Half and Half

1 cup milk

2 Tablespoon sugar

1 Tablespoon vanilla extract

Combine all ingredients and mix until well blended. Set aside.

1 loaf Brioche bread, cut into 2 inch squares (when I can't find the Brioche, I will use a loaf of Sweet French bread).

Dash of salt

1/4 cup each raisins and dried chopped apricots

1 small container each raspberries, blackberries and blueberries

Place the Brioche bread in a 9" x 12" buttered Pyrex pan. Pour the Crème Anglaise over the bread. Add the raisins, dried apricots and fresh raspberries, blackberries and blueberries. Gently mix so that all bread is soaked in the custard.

Cover with foil and refrigerate overnight. Bake in a 350° oven for 45 minutes or until custard is set and casserole is golden brown. Serve with warmed maple syrup.

#### It's A Winner!

#### **Red Hot Bourbon Balls Sauce**

This recipe is the winner of the 4th Annual Testicle Festival's first "It's All In The Sauce" contest. The sauce was prepared and submitted by Gayle Glau. Gayle (R) is pictured below with friend Laura Brown (L).

½ onion, minced

4 cloves garlic, minced

34 to 1 cup bourbon whiskey

½ teaspoon ground black pepper

1/2 Tablespoon salt

2 cups ketchup

1/4 cup tomato paste

1/3 cup cider vinegar

2 Tablespoons mesquite liquid smoke flavoring

1/4 cup Worcestershire sauce

½ cup packed brown sugar

1/3 teaspoon Chipotle Tabasco sauce, or to taste



In a large skillet over medium heat, combine the onion, garlic and whiskey. Simmer for 10 minutes, or until onion is translucent. Mix in the ground black pepper, salt, ketchup, tomato paste, vinegar, liquid smoke, Worcestershire sauce, brown sugar and hot pepper sauce.

Bring to a boil. Reduce heat to medium-low and simmer for 20 minutes. Run sauce through a strainer if you prefer a smooth sauce. Gayle left her sauce chunky. It is best made a couple of days in advance to allow the flavors to blend.

Yields about 3 cups

Alan Smith, Attorney at Law

#### Timber Harvest and the Clean Water Act



On June 25, 2012, the United States Supreme Court agreed to consolidate and hear two important Clean Water Act cases affecting forestry practices. The cases are Decker v. Northwest Environmental Defense Fund and Georgia-Pacific West, Inc. v. Northwest Environmental De-

fense Center. (Nos. 11-338 and 11-347). Both cases have to do with storm water runoff from logging roads.

The Clean Water Act (CWA) of 1972 is the primary federal law regulating surface water pollution. The CWA established the National Pollutant Discharge Elimination System (NPDES). The NPDES is a permit system for regulating point sources of pollution. Point sources may not discharge pollutants to surface waters without a permit from the National Pollutant Discharge Elimination System (NPDES).

A "point source" of pollution is "any discernible, confined and discrete conveyance, . . . from which pollutants are or may be discharged." A "nonpoint source" is not defined by statute but is generally understood to be pollution from many dispersed activities not traceable to any single discrete source. The Ninth Circuit said "very simply, a non-point source of pollution is one that does not confine its pollution discharge to one fairly specific outlet, such as a sewer pipe, a drainage ditch or a conduit, thus, a feed lot would be considered to be an on-point source as would pesticides and fertilizers".

The US District Court found that runoff from logging roads into systems of ditches, culverts and channels and then into forest streams and channels was exempt from the NPDES permitting process pursuant to 40 CFR 122.27, the 1975 version of the silviculture rule 40 CFR 125.4 and the 1976 version of 40 CFR 124.85.

The Ninth Circuit Court of Appeal reversed because it determined the District Court did not address 1987 changes to the CWA. The Ninth Circuit concluded that such discharges required NPDES Permits. This was also contrary to the Environmental Protection Agency's interpretation

of the rule. The Ninth Circuit also found that logging (harvesting trees) was "industrial activity" so that stormwater discharges from tree harvesting require an NPDES stormwater permit.

The American Farm Bureau Federation, the National Association of Forest Owners and others asked the Supreme Court to review the Ninth Circuit's decision.

The Supreme Court agreed to review the Ninth Circuit's decision that channeled runoff from forest roads is not a "point source" and does not require an NPDES permit. The Supreme Court also agreed to consider whether a person may challenge such a rule in a citizen suit to enforce the CWA instead of following the administrative procedures set forth by Congress found at 33 U.S.C. § 1362.

The American Farm Bureau Federation states that this case is important to agriculture in order to determine whether EPA regulations may be challenged through citizen lawsuits long after the regulations are established, also, to make sure farm roads and ditches associated with tree harvesting on private forest land do not require NP-DES permits.

## **Food For Thought**



"No government ever voluntarily reduces itself in size. Government programs, once launched, never disappear. Actually, a government bureau is the nearest thing to eternal life we'll ever see on this earth!"

--Ronald Reagan

# FROM THE AG COMMISSIONER'S OFFICE

Mary Lou Nicoletti, Agricultural Commissioner

### EGVM in Santa Cruz County



s you know, this pest was first detected in California in late 2009 in Napa County, leading to a quarantine covering portions of Napa, Sonoma, and Solano counties. Smaller quarantines were subsequently declared following detec-

tions of more isolated infestations in seven other counties, including Santa Cruz.

Two moths were trapped in Santa Cruz County, resulting in a quarantine in an area of an approximately three mile radius around Aptos and northern Watsonville. The good news is that nothing has been found since June of 2011. We are complying with the requirements for deregulation, including trapping with no finds for five generations, insecticide treatments in vineyards near the finds, and avoidance of use of mating disruption. The Technical Working Group will meet this fall and evaluate data to rec-

ommend deregulation for our county, as well as for Santa Clara and Nevada counties. It's anticipated the Federal Order will be revised to make those changes early next year.

Growers, receivers, and shippers should expect to continue under current compliance agreement requirements through this growing season.

The program is a good example of cooperative efforts. Commercial grape growers close to the finds applied timed insecticide treatments to target first and second generation larvae. Regulated businesses complied with quarantine restrictions. And community members living close to the find area allowed CDFA to inspect their properties and treat or remove grapevines. There has been similar success in other counties. In February of 2012, four counties (Fresno, Mendocino, Merced, and San Joaquin) were released from the quarantine.

And in Napa County, where tens of thousands of moths were found in 2009, only 77 moths were trapped during the first flight this year, and no moths were captured during the second flight. Great work by all involved!

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- recommendations for system improvements and referrals for financial assistance if interested.

Cost of an evaluation is \$500 (normal cost is \$1400-\$2000)

To sign up for an evaluation, contact **Erin McCarthy**:

phone: (831) 475-5159 or email: erin.agwater@gmail.com



#### **Back Injuries Take Major Toll On The Workplace**

Back injuries are painful to the individual and disruptive on so many different levels, including lost work hours for the individual and lost production for the farm or ranch.

Did you know that four out of every five adults in the United States experience back pain at one time or another in their lives? In fact, back injuries rank very high on the list of reasons for lost time in the workplace—and this goes for agriculture as much as any other employment segment.

Until a person actually suffers a back injury, he or she doesn't really grasp how painful and debilitating these injuries are and how difficult they are to overcome. Many of these injuries could have been avoided if people were more aware of how the back functions and how to safely lift bulky or heavy loads.

Repeated lifting of heavy objects is cited by experts as the activity that most frequently results in back injury. Even simple tasks, if done from an awkward position, can result in a back injury. The chance of injury increases significantly if the back is twisted or the arms are outstretched.

Whenever possible avoid lifting heavy objects without assistance. If it is necessary to lift, be sure to use proper techniques. Let your legs do the work, move straight up and down, keep your back straight and bend only at the knees. It is important to hold the load close to the body and to avoid lifting and twisting simultaneously

Keep these lifting tips in mind and share them with others on your farm or ranch:

Whenever possible, avoid lifting. Use lift-assist devices or slide items on the same level rather than lift them.

If it is necessary to lift, be sure to use proper techniques.

Use carts to move loads from one location to another. Keep the path clear and the cart in good working order.

Another contributor to back pain occurs more frequently among farmers and ranchers. That is bodily stress that is caused by vehicular vibrations, whether it's while operating a harvester or being jolted around while bouncing

along a farm road in a pickup truck.

Here are some ideas that might help: Position the seat forward so that your knees are bent. If the tilt of the seat can be adjusted, change the angle slightly every so often; place a cushion at the small of your back to ease pressure on the lower back; change your sitting position frequently or get out and walk around for a few minutes every hour or so; and grip the steering wheel at the nine and three o'clock hand positions to put your arms and shoulders in a more neutral position.

Back pain is a warning that something is wrong. It is important to recognize this warning and take steps to prevent a back problem from getting worse.

Since 1943, the California Farm Bureau and State Fund partnership has provided farmers with affordable worker compensation insurance coverage and accident prevention training for agricultural employers and their employees. In addition to providing farm and ranch employers with workers' compensation insurance protection, we also have taken on the mission of assisting employers in providing safe places to work.

For more information, call toll-free at (800) 773-7667, or check the State Fund Web site at <a href="https://www.statefundca.com">www.statefundca.com</a>.



# Agriculture, the Driginal Giech!

Santa Cruz County Farm Bureau

Santa Cruz County Fair September 11-16, 2012

Santa Cruz County Farm Bureau
Apple Pie Baking Contest
&
Opening Day Barbecue
Tuesday,
September 11, 2012

**Agri-Culture** 

16th Annual Progressive Dinner Saturday, October 27, 2012

Hope to see you soon!

#### **DATES TO REMEMBER**

For more information or to make reservations for any of these events,

You may reach the Santa Cruz County Farm Bureau at (831) 724-1356, email sccfb@sbcglobal.net or visit their website at www.sccfb.com.

You may reach Agri-Culture at (831) 722-6622, email agri-culture@sbcglobal.net or visit their website at agri-culture.us

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# Laughter is Good for the Soul!

A young boy enters a barber shop and the barber whispers to his customer, "This is the dumbest kid in the world. Watch while I prove it to you." The barber puts a dollar bill in one hand and two quarters in the other, then calls the boy over and asks, "Which do you want, son?" The boy takes the quarters and leaves. "What did I tell you?" said the barber. "That kid never learns!" Later, when the customer leaves, he sees the same young boy coming out of the ice cream store. "Hey, son! May I ask you a question? Why did you take the quarters instead of the dollar bill?" The boy licked his cone and replied, "Because the day I take the dollar, the game is over!"

# "Agriculture, the Driginal Green"



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## **CALENDAR**

TUESDAY----SEPTEMBER 11-16 Santa Cruz County Fair Opens

TUESDAY----SEPTEMBER 11 Santa Cruz County Fair Opening Day BBQ

TUESDAY----SEPTEMBER 11 Santa Cruz County Fair Apple Pie Contest

WEDNESDAY -- SEPTEMBER 12 Young Farmers & Ranchers meeting

THURSDAY ----SEPTEMBER 27 Board of Directors meeting

#### **WEDNESDAY --- OCTOBER 3**

- Executive Committee meeting
- Membership Committee meeting
- Legislative Committee meeting

FRIDAY----OCTOBER 5
Focus Agriculture, Session 8

MONDAY -----OCTOBER 8
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WEDNESDAY --- OCTOBER 10 Young Farmers & Ranchers meeting

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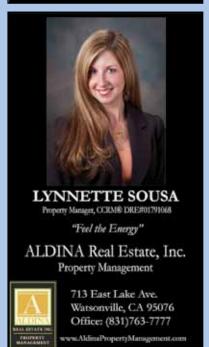
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