

Between the Furrows

A Santa Cruz County Farm Bureau Monthly Publication

SEPTEMBER 2019
VOLUME 43, ISSUE 9

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

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Open Farm Tours

Columbus Day Weekend

October 12th & 13th - 10:00 am to 4:00 pm

Meet growers and tour 14 local family-owned farms on Saturday and Sunday, October 12 and 13th from 10am – 4pm at the Open Farm Tours!

Register online at Eventbrite.com and download a map to attend the tours at OpenFarmTours.com.

Tour the farms at your own pace and learn what is involved in growing our food and how important sustainable farming methods are to the health of the earth and our community. All farms implement sustainable agriculture practices.

Our 14 participating farms this year are:

Prevedelli Farm, Blue Heron Farm, Live Earth Farm, Terra Sole Nursery, New Natives Nursery, Blossoms Biodynamic Farm, Thomas Farm, Dos Aguilas Olive Grove, Nelson Family Farm, Luz Del Valle Farm, Sierra Azul Nursery,

Monkey Flower Ranch, Fruitilicious Farm and Sol Seeker Farm.

Online Google GPS directions make it easy to navigate!

Engage in numerous family farming activities like apple juicing, olive curing and U-Picks just to name a few. Learn about the sustainable agriculture methods used to grow our food and spend a day outside getting to know our farming community and each other.

Healthy food, farms and families is what we're all about!

Stop by beautiful Alladin Nursery for a delicious farm fresh lunch. We're serving up a fantastic assortment of locally sourced food plus desserts, artisanal beverages, beer & wine. Listen to live music and enter our raffle to win prizes donated by the farms and our sponsors.



President's Message

The World's Climate Is Changing

The world's climate is changing.

The National Oceanic Administration announced that the global average temperature in July was 1.71 degrees Fahrenheit above the previous 20th century high; topping July 2016, the previous all-time hottest month, by 0.05 degrees. Temperatures were sweltering from Alaska across Europe; Greenland ice sheet lost 197 billion tons of

surface ice, nearly triple normal rates for this time of year. California is experiencing reduced wildfires this year compared to last year, while areas of the arctic in Siberia and Alaska are burning at unprecedented levels. California's drought may be hard to remember with the memory washed away with the abundant rains that fell this winter recharging watersheds and filling reservoirs, but we have been witnesses to this change. While the local summer weather in Santa Cruz County

President's Message - Continued on Page 8

VISIT OUR WEBSITE AT WWW.SCCFB.COM



Agri-Culture Presents

23rd Annual Progressive Dinner

Saturday, October 26
3:30 p.m. to 9:00 p.m.
\$150 per person
Only 100 tickets sold!!

Surprise Locations!
 Buses meet at
 Casserly Hall
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GET YOUR TICKETS EARLY!

Tickets and sponsorship
 opportunities are available on
 Eventbrite. (Search for 23rd Annual
 Progressive Dinner in Watsonville)



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ASK MARK

Mark Bolda, County Director, Strawberry & Caneberry Farm Advisor, UCCE

Update: SWD In Caneberries

Q: Could you give us an update on what is being done to improve management of SWD in caneberries?

A: Now that the usual mid-summer surge in spotted wing drosophila (known by the acronym SWD) is in place, the questions have been coming apace into the UC Cooperative Extension office about how to manage it and if there aren't some alternatives to try or at least being investigated.

Currently, conventional raspberry and blackberry growers are using a rotation of malathion, zeta-cypermethrin and spinetoram to manage SWD. The time between applications is usually between 10 to 20 days and that does a good job in keeping the numbers down. As always, care should be taken to spray when honeybees are not active, like at dusk or at night, to minimize harm to these important beneficials.

Management of SWD in organic situations is more challenging, since the efficacy of the materials available, spinosad and pyrethrin, is not high. Unpublished research done out of the Santa Cruz county UC Cooperative Extension office shows that organic raspberry and blackberry growers can significantly reduce the number of SWD by deploying a system of sanitation in the field to remove old fruit hanging on the plant and cull fruit on the ground.

What else is there? Last year, Strawberry and Caneberry Farm Advisor Mark Bolda tested a "bait and kill" material formulated specifically for SWD. The concept of bait and kill is that the adult flies ingest the poison, in this case spinosad, making it

more efficacious at the same time one is avoiding contact with beneficial insects like honeybees and predators. The research done last year with a local grower found that applications of this "bait and kill" formulation both once a week and every week significantly reduced the number of SWD in blackberries after a month of initiation of application.

Cultural controls such as pruning canes in raspberry have shown promise as well. SWD does not like light and dry conditions, and in a yet to be published study including several universities across the country, we found that here in California reducing the number of raspberry canes per row subsequently reduces the numbers of flies and larvae.

So, yes, there is a lot of work happening on the management of SWD in caneberries!

Please contact Mark Bolda at UCCE Santa Cruz if you have more questions on this topic or any other topics concerning blackberry, raspberry or strawberry production.

There are pesticides mentioned in this article. Before using any pesticides, consult product labels for current status of product registration, restrictions, and use information.

THE WATER NANNY

Grapes of Wrath

Just the thought of very angry grapes makes me think of dancing raisins, upset that they are raisins and not part of a fine bottle of Pinot Noir. However, recent studies conclude that a mere 25 years hence, many of our wine grapes may only be suitable for drying or treacly sweet syrup.

Warm days, cool nights and a mild autumn, all you need to grow great wine grapes. A walk down the wine isle shows bottles from all over the world. Every state claims to produce "excellent" wine. The reality is more limited, whether in Europe or the US. Recent weather has been tough on grapes. Our drought in 2014 and sudden sharp heat waves right before harvest may become more common. Unseasonable warm spring temperatures followed by late spring frosts in 2014 in upstate New York killed off all the buds, wiping out the season. Europe, South Africa, Chile and Australia have seen increasingly odd weather, all to the detriment of good Chardonnay.

Higher temperatures, water stress and increased sun radiation levels all conspire against the vines. Flowering in Bordeaux (French references are required in every wine article) will advance 15 days by 2050 and 30 days by the end of the century; harvests will be 25 and 45 days early, early September in 2050 and August in 2100. Heat and drought may render 50% of the current viticultural areas unsustainable later this century. Harvests in August will mean a loss of the terroir, the local flavor of the grape, which now benefits from a slower ripening in the fall.

So you humph, we grow lettuce and strawberries, mostly. Santa Cruz County has only 628 acres of wine grape vines.



There are thousands of acres in our neighboring counties, with Monterey growing almost 45,000 acres. We are lucky as our vineyards are close enough to the sea to smell the seaweed; those south of King City, never. Most of the

vineyards north and east of Napa may no longer support the varietals currently grown, along with those south of Soledad and east of Paso Robles.

Change brings opportunities, as some areas grow too hot and coastal environments too cool today for wine, may become future renowned viticultural areas. Just think, instead of Brussels Sprouts along San Andreas, great Sauvignon Blanc. More likely, we will be drinking more Tempranillo, Grenache and Mourvèdre, all now successfully grown in the warmth of the Gold Country.



September is always a busy month, this year more than usual. **Agri-Culture** is celebrating the 30th anniversary of Focus Ag on Saturday September 7th at Suncrest Nurseries, references required to attend. Our county fair celebrates "**Round Up the Red, White & Blue**" with fun, thrills and apple pie from September 11th – 15th, be sure to see the Wild Turkey Stampede (please recycle the bottle).

Wine has been a favored beverage for thousands of years. It has survived the Inquisition and the French Revolution. Many have spoken of its benefits. "*Beer is made by men, wine by God.*" (Martin Luther, circa 1500's) Or, "*I cook with wine, sometimes I even add it to the food.*" (W.C. Fields, circa 1930's) See you at the Fair.





FAVORITE RECIPES

HONEY GLAZED HASSELBACK BUTTERNUT SQUASH

A fun and fancy recipe for the upcoming holiday season, plus it's very tasty!

INGREDIENTS

- 1 medium butternut squash (about 2 lbs.)
- ¼ cup honey
- 2 Tablespoons extra-virgin olive oil
- 1 Tablespoon Dijon mustard
- 1 Tablespoon finely chopped fresh sage leaves
- 1 teaspoon finely chopped fresh thyme
- 1 teaspoon salt (I use Himalayan salt)
- ½ teaspoon ground black pepper
- 3-4 Tablespoons chopped pecans

INSTRUCTIONS

1. Preheat your oven to 425°F and place a rack in the top third position.
2. Carefully cut the butternut squash in half lengthwise, then scoop out the seeds and pulp and discard. Peel and remove the tough outer skin as well as the thin whitish layer beneath it.
3. Place both squash halves cut side down on a roasting pan and bake for 20 minutes; remove from oven and let cool, about 5 minutes.
4. While the squash is in the oven, combine the honey, olive oil, Dijon mustard, chopped herbs, salt and pepper in a small bowl and mix well with a small whisk until completely combined.
5. Remove one squash half to a cutting board and place the handle of a wooden spoon (or other wooden utensil) on either side of the squash. These will act as guards and will prevent your blade from going all the way as you slice through the squash. With a sharp knife, carefully cut very thin slits in the squash, starting at the narrow end; always

be mindful not to cut all the way through. Return the sliced squash to the baking sheet and repeat with the second half.

6. Brush about 1/3 of the honey mixture over the squash halves, trying as best you can to force the mixture down the slits. Add ¼ cup of water to the bottom of the pan and return to oven for 15 minutes.

7. When the squash is in the oven, always keep a close eye on things to make sure that the syrup at the bottom of the pan doesn't burn; add a little bit more water, a few tablespoons at a time, if necessary.

8. After 15 minutes, remove the squash from the oven and brush with more of the honey mixture as well as with some of the cooking liquid that's now at bottom of the pan (this will add tons of color and flavor!)

9. Add another ¼ cup water to bottom of the pan and return to the oven for a further 15 minutes.

10. Remove the squash from the oven once more and brush it with some of the pan juices.

11. Add the chopped pecans to the remaining honey glaze and stir to combine. Spoon that mixture over the top of the squash, dividing it equally between both halves.

12. Add another ¼ cup water to bottom of the roasting pan and return it to the oven for a final 5 minutes, or until the squash is beautifully golden and tender.

13. Remove from oven; spoon some of the pan juices over the squash, sprinkle with a little bit of fresh herbs and a pinch of salt.

14. Very carefully transfer to a serving plate and serve.

Participate in Santa Cruz County's AgTech Conversation

The Santa Cruz County AgTech Meetup was formed in March, 2015, to facilitate the conversation between produce growers-shippers, and technologists in Santa Cruz County. We meet every other month with an agenda that rotates to reflect the "process" growers-shippers go through.

October - Processing & Shipping

December - Planning and Resource Allocation

February - Land Preparation

April - Planting

June - Production

August - Harvesting, Productivity Solutions.

The meetups are held in Watsonville on the last Wednesday of the month from 5:30pm to 7:30pm. Food & Refreshments are provided and the speakers start at 6pm.

Please attend and promote attendance to these unique AgTech conversations. More information can be obtained at: <https://www.meetup.com/Santa-Cruz-County-Ag-Tech-Meetup/>

Should You Keep Contract Drafts After The Final Contract Is Signed?



Parties sometimes negotiate and exchange several drafts of a contract (including leases, employment contracts and buy sell contracts, for example) before signing the final version. Drafts of a contract can be very important evidence if disputes arise later and it, therefore, might be worthwhile hanging onto some or all drafts of at least the more important contracts. Here are some things to consider.

1. Drafts may show intention and can help later in interpreting the contract, especially if ambiguities and missing language become evident. Understanding how the contract evolved may be evidence of intention

2. Drafts may be evidence and provide useful evidence in discussions of disputes and admissible evidence in litigation.

3 If the other party to the contract or their attorney keeps a draft, then it's best to do likewise to have similar knowledge as the potential adversary. If the other side writes the first draft, (which is usually the first negotiating position), later drafts probably become more favorable to the non-drafting side. For example, the unfavorable provision that appeared in an early draft but was later deleted probably means that the parties considered and rejected the provision.

4. A draft indicates sure who requested the change. Conference notes written in margins and requested changes written in different colors record who requested the change and may explain why, and the approach taken.

Don't pick and choose - keep all drafts. Partial retention may imply that discarded drafts hurt your interpretation. Failure to follow usual document retention practices for a particular transaction suggests the same. Questions may arise for the motivation for selective retention.

It's impossible to predict whether retain drafts will help or hurt your position but its good to think about these things the next time you negotiate a contract.

SAVE THE DATE!

Santa Cruz County Farm Bureau

Santa Cruz County Fair

September 11 through September 15, 2019

Annual Directors' Dinner

Location to be determined

November 7, 2019

5:45 p.m.

CFBF 101st Annual Meeting

Monterey, CA

December 8-11, 2019

Agri-Culture

Focus Agriculture 30th Anniversary

Suncrest Nurseries

400 Casserly Road, Watsonville

Saturday, September 7, 2019

1:30 p.m. to 4:30 p.m.

23rd Annual Progressive Dinner

To be determined

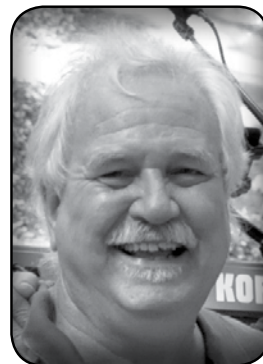
October 26, 2019

3:00 p.m. to 9:00 p.m.

I'm a Farm Bureau Member because...

"there is no other organization that carries the needs of the farmers to the legislature and to the public like Farm Bureau. I consider it an investment in our future."

**Michael Theriot,
Bear Valley Ranch**



Fumigation Season Safety Reminders



Most growers are familiar with the process of preparing for field soil fumigations in Santa Cruz County. In addition to updating and obtaining a Restricted Materials Permit from the Agricultural Commissioner's Office, growers are also required to submit a site-specific Fumigation

Work Plan with a map and a Notice of Intent (NOI). The information required on the fumigation work plan and NOI is described in our County's field soil fumigation conditions and it is very detailed. Putting together a fumigation plan and NOI requires taking the time to ensure the documents meet the permit conditions for the site and the fumigant. Submission of Fumigation Work Plans and NOIs is primarily done by the fumigating company's Pest Control Adviser (PCA) on behalf of the grower. This method has worked well in our county for many years and it affords growers the flexibility to continue to focus on other agricultural responsibilities while the PCA drafts and submits the necessary documents. That being said, it is important that growers work closely with their PCAs and regularly communicate during the development of the fumigation work plan and submittal of the NOI. This communication ensures a full understanding of the location, buffer zones, acreage and dates of the area(s) to be fumigated. Key information you need to know and follow to safeguard your workers and neighboring growers includes:

- Provide at least a 48-hour notification to any adjacent grower, business or resident that provided you with buffer encroachment or property vacating agreement or has requested specific notification.
- Ensure that buffer zone postings on neighboring fields and properties are in place before the fumigation starts and remain in place for 48 hours after the fumigation is completed.
- Ensure your employees are aware of areas under your control that will be fumigated and areas that are off limits due to the fumigation to prevent people entering or parking in buffer zone areas. Work with your PCA to post buffer zone signs in areas under your control to

ensure your employees are kept out.

- Be alert of weather conditions at least 48 hours before the fumigation and on the day of the fumigation. Pay close attention to any forecasted weather inversions or wind advisories and plan accordingly. If you suspect the weather may impact the safety and effectiveness of the fumigation, work with your PCA to postpone and reschedule the job for another day.
- Be proactive. If you suspect a fumigation may lead to the exposure of nearby fieldworkers contact the grower(s) to get those individual away from the area and contact your PCA and the Agricultural Commissioner's Office.
- If a fumigation tarp is compromised (e.g., hole in the tarp, tarp pulling out of the soil, large bubbles, torn tarp) contact your PCA and the Agricultural Commissioner's Office immediately.
- Remember that when an employee complains of a pesticide illness or exposure that might reasonably be expected to lead to an employee's illness, the grower is responsible to ensure that employee is taken to a physician immediately.
- Work with your PCA to comply with all Mandatory Good Agricultural Practices (GAPs) required on the product label, including proper soil preparation and soil moisture to ensure a safe and effective fumigation.
- Communicate frequently with your PCA before, during and after the fumigation to ensure a safe and effective application in compliance with all regulations, county conditions, and product label requirements.

TESTICLE FESTIVAL 2019

11th Annual Testicle Festival Brings Record Crowds



Above: The “All in the Sauce” contest winners for 2019 are John Nosach (L) and Kathy Moeller (R) with a sauce named “Ball & the Jack (Daniels)”



Above: The Horseshoe contest winners for 2019 are Brian Sanden (L) and Aldo Calvillo



Left: The “Best Name” contest winner for 2019 is Mary DeLisle with a sauce name “Testy 1, 2, 3”

President’s Message - Continued from Page 2

does not allude to these global extremes, agriculture across the country has been experiencing the extremes of climate change.

The Department of Agriculture has reported that wet conditions across the Corn Belt, combined with a cool spring, have shortened the planting season and the number of growing degree days. Floods have also taken roughly three million acres of corn production out of the economy this year. That translates into a 4% reduction in income to farmers, or \$4.5 billion in corn receipts. The impacts on the Midwest may seem like an abstraction a world away, but we should not turn a blind eye.

Global warming does not necessarily translate to locally higher temperatures, but is expressed as broad regional changes of extreme temperature swings or drastic variations in precipitation from drought to deluge. These conditions challenge farmers’ ability to plan, grow and harvest their crops and will threaten the entire agricultural industry which is the foundation of our economy and society. Science should not be handicapped by politics. We cannot afford to bury our heads

in the soil and ignore the inconvenient truth that climate is changing and agriculture will need to adapt. Farmers need to adopt practices to weather the effects of drought, floods, and fires that are becoming more extreme. Some portions of our state may no longer have the conditions necessary for the crops currently growing there. Farmers are already adopting restorative farming practices to combat the production of greenhouse gases responsible for global warming. Cover cropping, water conservation, and minimum tillage are all effective means employed by farmers that are productive farming practices and reduce negative external impacts on the environment. Farmers will continue to lead with local actions that have positive global consequences, but without a concerted global effort we will still face the uncertainties of a changing climate.

What will be the long term impact of climate change on agriculture in our county? How will farmers adapt to the changing global climate? What will we do to address this issue? We can choose to do something or choose to do nothing. If you choose not to decide you still have made a choice.

Soil Nitrogen Quick Test Project for Strawberry and Vegetable Growers

FREP-funded through the RCD of Santa Cruz County

What is FREP?

FREP is a California Department of Food and Agriculture funded program that stands for Fertilizer Research and Education Program. The program began in 1990 "to provide funding for research and education regarding the agronomically safe and environmentally sound use of fertilizer in California".

Who should be interested?

If you are a strawberry, lettuce or other vegetable grower, you may benefit from a **free service** from the Resource Conservation District (RCD) of Santa Cruz County. The RCD is funded by FREP to help you manage the amount of nitrogen fertilizer applied to your soils. They will provide training and equipment to perform Soils Nitrogen Quick Tests. **The Soil Nitrogen Quick Test is a quick and easy way to determine how much nitrogen is already available in your soil, so that you can account for that when deciding how much fertilizer should be applied to meet crop demand.**

Steps in a Soil Nitrogen Quick Test:

1. Use a stainless-steel soil sampler to collect composite soil samples from the field
2. Mix soil samples thoroughly in a container
3. Fill a volumetrically marked tube or cylinder with 30mL of 0.01M of calcium chloride solution
4. Add small clumps of soil into the tube until the liquid level rises to the 40 mL mark
5. Cap the tube tightly and shake until clumps of soil are dispersed
6. Let sit until soil particles have settled
7. When the solution is clear dip a nitrate test strip into the solution
8. Wait 60 seconds to read the strip
9. Compare the color on the test strip to the color chart provided on the nitrate test strip container



Why monitor your soil nitrogen?

There are many benefits to monitoring the nitrogen in your soil. Without soil nitrogen testing, too much fertilizer can be applied which leads to leaching of nitrate beyond the root zone. This nitrate can then contaminate local groundwater and surface water with negative effects on the environment. On the other hand, using too little nitrogen can jeopardize your yield. **The Soil Nitrogen Quick Test will save you money from using less fertilizer, maximize your yields, and help you meet water quality regulations**

For more information please contact Gerry Spinelli at (530) 304-3738 or gspinelli@rcdsantacruz.org (Hablo Español)

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~ C&N Tractor, Julie Oliver

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SATURDAY - SEPTEMBER 7
Focus Agriculture 30th
Anniversary

MONDAY - SEPTEMBER 9
Public Relations &
Information Committee
meeting

WEDNESDAY - SEPTEMBER 11
Young Farmers & Ranchers
meeting

WEDNESDAY - SEPTEMBER 11
• Santa Cruz County Fair
• Opening Day BBQ
• Apple Pie Baking Contest

THURSDAY - SEPTEMBER 26
Board of Directors' meeting

FRIDAY - SEPTEMBER 27
Focus Agriculture, Session 8

WEDNESDAY - OCTOBER 2
• Legislative Committee
meeting
• Executive Committee
meeting
• Membership Committee
meeting

MONDAY - OCTOBER 7
Public Relations &
Information Committee
meeting

WEDNESDAY - OCTOBER 9
Young Farmers & Ranchers
meeting

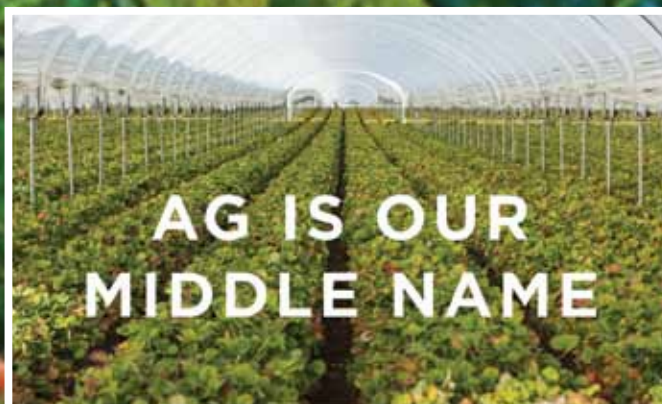
FRIDAY - OCTOBER 18
Focus Agriculture, Session 9

SATURDAY - OCTOBER 26
23rd Annual Progressive
Dinner

THURSDAY - OCTOBER 31
Board of Directors' meeting

Between the Furrows

A Santa Cruz County Farm Bureau Monthly Publication



We see things from the ground up, all
of the small details that go into the big
picture of farming. Because agriculture
is what we know, it's all we do.



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