Greetings, Lindsey!

Spring is here!

It's the perfect time to get out in the garden. To prepare for the coming growing months, take a look at our resources for all your upcoming gardening and preserving. This month you can stop by our Master Gardener Plant Sale to fill your garden beds, or sign up for a free prescribed fire practitioner training course.

We have many classes, workshops, and events happening. Please take a moment to read about what is going on with our programs.

UCCE Master Gardeners of Central Sierra



Little Things in the Garden

This time of year, spring is teasing me! Too early to plant seeds for summer gardens, the weather is back and forth with rain, frost, and clouds. It's a time of waiting, anticipation, and impatience!

Time to wander the gardens and yard looking for little things, little promises, taking the time to peek, breathe and notice. Gardening is like that...



Daniel Boone Cap and Woolly Caterpillars

Long ago when humans hunted and gathered, we knew the signs provided by Mother Nature.

Squirrels and woolly caterpillars predicted that winter would be neck deep in snow or that spring was on its way. Being in harmony with woolly caterpillars could save your life...

Read More

Read More



April Gardening Tips

In Tuolumne County, April is the time to plant the seeds for zinnias, alyssum, marigolds, beets, carrots, turnips, radishes, and lettuce. It is also the time to start pruning your apples and pears, and mulching your cane berries.

Gardening Tips

Master Gardener Events in Amador and El Dorado Counties

Join us every Friday and Saturday in April for the Open Garden Day at Sherwood Demonstration Garden from 9am to noon, and on the first Saturday, April 6, join us for a garden tour at 9 am sharp.

Master Gardener Events



Master Gardeners of Calaveras County

Demo Garden Open Thursdays 9am to 1pm

- EXPLORE THE GARDEN
- GET LOCAL GARDENING ADVICE
- FREE SEED EXCHANGE
- SHARE IN GARDEN HARVEST
- PLANTS FOR SALE

Master Gardeners Demonstration Garden 891 Mountain Ranch Road, San Andreas

Questions? 209-754-2880

The University of California Division of Agriculture & Natural Resources (ANP) prohibits discrimination or harassment of any person in any of its programs or activities (Camplete modiscrimination policy statement can be found at http://cocan.org/shot-anterff/flex/p/07784 (p.). Equiversity of the program o

Watch a video on Why We Love Alyssum on the Central Sierra YouTube channel!



Why We Love Alyssum

Integrated Pest Management for Home & Garden

Get customized monthly emails about how to use IPM in your garden. Subscribe, and enter the region in which you live!

IPM for your Region

Cultivating History and Community with The Heritage Rose Garden of Jackson, California

Cultivating History and Community with the Heritage Rose Garden of Jackson, California. Nestled in the heart of Amador County lies the Heritage Rose Garden, where the beauty of old roses meets the spirit of community. Open on Tuesdays & Thursdays from 10-12. Here, UC Master

Gardener...

Read More



Central Sicrra Agriculture & Livestock

Central Sierra Healthy Soils Program



CALLING FARMERS AND RANCHERS!

The Central Sierra Healthy Soils Program is offering technical assistance and has \$3.4 million available for farmers and ranchers in 8 counties: Nevada, Placer, Sacramento, El Dorado, Amador, Calaveras, Tuolumne, and Alpine.



Submit an Interest Form:

www.centralsierrahsp.com

Or contact Anna Mariscal at (209) 217-1051

















The Central Sierra Healthy Soils Program is pleased to share that we have received \$4M in funding from the California Department of Food and Agriculture's Healthy Soils Program Block Grant in partnership with Resource Conservation Districts in seven counties in the Central Sierra. This funding is dedicated to providing free technical assistance and distributing \$3.4 million in direct-to-farmer grants to improve soil health for farmers and ranchers in Nevada, Placer, Sacramento, El Dorado, Amador, Calaveras, Tuolumne, and Alpine counties. This project is administered in collaboration with the Placer Resource Conservation District, Amador Resource Conservation District, and El Dorado & Georgetown Divide Resource Conservation Districts.

This funding will ensure that at least one project is awarded in each of these eight counties. Additionally, at least 25% of the

budget is allocated to producers who identify as Socially Disadvantaged Farmers and Ranchers (SDFRs), for which multilanguage assistance and services will be provided when necessary. After these requirements have been fulfilled, the remaining project funding and support will be approved on a first-come, first-served basis.

Agricultural producers operating in the counties mentioned above who are interested in receiving free technical assistance, working to improve soil health, and implementing conservation practices on their farm or ranch can fill out an interest form at the following link:

Healthy Soils Interest Form

Small Acreage Landowner Website is LIVE!

by Flavie Audoin, UC Cooperative Extension. Livestock and Natural

Resources Advisor

Are you a small acreage landowner planning to start raising livestock? If so, keep reading!

Before I left UCCE Central Sierra, I worked with a group of livestock advisors on building a website for Small Acreage Landowners. This website is full of great resources (both in English and Spanish) about Rangeland Livestock, and Pasture Management, Pest and Predators. Water Quality, Wildland Fire, Emergency Preparedness, and Videos and Webinars.

Please, check out the website at the link below or click on the flyer above!

You will also find documentary about the story of a small acreage landowner from San Joaquin County!



This project was funded by the University of California Cooperative Extension and the USDA National Institute of Food and Agriculture.

Small Acreage Landowners Website



Central Sier Community Health & Nutrition

Harvest of the Month: Lemons

A lemon grows on a small evergreen tree, native to Asia. The yellow fruit is known for its distinctive sour



Ready to give lemons a try? Here's a recipe...

taste and is used for food and non-food purposes (it's very good for cleaning!).

The juice of a lemon contains citric acid, which is a very good source of vitamin C. The citric acid also makes lemon juice very handy as a short-term preservative on apples, bananas, and avocados, which tend to turn brown quickly when they are sliced. Just squeeze a little lemon juice on them and they'll stay looking nice for longer!



Rosemary Lemon Chicken with Vegetables



Q: What do you give a sick lemon?

A: Lemon-aid!



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Hosted by:

University of Californi Cooperative Extension n collaboration with:

California Association of esource Conservation Districts

California Fire Safe

Forest Landowners of alifornia

ISFS Region 5





Register now for a California Forest Stewardship Workshop:

Lake Tahoe Basin (El Dorado, Placer and Nevada Counties)

Online beginning May 14, 2024 - July 16, 2024, and in-person Saturday, June 8th, El Dorado County

Join the workshop to understand and protect your forests by developing a Forest Management Plan. Topics include:

- Forest management objectives and planning
- Forest health, insects and disease
- Forest and fire ecology, wildlife, watersheds Fuels reduction and forest resource marketing
- Mapping, inventory and silviculture
- Project development & permitting
 Getting professional help and cost-share opportunities

Participants will utilize online resources on their own time to complete learning modules and short activities. Zoom meetings with all participants and presenters will take place once a week on Tuesdays, 6-7:30pm. The in-person field day will cover silviculture, forest inventory and mapping activities. Participants who complete the workshop will be **eligible for a free site visit** with a California Registered Professional Forester.

Registration for the workshop is \$60. Sign up now at: http://ucanr.edu/forestryworkshops/

Scholarship funding for registration fee is available. For questions, contact Kim Ingram, kcingram@ucanr.edu

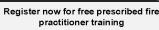
The Forest Stewardship Education Initiative is a CAL FIRE funded contract (8CA0547), awarded July 1, 2019 through June 30, 2024, to Susie Kocher, RPF#82874, University of California Cooperative Extension, to help landowners develop forest management plans.



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El Doradol Amado Prescribed Burn Association





Firefighter Type 2 Wildland Firefighter Course Thursday May 16th to Friday May 17th in Placerville, El **Dorado County**

Course Structure: This is a blended course with online coursework required and two days of skills training and testing.

Training Topics: Gain essential skills and knowledge required for effective wildland firefighting as well as prescribed burning. Safety Protocols: Learn the importance of safety in wildfire

- environments and understand personal protective equipment. Field Exercises: Participate in hands-on training exercises to apply theoretical knowledge in real-world scenarios.
- Tools and Equipment: Identify and use basic firefighting tools and equipment, including hoses, pumps, and hand tools
- Certification: Successful completion of the course may open doors to opportunities in wildland firefighting and prescribed fire. Who should attend: El Dorado and Amador county residents and

others interested in: Pursuing a career in wildland firefighting.

- Enhancing knowledge of wildfire prevention / suppression.
- Community members passionate about contributing to safety and preservation of forests through use of prescribed fire.

Registration: Please register at www.healthyforestalliance.org. Early registration is encouraged, as space is limited. You will be required to become an associate member of the Healthy Forest Alliance to register (at no cost). There is no cost for the training

For more information: For inquiries or additional information. please contact us at training@healthyforestalliance.org or coll 775-895-9143. Or contact Susie Kocher, sdkocher@ucanr.edu.

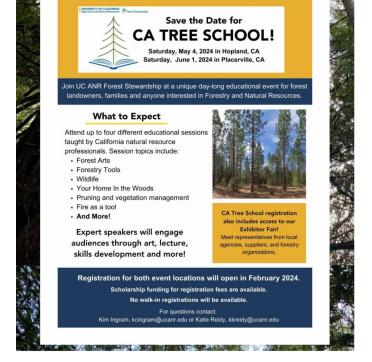
Dear UC ANR Forestry Community members,

We are excited to announce that

the registration for California Tree School- El Dorado Session is now open!

This session will be held on June 1st at the Folsom Lake College El Dorado Center in Placerville.

Class offerings include:
Managing Timber Harvesting on
Your Property
Permitting for Fuels Reduction
Projects
Forest Health- Mistletoe and Tree
Diseases
Painting Forest Prayer Flags
And more!



Registration for El Dorado Tree School



Land owners and the forest sector can benefit from the expansion of forest carbon market and changes in carbon offset methodologies

A <u>concept paper</u> was recently published to explore the potential effects of an expanding forest carbon market on working forests and the communities that rely on them in the United States. This concept paper, titled "Exploring the Potential Effects of an Expanding Forest Carbon Market in the United States", provided a background on current carbon reduction measures and raised three key questions that are relevant to the forest and wood products sectors:

- Where there are forests with overlapping objectives, are there existing or potential conflicts in value attainment, and what tools can be developed to help identify competing priorities and balance trade-offs?
- Are the existing forest carbon offset protocols sufficient to ensure rural communities

and biodiversity are appropriately addressed in the design and implementation of forest carbon projects?

 Are we missing opportunities to share perspectives, elevate awareness, and integrate critical thinking (and action) among the full spectrum of stakeholders?

Read More

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UCCE Master Food Preservers of Central Sierra

Preserve It: Food Safety



Wash Your Produce, Not Your Meat

SAFE FOOD HANDLING HELPS PREVENT ILLNESS

All fruits and vegetables should be washed prior to consuming. But raw meat, poultry or fish should NOT be washed. This may seem counter-intuitive or contrary to what you've previously been taught, but times change and so do food handling recommendations. Washing produce helps to remove dirt and bacteria not only from surfaces, but also prevents them from being carried into the food when cut with a knife. But why not wash meat for the same reasons? Recent research has shown that when washing meat and poultry, pathogens such as Salmonella can be carried by water spray onto nearby items and surfaces, thus contaminating them.

A few quick tips for handling produce and meat:

- · just before using, wash all fresh produce, even if the skins or rinds won't be eaten
- do not wash meat, poultry, or fish (pat dry with clean paper towels if necessary, then immediately dispose of the towel)
- use separate cutting boards and utensils for meat and produce, or wash them thoroughly before switching from one food type to another
- keep meat separate from other foods in your shopping cart and checkout bags, in the refrigerator, and during food preparation.

And of course, always clean and sanitize your work area before and after food handling. And wash your hands, wash your hands, wash your hands!

For further information, check out the National Center for Home Food Preservation (NCHFP) website at https://nchfp.uga.edu/ or visit your local Cooperative Extension service.

Brought to you by the UCCE Master Food Preservers of EI Dorado County
Website: https://ucanr.edu/sites/mfp_of_cs/
Helpline (530) 621-5506 • Email: edmfp@ucanr.edu
Visit us on Facebook and Twitter!

October 2021

UC Master Food Preserver Program mfp.ucanr.edu





Ask a UC Master Food Preserver (via Zoom) April 10 | 6:30 PM - 7:30 PM

Join the UCCE Master Food Preservers for their monthly general Q&A session. A panel of volunteers specializing in freezing, dehydrating, canning and food safety will be available to answer your questions, share their tips and encourage you to safely preserve food at home.

Contact: UCCE Master Food Preservers - 530-621-5502

Sponsor: April is hosted by Amador and Calaveras Counties.

Register

Register

Frozen Delights (in Person in San Andreas) April 20 | 9:00AM - 12:00PM

(Check-in begins at 8:30am; workshop starts promptly at 9:00.)

Calaveras Senior Center 956 Mountain Ranch Rd San Andreas, CA

Contact: UCCE Master Food Preservers - 530-621-5506

Sponsor: UCCE Master Food Preservers -Calaveras County

Frozen Delights: Ice cream, sorbet, granitas, fruit sauces Fee: \$5 Register

Deadline to register is Tuesday, April 16, 2024.



With a Cherry on Top – (Free class in Person in Placerville) April 27, 2024 9:00 AM - 11:00 AM

Bethell-Delfino Ag Building 311 Fair Lane Placerville, CA 95667

Cherries, all ways!! Learn how to turn this tasty fruit into a variety of preserved foods. We'll cover different preservation techniques. plenty of recipes and tips, and inspiration for using your preserves.

Includes a handout with 2 demonstration recipes. A special Preserving Cherries booklet with loads of information, recipes and ideas (40+ pages!) will be available for sale for \$10.

Sponsor: UCCE Master Food Preservers of El Dorado County

Register





Breaking News in Amador 4-Kj

UC DAVIS FIELD DAV RESULTS ARE IN...

Vet Science Team

Amador County 4-H sent an amazing group of members to compete in Vet Science. Our group was not only they youngest group there, but they placed 4th overall out of a huge number of teams. Great Job Lexi, Saveah, Cecilia and Haydin



Vet Science Team Lexi Himmel, Saveah Cramer, Cecilia O'Green, and Haydin Cramer



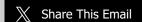
Light Horse Judging

We didn't have enough members this year to form a team but two of our members went and competed individually and killed it. These two amazing young women took 1st and 2nd in all the 4-H individual divisions. Great job Lily and Anna!

Light Horse Judging: Lily Himmel and Anna LaSavio











SUBSCRIBE TO THE UCCE **CENTRAL SIERRA NEWSLETTER**



UC Cooperative Extension Central Sierra on Facebook



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