

February 2017

UC Cooperative Extension
Central Sierra News

University of California
Agriculture and Natural Resources

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Serving Amador, Calaveras, El Dorado & Tuolumne counties

Your monthly news & event announcements



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Greetings,

UCCE Central Sierra wants to keep you informed about what's happening! We host many workshops throughout the year, including free Master Gardener and Master Food Preserver classes open to the public. You will also find up-to-date 4-H news. Please read on for more information!

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New CalFresh Nutrition Educator in El Dorado County

Miranda Capriotti has joined the UCCE CalFresh Nutrition Education program in El Dorado County and works out of the Placerville office.

Miranda joins us with a wealth of nutrition education experience including implementing Healthy Initiatives with the San Juan Unified School District, working with high school students to start a garden program with the Health Education Council, and expanded food and nutrition curriculum for statewide parenting programs with Prevent Child Abuse Vermont. Miranda received her BS in Clinical Nutrition from UC Davis. She moved to the Placerville area to join her husband, who is a winemaker at Boeger Winery.



Miranda can be reached at 530.621.5509 and mlcapriotti@ucanr.edu

Welcome Miranda!

Test Your Pressure Canner Gauge!

Got a pressure canner with a dial gauge? Do you know if it's accurate? When was the last time you had it tested? (*It should be done annually.*) This is important because your canner needs to reach and maintain 240°F for the time specified in the recipe to ensure that any *Clostridium botulinum* spores are killed; otherwise you run the risk of the botulism toxin growing in your pressure canned food.

If you have a Presto dial-gauge canner the gauge is the only way to tell if you are processing products at the right pressure; it must be accurate to safely can with it. If you have an All American canner, it's technically considered a weighted-gauge canner but the dial gauge indicates the internal pressure.



Any of the UCCE offices in the Central Sierra region will test your dial-gauge for free. UCCE Master Food Preserver volunteers are trained to test the accuracy of a pressure canner dial gauge. Take your gauge (or the entire canner) to any of the UCCE Central Sierra offices in Placerville, Jackson, San Andreas, or Sonora. The office staff will arrange for a UCCE Master Food Preserver volunteer to test your gauge and document the results and recommendations.

UCCE 4-H Youth Development

Enrollment Open - Open all year

- 2-26: [Discussion Meet](#)
- 3-3 to 3-4: [UC Davis- College of Agriculture and Environmental Sciences Field Day](#)
- 5-27: [California State 4-H Field Day](#)
[State 4-H 2017 Interview Contest](#)

Amador

- 2-17: [SET Tour with CA DOT](#)



[Calaveras](#)

No scheduled events

[El Dorado](#)

2-11: [Grow Your STEM](#)

2-17: [SET Tour with CA DOT](#)

[Tuolumne](#)

2-25: [Everything But Animal Day](#)

A Foreboding Fungus is Threatening Orchards in the San Joaquin Valley

When an almond tree keels over in a mature orchard, it could be a sign of something ominous. UC scientists are tracking a fungal infection in San Joaquin Valley almond trees that can cost farmers hundreds of thousands of dollars in lost production.

“*Ganoderma*’s been around for a long time,” said Bob Johnson, a UC Davis graduate student who is leading the study for his doctoral thesis under the direction of UC Davis plant pathologist [Dave Rizzo](#). “The tree failure we’re seeing may be that we’ve now reached such a density of almonds here, that the problem just seems more widespread. Or it may be a new *Ganoderma* species in our state.”

The UC Cooperative Extension nut crops advisor in Fresno County, [Mae Culumber](#), speculated that air quality regulations prohibiting the burning of orchard prunings may have allowed fungi to grow in slash piles in agricultural areas. However, the cause of the problem is currently unknown.

[Continue reading...](#)



In a New Study Biochar Helps Yields, but only in the Short Term

Adding biochar to a farm's field is an irreversible decision, so understanding its long-term impacts is essential for farmers to make informed decisions.

Biochar, a charcoal created from organic materials burned at high temperatures and added as a soil amendment, has been shown to increase pH and soil fertility in areas with more weathered, acidic soils, like the tropics. But a new study shows its impact on productive soils like those in California's Central Valley may be quite different.

Findings from a four year study conducted at the [Russell Ranch Sustainable Agriculture Facility at UC Davis](#) showed an increase in corn yields in the second year after adding biochar, but through different means than have been observed elsewhere.

[Continue Reading](#)



Registration open for California Regional Agritourism Summits

The [University of California Small Farm Program](#) and [UC Cooperative Extension](#) advisors in four California regions are working with local partners to organize Regional Agritourism Summits for everyone involved in California agritourism. The summits will be occasions for farmers, ranchers, county planners, the tourism community and others involved to share, learn and plan together.



To register, please see <http://ucanr.edu/summits2017>. A registration fee of \$25 is requested, payable online or by check. Agendas for the summits are available on this site.

- **Yolo/Sacramento/Solano Agritourism Summit:** Monday, Feb. 13, 2017
UC ANR Building, 2801 Second Street, Davis CA 95618
- **Sonoma/Marin Agritourism Summit:** Thursday, Feb. 16, 2017
Petaluma Community Center, Lucchesi Park, 320 N. McDowell Blvd, Petaluma CA 95954
- **Stanislaus/San Joaquin/Merced Agritourism Summit:** Thursday, March 23, 2017
Stanislaus County Agricultural Center, 3800 Cornucopia Way, Modesto, CA 95358
- **Riverside/San Bernardino/San Diego Agritourism Summit:** Wednesday, March 29, 2017
La Sierra University, 4500 Riverwalk Pkwy, Riverside, CA 92505

[For more information visit our webpage.](#)



University of California
Cooperative Extension

**Master
Food
Preserver**

Classes & Events Offered by UCCE Master Food Preservers

Amador/Calaveras

3-11: [Charcuterie Basics \(\\$10\)](#)

El Dorado

2-18: [Canning Basics](#)

2-25: [Pressure Canning Workshop](#)

Canning Basics in Tahoe

Saturday, February 11, 2017, 1:00-3:00 p.m., \$10
South Lake Tahoe Library

Live in the Lake Tahoe area? Curious about safely canning your own food at home? Whether you're looking to stock your shelves with food basics or you want to make gourmet pickles and dessert sauces, learn why and how canning works. Homemade jars of shelf-stable food with ingredients you control and can pronounce are a treasure for busy people who need a quick meal during a busy day.

This UCCE Master Food Preserver class introduces three canning methods: boiling water canning, atmospheric steam canning, and pressure canning. Learn the reasons why some foods are canned under pressure and some are not.

Build your canning confidence by watching several demonstrations. Learn how to find reputable recipes and get suggestions on how to use various preserved food in meals. Leave with detailed step-by-step guides and a slew of easy recipes to try on your own.

[Details and Registration.](#)

Classes & Workshops Offered by UCCE Master Gardeners



Monthly Gardening Tips

Amador

- 2-4: [Growing Backyard Table Grapes & Olives](#)
- 2-11: [Grafting Fruit Trees](#)
- 2-25: [Plant Propagation: Getting Them Off to a Great Start](#)
- 3-4: [Construction & Irrigation of Raised Beds](#)

Calaveras

- 2-11: [2017 EcoLandscape Conference](#)
- 2-25: [Open Garden Day](#)

El Dorado

- 2-4: [Spring & Summer Vegetables](#)
- 2-8: [Small Gardening Places](#)
- 2-11: [Rainwater Harvesting & Greywater Use](#)
- 2-11: [Saturdays with Barry](#)
- 2-25: [Pruning for Next Year's Fabulous Rose Display](#)
- 3-4: [Backyard Chickens](#)
- 4-29: **Save the Date! Spring Plant Sale**

Lake Tahoe

Events run spring and summer. Check back on their [Classes, Workshops & Events webpage](#).

Tuolumne

- 2-4: [Open Garden Day](#)
- 2-11: [2017 EcoLandscape Conference](#)

UC IPM and more...



Pantry Pests

Stored-product pests are usually brought into the home in an infested package of food. Initially, infestations are easy to overlook, because the insects involved are quite small, especially in the egg and larval stages. Often the first indication of an infestation is small moths flying about or beetles in or near a package of food. [Continue Reading](#)

[Seasonal IPM](#)

[Recent Updates at IPM](#)

[UCIPM Weather Models & Degree Days webpage](#)

Thank you for your continued interest in the UC Cooperative Extension Central Sierra's news, workshops, and events.

Sincerely,

Scott Oneto

530-621-5502 | 888-764-9669 | cecentralsierra@ucdavis.edu | cecentralsierra.ucanr.edu



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UC Cooperative Extension Central Sierra | 311 Fair Lane, Placerville, CA 95667

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