

SAN LUIS OBISPO COUNTY FARM BUREAU'S

FARMER & RANCHER



MAGAZINE

DECEMBER 2009



Holiday Inspirations...page 8

PRESIDENT'S MESSAGE



By Richard Gonzales, President
SLO County Farm Bureau



Hello Farm Bureau Members,
The SLO County Planning Commission has released their latest draft of suggested regulations on county residents, and farmers and ranchers in particular.

The proposed changes in the grading ordinance will affect everyone who does anything with their land. Be sure to read Joy Fitzhugh's "Legislatively Speaking" to stay abreast of the issues and to know when to act. We all need to get involved and stay informed in the process of

these ordinances being reviewed and/or updated.

On a lighter note, I want to thank all of you farmers and ranchers for all that you produce as we enter the holiday season. People often take for granted the excellent quality and quantity of American agricultural products that are always available at an affordable price. No other country in the world has this luxury at their disposal.

Remember to thank a farmer or rancher as you sit down at your dinner tables with your families for the holidays this year.

—Richard Gonzales

SAN LUIS OBISPO COUNTY FARM BUREAU IS CLOSED FRIDAY, DECEMBER 25, THROUGH FRIDAY, JANUARY 1, 2010, FOR THE ANNUAL OFFICE CLEANING. DURING

THIS TIME, WE WILL NOT ANSWER THE DOOR, BUT WE WILL CHECK PHONE MESSAGES. WE LOOK FORWARD TO SEEING YOU MONDAY, JANUARY 4.



— JACKIE, MARY, JOY,
LORRAINE, ANNALISA

SAN LUIS OBISPO COUNTY FARM BUREAU'S **FARMER FB & RANCHER** MAGAZINE

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COVER PHOTO

Butternut Squash Bisque is just one of the festive recipes in this issue that celebrate the agricultural bounty available locally during the holiday season and throughout the year.

Photo by Lorraine Clark.



Professional Young Farmers & Ranchers Come Into Their Own

Agriculture isn't only old school—and San Luis Obispo County Farm Bureau recognizes this. As prior generations age and new faces prepare themselves to become the leaders of our county's \$607 million agricultural industry, it became obvious that these young community members were wanting to engage but didn't necessarily have a venue in which to do so. Thus, Professional Young Farmers and Ranchers (PYF&R) was established.

With the guidance of founder and program coordinator Annalisa Clarke, along with the dedication of creative committee members, a monumental movement has begun. With a membership whose business interests range from crop production to banking to teaching and beyond, PYF&R is becoming the voice for young agriculture professionals.

"It doesn't matter if you are a conventional producer or organic farm, run a bank branch office or 100 head of cattle—we all are connected to agriculture from the moment we wake in the morning," says Clarke. "Our concerns about the ability to maintain a safe, reliable and affordable food source run across the board. As young industry representatives, I believe that we have the responsibility to educate consumers on production practices as well as be present in our communities representing agricultural interest. We are putting our mission statement into action!"

The mission of San Luis Obispo PYF&R is to "empower the next generation of young agriculture professionals to actively participate in the

protection, promotion and advocacy of agriculture within San Luis Obispo County."

PYF&R is open to anyone aged 18-35. The program delivers personal and professional development training, countless networking opportunities and good times to all members.

Want to check us out? Join us at our Holiday Social December 18 at Santa Maria Brewing Company. To purchase tickets, please contact Annalisa Clarke at (805) 543-3654 or annalisa@slofarmbureau.org. You can also find us on Facebook!

Young Professional Farmers and Ranchers Executive Board

Officers of the recently formed Professional Young Farmers and Ranchers come from a variety of agricultural backgrounds.

Megan Judge is a graduate of Cal Poly State University with a B.S. and M.S. in Agribusiness. Judge works locally for Valley Star Seed Company in Templeton. She is also the owner/manager for the Central Coast Polo Club and coaches the Cal Poly and Cuesta collegiate polo teams. She and her husband live in Los Osos and run Central Coast Organic Farms LLC and HJ Construction Co., Inc.



Megan Judge

A Texas native, **Brandy Swain** was raised in Orange County, where she graduated from Cal State Fullerton with a B.A. in Sociology with an emphasis in criminal justice.

SLO County Farm Bureau CALENDAR

DECEMBER

3 Edna Farm Center
14 Farm Bureau Women
16 Creston Farm Center
18 Adelaida Farm Center
No Board of Directors' Meeting
12/25-1/3 FB Office Closed

JANUARY 2010

7 Edna Farm Center
11 Farm Bureau Women
15 Adelaida Farm Center
18 North Coast Farm Center
26 Farm Bureau Board Meeting

Her specialized training includes certification in Law Enforcement Communications, Basic Crime Prevention and Rural Crime Prevention techniques. Swain is a member of San Luis Obispo County Farm Bureau, San Luis Obispo CattleWomen's Association, California Rural Crime Prevention Task Force, Central Coast Ag Task Force and California Crime Prevention Officers Association. She



Brandy Swain

works directly with farming and ranching interests and may be reached at (805) 781-4578 or bswain@co.slo.ca.us.

Swain and her husband, Daniel, reside near Arroyo Grande.
continued on page 4

FARM BUREAU NEWS

Professional Young Farmers & Ranchers continued from page 3

Born and raised in San Luis Obispo County, **Jeff Filipponi** has always been involved in his family's winegrowing business.



Jeff Filipponi

Filipponi studied agricultural systems management with a minor in viticulture at Cal Poly, after

which he worked as assistant manager at Filipponi & Thompson and San Juan Vineyards. He now manages viticultural operations at Margarita Vineyard, growing premium wine grapes for Ancient Peaks and other wineries.

A graduate of Cal Poly with a B.S. in Dairy Science and Agriculture Science, **Sara Bandy** works as an



Sara Bandy

agriculture education teacher at Arroyo Grande High School. She is the FFA Advisor and coaches the livestock and vegetable judging teams.

Before beginning her teaching career, Bandy worked for Freshkist produce in Santa Maria and for the 4th district Agriculture Association in Petaluma.

Nicole Black, who grew up on a vineyard in the Healdsburg area of Sonoma County, has strong agricultural roots in a sixth generation farming family.



Nicole Black

She graduated from Cal Poly in June 2009 with a B.S. in Business Administration with a concentration in Finance and a minor in Economics and works at Farm Credit West in the Templeton office.

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LEGISLATIVE UPDATE

What's on the Agenda for 2010?

As we approach 2010, what might we expect? Locally there are a number of significant issues on which the County Planning Commission and Board of Supervisors will be making decisions. Some of them you have already heard about, and others are just showing up on the radar.

Events Ordinance

Just recently the Board of Supervisors voted on the ongoing interpretation of Ag Tourism and events on agricultural land. The Board determined the following.

1) A minor use permit can authorize multiple temporary events.

2) Temporary events are a use of a structure or land for a limited period of time where the site is not permanently altered by grading or construction.

3) Remodeling of the interior of a structure needed for building occupancy and ADA is allowable.

4) The current review authority will continue to determine what the primary use of the agricultural land is and the secondary and incidental use will be addressed on a case-by-case basis relating to the Ag Policy 6.

The future Events Ordinance is "off calendar" (no scheduled hearing) before the Planning Commission and will continue to be addressed in 2010.

Grading Ordinance

The Grading Ordinance is currently before the Planning Commission with many serious issues surfacing. The schedule for the Planning staff is to have the Planning Commission hearing completed by the end of December, and the ordinance must be adopted by the Board of Supervisors by March of 2010.

Of most importance are the following issues.

continued on page 6



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LEGISLATIVE UPDATE

What's on the Agenda for 2010? continued from page 5

Grading Ordinance continued

1) Agricultural grading on slopes over 30 percent requires RCD/NRCS Alternative Review or a permit (*yet the Conservation and Open Space Element makes the broad statement that a variance is required for grading over 30 percent slopes*).

2) "Vegetation Modification" for range management will be limited to half acres before the regulation kicks in.

3) Preparation of new fields (i.e. changing from grazing to vineyards or orchards) on slopes between 20 and 30 percent will require using the Alternative Review process.

4) Under the proposal all new agricultural roads (with grading over 50 cubic yards) will have to go through the Alternative Review process or obtain a county grading permit, regardless of the amount of slope the road crosses (a 16-foot ag road crossing a 30 percent slope would only go about 8 feet).

5) Even if an agricultural grading activity is exempt from Alternative Review or a county permit, a form that is currently 3 to 4 pages long must be completed and filed with the county before any agricultural grading is begun for new fields, new ag roads and any ag pond.

In the next few months, we will be asking for your help in responding to the above and other issues with this ordinance that will have a negative impact on agriculture.

Conservation and Open Space Element (COSE) and Ag Element

Currently the Conservation and Open Space Element is being heard before the Planning Commission and probably will move to the Board of Supervisors in early 2010.

Right now the Agriculture Element is proposed to be a stand-alone element, not to be mixed with the COSE. Unfortunately, there are still specific policies in the COSE that target agriculture. Such policies include the following.

1) Propose amendments to the Land Use Element and Land Use Ordinance that revise the "list of allowable uses in the Agriculture land use category."

2) Create visual Sensitive Resource Areas and Scenic Corridors and revise countywide viewshed guidelines to avoid and minimize ridgetop development.

3) Develop a native tree ordinance.

4) Obtain unlimited permission from each well owner for releasing or publishing groundwater data from all new and existing wells that have voluntarily allowed well monitoring.

5) Amend Land Use Ordinance to require a variance to grade on slopes over 30 percent (*the variance requirement is being proposed for all grading in this document while at the same time Alternative Review and Minor Use Permits are being considered as an alternative in the Grading Ordinance*).

As with the Grading Ordinance, we will ask for your help in 2010.

Other Issues Coming Forward in 2010

Land Use and Circulation Element

To be introduced in January, the county says that this element "focuses on the types and intensities of development and identifies strategic growth strategies that balance growth with natural resource protection."

Agricultural Cluster Ordinance

The review and possible revision or elimination of the Agricultural Cluster Ordinance.

Agricultural Element Update

The review and action on the separation of the Ag Element from the COSE. The county describes it as intending to balance protection of natural resources and open space with the needs of production agriculture and to minimize impacts to ongoing production agriculture.

Countywide Rural Plan

A new regional plan that addresses land use and transportation for the rural parts of the county and is reorganizing and consolidating the Land Use Element and Land Use Ordinance.

Farm Bureau will be reviewing, critiquing and testifying on these elements, ordinances and plans during 2010. We will be looking for your help in getting our message to our government leaders.

Attention Portable and Auxiliary Engine Owners

You Could Permanently Lose the Ability to Operate Your Engine If You Fail to Obtain an Air Pollution Permit or Registration by December 31, 2009

You are legally required to obtain a State Air Resources Board Registration or Air District Permit for all portable and auxiliary engines 50 hp and greater. Failure to obtain a permit for these engines by December 31, 2009, has extreme consequences.

Typical engines of this size are found on generators, wood chippers, compressors, pumps, and drilling rigs. In addition, motor graders, cranes, vacuum trucks and street sweepers commonly have an auxiliary (additional non-drive) engine that also fall under these requirements.

The penalty under the state's Air Toxic Control Measure (ATCM) for portable diesel engines 50 hp

and larger that do not obtain Air Resources Board Registration or local Air District Permit by December 31, 2009, is the permanent loss of use in California. Under the statewide penalty, all but the newest EPA Tier 3 certified engines will be restricted to less than 80 hours of operation per year, for the life of the engine, if the permit/registration deadline is missed. This also applies to engines that are currently not in use (non-op).

Your local Air Pollution Control District wants to help you avoid the consequences of this state-imposed regulation. Please contact them at (805) 781-5912. More information can be found on their website at www.slcleanair.org.



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Traditional Tastes & Smells Play a Part in Every Holiday Celebration

by Mary Silveira

Holidays are a reflective time, and we all remember childhood traditions that become the basis for future holidays. With this comes the tastes and smells reminiscent of mama in the kitchen, grandma peeling the potatoes or baking, and goodies placed all around the house for us munchkins.

With the 2009 holidays upon us, Farm Bureau staff and Farm Bureau Women have prepared recipes for you to try and enjoy. Our recipes don't include the multitudes of choices for entrées, appetizers, side dishes, vegetables, desserts, coffee and punch that you can find on the Internet or in favorite magazines or cookbooks. But we have some traditional family favorites along with new favorites to whet your palate.

When planning your menu, remember to buy locally. Your own garden may include persimmons and cranberries, or your pumpkin patch may delight you with ingredients for fresh-baked pie. From berries to nuts, what you don't find at a farm stand you will surely find at the farmers markets held throughout the county.

Just imagine the possibilities: Creamed Spinach, Asparagus, traditional Green Bean Casserole, Peas with Cashews and Mushrooms, Brussels Sprouts with Almonds and Cranberries, Sautéed Kale with Garlic and Red Onions, Pumpkin and Cauliflower Casserole, Cornbread and Apple Dressing, Pumpkin Bread, Spiced Cranberry Sauce, and my favorite—Apple Pie.

I bet you just can't wait to get to the kitchen!

WHITE SPICED COFFEE

Top your meal off with White Spiced Coffee from Country Living online holiday recipe book.

- 3 cups whole milk
- 1 cup whole organic coffee beans, lightly cracked
- 1½ sticks (3 inches long) cinnamon sticks
- 4 whole green cardamom pods
- ¼ cups honey
- 2 Tablespoons dark rum (optional)

Directions

1. Place the milk and crushed coffee beans in a saucepan. Heat the mixture to a simmer over medium-high heat, about 7 minutes. Immediately remove from the heat and let the beans steep in the milk for 15 minutes.
2. Strain the coffee mixture and transfer to the jar of a blender. Discard the crushed coffee beans. Add the cinnamon sticks, cardamom and honey to the steeped milk and blend on high speed until the spices are coarsely ground, about 30 seconds.
3. Strain the liquid back into the saucepan and discard the ground spices. Rewarm the spiced coffee over medium-high heat until the liquid is hot and steaming. Add rum, if desired. Pour into warmed coffee mugs and serve hot.

HOLIDAY FAVORITES

From Jackie Crabb, Farm Bureau Executive Director

CRANBERRY APPLESAUCE

Combine and stir:
 2 cups cranberries
 2 cups quartered apples
 ¾ cup water
 Cook these ingredients slowly until fruit is soft. Put it through a colander.

Add:

1 cup sugar
 Cook and stir the puree until the sugar is dissolved. The sauce may be sprinkled with grated orange rind.

CREAMED ONIONS

20–24 small white onions, do not peel
 Steam until done, approximately 20 min.
 Reserve water for sauce. Peel cooked onions carefully; place in buttered casserole.

Sauce—combine over medium heat:

¼ cup butter
 3 Tablespoon flour
 1½ cups half & half
 ¼ cup onion water
 salt & pepper
 chicken boullion granules (to taste)



MINESTRONE

Use the special bean mix from Farm Bureau Women for a warm and cozy winter meal. Wash beans thoroughly and soak overnight.

- 1 bag bean mix
- 1 lb. ground beef or 1 lb. beef stew meat
- 1 32 oz. (1 qt.) can tomatoes with juice
- 1 large onion, chopped
- 1 clove garlic, minced
- salt & pepper to taste
- ½ cup green pepper, diced
- 1 cup each celery, carrots and unpeeled zucchini, diced





WASSAIL

A Betty Crocker Cookbook recipe

- 1 gallon apple cider
- 2 teaspoons whole cloves
- 2 teaspoons whole allspice
- 2 three-inch sticks cinnamon
- 2/3 cup sugar
- 2 oranges, studded with cloves

Heat cider, cloves, allspice, cinnamon and sugar to boiling; reduce heat. Cover and simmer 20 minutes.

Strain punch and pour into bowl. Float oranges in bowl. Makes 32 servings (about 1/2 cup each.)

- 1/2 cup elbow macaroni
- 1/2 teaspoon each: thyme, basil, oregano, marjoram
- 2 qts. chicken broth

Sauté the beef, onions and garlic. Add chicken broth, tomatoes with juice, diced pepper, celery, carrots and herbs. Bring to boil, add drained beans, and simmer 2–3 hours.

Add macaroni and diced zucchini. Cook 30 minutes, or until tender. Serve topped with grated Parmesan cheese and minced parsley. Makes a thick soup. Use 1/2 the package of beans if thinner soup is desired.

Farm Bureau Women Beans can be purchased for \$2 per bag at SLO County Farm Bureau.



JIGGY WID IT VEGIE TRAY

From Mary Silveira, Farm Bureau Office Manager

I personalized this appetizer Vegie Tray recipe because the name signifies that whatever you have, just “jiggy wid it,” which I did. Make it your own with your choice of vegetables and ingredients found in your cupboard.

- 1 package crescent rolls
 - 1 8 oz. pkg cream cheese
 - 1/4 cup mayonnaise
 - 1/2 envelope ranch dressing (I had package of Knorr's Spinach Dip; it added snap to the flavor.)
 - assorted vegetables (Use as many as you want of the following; put too many and they fall off.)
- I used what fresh vegetables I had in the refrigerator and cut them in large pieces—sweet peppers, grape tomatoes, broccoli, mushrooms and carrots.)
- green peppers • green onions • tomatoes • carrots • cauliflower
 - broccoli • mushrooms • radishes

Place rolls in 10 x 1/2 x 15 inch pan. Bake approximately 12 minutes or until brown. (I rolled them out to make a crust.)

Remove from oven and let cool.

Mix cream cheese, mayonnaise and dressing mix. Spread over cooled crust. Sprinkle vegetables over cream cheese mixture and press down.

Chill at least 2 hours; can be made the night before and refrigerated (I think this is best). Enjoy.

Holidays continued

SENATOR RUSSELL'S SWEET POTATO CASSEROLE

From Ellen Schroeder, Shandon Farm Bureau Women

- 3 cups sweet potatoes (not yams), mashed
- ½ cup sugar (scant)
- 2 eggs
- 1 Tablespoon vanilla extract
- ½ cup margarine, melted

Mix sweet potatoes, sugar, eggs, vanilla and margarine thoroughly. Pour into a buttered 1-quart casserole dish or an 8" x 8" pan.

Topping

- 1 cup brown sugar, packed
- ½ cup flour
- 1 cup pecans or walnuts, chopped
- 1/3 cup margarine (not melted)

Mix all ingredients together with a fork until crumbly; do not melt the margarine, just let it get soft. Sprinkle on top of the casserole. Bake for 30 minutes at 350 degrees. May be made a day ahead and baked later. ENJOY!

SISTER-IN-LAW'S PERSIMMON COOKIES

From Mary Silveira

- 2 cups persimmons
 - 2 teaspoons baking soda
- Sprinkle baking soda over persimmons and let stand.

Sift together:

- 3 cups flour
- 2 teaspoons cinnamon
- 1 teaspoon cloves
- 1 teaspoon nutmeg
- 1 teaspoon salt

Add:

- 2 cups oatmeal
- 2 cups sugar
- 2 eggs, beaten
- 1 cup melted shortening
- 2 cups raisins
- 2 cups chopped nuts



Mix all ingredients together and drop by teaspoonful on cookie sheet. Bake at 350 degrees for 12 to 15 minutes.

TURKEY TETRAZZINI

From Joy Fitzhugh, Farm Bureau Legislative Analyst

Joy wrote a food column for the [Telegraph] *Tribune* (10 years) and for *Senior Magazine* (5 years). Her once weekly CattleWomen's project beef recipes led to her monthly column. A great-tasting way to use leftover holiday turkey, the recipe makes two 7x11x2 inch casseroles.

- 1 16 oz. package spaghetti, cooked according to package instructions
- ¼ cup melted butter or margarine
- 1 10 3/4 oz. can condensed chicken broth, add sufficient water to make 2 cups
- OR 3½ cups homemade turkey stock
- ¼ cup plus 1 Tablespoon cornstarch
- 2 4 oz. cans mushroom pieces, with liquid
- 2 eggs, slightly beaten with ½ cup evaporated milk
- ½ cup dry sherry
- 1 Tablespoon dry, minced onion
- 2 pints (8 cups) turkey cubes/pieces
- 3 cups grated cheddar cheese

Combine butter, milk and broth or stock in large saucepan; heat on medium. In a small bowl, combine cornstarch with mushroom's liquid; slowly add 1 cup of hot broth, stirring constantly until well mixed. Pour cornstarch mixture into saucepan; cook over medium heat, stirring constantly until mixture thickens.

Remove from heat and add small amount of thickened sauce to egg/milk mixture and beat; add more of thickened sauce and beat a second time. Turn egg mixture into sauce and cook over low heat until sauce thickens more. Add mushrooms and minced onion to sauce. Add sherry and stir.

Remove 4 cups of sauce from the saucepan and set aside. Carefully stir cooked spaghetti into sauce and divide between the two casserole dishes. Sprinkle 4 cups of turkey over spaghetti/sauce mixture. Pour 2 cups of remaining sauce over each of the casseroles and top with cheese.

Bake in a 350F degree oven 45–60 min. Freeze the leftovers. To reheat the whole casserole, thaw 30–60 min. Bake in a 350F degree oven for 45–60 min. Makes 8 servings per casserole.

BUTTERNUT SQUASH BISQUE

Lorraine Clark, Ag Education Coordinator, tried this recipe from the October 2009 *Better Homes and Gardens* and brought samples into the Farm Bureau office for staff to taste. UMMM. UMMM. GOOD. (See the cover photo.)

You can make this soup up to a day ahead. Gently reheat on low heat on the stove top, stirring occasionally to make sure it does not boil. Prep: 40 minutes. Cook: 35 minutes. 8 servings.

- 1½- to 3-lb. butternut squash or 3 12-oz. packages frozen winter squash, thawed
- ¼ cup butter
- 1 medium onion, chopped
- 1 large carrot, coarsely chopped
- 1 stalk celery, coarsely chopped
- 2 cloves garlic, minced
- 2 large Braeburn or Gala apples, peeled, cored, chopped
- 1 48-oz. box reduced-sodium chicken broth
- 1 cup apple cider or apple juice
- 2 canned chipotle peppers in adobo sauce, coarsely chopped
- ½ cup sour cream
- 3 oz. smoked Gouda or smoked cheddar cheese, finely shredded
- crumbled cooked bacon, celery leaves and/or shaved Gouda (optional)

Peel, seed and cube butternut squash. In 6 qt. Dutch oven melt butter over medium-high heat. Add fresh squash (if using frozen squash, add with apples and broth), onion, carrot, celery and garlic. Cook, stirring frequently, 10 minutes or until vegetables are tender. Add apples, broth, cider and chipotle peppers. Bring to boiling; reduce heat. Cover; simmer 25 minutes or until vegetables and apples are tender. Remove from heat; cool slightly.

When slightly cooled, puree in pot using an immersion blender (or puree in batches in a blender; return soup to saucepan.) Blend in sour cream. Heat through. Remove from heat; stir in shredded Gouda until melted. Top with bacon, celery leaves, and/or Gouda cheese.



SNICKERDOODLES

From Joni Hunt, magazine production

Baking for friends and family is a cherished holiday tradition. My mother's Snickerdoodles (foreground) accompany Russian Tea Cakes and chocolate-dipped Shortbread stars.

Mix together:

- 1 cup shortening
- 1½ cups sugar

Sift together and stir in:

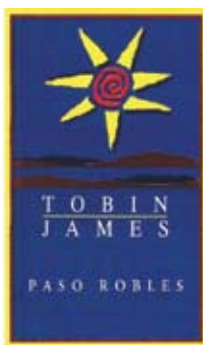
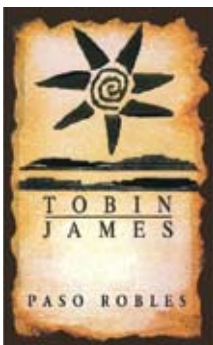
- 2 ¾ cups sifted flour
- 2 teaspoons cream of tartar
- 1 teaspoon soda
- ½ teaspoon salt
- 1 teaspoon vanilla

Preheat oven to 400F.

Roll dough into small balls and then roll balls gently in mixture of

- 2 Tablespoons sugar
- 2 Tablespoons cinnamon
- 1 teaspoon nutmeg

Place coated balls 2 inches apart on cookie sheet; flatten gently with bottom of a glass. Bake 6–10 min. (depending on your oven) until slightly browned but still soft. Transfer to a cooling rack.



Holiday Sparklers

Whether poured in the celebration of Christmas or another holiday, the sound of uncorking from a sparkling or other wine tells you the party is beginning. And when the holidays are past, can the time-honored celebration of bringing in the new year be far behind?

Three local wineries offer wines well-suited to holiday celebrations.



Laetitia Vineyard & Winery, Arroyo Grande, operates the only two Coquard Company presses in the U.S. The rare, traditional wooden basket presses crush grapes gently for the Méthode Champenoise process that “enables our sparkling wine winemaker...to minimize the extraction of color and phenolics from the grapes.” As a result, the labor-intensive presses deliver “superior quality juice with excellent clarity.”



Tobin James Cellars, Paso Robles, produces golden and bubbly “Dream Weaver” for the holidays. The aromas of slight pear and apple with hints of citrus carry over to the

palate, according to Ben Lunt, Tasting Room Manager. Muscat (50%), Chardonnay (30%) and Chennin Blanc (20%) grapes blend for a full-bodied flavor with pear, apple, pineapple and banana predominate.

For help with holiday gift-giving, Tobin James Cellars offers wine discounts and additional discounts for “James Gang” members. Free shipping in California is available for sharing wines with friends, family and colleagues.

Opolo Vineyards, Paso Robles, combines passion and determination to create an unforgettable experience of full-flavored, approachable wines and superb customer service,

according to Shannol Rosenberg Martinez. “Whether it’s our award-winning wines or our famous whole roasted lamb and carne asada barbecues, our goal is to welcome you into our home and to leave you cheering, ‘OPOLO!’”

Known as the “Perfect Holiday Pairing,” Opolo’s 2007 Mountain Zinfandel is loaded with boysenberry, wild cherry and blackberry. Rustic anise and ripe velvety tannins on the finish present a festive ending.



4-H Young Achievers in SLO Co. by Julie Beaver Maggiore, 4-H

San Luis Obispo County 4-H Young Achievers are students in grades 5-10 selected by their Community Club Leaders as successful leaders and positive role models for youth in schools and extra-curricular activities.

The program is offered in partnership with the International Leadership Network, which recently selected Calvin Levisay as one of only three National Young Achievers of the Year. We are proud both of Calvin's accomplishment and of the outstanding recognition this award brings to our 4-H Program.



Calvin Levisay

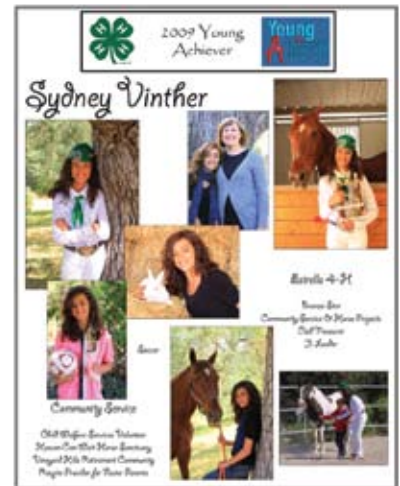
One exciting part of the program is the "Story Board." For the past two years, Leslie Bryson of Focus Point Images has generously donated her time and talents to photograph each Young Achiever and assemble a pictorial "story board"

highlighting their 4-H and community involvements.

The 18- by 20-inch story boards include photos of the member pursuing various passions. From 4-H projects to sports teams, charity work, family time, music or academics, each story board is a window into the youth's life. The boards are displayed during Mid-State Fair, at the County Government Center for National 4-H Week, and

at various libraries and community centers.

These displays honor the Young Achievers, show the great diversity of their interests and activities, promote what we do, and reach out to potential new members.



2009 4-H Young Achievers

Grades 5-6

• Trevor Atry, Nipomo • Sophie Johnston, Cerro Alto • Sydney Vinther, Estrella

Grades 7-8

• Olivia Andrade, Cerro Alto • Elizabeth Bradberry, Ranchita Canyon • Candace Johnston, Cerro Alto • Juno Laing, Santa Margarita • Calvin Levisay, Cerro Alto • Kallia Linsteadt, Canyon Country • Chase Manske, Ranchita Canyon • Riley Nilsen, Nipomo • Rachel Nowak, Cerro Alto

Grades 9-10

• Alexis Aguirre, Santa Margarita • Anthony Aguirre, Santa Margarita • Christine Allen, Edna • Hannah Andrade, Cerro Alto • Denise Carigo, Cerro Alto • Christy Forte, Santa Margarita • Teale Harden, Parkfield • Brittney Imhoof, Chaparral • Lindsey Milstead, Edna • Leah O'Reilly, Edna • Exiquio Rubio, Parkfield • Brayden Ryan, Edna • Chandler Scott, Ranchita Canyon

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Choosing a Tree With Tradition

You know the holidays have arrived when you catch the delightful scent of a fresh Christmas tree just purchased from your local farm. That farm may well be the Holloway Christmas Tree Farm in Nipomo. The long-standing holiday tradition that brings families to this farm has been cultivated for more than 40 years.

For the last 20 years, Carl and Debbie Holloway have opened their farm to kids and adult “kids,” making the business of selling trees an agriculture experience for the entire family. When you buy a tree locally, you support the farmer who grows trees, just like the farmer who grows vegetables or the vineyard that grows grapes. The livelihood of the grower is the root of the business.

The Holloway’s have enhanced that root by creating a traditional holiday atmosphere with Santa’s Village where kids can play and a tractor-driven hay ride around the farm. Each night, families can sit back for a spell and roast marshmallows at the bonfire.

Rather than dash in for a quick pre-cut tree and rush home to decorate it, families come to the local Christmas tree farm to enjoy the openness of the farm, the friendly atmosphere and the true holiday spirit. “Families come back here year after year,” Carl says. “People walk out after buying a Christmas tree, and they stop and shake our hand and thank us for providing them with a special



Debbie and Carl Holloway, owners of Holloway Christmas Tree Farm in Nipomo, cultivate a variety of fragrant trees as well as the holiday spirit for families and those who enjoy holiday traditions.



place to take the family to buy a meaningful tree. You have to appreciate that.”

The Holloway’s farm includes their own-grown Douglas Firs and White Firs. They bring in pre-cut Nobles, Frasers and Grands from Washington. They have their own 6-foot Douglas trees that are slow growing, but many have reached their prime these last few years and are ready to cut. The fast-growing Monterey Pines are plentiful. “Our own table-top trees, 2 to 4 feet, sell for \$19.95,” Carl adds.

“We can’t compete with the superstores that bring in trees by the truckload bundled and ready for cheap sales, but they can’t compete with us for good, clean family fun shopping for your holiday tree.”

As late fall radiates cool, crisp air, heady scents from the variety of pines conjure the wistful and the wonderful. Carl says that although things have changed in the last few years, keeping family values and Christmas true to its spirit are priorities.

You can support local agriculture by visiting the Holloway Christmas Tree Farm, roaming the 27 acres and viewing the lushness of trees that number in the thousands. The farm, at 561 Oakglen Avenue, Nipomo, is open weekdays noon–8 p.m. and weekends 9 a.m.–8 p.m.; (805) 929-6203; www.hollowaysfarm.com.

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LISTING AVAILABILITY

Listings are on a first-come, first-served basis. Farm Bureau retains the right to refuse or edit any classified listing and is not responsible for errors in text.



San Luis Obispo County Farm Bureau

Welcome New Members!

"The mission of the SLO County Farm Bureau is to lead San Luis Obispo County in the protection, promotion and advocacy of agriculture for the benefit of our members and community."

For membership information, please call San Luis Obispo County Farm Bureau at 805/543-3654.

Laurena & Tyler Baginski	Kronick Moskovitz
Christine Barnett	Tiedmann & Girard
Nicole Black	Joe Leonard
Megan Brownell	Robert McCain
Edward Chidlaw	Kimberly Miramon
Deer Valley Ranch LLC	Richard Morgantini
Santiago Emiliano	Santiago Farms Inc.
Terry Evans	Amelie Schinck
John Hearron	Bryan Shannon
WM Jay Hoffman	Brian Stark

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Advanced Agricultural Services – Crop

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Donald Thomas Cell: **559/309-3866**

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1400 Railroad Avenue, Oceano **489-0377**
Fax: **489-1497** Warehouse – **473-1160**
1260 W. Main Street, Santa Maria **922-9883**

Heather Billings

Creates/Updates Farm Plans for the Regional
Water Quality Control Board
Phone: **748-6509**

Byars Thompson Buchanan Insurance

935 Riverside Avenue, Suite 7A, Paso Robles
Phone: **238-5212** Fax: **238-5215**

California Meridian Insurance Services

9700 El Camino Real, Atascadero
ted@californiameridian.com
Phone: **466-3400** Fax: **466-6148**

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1199 Grand Avenue, Arroyo Grande **473-6560**
898 Morro Bay Boulevard, Morro Bay **772-6800**
1193 Los Osos Valley Road, Los Osos **528-6700**
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239-9520

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SLO Pump Division: 224 Tank Farm Rd.
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933 Huber Street, Grover Beach **543-0180**
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and conservation easements.
Contacts: Kenneth Bornholdt, Jon Goetz
1432 Higuera Street, San Luis Obispo
Phone: **786-4302** Fax: **786-4319**

Kimbell & Brown Construction, Inc.

P.O. Box 650, Summerland **441-4050**

E. C. Loomis & Son Insurance Associates

220 Traffic Way, Arroyo Grande
Phone: **489-5594** Fax: **489-4183**

Madonna Inn

100 Madonna Road, San Luis Obispo **543-3000**

Mission Community Bank

1226 Park Street, Paso Robles **237-4200**
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154 W. Branch Street, Arroyo Grande **994-9000**

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