



UNIVERSITY OF CALIFORNIA
Agriculture and Natural Resources

UC Cooperative Extension

Central Sierra

November 2022

Amador County | Calaveras County | El Dorado County | Tuolumne County

Greetings from UCCE Central Sierra!

I hope you are enjoying the mild fall weather as you prepare for the colder months ahead. Now is a great time to start thinking about winterizing your home and garden. Are you prepared for a power outage? We have had a lot of questions about food safety. Please see "[Are You and Your Food Prepared for a Power Outage?](#)" for great information that we should all review from time to time.

I hope you will think of us on Giving Tuesday, November 29, 2022 and consider donating to support our programs which address important issues such as ensuring a safe, equitable and accessible food system; the impacts of drought and fire on our rural and urban communities; and engaging young people in activities that will build resilience, science literacy and leadership skills for the 21st century.

With your support, we invest in our communities--to bring practical, trusted answers to residents across the Central Sierra.

Sincerely,
JoLynn Miller



JoLynn Miller
MCP Director & 4-H Youth
Development Advisor

University of California
Cooperative Extension
Central Sierra Nevada
Multi-County Partnership (MCP)



UCCE Central Sierra Forestry & Natural Resources

Forests and woodlands in the Central Sierra Nevada are beautiful, extensive, diverse and owned by both public and private landowners. Active management is needed to reduce forest density and to help forests recover after wildfire. The goal of the Central Sierra forestry program is to empower landowners to overcome these challenges.

UCANR Welcomes [Cindy Chen](#) as Woody Biomass and Wood Products Advisor for Central Sierra, Alpine, and Mariposa Counties

After receiving her bachelor's in Social Ecology and master's in Demography from the University of California - Irvine, Chen completed her PhD in Environmental and Forest Sciences from the University of Washington, specializing in wood products processing and marketing. Chen has worked and lived in all three West Coast states over the past 20 years and she familiar with the natural environment in the western U.S. B. Her multi-disciplinary expertise allows her to work on a wide range of projects covering topics such as population forecasting, environmental assessment, woody biomass transportation logistics, the end-of-life treatment of wood products, and mass timber production optimization.



Chen has worked with non-profit organizations, government agencies, research scientists, and local stakeholders to investigate the environmental and economic benefits of wood utilization in the construction and energy industries. Her work in evaluating the environmental impacts of Cross Laminated Timber (CLT) production helped prepare for the opening of North America's largest mass timber manufacturing facility in the State of Washington. In addition to her work in the U.S., Chen has also collaborated extensively with international partners in research projects that explored the global market potential for wood products and bioenergy. About this position, Chen says "As the Woody Biomass and Forest Products Advisor at UCANR, my goal is to work with the Central Sierra communities in exploring innovative ways to better utilize California's forest resources and biomass, developing biomass processing programs that are appropriate for the region, and contributing to local economic development."

Outlook to 2050: Consumption of Wood-Based Products are Predicted to Increase

The global forest sector outlook 2050: Assessing future demand and sources of timber for a sustainable economy, a report published in October 2022 by the Food and Agriculture Organization (FAO) of the United Nations, provided an analysis of the current status and future trends of wood-based products around the world.

Primary Processed Wood Products

The report indicated that the consumption of primary processed wood products is projected to increase by 37% by 2050, reaching a total of 3.1 billion cubic meters of roundwood equivalents (RWE) . Based on data from 2020, at 23% of the global consumption, North America is third largest user of primary processed wood products, which includes sawn wood, veneer/plywood, particle/fiberboard, and wood pulp, following Eastern Asia (35%) and Europe (24%). Not only North America is a large consumer, it is also one of the largest exporters of primary processed wood products. By 2050, Eastern Asia is projected to remain as the leading region of primary processed wood products due to increasing housing demand and account for 41% of the global consumption, suggesting increasing market potential for exporter regions such as North America.

Engineered Wood Products in Construction

FAO's report made a special note on the positive climate change impact of wood products substituting for non-renewable construction materials. This is especially true for large-scale engineered wood products known as mass timber. Many studies have shown that substituting conventional building materials such as concrete and steel with timber products can significantly reduce the greenhouse gas (GHG) emission from the building industry. This is due to the fact that timber products can maintain their carbon storage capacity while emissions from manufacturing are balanced by tree regeneration. It is important to note that the wood used for timber products manufacturing must be sustainably sourced in order to achieve emission reduction in the building industry.

Wood in Bioenergy

Climate change mitigation policies have promoted the modern utilization of woody biomass as an energy source in Europe and parts of Eastern Asia. Recent data showed increases in wood pellets trading and bioenergy consumption in these regions, indicating a growing relevance of woody biomass in the energy industry. Although there are many uncertainties (e.g., policy changes, raw material availability and competition, technology advancement) in the long-term projection of wood energy consumption, the report suggested that wood is predicted to be an increasing part of the renewable energy mix around the

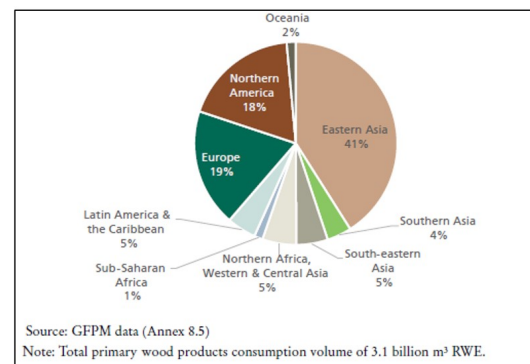


Figure 1. Regional participating in global primary processed wood products consumption, 2050 (FAO, 2022).

world. For instance, the European Commission estimated that bioenergy consumption will reach between 170 and 252 million tonnes of oil equivalent by 2050.

The University of California is Recruiting a Forest Stewardship Communications Specialist

The Forest Stewardship Communications Specialist will work with the program coordinator and collaborators to develop and execute communication strategies including advertising and information campaigns around the [Forest Stewardship Education Program](#). The communications program includes written, visual, digital and electronic communications. Additional projects include online learning module development and video production. This position is a contract appointment that is 100% fixed through 6/30/2024 with the possibility of extension. The home department for this position is UCCE Central Sierra Nevada MCP. *While this position normally is based in Tuolumne, CA, the position is eligible for hybrid flexible work arrangements, for applicants living in the State of California, at this time. Please note that hybrid flexible work arrangements are subject to change by University.* First application review is November 4, 2022. [More Information](#)



UCCE Central Sierra Agriculture

The Central Sierra foothill region produces a wide variety of agriculture commodities. The University of California brings research and outreach to area farms to assist with growing and cultural practices, pest and disease management, and more!



A Threat to California Citrus

Huanglongbing is a plant disease that is spread by a sucking insect called the Asian Citrus Psyllid. The Asian citrus psyllid (or ACP), damages citrus directly by feeding on newly developed leaves (flush). However, more seriously, the insect is a vector of the bacterium *Candidatus Liberibacter asiaticus*, associated with the fatal citrus disease Huanglongbing (HLB), also called citrus greening disease. The psyllid takes the bacteria into its body when it feeds on bacteria-infected plants. The disease spreads when a bacteria-carrying psyllid flies to a healthy plant and injects bacteria into it as it feeds. HLB can kill a citrus tree in as little as 5 years, and there is no

known cure or remedy. All commonly grown citrus varieties are susceptible to the pathogen. The only way to protect trees is to prevent the spread of the HLB pathogen by controlling psyllid populations and destroying any infected trees. In 2008, the Asian citrus psyllid was first detected in California. The psyllid spread throughout Southern California, particularly in urban and suburban environments, but also in commercial groves. The psyllid has since expanded its range to the Central Valley and the Central Coast, and has been found as far north as the San Francisco Bay Area and sites near Sacramento. The first infected tree found in California is believed to have been the result of illegal grafting of an infected bud (taking plant tissue from one tree and inserting it into another to form a new branch). The infected tree was destroyed to prevent further spread of the bacterium. Since that time, additional infected trees have been found in southern California's residential areas; these may have resulted from illegally imported diseased trees, illegal grafting of infected budwood, and, more recently, the natural spread of the bacterium by the psyllid. CDFA is continuing to detect and eliminate infected trees.

Residents and landscapers can help combat the psyllid by inspecting their citrus trees and reporting infestations of the Asian citrus psyllid in areas where they are not known to occur or suspected cases of the disease. The best way to detect psyllids is by looking at tiny newly-developing leaves on citrus trees whenever flush (clusters of new leaves) is forming. Mature citrus trees typically produce most of their new growth in the spring and fall, but young trees and lemons tend to flush periodically year round during warm weather. [More Information](#)

Foamy Bark Canker on Oaks

A new canker disease, termed foamy bark canker has been found in multiple locations throughout the region. The disease was first identified in Europe around 2005 and was later identified in Southern California in 2012. Since its discovery in Southern California, declining coast live oak (*Quercus agrifolia*) trees have been found throughout urban landscapes across Los Angeles, Orange, Riverside, Santa Barbara, Ventura and Monterey counties. In 2015, the disease was found in northern California and is now found throughout the Sierra Nevada and Coast Range.



- The disease is spread by the Western Oak Bark Beetle (*Pseudopityophthorus pubipennis*). Native to California, the small beetle (about 2 mm long) is reported throughout California.
- The foamy bark canker disease is spread by fungal spores hitchhiking on the beetle and deposited into the trees vascular system where it rapidly grows and girdles the tree.
- Symptoms of the disease include oozing from the trunk and branches. Upon close examination, small entry holes (the size of pencil lead) can be observed where the beetle burrowed into the tree. Peeling back of the outer bark reveals necrosis surrounding the entry hole, and multiple entry holes may be observed on each tree. At the initial face of attack, a reddish sap may ooze from the entry hole, followed by a prolific foamy liquid, which may run as far as 2 feet down the trunk.

Properly prune infested limbs, and remove and properly dispose of dying trees so that beetles do not emerge and attack other nearby trees.

Heavily infested trees or trees that are already dead or dying due to foamy bark canker cannot be saved with pesticide treatments and should be removed. Homeowners should assess their live oaks for health and indicators of drought stress. Even applying a minimal amount of water can help reduce a tree's attractiveness to beetles and increase its natural resistance. Be aware that pruning drought-stressed live oaks when the beetles are active could attract them.

Freshly cut oak firewood should be tightly covered with clear poly sheeting for about three months to seal in and kill bark beetles. Do not move the firewood to another location as the bark beetles could infect healthy trees. [More Information](#)



Third Grade Students Return to Amador County Fairgrounds for 2022 Farm Day

More than fifty expert volunteers from a variety of industries including poultry, dairy, equine, cattle, viticulture, rabbits, nutrition, fiber arts, food preservation, and many more, shared their knowledge in all things ag with over 300 students from Amador County Unified School District for the first in-person Farm Day event since 2019. The event was generously sponsored by Farms of Amador, Amador Resource Conservation District, Amador Farm Bureau, Spinetta Winery, PT Ranch, Cooper Vineyards, Amador County Fairgrounds, and UCCE Central Sierra.

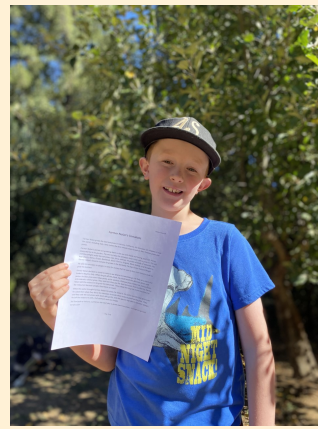
Nine year old student Nolan Russell attended the 2022 Amador County Farm Day with his third grade class. He especially enjoyed the **Tomato Splat** information station presented by Steve Cannon and Gwen Stretars. Students made homemade ketchup and tasted it with freshly baked french fries. Below is Nolan's Ag in the Classroom essay submission for this year's prompt: "Imagine This..."



Farmer Nolan's Tomatoes

Farmer Nolan grows the best tomatoes in Volcano, California. His tomatoes are shipped all over the world, including Italy. Italy makes the best tomato sauce to put on their famous pizzas and pastas.

Farmer Nolan's secrets are growing them in the sun and shade and having good soil. He has many worms in his garden. The worms help the tomatoes have richer soil to grow in. The soil and the sunlight make the tomatoes ripe, juicy, and big. He grows all kinds of tomatoes, like Red Cherry, Roma, Grape, Beefsteak, Black Cherry, Sungold, Black Beauty, and Strawberry. Farmer Nolan's favorite tomato he grows in the Berkeley Tie-Dye Green Tomato though.



He sells his tomatoes to people in Italy for money that he uses to buy more tomato seeds to grow his business.

Farmer Nolan decided to travel to Italy to see where his tomatoes go. He flew on a plane and landed in Naples, Italy. When he got off the plane, he could smell the delicious pizzas and pastas. He likes pizza more than pasta, so he went to a famous pizza restaurant, Italian Pizzas and ordered a cheese pizza. They told him they use the best tomatoes from California. Farmer Nolan told the restaurant he grew the tomatoes. They asked him to grow more tomatoes for the restaurant because people liked them so much.

When the waiter brought Farmer Nolan his pizza, he loved it. He said it was the best pizza ever! He asked them what they do to his tomatoes to make them taste so good on the pizza. They said they cook the tomatoes with basil, salt, garlic, and the special ingredient, balsamic vinegar. He left the restaurant with a full stomach and was happy.

He flew back to Volcano, California the next day to grow more tomatoes. He hopes to go back to Italy soon.

UCCE Central Sierra 4-H Youth Development Program

The 4-H Youth Development Program offers educational opportunities for children, teens, families, and adults. 4-H helps young people to reach their full potential as competent, confident, leaders of character who contribute and are connected to their communities.



Vera M. Bullard Elected as CA 4-H Association President-Elect

This October the California 4-H Association (CA4-HA), a nationally recognized network of youth development professionals committed to advancing the professional status of the 4-H staff and academics through professional improvement in California, hosted their annual meeting and officer elections. UCCE Central Sierra's very own 4-H Regional Program Coordinator, Vera M. Bullard, was elected to the position of President-Elect. As President-Elect, Vera will be responsible for coordinating the CA4-HA's professional development webinars and will be the Association's representative to the Council of Extension Professionals (JCEP) for the next year. Next year, Vera will serve as the CA4-HA president and will attend the National Association of Extension 4-H Youth Development Professionals (NAE4-HYDP) Annual Conference in Pittsburg, Pennsylvania as the CA4-HA representative.





JOIN THE CLUB

Enroll NOW for the 2022-2023 Program Year!



Visit the UCCE Central Sierra 4-H Website



4-H Member Spotlight

Hi, my name is Ely Matthews. I'm 10 years old and in the 4th grade at Sutter Creek Elementary. This is my 6th year in the Blue Ribbon Up-Country 4-H club. I was given the opportunity to try out for our school newspaper, The Wolverine Howl. I had to submit a writing sample, so I choose to use my last year's 4-H story. My teacher was so impressed with my 4-H story she said we might use it in one of the newspapers in the community section which also

might be my assigned job for the year. I am currently in the Creative Writing project and look forward to using some of what I learned and apply it to the newspaper. It should be a fun year writing for the Wolverine Howl!

Have questions about 4-H? Contact centralsierrafourh@ucanr.edu

UCCE Master Gardeners of Central Sierra

UCCE Master Gardeners are community members who have been trained under the direction of the University of California Cooperative Extension. Each volunteer has completed more than 50 hours of formal classroom training to provide practical scientific gardening information to the home gardeners.

Questions about your home garden or landscape?
Interested in upcoming classes and events?

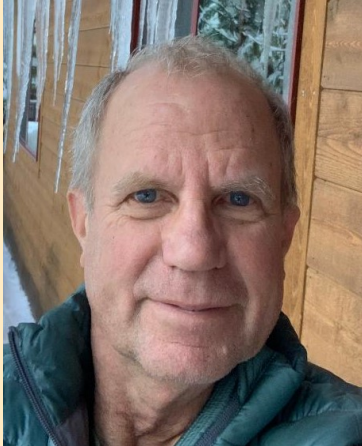
Visit the UCCE Central Sierra Master Gardeners Websites

UCCE Master Gardeners are available to answer your questions!



UCCE Master Gardeners of South Lake Tahoe Welcome New Program Coordinator

Kevin Kamp has been working for more than 30 years in international development programs focused on innovative, climate smart, sustainable and nutrition sensitive agriculture systems for rural and peri-urban areas of Asia, Africa, and the Caribbean. He has worked within the international agriculture research system, United



Nations, the international donor community, international and national NGOs, and government systems as well as the US Forest Service before beginning his international career. He retired (again) in 2020 to be closer to his children and grandchildren. He enjoys hiking, fishing, biking, and running in his spare time. He looks forward to engaging in the UCCE Master Gardening program in Lake Tahoe.

First Annual Harvest Party & Pumpkin Patch

Thanks to the Mother Lode Land Trust, the Master Gardeners of Amador County were able to showcase the Heritage Rose Garden and Master Gardener projects at the first annual Community Harvest Party and Pumpkin Patch. Master Gardener volunteers, Judy Wood, Susan Price and Debbie Ginnelly offered tours to more than 88 visitors, most of whom had never visited the garden. These visitors learned about heritage roses and native plants!



Volunteers Amanda Brashear and Gaylene Miller set up a table featuring Master Gardener resources in the midst of the vendor area and had fun talking with residents as well as children about their gardening challenges and successes. The older hoop house was decorated and served as a "haunted" backdrop to the festivities. The afternoon also featured carnival games, local food, and a cornhole tournament.



Hoop House Construction November 12, 2022 | 9:00 AM - 12:00 PM Community Garden

(1334 Jackson Gate Rd, Jackson)

In 2022, the Amador County Master Gardeners constructed a good-sized Hoop House at the Community Garden sponsored by the Mother Lode Land Trust. We decided to do this project so that we could have a protected area to propagate plants for our Sales and so that we had an outdoor setting for hands-on demonstrations and classes.

This facility is also near our Heritage Rose Garden so it becomes an ideal area to propagate new little rose plants. The Master Gardeners who were instrumental in the design, build and completion of this facility will be sharing their experience. Please plan to attend, hear how they came up with the vision and turned it into reality. Then, with the information you gain, you can plan and construct one for yourself! Please bring a chair, hat, sunscreen, and water.

End of Season for Open Garden Days

The [Sherwood Demonstration Garden](#)'s open hours end for the winter at the end of this month. Don't forget, every Friday and Saturday through the end of November, from 9:00 a.m. to noon, the Garden is open and staffed with volunteer Master Gardeners who can show you around and answer your gardening questions as we move from autumn into our Central Sierra winter. The garden is CLOSED if forecast of rain is 60% or higher from 9:00 a.m. - noon. The garden is located at 6699 Campus Dr. Placerville, CA 95667.

Composting: It's not just for Master Gardeners

Composting food waste is an important piece of waste reduction and a valuable resource for yards, home gardens, and houseplants. You



don't have to be hesitant about composting! UCCE Master Gardeners of Central Sierra have a variety of resources to support the needs of the beginner to expert home composter. We have relaunched [Composting Resources](#) on our website. Learn how to turn waste into plant food as well as the benefits for our plants, yards, and gardens. Check back regularly for updates, even for those of you with less of a green thumb. It's something that even an apartment-dweller can do. Do you have questions about composting? Call your local Master Gardener help desk where trained volunteers are waiting to answer your compost and any home gardening questions.

Many plants thrive in all kinds of shade, dappled to deep!

Master Gardeners Ada Brehmer, Merry Campbell, and Susan Corey-McAlpine presented a Shade Gardening class at the Placerville Sherwood Demonstration Garden on October 29, showcasing the texture, color, and even flowers they add to a landscape. Public Education Classes are offered all year 'round, in Placerville, Cameron Park, and other locations. Visit the [calendar](#) on our website!

"Fall into Gardening" a Budding Annual Event

In October, the Master Gardeners of El Dorado County hosted a community event, Fall Into Gardening to promote our mission of teaching the community about researched-based home horticulture and gardening! This free event was held at the Sherwood Demonstration Garden in Placerville and almost 400 people attended. The garden was teeming with pollinators and blooms, including monarch caterpillars.



UC Cal Fresh Healthy Living partnered with Master Gardeners to offer activities for kids as well as adults. Kids got to go on garden scavenger hunts, make a worm compost hotel and even sample healthy drink options with Re-Think Your Drink! Master Gardeners got to learn from you about your favorite tomato and other summer vegetables so that we can propagate what you want for the Spring sales. Throughout the event, classes on composting, bulb planting and cover crops were offered well attended.

The following community groups joined us; UC Master Food Preservers, El Dorado Bee keepers, UC farm Advisors, El Dorado Disposal, California Native Plant Society, Community Observatory, El Dorado Firesafe Council, Placerville Garden Club, 4-H Youth Development and Ag in the Classroom! We thank all of these groups for bringing activities, education and sustainability related conversation to the day! We expect that "Fall into Gardening" will become an annual event each Fall so if you missed it this year, join us in 2023!

UCCE Central Sierra Community Nutrition

Through the CalFresh Healthy Living (CFHL) UCCE Central Sierra program, we teach free classes in local schools, community centers, libraries, and other public locations. Our classes show people how to choose, grow, cook, and enjoy affordable healthy foods, and how to make physical activity a regular and fun part of life. We also work to create environments where it's easier for people to make healthy choices, by supporting school wellness policies, community and school gardens, walking clubs, and more.

4th Annual Kids' Day at Peaceful Valley Farmers' Market | Sonora, CA

Cal Fresh Healthy Living (CFHL) Central Sierra-Tuolumne County, in conjunction with the UC Ag Connections Grant administered by UCANR, participated in the annual event on September 30, 2022. CFHL created a passport by which children and their families could complete a Scavenger Hunt, finding produce provided by local farmers and visiting various booths hosted by local agencies involved with the County Nutrition Action Plan (CNAP). CFHL also provided UC Cal Fresh Healthy Living bags, recipes for pumpkins (in English and Spanish) from Harvest of the Month (HOTM), and tips on how to integrate vegetables into your diet (published by USDA).



Spearheaded by California Department of Public Health (CDPH) of Tuolumne County in conjunction with Peaceful Valley Farmers' Market, this event incorporated a broad coalition of public and private partners including UC Central Sierra-Tuolumne County, the UC Ag Connections Grant, UCANR, CDPH, Area 12 Agency on Aging, Blue Zones Project of Sonora Adventist Hospital, Chicken Ranch Casino, Farms of Tuolumne County, Sierra Flow Fitness, ATCAA Food Bank, and several private donors. Approximately 350 children received a passport, bag, nutrition information/recipes from HOTM, a pumpkin, and \$10 worth of 'veggie bucks' coupons to use toward purchasing produce at The Farmers' Market. The community welcomed the event, had a lot of fun, and looks forward to working together next year to promote increased consumption of local fruits and vegetables!



EI Dorado County Nutrition Educators Represent UCCE Central Sierra at 9th Annual CalFresh Healthy Living Forum

Always taking opportunities to learn about or enhance skills around the intersection of health and equity, food access, gardening, and advancing community engagement with our low-resource populations in the virtual and non-virtual world, our Cal Fresh educators participated in the 9th Annual CalFresh Healthy Living Forum in-person October 17-19, in Garden Grove, California.

The CalFresh Healthy Living Forum is a collaborative effort between the California

Department of Social Services (CDSS); the California Department of Public Health (CDPH); the California Department of Aging (CDA); CalFresh Healthy Living, University of California (CFHL-UC) and Catholic Charities of California (CCC). Each year, they host an invigorating and empowering event that is designed to provide educational opportunities to those working to support the 4.5 million CalFresh Healthy Living eligible Californians each year who turn to us for nutrition education, resources, and assistance.

During this year's CalFresh Healthy Living Forum, our very own, Alejandra Giron (pictured center), a UCCE Central Sierra CalFresh Healthy Living Nutrition Educator in South Lake Tahoe, represented the Central Sierra region as she introduced a myriad of videos produced by other nutrition educators since COVID-19 shutdown in-person gatherings. The video playlist included a Harvest of the Month video, cooking demo, physical activity demo, and a gardening at home video. Alejandra did an amazing job representing our wonderful CalFresh Healthy Living, UCCE team!

For more information on the Calfresh Healthy Living, UCCE program in the Central Sierra, contact the

CalFresh Healthy Living Nutrition Educators Join Tuolumne County Team



Jacleyn Roberts
Community Education Specialist 2

Jacleyn has a Masters in Secondary Education from Grand Canyon University and adds private and public sector experience in grant application writing to almost 20 years in Early Childhood, K-12, and Adult education. Jacleyn is excited to teach Tuolumne County residents how to use and increase their food resources for the best nutritional benefit and how to connect to the local community in their consumer choices. She believes that healthy living and healthy eating can be affordable and fun! Jacleyn can be reached at jacroberts@ucanr.edu



Emma Burt
Community Education Specialist 1

Emma has a bachelor's degree in botany from Oregon State University and is continuing her education in child development through the local community college. She is excited to support the health of her community by increasing access to knowledge of healthy living practices as part of the CalFresh Healthy Living team. Emma is especially interested in place-based education and is eager to explore the possibility of using school gardens as a context for nutrition education. Emma can be reached at eburt@ucanr.edu.

Welcome!

Harvest of the Month: Persimmons



[PRINT RECIPE](#)



Persimmon Cookies Recipe

by Marina Delio, Yummy Mummy Kitchen

PREP TIME: 10 MINS | COOK TIME: 14 MINS | TOTAL TIME: 24 MINS

YIELD: APPROX. 24 COOKIES

"Learn how to make Grandma's soft and moist persimmon cookies made with Hachiya persimmons, nuts, and raisins or cranberries. These are a classic fall and winter cookie recipe."

INGREDIENTS

- 1 cup persimmon pulp (about 2 Hachiya persimmons)
- 1 teaspoon baking soda
- 1 cup sugar
- 1/2 cup butter, room temperature
- 1 egg
- 2 cups flour
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 cup chopped walnuts or pecans
- 3/4 cup dried cranberries or raisins . . .

UCCE Master Food Preservers of Central Sierra

The UCCE Master Food Preserver program trains dedicated volunteers to assist the county UC Cooperative Extension staff provide up-to-date food preservation information. Our current program is active in El Dorado, Amador, Tuolumne, and Calaveras counties.

[Questions About
Food Preservation?](#)

[El Dorado County Website](#)

Ask a UC Master Food Preserver Central Sierra

Ask a UC Master Food Preserver online, any time! Plus sign up to get e-news, event updates and free class schedules delivered to your inbox each month. [Subscribe Here](#)



[Amador / Calaveras County Website](#)



Pressure Canning Basics In-Person Class November 19, 2022 | 9:00 AM - 12:00 PM Amador County GSA Building (12200 Airport Road, Jackson)

Does the thought of using a pressure canner scare you? It shouldn't! Learn how a pressure canner works and the multiple safety features included on every modern canner. Build your confidence in pressure canning by watching the entire process and compare a variety of canner types. Learn when you need to use a pressure canner and why; don't risk a case of botulism because you didn't practice safe canning. Cost is \$5 per person, pre-registration is recommended but walk-ins are always welcome! [REGISTER](#)



Pressure Canner Testing

Are you getting ready to make broth from your Thanksgiving Turkey? Do you have a Presto dial-gauge pressure canner or an old All American with a non-removable petcock valve? Those types of pressure canners need to be tested annually to ensure you aren't under-processing your home canned, low-acid food (broth, meat, soups, vegetables, and beans). The UCCE offices in Placerville and Jackson can test the dial gauge for you, for free! Call (530) 621-5502 to arrange a time to drop off your canner.

Note: current All American canners with a removable pressure regulator are considered a weighted gauge canner and the dial gauge is primarily used to tell when the pressure drops to 0; these gauges do not need to be tested.

2023 New Volunteer Training Online Informational Meeting November 18, 2022 | 12:00-1:00PM

Are you interested in becoming a Master Food Preserver? If so, we are recruiting for the 2023 Volunteer Training! We invite you to attend the online training information meeting on November 18, 2022. Visit the [UCCE Central Sierra Master Food Preserver website](#) for details and to [RSVP](#).



UC Davis Olive Oil Tasting



The Master Food Preservers of Sacramento County hosted an olive oil tasting class (and olive curing) on Wednesday evening, October 19. This FREE VIRTUAL live olive oil tasting with Javier Fernandez Salvador, Executive Director of the UC Davis Olive Center, included tasting technique, olive education, food pairings and other surprises!

Participants registered and received olive oil samples and supplies ahead of the webinar. UC Davis Olive Center prepares its own olive oils, and they can be purchased at the [UC Davis Store](#) and mailed to you. Each purchase of UC Davis Olive Oil helps support the UC Davis Olive Oil Center at the Robert Mondavi Institute.

NOVEMBER CLASSES & EVENTS

Learn preservation methods and recipes for seasonal produce just in time for the holidays!



**Ask a MFP:
Talk with Tom**
November 1
10:00-10:30AM
Online via Zoom
[Join Here](#)



**Holiday
Preserving**
November 1
4:00-5:00PM
Online
[Register Here](#)



**Ask a MFP:
LIVE!**
November 2
6:30-7:30PM
Online
[Register Here](#)



Nuts!
November 5
9:30-11:30AM
Placerville, CA
[Register Here](#)



**Gifts from the
Kitchen**
November 16
2:00-3:00PM
Online
[Register by 11/10](#)

More UCCE Central Sierra Programs



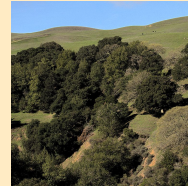
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[UC California
Naturalist
Program](#)



UC ANR [Coronavirus and COVID-19](#)



California is reopening all activities statewide, but it is important to remember that the pandemic is not over and COVID-19 remains a health threat. As we plan and implement a return to in-

person ANR programs, we should stay informed about COVID-19 trends statewide and in our communities. Here are a few resources from the CDPH and other trusted sources.

- [Public Health Order](#)
- [Beyond the Blueprint](#)
- [Tracking COVID-19 in California](#)
- [COVID-19 Dashboards and Data](#)
- [Get Local Information](#)
- [COVID-19 Case Map](#)

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Accessibility: Should you need assistance or require special accommodations for any of our educational programs, please contact us at 530-621-5502.

The University of California working in cooperation with County Government and the United States Department of Agriculture.

It is the policy of the University of California (UC) and the UC Division of Agriculture & Natural Resources not to engage in discrimination against or harassment of any person in any of its programs or activities. (Complete nondiscrimination policy statement can be found at <http://ucanr.edu/sites/anrstaff/files/215244.pdf>). Inquiries regarding ANR's nondiscrimination policies may be directed to UCANR, Affirmative Action Compliance & Title IX Officer, University of California, Agriculture and Natural Resources, 2801 Second Street, Davis, CA 95618, (530) 750-1397.

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