



THE PIPELINE

SANTA MARIA CHAPTER OF CALIFORNIA WOMEN FOR AGRICULTURE

September 2010

September Meeting

Wednesday, September 22
at noon

Radisson Hotel
3455 Skyway Drive
Santa Maria, CA

Please RSVP to Lucia
No later than the Sunday before the meeting.
luciahe@yahoo.com
or 621-2262

Please note that if you make a reservation and do not show, we must pay for the reserved lunch, therefore, you will be charged for the lunch.

Santa Maria Chapter 2010 Executive Board

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805-310-3716

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805-934-4829

President's Message

Wow ! Finally September and after months of preparation, CASINO NIGHT IS HERE !!!! I hope you have your tickets because we are really close to being sold out for the event. Please see the information on the following page for ticket information. There are also phone numbers for your reference if you have any questions about the event, times or where to drop off auction items. The event is coming together very nicely and will be lots of fun. Thank you to Christine Miller and her committee for all of her hard work !

Would you believe we are already planning for 2011 ? If you have an interest in being an officer, please contact Kari Campbell-Bohard at 588-6359. We need officers and committee chairs....PLEASE ~ WE NEED YOUR HELP ! We need at least 15 volunteers for positions.

The Ag in the Classroom conference is going to be November 6th and 7th in Shell Beach. Teachers can register for the conference online. If you are a teacher or know of a teacher, we will have sponsorships available. Please call Roberta Alderete at 878-1603.

Stay tuned for more information on the candidate forum to be sponsored in October. This forum will be for all of the candidates vying for the position to fill the 33rd Assembly seat.

Hope to see everyone at Casino Night and at the September meeting. It is my goal to keep the meetings to 1 hour so everyone can get back to their schedule on time ! The "buzz" word for CWA is to be an "ag"vocate. Thanks for taking part in CWA and helping to make a difference !

Kristy Farmer
President

Human Resources and Safety Update September 2010 Contributed By Rosanne Cisney, RNC Consulting Services

Commonly Used Workers' Compensation Notice and Form Have Changed:
Effective 10/8/10 California employers must use the recently revised work comp "Notice to Employee Poster" in English and Spanish and the revised "Workers' Compensation Claim Form" (DWC-1). To download these forms, visit the DWC website at <http://www.dir.ca.gov/dwc/forms.html>.

Cal-OSHA Revisions to the California's Heat Illness Prevention Standards Approved:

Sometime in mid to late September the revisions to the heat illness standard that were approved unanimously on August 19th are expected go into effect. Details of the revision should be posted on the Cal-OSHA website soon assuming there is no court challenge to the revisions. The website should be checked for updates regularly at www.dir.ca.gov/DOSH/HeatIllnessInfo.html. The newly revised standard changes the shade requirements and added a five minute "cool down rest period" in place of the "preventative recovery period." The standard also has specific requirements that must be met at 85 and 95 degrees F.

Continued on Page 3

Thank You 2009 Sponsors!

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Quality Packaging & Supplies
Rancho Laguna
Valley Farm Supply

U.S. Department of Agriculture, Animal and Plant Health Inspection Service Protecting America's Agricultural Resources

Submitted by Ruth Jensen, CWA Trade Task Force Director



Many arriving international passengers don't think there is anything wrong with bringing in an apple or an orange they saved from lunch or the wonderful sausage they bought from the little deli around the corner from their hotel. After all it's only one piece of fruit or a link of cured sausage, so what harm could it possibly do? It can do a lot of harm if that fruit or sausage link has a hitchhiker in the form of a harmful pest or a plant or animal disease organism. The people responsible for making sure those hitchhikers don't make it into

the United States are the agriculture inspectors located at most U.S. ports of entry. These inspectors look at passenger luggage and commercial cargo coming into international airports, seaports, and border crossings in order to stop the introduction of exotic or foreign plant and animal pests or diseases.

The Agricultural Inspection Program has been around a long time, but most Americans still don't appreciate the critical role its policies and employees play in safeguarding American agriculture and the nation's economy. The mission of agricultural inspection is "to protect American agriculture and natural resources from the damage that comes from the entry and spread of animal and plant pests and noxious weeds." Until March 1, 2003, agricultural inspection services fell under the U.S. Department of Agriculture (USDA) as part of Plant Protection and Quarantine (PPQ).

As part of the welcome New York Agri-Women agricultural tours, members of American Agri-Women toured a Port of Entry in Brooklyn this past June. The US Customs and Border Protection Agency, along with the CEO of the American Stevedoring shipping company at Red Hook Marine Terminal showed us the produce inspection process conducted on the shipping containers as they arrive in the port. This is a national security, immigration, trade and agriculture coordinated effort and serious business not taken lightly by all involved.



California Women for Agriculture

is a statewide organization with over 2,500 members.

Who we are.

We, as women dedicated to the survival of agriculture, unite as "California Women for Agriculture," to function as a non-partisan, non-sectarian, non-commercial action group and a voice for Agriculture.

Our Mission.

To promote an educational program in order to develop the interest of California women in agriculture and to promote agriculture in California. To involve women of the State of California for the following general purposes: to speak on behalf of agriculture in an intelligent, informative, direct and truthful manner; to keep CWA members informed on legislative activities pertaining to agriculture; to join forces when the need arises to deal with agricultural problems in a specific community; to improve the public image of farmers and to develop rapport within agricultural communities throughout the state.

Note from the Editor: Thank you to everyone who contributed to this newsletter! Articles for the insertion into the newsletter are welcomed and encouraged.

Please email your submission to Nicole@PacFresh.com the first week of the month. If you catch any errors, please let me know. They might be there just to make sure you're reading.



2010 Casino Night

Saturday, September 18th 5pm

Gaming ~ No-host bar ~ Live & Silent Auction ~ Dinner ~ Dessert Auction

Edward's Barn (corner of Pomeroy and Willow)
Tickets:\$40 - Purchase early - We will sell out in advance!
Dinner: Tri-tip / Chicken, Beans, Salad and bread

Check In Begins: 5:00pm
Bar Open: 5:00 to 10:00
Gaming: 5:00 to 7:30
Dinner: 7:30 to 8:00
Auction: 8:30

Behind the Scenes Details

Friday 9/17 5:00pm - Set Up at the Barn
Arrange / Set tables / Decorate
Fill guest bags (paddles, bidder #'s, etc.)

Saturday 11:00am - Prep for event
Deliver desserts
Set up gaming tables
Set up auction items / bid sheets / item #'s
4:30 - Set out dessert items

Sunday 9:00am - Clean Up

Don't forget:

Auction Item ~ Drop off at Nancy's office (DB Specialty Farms, 313 East Plaza Drive)
Dessert Auction Item - Deliver to Edwards Barn Saturday morning (No refrigeration is available for desserts.)

Questions:

Event ~ Christine Miller ~ 310-3005 or Kristy Farmer ~ 310-3716
Tickets / RSVP ~ Lynn Burchard ~ 478-0080
Live Auction ~ Donna France ~ 354-2229
Silent Auction ~ Kari Campbell ~ 588-6359

Human Resources and Safety Update Continued...

Upcoming Local Safety and HR Training/Seminars:

AgSafe California Agricultural Safety Certificate Program comes to Santa Maria (5 classes over 4 dates) on Oct 19, Oct 26, Nov 2 and Nov 9, 2010. For more info email safeinfo@agsafe.org or visit www.agsafe.org.

APMA (Agricultural Personnel Management Association) "Workers' Compensation in California: History, Law and Application" on Tuesday, Sept 14th in Santa Maria from 9am-3:30pm. For more info visit www.agpersonnel.org.

APMA Annual Human Resources Retreat Oct 15 and 16 at the Canary Hotel in Santa Barbara. Visit www.agpersonnel.org/events/annualretreat.asp for more info and a list of topics.

If you have any questions or comments, please contact Rosanne at Rosanne@RNCConsulting.net or 878-3595.

Casino Night Member Checklist

- ◇ Purchase Tickets/Reserve Table
- ◇ Silent Auction Donation - Deliver to Nancy's office
- ◇ Dessert Donation - Deliver Saturday morning
- ◇ Volunteer - We Need help in the following areas:
 - Runners for gaming
 - Kitchen
 - Silent Auction
 - Dessert Auction
 - Clean up

2010 Task Force Directors and Committee Chairs

Lucia Hegge
Membership Luncheons

Michelle Minetti-Smith
Scholarship Chair

Roberta Alderete
Ag Education

Joyce Chrisman
Legislation, Emails

Rosanne Cisney
Food Safety

Christine Miller
Casino Night

Nancy Machut
Sunshine

Stacey Grant
Membership

Cyndi Lange
Phone Committee

Yvonne Biely
New Member Follow-up

Kari Campbell Bohard
SB County Ag Advisory
Committee, Parliamentarian

Brenda Kelsch
COLAB Dinner, School Garden,
Candidate Forum



**Santa Maria Chapter
California Women for Agriculture
P.O. Box 695
Guadalupe, CA 93434**

Thank You

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Plantel Nurseries, Inc.
Perrett Ranches
Alamos Farming Co, Inc.
DNS Backhoe Service, Inc.
Western Growers
Los Dos Valles Marketing
Glenn, Burdette, Phillips & Bryson CPA
Community Bank of Santa Maria

EGG RECALL UPDATES

Submitted by Ruth Jensen, Food Safety Director, American Agri-Women

<http://www.eggsafety.org/mediacenter/alerts/73-recall-affected-brands-and-descriptions>
While this recall represents less than 1% of all eggs produced in the US, as always recommended by the Egg Safety Center and FDA, raw eggs should be handled and cooked properly with the egg yolks and whites cooked firm. Other egg brands that are not specifically in the recall list are not affected and should be safe to eat. Liquid, frozen, or dried egg products, because they are pasteurized, should be safe.

Consumers are reminded that properly storing, handling and cooking eggs should help prevent food-borne illness. For more information on proper handling and preparation of eggs and answers to other frequently asked questions, visit www.eggsafety.org.

The chance of an egg containing Salmonella is rare in the United States. Several years ago, it was estimated that 1 in 20,000 eggs might have been contaminated, which meant most consumers probably wouldn't come in contact with such an egg but 1 time in 84 years. Since that time most U.S. egg farmers have been employing tougher food safety measures to help protect against food-borne illness.

HELPFUL HINTS FOR EGG CONSUMERS

*Don't eat recalled eggs or products containing recalled eggs. Recalled eggs might still be in grocery stores, restaurants, and consumers' homes. Consumers who have recalled eggs should discard them or return them to their retailer for a refund. Individuals who think they might have become ill from eating recalled eggs should consult their health care providers.

*Keep shell eggs refrigerated at $\leq 45^{\circ}$ F ($\leq 7^{\circ}$ C) at all times.

*Discard cracked or dirty eggs.

*Wash hands, cooking utensils, and food preparation surfaces with soap and water after contact with raw eggs.

*Eggs should be cooked until both the white and the yolk are firm and eaten promptly after cooking.

*Do not keep eggs warm or at room temperature for more than 2 hours.

*Refrigerate unused or leftover egg- containing foods promptly.

*Avoid eating raw eggs.