

YUBA-SUTTER FARM BUREAU

croptalk

VOLUME 16 NO 12



PUMPKIN
FESTIVAL
TRANSITION
PLANNING
YF&R
HARVEST PARTY



YOUR 2021-2022 YSFB BOARD OF DIRECTORS

OFFICERS



PRESIDENT
Mark Chesini
Sutter County



FIRST VICE PRESIDENT
Brian Greathouse
Sutter County



SECOND VICE PRESIDENT
Michael Denny
Sutter County



THIRD VICE PRESIDENT
Megan Grima
Sutter County

DIRECTORS, SUTTER COUNTY



Paul Basi



Paul Basi



Satvinder Dallar



Cecil Davis



Rajeev Davit



Christine Ivory



Joe Lemenager



James Marler



Amanda Pedrett



Harry Sidhu

DIRECTORS, YUBA COUNTY



Sarb Atwal



Frank Hall



Kulwant Johl



Andrew Jansen



Amar Sohal

CFBF REPRESENTATION

CFBF District 15 Board Director: Clark Becker

CFBF Northern Region Field Representative: Ned Coe

STAFF



Laurie Johnson
Executive Director



Lindsay Hyde
BYS Administrator
& Outreach



Allie Honig
Project Coordinator

CALIFORNIA FARM BUREAU STATEWIDE ISSUES ADVISORY COMMITTEE MEMBERS

Paul Basi
Andy Jansen
Sat Dallar

Ag Labor
Forestry & Public Lands
Marketing, Organics & Produce Food Safety



YUBA-SUTTER FARM BUREAU CROP TALK

is published monthly by the Yuba-Sutter Farm Bureau, a non-profit trade organization whose mission is to represent Yuba-Sutter agriculture through public relations, education

and public policy advocacy in order to promote the economic viability of agriculture balanced with appropriate management of natural resources. This magazine and the activities sponsored by the Yuba-Sutter Farm Bureau are paid for by the annual dues of its membership.

Articles published in Crop Talk may be reprinted without permission provided credit is given to the Yuba-Sutter Farm Bureau and a copy of the issue in which the reprint appears is forwarded to our office listed below.

Article suggestions are encouraged, and we also encourage our members to submit their own articles for review. These should be mailed to our office. Use of articles is at the sole discretion of the Crop Talk Editor.

Don't Let Tough Conversations Get in the Way of a Successful Farm Transition

Transitioning the farm to the next generation is a natural process, yet it can be difficult to have conversations about what will happen next, especially if the current owners and the next generation aren't on the same page.

Mary Campbell and Jenna Muller have witnessed this firsthand at dozens of farm transition meetings. They are mediators with the California Agricultural Mediation Program (CALAMP), a nonprofit that provides free mediation to farmers. As neutral parties, they're invited to farm succession planning meetings to make tough conversations easier.

Muller, a mediator, lawyer, and farm owner, draws on her conflict resolution training and her experience as an owner of Full Belly Farm, her family's 450-acre fruit and vegetable farm. Muller is currently working on her master's degree in Conflict Analysis and Resolution.

"As a retiring farmer, you've worked hard to build your business. You want to make sure that your farm continues to operate and is passed down for generations to come. Yet, it can be difficult to let go," Muller said. "As a potential farm successor, you may be excited about new ideas and the responsibilities of ownership, but you get frustrated when change doesn't happen as quickly as it could."

Campbell, a mediator and attorney, specializes in family disputes and estate planning, particularly in agriculture. Mary's introduction to the food system was two summers of driving tomato trucks out of Los Banos, CA, before apprenticing at Green Gulch Farm in Sausalito, CA.

Campbell and Muller say a major trap they see farmers fall into is putting off the conversation.

"As soon as you start thinking about the future of the farm or you have questions about what comes next, it's time to have a conversation with everyone in the business who might be involved in the transition," Campbell said.

"This helps prevent hurt feelings, and misunderstandings."

Here are their top tips for how to have productive farm transition conversations.

1. Have a Champion Who Can Bring People Together

It's important to have someone at the farm who is dedicated to moving the process forward. Often transition conversations are put on the back burner because people get too caught up in day-to-day operations. This person can help make sure the right people are meeting regularly. Farm transition discussions don't have to be limited to family members; they may also involve long-term employees or young farmers outside the business.

2. Recognize Each Other's Point of View

Be honest about your thoughts and feelings. If you're feeling conflicted about letting go of the farm, say so. If you're worried about whether the next generation will be able to handle certain parts of the business, it's okay to talk about that. It's common for family members and stakeholders to have different visions for the future. Share yours and listen to others without judgment. It's important to recognize each other's point of view as valid, whether you agree or not.

3. Understand the Financial Picture

The next generation should have access to the finances for the best chance of success. Unknowns can cause issues and prevent a successful transfer. What are the current short- and long-term debts? Who holds title to the land? How is the current business structured? Sometimes these questions have complicated answers and it's best to explore them while everyone is healthy and has the capacity to make informed decisions.

4. Write Down Your Rough Draft for Transition of Assets and Management

With an understanding of the motivations and desires of all participants, you can develop a vision or plan. Write down your ideas to ensure everyone is on the same page. This draft will help you finalize it with a lawyer or financial advisor. A financial professional can help you get a better understanding of your options and what would be best for your situation.

5. Get Help as Needed from a Facilitator

A facilitator or mediator with experience in family coaching and succession planning helps create a sense of fairness. They'll help set the agenda at family meetings, ensure nothing is missed, and help reluctant participants become more involved.

There are many resources available to help farm families with the transition process. California FarmLink offers a 12-month long program, *The Regenerator: A Year of Farm Succession Planning*, which addresses all aspects of transition, including tax and estate planning, business structure and valuation, as well as financing strategies. California FarmLink partners with CALAMP to set the stage for productive conversations and to work through communication-related issues.

CALAMP offers both on-site mediation and teleconferencing sessions so that everyone has access to this service no matter where in California they live. For more information or to sign up for free mediation with CALAMP visit www.CALAMP.org where you can fill out an online request form. Or email Jenna Muller at jennam@emcenter.org or Mary Campbell at maryc@emcenter.org.

For more information on FarmLink's program, visit: <https://www.californiafarmlink.org/succession-2/>. Or email Liya Schwartzman at liya@cafarmmlink.org.

50 YEAR ANNIVERSARY

The Almond Conference

The Almond Conference has been held every year since 1973, making this the 50th consecutive year. The event now attracts more than 250 exhibitors and covers the latest advancements in growing, producing and supplying high-quality, great-tasting, and healthy almonds!

This year's agenda will be packed with content focused on helping growers improve ROI, including but not limited to:

Tuesday:
Water Supply
Pollination

Wednesday:
Irrigation
Fertigation

Thursday:
Rootstocks
Pest Management

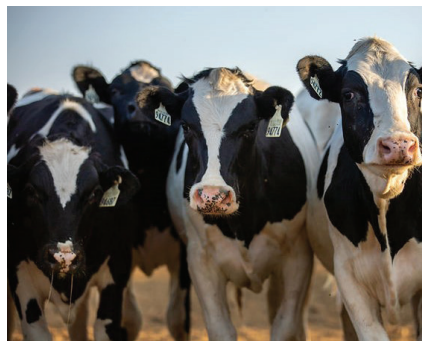
Make plans now to join your fellow almond industry members at The Almond Conference on December 6-8 at the SAFE Credit Union Convention Center in downtown Sacramento.

Register now at Almonds.com/Conference

Keeping Cows in California is Good for People & Planet

For generations, dairy farming families have made the Golden State their home, caring for their cows, and contributing to the economy and culture, especially in rural communities. The state's dairy farms and processing facilities are leading the way in efforts to nourish people and protect our planet. California's dairy farm families continue to meet a growing demand for dairy products using increasingly planet-smart practices; however, the number of dairy farms in our state continues to steadily decline, which should be a concern for all.

The number of dairies in California has decreased by 94 percent over the past 70-plus years. The number of milk cows in California has also declined some since its peak of 1.88 million cows in 2008 to just over 1.7 million cows today. Despite this drop in cow numbers over the past 14 years, California milk production has remained relatively steady—thanks to continued efficiency gains and advancements in animal care and nutrition. The most drastic and constant trend in California dairy farming has been the consolidation of smaller family farms into larger family farms.



But, when California cows pack their bags—as farming families decide to either relocate or close down and sell cows to dairies in other states—that's not good. **As explained recently in The Press Enterprise, California leads the nation in climate-smart dairy farming, and cows leaving results in a “leakage” of methane emissions.** This is just one critical reason why fewer cows and fewer family farms is a big loss for the state. Here's seven more reasons why keeping cows in California is good for people and planet:

1. Dairy is a huge economic contributor.

Dairy is California's most valuable agricultural commodity, and milk production helps generate an estimated \$57.7 billion in annual dairy-related

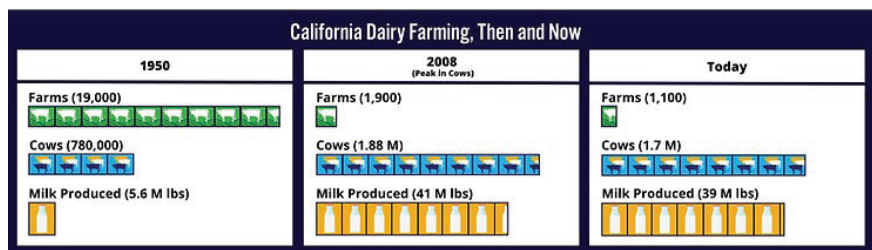
many industries. Additionally, dairy processors are at the cutting edge of product innovation, developing new, value-added products and more sustainable packaging, and partnering with colleges and universities to promote workforce development.

2. California dairy farms and processors are leaders in clean energy.

California's dairy sector is at the forefront of a national dairy commitment to achieve greenhouse gas neutrality by 2050. Meeting this national dairy goal will require significant investments in energy efficiency and clean energy—both within the dairy and utility sectors. California has already made great strides in its ambitious clean energy and energy conservation goals, with about 60 percent of the state's electricity coming from zero-carbon sources. The state's dairy farms and processing plants are playing an important role in this progress by upgrading equipment to conserve energy usage and by installing technologies to create clean, renewable electricity and vehicle fuel. More than 150 California dairy farms have installed on-farm solar energy. More than 200 California dairy farms have digester projects either operating or in development.

3. Dairy farming has a symbiotic relationship with California's other agricultural pursuits.

Up to 40% of feed ingredients used on California dairies are agricultural byproducts, such as almond hulls, grape pomace, and citrus pulp. By upcycling locally available leftovers that would otherwise go to waste, dairy farms are reducing the use of water, energy, and fossil fuels needed to grow feed, while reducing what's sent to landfills. In 2020, researchers at UC Davis analyzed the economic and environmental sustainability implications of feeding agricultural byproducts to California dairy cows. They determined that this practice reduces the amount of water needed to grow feed by as much as 1.3 trillion gallons.



California dairy farms produce more milk with fewer cows. Smaller family farms are consolidating into larger farms or moving out of state.

The evolution of dairy farming in California has largely resulted in improved environmental sustainability—45 percent less carbon emissions, 88 percent less water used, and 89 percent less land used per gallon of milk produced over the past 50-plus years. Producing more milk with fewer cows is good for the environment.

economic activity. The California dairy sector provides 180,000 year-round, high-quality jobs. Many of the jobs are in the San Joaquin Valley and are a critical source of employment to disadvantaged communities. Moreover, development of dairy methane reduction projects is creating hundreds of local construction jobs and ongoing operations and maintenance employment. With continued technological innovation occurring on farms and in processing facilities, the dairy community supports

4. The dairy community supports nutrition education and food access.

Milk and dairy products play an important role as one of the most cost-effective sources of under-consumed nutrients—including potassium, calcium, and vitamin D. By working directly with educators, foodservice professionals, and health and wellness providers, the California dairy community—via the Dairy Council of California—supports nutrition education and food access for children and families. The dairy community also helps feed millions of Americans each day by supporting federal nutrition assistance programs.

5. Dairy nourishes and enriches a vibrant culture.

California is ranked first in the U.S. in the production of milk, butter, ice cream and nonfat dry milk, and second in cheese and yogurt production. The state produces more than 250 different cheeses, including 25 varieties of Hispanic-style cheeses. California dairy products and ingredients are consumed in ways that celebrate heritage, contribute to family traditions, promote health and wellness, and enhance the enjoyment of food and beverages.

6. The California dairy community gives back and makes a difference.

Dairy organizations as well as dairy farm families and employees donate time, money, and energy to give back and make a difference. This includes coordinating canned food and toy drives, providing milk and snacks to first responders, and donating to local fundraisers and community projects. Dairy processing companies support health by giving to Valley Children's Hospital, Relay for Life for the American Cancer Society, American Red Cross, and other important causes. They also provide scholarship and internship opportunities to promote education and are even working to help expand broadband access for local, rural communities.

7. California dairy farmers are among the most efficient producers of milk in the world.

Attaining California's current level of production efficiency in all dairy regions worldwide would reduce total global greenhouse gas emissions by as much as 1.73 percent. For perspective, reducing all of California's greenhouse gas emissions to zero would only reduce

total global emissions by less than 1 percent.

Committed to People and Planet

For all these reasons and more, California's remaining dairy farm families are demonstrating every day that they are committed to continuing their long tradition of providing sustainable nutrition to millions of people, while improving their efforts to protect the planet and strengthen our state's economy.

There is more to gain and a lot to lose. Keeping dairy cows in California helps secure our continued enjoyment of the most sustainable milk and dairy foods. 🌱



PLANET-SMART DAIRY

GROW

Choose a team that can help you achieve your goals

Powerful financial solutions tailored to your unique business needs

cbbank.com | in



Equal Housing Lender | Member FDIC

03.22



**CITIZENS
BUSINESS BANK**

A Financial Services Company

Sutter-Yuba 4-H Youth Development Program

National 4-H Week – October 3 – 8, 2022

Rene McCrory, 4-H Secretary, UCCE Sutter-Yuba

4-H is America's largest youth development organization, having supported almost six million youth across the country thus far. 4-H helps youth become confident, independent, resilient and compassionate leaders. 4-H is delivered by Cooperative Extension – a community of more than 100 public universities across the nation that provides experiences where young people learn by doing in hands-on projects in areas including health, science, agriculture, and citizenship.

California 4-H is delivered by University of California Cooperative Extension, the research and outreach arm of the University of California's Agriculture and Natural Resources. National 4-H



Week showcases the incredible experiences that 4-H offers young people and highlights the remarkable 4-H youth in Sutter and Yuba Counties who work each day to make a positive impact on those around them.

4-H's network of 600,000 volunteers and 3,500 professionals provides caring and supportive mentoring to all 4-H'ers, helping them to grow into true leaders,

entrepreneurs, and visionaries.

October 3 – 8, 2022 is NATIONAL 4-H WEEK to recognize 4-H for the significant impact it has made and continues to make by empowering youth with the skills they need to lead for a lifetime. 🌱



Hallwood 4-H Club



Sutter Buttes 4-H Club



Browns Valley 4-H Club

Adult Volunteers Needed!

Have cool skills you want to share? Looking for ways to serve the local community?

4-H welcomes adults who want to share their skills as Project Volunteers, Event Chaperones, help with event planning, and more. Volunteer opportunities vary based on your interest!

Contact us at: 530-822-7515, or email Rene at rmccrory@ucanr.edu

Tree Sales, Consulting, Custom Pruning & Grafting

Sutter Buttes Nursery

Ernie Rodriquez, Owner
Sam Nevis, Owner
Dominic Nevis, Owner

PO Box 3775

Yuba City, CA

95992

530-674-2060



Megan Stephens-Grima

OAKVIEW
INSURANCE SERVICES, INC.

**FARM & AGRIBUSINESS
INSURANCE**
(530) 674-5054



**YUBA-SUTTER'S HIGHEST
RATED AGENCY**



**VOTED BEST AGENCY
& BEST AGENT**

FB MEMBER DISCOUNTS

megan@yourfavoriteagent.net LIC# 0L91635

The Case for Bottled Lemon Juice in Canning

With Marlene Geiger and shared by UCCE Sutter Yuba Master Food Preservers

Many home preservers often wonder why tested and USDA approved canning recipes call for bottled lemon juice. This is especially true when it involves tomatoes and making jams. Why not fresh squeezed lemon juice?

A USDA RECOMMENDATION

It is a USDA recommendation that bottled lemon juice be used. And consistent with the recommendation, reputable canning sources will agree that the best source of lemon juice for canning is commercially bottled lemon juice, as opposed to the juice of a fresh lemon. The reason for the recommendation is that bottled lemon juice has been uniformly acidified or standardized per FDA regulations: "lemon juice prepared from concentrate must have a titratable acidity content of not less than 4.5 percent, by weight, calculated as anhydrous citric acid." With a guaranteed pH (5 percent²), there is a consistent and known acid level which is essential for the critical safety margin in canning low-acid foods and for making jams gel properly.

Acid strength is measured on the pH scale. The scale starts with strongest acid at 1 and declines in strength as the number increases to 14, the strongest alkali. The lower its value, the more acid in the food. The neutral point is 7, neither acid nor alkaline. The amount of acid in canned food is critical to deter the growth of micro-organisms and insure that the food is safe. Foods with a pH less than or equal to 4.6 are labeled "high-acid" foods. Those with a pH greater than 4.6 are "low-acid." This distinction is very important because only high-acid foods can be processed safely in a boiling water bath. Low-acid foods must always be processed in a pressure canner; if not, they can support the growth of the potentially harmful bacterium, *Clostridium botulinum*.

The pH of fresh lemon juice is inconsistent due to variety, maturity, weather conditions during growth, soil, fertilizer, rootstock, and storage conditions. There are even variations in acidity within a single variety. Lemons grown in hot climates tend to be less acidic than those grown in cooler climates. Lemon juice contains both ascorbic and citric acid; since ascorbic acid is destroyed by heat, only citric acid is measured. The average acid level of fresh lemon juice is about 5 percent, thus the "natural strength" labeling on the lemon juice bottle.

While acid consistency is the reason for using bottle lemon juice, bottled lemon juice is made from concentrate and preserved with sulfites. For people allergic to sulfites, bottle lemon juice may be a health hazard. If you or family members



have a sulfite sensitivity or allergy, substitutes for bottled lemon juice include bottled lime juice (not Meyer or key lime) or frozen lemon juice (not lemonade) in equal amounts as bottled lemon juice or citric acid in appropriate ratios. Citric acid, sold as a white crystalline powder and not the same as ascorbic acid, is available where canning supplies are sold. It can safely be used to acidify foods if used correctly. Vinegar should not be used to replace bottled lemon juice unless a tested recipe allows it because white vinegar is weaker in acid strength. Equal amounts of bottled lemon juice can be used to replace white vinegar in recipes calling for vinegar, but not the reverse. When vinegar is an acceptable substitute, it will affect the flavor of the food. Never change the amount of acid, dilute with water, or substitute acid sources unless the recipe specifically allows you to do so. Aspirin should not be used as a substitute in canning. It cannot be relied on to lower pH or prevent spoilage.

ACIDIFYING TOMATOES FOR SAFE CANNING

When canning products with an unknown pH as acid foods, they must be acidified to a pH of below 4.6 with lemon juice or citric acid. Tomatoes, usually considered an acid food, and figs are two examples where the pH values hover near or above 4.6. When acidified with lemon juice or citric acid, they may be processed as acid foods [1][2] making them safe for boiling water bath or atmospheric steam processing. Directions from the National Center for Home Food Preservation for acidification of tomato products to insure safe acidity in whole, crushed, or juiced tomatoes state:

Use 2 tablespoons of bottled lemon juice or 1/2 teaspoon of citric acid per quart of tomatoes. For pints, use 1 tablespoon bottled lemon juice or 1/4 teaspoon citric acid. Acid can be added directly to the jars before filling with product. Sugar may be used to offset the acid taste, if desired. 4 tablespoons of a 5 percent acidity vinegar per quart may be used instead of lemon juice or citric acid. However, vinegar will likely cause undesirable flavor changes. Tomato salsas must also be acidified To get an idea of how much difference bottle lemon juice makes, see Table 1 in the publication *Why Add Lemon Juice to Tomatoes and Salsas Before Canning?* by North Dakota State University.

pH MATTERS WITH JAMS

While many factors are involved in getting jams to “set” or gelatinize, pH plays a key role. When fruit is cut and heated with sugar, pectin strands are released from the fruit cells. The freed pectin strands repel each other because they carry a negative electric charge. Lemon juice lowers the pH of the jam mixture and neutralizes the negative charges on the strands of pectin allowing them to move together into a network to “set” the jam. The optimal pH for gelatinization is between 2.8 and 3.5. The best way to achieve this level of acidity is to use commercially bottled lemon juice. A second reason for using bottled lemon juice in jam recipes is to prevent the growth of bacteria and insure safe canning. With a lower pH, jams can be processed in a boiling water bath for a small amount of time dependent on altitude.

Whether using bottle lemon juice to acidify tomatoes or getting jam to “set,” bottled lemon juice has a ‘best used by’ date. Keeping the product in the fridge may extend its date but it is best to use a fresh bottle when canning or making jam to insure that the juice is at its best.

The verdict is in. The best way to insure a safe or desired pH for canning low-acid foods or jam gelatinization is to go with a commercially bottled lemon juice. Bottled juice is controlled and standardized with the acid content assured and more reliable than fresh lemons. Fresh lemons, however, make excellent lemonade! 🍹

Article used with permission from Iowa State University Extension and Outreach’s AnswerLine, blogs.extension.iastate.edu/answerline.”

¹ Code of Federal Regulations (Title 21, volume 2, revised April 1, 2010)

² Green, Janet; Hertzberg, Ruth; Vaughan, Beatrice (June 2010). *Putting Food By*, Fifth Edition (p. 119). Penguin Books Ltd.

Marlene Geiger

I am a graduate of the University of Nebraska-Lincoln with a BS in Home Economics Education and Extension and from Colorado State University with a MS in Textiles and Clothing. I enjoy spending time with family and friends, gardening, quilting, cooking, sewing, and sharing knowledge and experience with others.

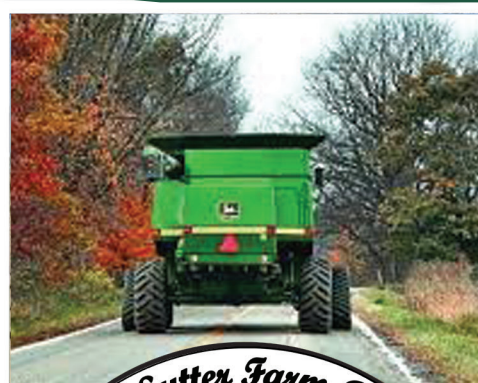
IT'S HARVEST SEASON

HERE ARE A FEW TIPS FOR ROAD SAFETY WITH FARM EQUIPMENT

- Verify that all lights and flashers on your farm vehicle are working properly
- Use warning flashers, flags, lights, and slow-moving vehicle emblems on all equipment
- Apply reflective tape to machines to improve visibility for motorists at dusk
- Avoid traveling before dawn and after dusk if you can

For a free policy review or quote for any of your insurance needs please contact Missy Kirkham at FLETCHER & ASSOCIATES INSURANCE SERVICES 530-741-0441

**FLETCHER & ASSOCIATES INSURANCE
FREE POLICY REVIEW &
QUOTE (530) 741-0441**



Young Farmers and Ranchers



YUBA-SUTTER
YOUNG FARMERS
& RANCHERS

YF&R has been busy over the past several months! After our successful drive-thru dinner in March we were able to use those funds to present many college scholarships to local high school seniors!

Thank you to everyone who supported the drive-thru dinner!

In May, YF&R had the opportunity to tour the California Waterfowl Association (CWA) Hatchery in Marysville. Here we were able to learn about the life cycle of ducks from the egg until they are released into the wild and got to hold some ducks too! In June, we toured Sierra Gold Nurseries and were fascinated by the robotic equipment that makes the plugs of soil for the thousands of pistachio, almond, apple, and walnut trees to be planted into. We toured the greenhouses, saw how they mix their own soil, and learned how much labor goes into transplanting and tying the young trees as they grow.

At the end of August, we got to see prune drying in full swing at Mitchell Dryers on the south side of Yuba City. Our tour was during peak prune season, so we watched as trucks brought in French plums from the fields, saw the washing and drying equipment in action, and even got to sample some fresh prunes! We hope to return in a few weeks to witness the walnut drying process. 🍷

YUBA-SUTTER
YOUNG FARMERS & RANCHERS
HARVEST PARTY
SATURDAY NOVEMBER 5, 2022
YUBA-SUTTER FAIRGROUNDS- FRANKLIN HALL
\$25 PER TICKET
Call (530)673-6550
for event details!
Thank You Producer Sponsors!
JOVAN ORCHARDS
PAPER MACHINERY
LAKEVIEW
BULK FUEL • LUBES • CARDLOCK

Our last meeting was a tour of Farmer's Brewing
on September 27th.

We are also very excited to be once again
planning our big Harvest Party for early
this November!

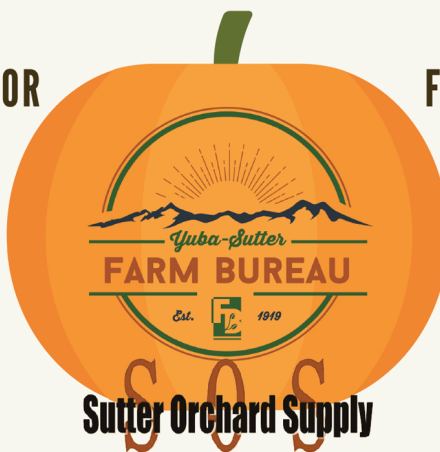
TICKETS ARE ON SALE NOW!

YUBA-SUTTER FARM BUREAU & SUTTER ORCHARD SUPPLY'S *Pumpkin Festival*

JOIN US FOR

ARTS &
CRAFTS

PHOTO
BOOTH



FUN GAMES

FACE
PAINTING

AND
MORE!

Enter our Heaviest Pumpkin or Best Carved
Pumpkin Contests!

OCTOBER 22, 2022
SUTTER ORCHARD SUPPLY
573 BRIDGE ST, YUBA CITY
9 AM - NOON



FARM CREDIT WEST
TREATS ME AS
*an individual...
not a
transaction.*

DAVID PAGE

Cattle Rancher

Colorado River Reservation, AZ

Farm Credit West Customer

Who you are matters to us.

That's why most lending decisions are made at the branch level. We take the time to get to know your business so you can get back to what matters most to you—running your operation.

YUBA CITY

530.671.1420

FarmCreditWest.com



Committed. Experienced. Trusted.





Supporting farming professionals in securing the business they have grown from the ground up.

- Retirement & Estate Planning
- Create & Preserve Wealth
- Investment Management
- Help in Mitigating Taxes
- Financial Plan Tailored to Your Needs

"Someone is sitting in the shade today because someone planted a tree a long time ago"

~ Warren Buffett



Michael Critchfield, CFP®

Our mission is to nurture and support our clients through life's financial challenges and opportunities. Our team takes pride in your trust and endeavors to earn your confidence in us.



Matthew DiGiacomo, CFP®

Give us a call today at **(530) 751-9525** to see if our personalized service is right for you.

Securities and Investment Advisory Services offered through Woodbury Financial Services, Inc. (WFS), Member FINRA, SIPC. WFS is separately owned and other entities and/or marketing names, products or services referenced here are independent of WFS.

1215 Plumas Street Suite 1500 • Yuba City CA

COUNTRY VETERINARY CLINIC

Beautiful Country Setting for Quality, Personable Medicine

4839 E. Butte Road
Live Oak, CA 95953

(530) 674-1660

Mon-Fri: 8:00am - 5:30pm

Sat: 8:00am - 12:00pm

Sun: 4:00pm - 6:00pm

(for lodging pick-up only)



www.countryvet.net

**GIUSTI CUSTOM RICE
& SPRAYING
(530)237-6951**

**ONE PASS AQUA/ROLL RIG
AQUA BAR/NO ROLL
SPRAYING-STEEL WHEEL
STOMPING
HARVESTING**



NOW OFFERING ORCHARD SPRAYING

Local Business, Local Bank, Local Decisions



Waltz Farms

"River Valley Community Bank feels like a hometown community bank! We like that the employees know us all by name and we value our banking relationship. RVCB is a perfect fit for our business." — Waltz Farms

**Contact Us Today!!
(530) 755-0418**



**RIVER VALLEY
COMMUNITY BANK**

Local banking, done right.

AG FINANCING AVAILABLE FOR:

- Ag Production Lines
- Ag Equipment New & Used
- Orchard Development
- Land Refinance or Acquisition
- Ag Processing & Development

1629 COLUSA AVENUE • YUBA CITY, CA 95993

myrvcb.com



5 STAR SAFETY • 5 STAR SERVICE

There she goes...

Off to Veterinary School!

We are very proud of
our first intern,
Ryleigh Webb!

She is off to UC Davis
School of Veterinary
Medicine.

We know she will do
great things!



ADVERTISE IN **CROP TALK**

WE CAN HELP YOU REACH OVER 900 MEMBERS
OF THE AGRICULTURE COMMUNITY.

- Flexible contract options: frequency & billing
- Discount for Ag and Business Support Members
- We can help design your ad
- For more info, call us or visit our website

530.673.6550

www.ysfarmbureau.com

HELP US HELP YOU! EVERY FARM BUREAU MEMBER COUNTS!

PLEASE RENEW ON TIME

When you renew on time: We are able to receive additional
premiums from CFBF for reaching our membership goal.

The additional money we receive goes toward
our events, programs and donations that help
the Yuba-Sutter agriculture community.



CALL US IF YOU HAVE QUESTIONS 530.673.6550

Yuba-Sutter Farm Bureau Business Members Directory

Support these businesses and let them know you are a Farm Bureau member!
Call the Yuba-Sutter Farm Bureau at 673-6550 for information on becoming a Business Member.

AERIAL APPLICATION

Anderson's Flying Service

Robbins, (530) 738-4205

Basin Aviation

Brandon VanDyke
basinaviationag@gmail.com • (530) 701-1691

Moe's Crop Dusting Service, Inc.

Pleasant Grove • (530) 682-5117

Sutter Butte Dusters, Inc.

P.O. Box 213, Live Oak • (530) 695-2294

Twin Cities Aviation

94 2nd St., Yuba City • (530) 673-4578

AGRICULTURAL ADVISING

Agricultural Advisors

3995 E. Butte Rd., Live Oak • (530) 674-1255

APIARIES

Strachan Apiaries, Inc.

2522 Tierra Buena Rd., Yuba City • (530) 674-3881

ASSOCIATIONS

California Canning Peach Association

335 Teegarden Ave., Yuba City • (530) 673-8526

City of Yuba City

1201 Civic Center Blvd., Yuba City • (530) 822-4762

Garden Highway Mutual Water Corporation

Yuba City (530) • 674-2837

Prune Bargaining Association

355 Teegarden, YC • (530) 674-5636

Yuba-Sutter Economic Development Corp.

Tharp Rd, Yuba City • (530) 751-8555

AUCTION SERVICE

Bid Cal Inc.

Chico (530) • 345-0840

AUTOMOTIVE & DIESEL

Les Schwab Tire Center-Linda

5998 Lindhurst Ave, Linda • (530) 743-7818

BANKING/FINANCIAL

Core Financial Group

1215 Plumas St, YC • (530) 228-3029 michael@mycoremoney.com

Crippen and Associates

319 6th St. Suite #7, Marysville, CA 95901 • (530) 742-8201

Farm Credit West

900 Tharp Rd., Yuba City • (530) 671-1420

Five Star Bank

855 Harter Pkwy. • (530) 431-0950

Plumas Bank

1280 Bridge St., Yuba City, CA 95991 • (530) 755-3700

River Valley Community Bank

1629 Colusa Ave., Yuba City • (530) 821-2460

Sahota, Brackett & Associates, Inc.

1634 Starr Dr. Yuba City • (530) 362-7383

Citizens Business Bank

700 Plumas Street., Yuba City • (530) 674-6207

Tenney & Company, CPA

1528 Starr Drive, Ste A, Yuba City, CA 95993 • (530) 674-4211

CHEMICAL & FERTILIZER COMPANIES

Grow West

2100 Everglade Rd Yuba City • (530) 671-3571

Helena Agri Business

Colusa Hwy Yuba City • (530) 674-3718

Wilbur Ellis

900 North George Washington Blvd, Yuba City 95993
(530) 673-0921

CONSTRUCTION

Gary Smith

Yuba City • (530) 701-6731

Hilbers Inc

770 N. Walton, Yuba City • (530) 673-2947

CUSTOM FARMING

John Behrend Custom Logging

Dobbins CA • (530) 632-3528

Diamond B Ag Company

Yuba City • (530) 237-7238 harpaul@diamondbco.net or
(530) 751-6285 jaz@diamondbco.net

Fiveway Farming

Bruce Peacock • Sutter • (530) 671-9519

EQUIPMENT/VEHICLES

Beeler Tractor Co.

887 E. Onstott Rd., Yuba City • (530) 673-3555

Holt Ag Solutions

2950 Colusa Hwy Yuba City • (530) 755-3363

N&S Tractor

Yuba City • (530) 923-7675

Valley Truck & Tractor

1549 Colusa Hwy., Yuba City • (530) 673-8283

FARM LABOR CONTRACTORS

Sunrise Ag Labor

436 Colusa Ave., Yuba City • (530) 822-7777

FARM MANAGEMENT

JS Johal & Sons, Inc.

5020 Garden Hwy, Yuba City • (530) 682-3600

PR Ag Services, Paul Takhar

(530) 682-6900 • treeshakes@gmail.com

FARMS, RANCHES & INDIVIDUALS

BGH LP

6394 Larkin Rd., Live Oak, CA 95953

Butte Packhouse LLC

Live Oak
nicole@buttepackhouse.com • (530) 370-5533

Fair Share Farms

Yuba City • kellyhoppin@gmail.com

Just Farms LP

Gridley • (530) 846-3958

K & S Orchards

Yuba City
elijahsingh17@gmail.com • (530) 671-3434

Laurel Ag

Perry St. Sutter • (530) 649-0522

Lundberg Family Farms

Mike Denny • (530) 538-3500

Premier Walnut Company

Yuba City, Sarb Kandola • (530) 870-7906

Red Maple Ranch;

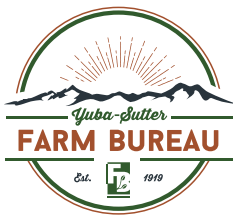
Yuba City, Melanie Munro
redmapleranchflowers@gmail.com • (530) 218-7980

Samara Ranches

Yuba City
bobby@newlegendinc.com • (530) 788-3838

Shaeffer Ranch LLC Clovis CA
Tamita Farms S Butte Rd Sutter • (530) 674-9378
T&M Meyer Farms Butte Rd Sutter, CA • (530) 570-9957
Top Shelf Ranch LLC Wheatland • (530) 788-3658 • grainfedbeef@gmail.com
Triple H Ranches Robbins • (530) 666-1500
FARM SAFETY
MVP Safety Professionals, LLC 1000 N. East St., Woodland (530) 665-4422 imuzio@mvpsafety.org
FUEL
Lakeview Petroleum 1528 Colusa Hwy, YC 95993 • (530) 742-7614
Valley Pacific Petroleum Stockton CA rob.goodman@vpps.net (209) 948-9412
HULLING & DRYING
Fedora Farms 2551 Farmlan Rd., Meridian • (530) 696-2230
INSURANCE
Denny Insurance Services 856 Richland Rd., Suite B, Yuba City • 671-5813
Far Horizon Insurance 1130 Bridge St., Yuba City • (530) 674-1340
Fletcher & Associates 300 4th St. Marysville • (530) 741-0441
Huntley Bravos Zall Insurance Brokers 520 Olive St., Marysville, CA 95901 • (530) 743-9264
Oakview Insurance Services, Inc. Yuba City • megan@yourfavoriteagent.net • (530) 674-5054
Roberson & Sons Insurance Services Inc. Eric Roberson • (530) 365-1009
Rose Insurance Agency 855 Harter Prkwy # 350A, Yuba City gselland@roseinsuranceca.com • (530) 673-8862
Sanchez Insurance Inc. 440 N. Palora Ave, Yuba City • (530) 673-6277
Sutter Buttes Insurance 1527 Starr Dr #M Yuba City • (530) 682-1864
Zenith Agribusiness Solutions Craig Thomson cthompson@thezenith.com • (916) 781-2110
LEGAL SERVICES
Hyatt-McIntyre & Associates 950 Tharp Rd., Ste. 701, Yuba City • (530) 674-9761
The Law Offices of Robin C. Bevier PC 2479 Sunrise Blvd., Gold River CA • (916) 858-0904
NURSERY
Sierra Gold Nurseries 5320 Garden Hwy., Yuba City • (530) 674-1145
PROCESSING & DRYING
Catlett Warehouse 2138 Catlett Road, Pleasant Grove • (530) 674-2380
District 10 Dryers LLC 9000 Mathews Lane, Marysville • (530) 742-3116
Miki Orchard, Inc. 803 Boyer Rd., Marysville • (530) 743-4402
Sacramento Packing Inc. 833 Tudor Rd., Yuba City, CA 95991 • 530-671-4488
Van Dykes Rice Dryer 4036 Pleasant Grove Rd., Pleasant Grove • (916) 655-3171
Shoei Foods 1900 Feather River Blvd., Olivehurst • (530) 742-7866

SunWest Foods, Inc. Yuba City • (530) 671-8888
Sunsweet Growers 901 Walton Ave, Yuba City • (530) 751-5379
Taylor Brothers Farms 182 Wilkie Ave., Yuba City • (530) 671-1505
PUMP & WELL
Nor Cal Pump & Well Service 1325 Barry Rd., Yuba City • (530) 674-5861
REAL ESTATE
Coldwell Banker Commercial Valley Brokers 1307 Franklin Road, Yuba City • (530) 673-6614
Edwards, Lien & Toso • Randy Edwards randaledwards19@hotmail.com • (209) 634-9484
Farm & Ranch Realty P.O. Box 564, Woodland • (530) 908-4689
Stromer Realty Company 591 Colusa Ave., Yuba City • (530) 671-2770
SERVICES - OTHER
Bridge Coffee Co. LLC 101 Clark Ave YC • (530) 673-6001
Country Butcher Adam & Katie Knapp • (530) 742-0284
Global Ag Communications 1228 Frank Ave. Yuba City • (530) 751-6285
Joel Giusti Yuba City • (530) 237-6951
Legacy By Design www.legacy-by-design.com • (530) 671-2100
Pride Employment & Staffing Paul Basi • (530) 661-3405
Sutter Buttes Regional Land Trust, Lisa Lindman Yuba City • (530) 755-3568
SOLAR & ENERGY
ACIP ENERGY, LLC David Vincent Yuba City • (530) 777-2247
SUPPLY
Bearing Belt Chain Company 829 5Th St Marysville • (530) 743-9256
California Industrial Rubber Co., Inc 1690 Sierra Ave.,Yuba City • (530) 485-1487
Derco Supply 2920 A Colusa Hwy. YC • (530) 673-0481
Grange CoOp & Nursery Supply 1264 Stabler Ln. Yuba City • (530) 777-3551
Hust Brothers Inc. 710 3rd St., Marysville • (530) 743-1561
Sutter Orchard Supply 573 Bridge St., Yuba City • (530) 673-8068
TRUCKING
Gee Agri Transport Inc. Yuba City • (530) 674-7443
UTILITIES
Calpine 5029 S. Township Rd., Yuba City, CA 95993 • 530-821-2072
Chico Electric 36 W Eaton Rd, Chico • (530) 891-1933
Meridian Farms Water Co. 1138 4th St., Meridian • (530) 696-2456
WINERY
Cordi Winery 10401 Ingram Ln, Live Oak • (530) 695-1785



**YUBA-SUTTER
FARM BUREAU**

475 N. Palora Avenue, Suite A
Yuba City, CA 95991

Presorted
Standard
U.S. Postage
PAID
Permit #500
Claremont, CA

2023 CROP TALK CALENDAR EDITION PHOTO CONTEST

WHAT ARE WE LOOKING FOR?

EVERY DECEMBER, YUBA-SUTTER FARM BUREAU FORMATS OUR CROP TALK MAGAZINE INTO A BEAUTIFUL CALENDAR. EACH MONTH IS HIGHLIGHTED BY A PHOTO TAKEN WITHIN YUBA & SUTTER COUNTIES, WHICH DEPICTS THE FOLLOWING:

- AGRICULTURAL LANDSCAPE
- AGRICULTURAL HERITAGE
- FARMERS AND RANCHES
- NATURAL RESOURCES
- SEASONAL HIGHLIGHTS
- OOPS, I'M STUCK! (AG EQUIPMENT IN A PREDICAMENT)
- OTHER IMAGES THAT PORTRAY OUR LOCAL SCENERY

WHAT DO THE WINNERS OF THE CONTEST RECEIVE?

TO THE WINNERS OF THE CONTEST, YUBA-SUTTER FARM BUREAU WILL PROVIDE THE FOLLOWING:

1. GIFT CERTIFICATE
2. PHOTO CREDIT IN 2023 CROP TALK CALENDAR
3. 10 COPIES OF THE 2023 CROP TALK CALENDAR
4. FOLLOW-UP ARTICLE AND RECOGNITION IN FEBRUARY 2023 CROP TALK.

CHECK OUT OUR WEBSITE FOR MORE INFORMATION:
WWW.YSFARMBUREAU.COM/CROP-TALK-MAGAZINE