



## Stay tuned for more about California Native Blue Elderberry!

- Check the UC SAREP Elderberry Project webpage for research findings, survey results on the potential of different market channels, a grower guide, future events – and more!  
<https://asi.ucdavis.edu/news/ucsarep/new-project-seeks-build-benefits-elderberries>
- Sign up for the ASI newsletter for updates:  
<https://asi.ucdavis.edu/programs/ucsarep/elderberriymailinglist>

## Links to additional resources

- **Hedgerows for California Agriculture: A Resource Guide for Farmers** from Community Alliance with Family Farmers (CAFF), 2004. This manual will help you choose and care for regionally appropriate plants that attract beneficial insects and prevent erosion.  
[https://www.caff.org/wp-content/uploads/2011/08/CAFF-Hedgerow-Manual\\_web032118.pdf](https://www.caff.org/wp-content/uploads/2011/08/CAFF-Hedgerow-Manual_web032118.pdf)
- **Safe Harbor Agreements for Valley Elderberry Longhorn Beetle** (a federally listed endangered species) Landowners in Yolo and Solano Counties can join safe harbor agreements or similar arrangements in order to provide assurances against additional future regulatory restrictions in connection with incidental disturbance of Valley Elderberry Longhorn Beetle associated with lawful ongoing activities such as habitat restoration, levee maintenance, and farming.

### **Contacts -**

#### **Yolo County:**

Sacramento River Forum, Jane Dolan, e-mail: [jdolan@sbcglobal.net](mailto:jdolan@sbcglobal.net)

<https://www.sacramentoriver.org/forum/>

#### **Solano County:**

Solano County Water Agency, Rich Marovich, e-mail: [RMarovich@scwa2.com](mailto:RMarovich@scwa2.com)

(Solano only covers land adjacent to Putah Creek and may be switching to a Habitat Conservation Plan model. Contact Rich Marovich for details.)

### **Additional resource:**

Framework for Assessing Impacts to the Valley Elderberry Longhorn Beetle, U.S. Fish and Wildlife Service: [https://www.fws.gov/sacramento/documents/VELB\\_Framework.pdf](https://www.fws.gov/sacramento/documents/VELB_Framework.pdf)

- **USDA-NRCS resource links:**
  - USDA general website, linking to NRCS conservation programs:  
<https://www.farmers.gov/conserv>
  - General information regarding Environmental Quality Incentives Program (EQIP):  
<https://www.nrcs.usda.gov/wps/portal/nrcs/main/national/programs/financial/eqip/>
- **CA Cottage Food Law** allows individuals to prepare and/or package certain non-potentially hazardous foods in private-home kitchens:  
<https://www.cdph.ca.gov/Programs/CEH/DFDCS/Pages/FDBPrograms/FoodSafetyProgram/CottageFoodOperations.aspx>
- **Processed Food Registration** covers the manufacture, processing, storage and distribution of food products in California:  
<https://www.cdph.ca.gov/Programs/CEH/DFDCS/Pages/FDBPrograms/FoodSafetyProgram/ProcessedFoodRegistration.aspx>

## Thank you to our presenters!

### **Sonja Brodt, UC Sustainable Agriculture Research & Education Program (SAREP)**

Statewide Program of UC Agriculture and Natural Resources committed to strengthening California's agriculture by advancing knowledge of the science of sustainability, supporting farmers and ranchers working to develop more sustainable agricultural practices, and assisting communities in building strong and healthy regional food systems.

<https://asi.ucdavis.edu/programs/ucsarep>

### **Katie Fyhrie, The Cloverleaf Farm**

An eight acre orchard and farm outside of Davis, California, bursting with peaches, nectarines, apricots, figs, and berries.

<https://thecloverleaffarm.com/>

### **Rachel Long, UC Cooperative Extension**

Bridging the gap between local issues and the power of UC research through youth development, home food preservation, nutrition, urban horticulture, and agricultural programs.

<http://cecapitolcorridor.ucanr.edu/>

### **Jahniah McGill, Solano County Environmental Health Division**

The Food Program protects public health and safety by ensuring that food facilities serving food to the public meet minimum construction, sanitation and safe food handling practices required by the California Retail Food Code (Cal Code).

[https://www.solanocounty.com/depts/rm/environmental\\_health/consumer/food\\_program/default.asp](https://www.solanocounty.com/depts/rm/environmental_health/consumer/food_program/default.asp)

### **Erin Sharman, The Remedy**

Using modern and advanced functional medicine techniques coupled with the ancient wisdom of energy medicine, primal nutrition, yoga + acupuncture we seek to restore total being: Mind, Body & Spirit.

<http://www.theremedymartinez.com/>

### **Wendy Rash, Natural Resource Conservation Service**

An agency of the United States Department of Agriculture that provides technical assistance to farmers and other private landowners and managers.

<https://www.nrcs.usda.gov/wps/portal/nrcs/site/national/home/>

### **Katie Reneker, Carmel Berry Company**

Handcrafted small batch elderberry syrups & cordials using the highest quality ingredients sourced from small farmers.

<https://carmelberry.com/>

### **Katie Uhl, UC Davis Department of Food Science & Technology**

The internationally recognized Food Science and Technology Department makes food healthier, tastier, and safer for consumers. Students complete a rigorous scientific curriculum, such as Katie's area of focus on analytical food chemistry ranging from volatile analysis to phenolic quantification.

<https://foodscience.ucdavis.edu/>