

IGGPRA Newsletter

Independent Grape Growers Paso Robles Area

Web Site :<http://www.PasoRoblesGrapeConnection.com>

VOLUME 4, ISSUE 5

PRESIDENT RICHARD SAURET - EDITOR ALLENE F. ELDER

SEPTEMBER/OCTOBER 2006

GENERAL MEETING & SOCIAL—OCTOBERFEST!

Saturday, October 28, 2006 @ 4:00 p.m.

SILVER HORSE WINERY

Jim and Suzanne Kroener
2995 Pleasant Rd., San Miguel

MAIN DISH—SAUSAGE AND SAUERKRAUT

Members bring the following dishes.

A-G—Side Dish H-L—Hor D'oeuvres M-S—Salad T-Z—Dessert

Remember to **BRING YOUR** TABLE SET-UPS, CHAIRS, WINE GLASSES,

WINE OR BEVERAGE OF YOUR CHOICE

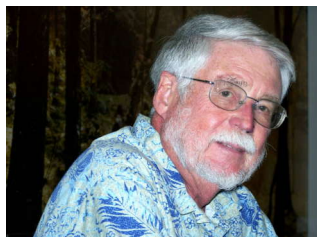
RSVP— Call Chris Pettigrew 226-8629 no later than Wednesday, October 25th

Members— FREE

Non Members/Guests— \$25

TREASURER'S MESSAGE

Grape growers have always had to suffer the slings and arrows of outrageous weather, water quality and availability, pests, disease and market conditions. Increasingly we are also facing increased environmental and governmental regulations.



The following excerpts are from a letter from Pennsylvania's Department of Environmental Quality department is a fine example of unreasonable governmental interference. The farmer's reply is outstanding - but please read the Environmental Department's letter first.

Subject: DEQ File no.97-59-0023; T11N:R10W,Sec 20; Ltcoming County

Dear Mr. Devries: It has come to the attention of Department of Environmental Quality that there has been unauthorized activity on the above referenced property. You have been certified as the legal landowner and/or contractor who did the following unauthorized activity:

Construction and maintenance of two wood debris dams across the stream of Spring Pond.

A review of the department's files shows that no permits have been issued. The Department has determined that this activity is in violation of Part 301, inland Lakes and Streams, of the Natural Resource and Environmental Protection Act, Act 451 of the Public Acts of 1994, being sections 324.30101 to 324.30113 of the Pennsylvania Compiled Laws, annotated..

The department has been informed that one or both of the dams partially failed during a rain event, causing debris and flooding downstream. Dams of this nature are inherently hazardous and cannot be permitted. The department orders you to cease and desist all activities at this location, and to restore the stream to a free-flow condition by removing all wood and brush forming the dams from the stream channel. All work shall be completed no later than January 31, 2006.

Failure to comply with this request or any further unauthorized activity on the site may result in this case being referred for elevated enforcement action. We anticipate and would appreciate your full cooperation in this matter. Please feel free to contact me at this office if you have any questions.

Sincerely, David L. Price, District Representative and Water Management Division.

Here are excerpts of the actual response by Mr. Devries:

Dear Mr. Price:

Your certified letter dated 12/17/05 has been handed to me. I am the legal landowner but not the contractor at 2088 Dagget Lane, Trout Run, Pennsylvania.

A couple of beavers are in the (State unauthorized) process of constructing and maintaining two wood "debris" dams across the stream. While I did not pay for, authorize, nor supervise their dam project, I think they would be highly offended that you call their skillful use of nature's building materials "debris". I challenge your department to emulate their dam project any time or place you choose. I can safely state there is no way you could ever match their dam skills, dam resourcefulness, their dam ingenuity, their dam persistence or their dam work ethic.

I do not think the beavers are aware that they must first fill out a dam permit prior to this work.

My first dam question is:

Are you trying to discriminate against my Spring Pond beavers, or

Do you require all beavers throughout this State to conform to said dam request?

If you are not discriminating against these beavers, through the Freedom of Information Act, I request copies of all other beaver dam permits that have been issued. Perhaps we will see if there is really a dam violation of Part 301, Inland Lakes and Streams, of the Natural Resources and Environmental Protection Act, being sections Act 451 of the Public Acts of 1994, sections 324.30101 to 324.30113 of the Pennsylvania Compiled Laws, annotated .

Aren't the beavers entitled to legal representation? They are financially destitute and unable to pay for said representation - so the State will have to provide them with a dam lawyer. The departments dam concern that the dams failed during a recent rain event is proof that this is a natural occurrence which the Department is required to protect. In other words we should leave the Spring Pond beavers alone rather than harassing them and calling their Dam names.

In my opinion, the beavers have a right to build their unauthorized dams as long as the sky is blue, the grass is green and water flows downstream. They have more rights than I do to live and enjoy Spring Pond. If the Department of Natural Resources and Environmental Protection lives up to its name it should protect natural resources (Beavers) and the environment (Beavers Dams).

So far as the beavers and I are concerned this dam case can be referred for elevated enforcement action right now. Why wait until 1/31/2006? The beavers may be under the dam ice then and there will be no way for you or your dam staff to contact/harass them.

In conclusion, I would like to bring to your attention to a real environmental quality and health problem in the area. It is the bears! Bears are actually defecating in our woods. I definitely believe you should be persecuting the defecating bears and leave the beavers alone.

If you are going to investigate the beaver dam watch your step! The bears are not careful where they dump! Being unable to comply to your dam request, and being unable to contact you on your dam answering machine, I am sending this response to your dam office.

THANK YOU - RYAN DEVRIES & THE DAM BEAVERS

Now wasn't this more interesting than a spreadsheet? *Milt Laird, Treasurer*

WELCOME NEW MEMBERS

	David & Tobey Osgood	Mary English
<u>GROWERS</u>	Osgood Farms	
		Century 21 – Your
Jeffery S. & Rebecca M Hallett	Dennis Sharpe	Professional Choice
Vella Vacencia Vineyard	Alto Pomar Vineyard	
		Andrew Jones*
Don & Barbara Hofer	<u>ASSOCIATES</u>	Sunridge Nurseries
Kiler Canyon Vineyard		
	Jerry & Jenni Atkins	<u>FRIENDS</u>
Andrew Jones* (see Associates)	Atkins Equipment Service &	Gene & Elaine Bender
RBZ Vineyards	Repair	

BOARD OF DIRECTORS

2006

President –Richard Sauret
467-2 3998

Vice President—Dale Evenson
Cell 712-2589

Secretary—Mike Collins
462-0171

Treasurer—Milt Laird
237-9202

Vendor/Supplier Relations
Clarence Elder
237-1894 & Joe Carrasco
467-2009

Seminars— Clarence Elder
237-1894
Board members:

Rich Ellis, Allene Elder &
Bud Nielsen 467-2485

COMMITTEE CHAIRS

Social—Chris Pettigrew
226-8629

Historian –Suzie Evenson
467-3772

Marketing—

New Chair Stan Levanduski
Joy Levanduski
226-0229

Membership— Rich Ellis
238-3978

Publicity—John Richardson
434-3553

Newsletter—Allene Elder
237-1894

Web Site -Rich Ellis & Allene Elder

New Web Master– Alex Badasci

IGGPRA 2006 Calendar

All dates/seminars are subject to change. We welcome suggestions for seminars you would like to have presented. Contact ANY board member to offer your suggestions!

Sept **NO EVENT SCHEDULED– EXCEPT FOR HARVESTING**

Oct 21 Social 4:00 pm

Silver Horse Winery & Vineyard

Nov 12 Special Catered Lobster Event 3:00 pm

See the announcement on page 7.

Dec 16 Christmas Party 6:00 pm

American Legion Hall—Templeton

First Tuesday of Each Month is Scheduled for Board Meetings at 6:00 pm.

NOV 9 **CENTRAL COAST GRAPE EXPO MID STATE FAIR**
IGGPRA WILL HOST A BOOTH & WE NEED
GROUNDSS VOLUNTEERS TO HELP

Seminar Chair & Board Member, Clarence Elder- It takes a lot of time and effort to find competent and knowledgeable people to speak at our seminars. Clarence constantly looks for new ideas and topics that will help keep our members up-to-date on the latest techniques in growing grapes. Any suggestions or ideas are welcome. Call 237-1894.

LOOK FOR THESE 2007 PLANNED SEMINARS

(The months are only estimates at this time they will be confirmed later.)

Jan **Pruning-Richard Sauret**

Feb **Rules & Regulations-Chris Browning**

Feb **Solar Power-Karl Luft & PG&E Rep**

Mar **Crop & Farm Insurance-Ted Hamm, Tax Related**
Issues- **Stephen Hovey**

April **Labor Laws—Barry Kinnman**

ANNOUNCEMENTS

HOST A SOCIAL FOR 2007!

The host months that need to be filled are as follows: **June, August, October.** As you can see this is only three months.

Please call Chris Pettigrew and let her know which month that you want to host for 2007 at 226-8629.

VOLUNTEER YOUR VINEYARD FOR SEMINARS!

We also need volunteers to offer their vineyards for tailgate seminars. Please call Clarence Elder at 237-1894 for more information. Thank you very much.

DONATIONS TAKEN AT SOCIALS

Here are some guidelines to help the person collect the donations given at **ANY IGGPRA GATHERING.** Please try to follow them as it is **VERY** hard to keep track of the names of folks when everyone is having a great time and it is so noisy etc. The best possible thing to do is write a check. If this not possible and cash is given, please take the time to make sure when you hand the money over he/she has enough time to write down your **NAME.**

MEMBERSHIP DIRECTORIES

The membership directories are out and they are being distributed at our socials and seminars to save on the postage (which is quite costly). IF you have not picked one up by now, you can still get one at the socials/seminars or you can contact Richard Sauret or Chris Pettigrew.

CAVEAT:

Articles presented in this newsletter should
not be construed as a recommendation
by the author or the IGGPRA,
but rather a source of information

HARVEST TIME by A. Elder

By now most of you have taken all the steps needed to prepare for this 2006 harvest. You began working for the present harvest from the end of the 2005 harvest to now. As all of you are well aware work in the vineyard is never done.

Most growers have to decide the best way to stop the birds and other pests from consuming the grapes that have been so carefully and tenderly nurtured along this growing season.



Some of the things that need to be done to protect your crop are:

Zon guns & shot guns – very noisy

Netting

Shiny aluminum strips

Large bright colored balloons

And anything else you can think of such as falcons—birds of prey etc.

As more of our agricultural land has been incorporated into the boundaries of the surrounding towns to accommodate the population growth there has been misunderstandings between city folk and farmers as to how long- time farming practices should be done.

Growers that have been (especially in the past few years) surrounded by homes discovered that loud sounds are not appreciated by the home owners.

Some growers were even the hot topic of conversation on a local radio talk station a few years ago with callers ready to do bodily harm to the “noise makers” that were scaring their animals.

Recently, some people were even worried about seeing the shiny pieces or strips of aluminum paper tied to vineyard posts –“Were they some kind of electrical charges to harm the birds or annoy people at night?”

After all is said and done growers must be not only good caretakers of the land, but also good public relations people for agricultural practices.

Your Board of Directors have spent many hours devoted to your best interests in promoting these very same qualities and showing our growers the avenues of how to sell their grapes.

To the newest growers/buyers of vineyards here is a very important piece of information to take into consideration:

Buyers of grapes don't call you.

- **YOU have to call them.**
- It is best to go to the winery and talk to the wine maker.

- Face to face is the best way to sell your grapes
- Try to see if you can do a 50/50 with a winery.

A 50/50 with a winery means that a winery gets half of your wine and you get the other half. If you or the winery can't sell your half there are options to the deal. One of the best parts of the deal is that you can store your half for a given time usually at no cost to you. AND you can have some of the wine for yourself to bottle and take around to get potential buyers to sample as a selling point!

In other words, the grower must do the foot work him/herself-no one does it for you

The IGGPRA gives the grower the tools to do the foot work and provides Socials and Seminars for your enjoyment and education. Good Luck to Everyone and Happy Harvest!

LAUNCHING THE NEW WEB SITE-9/22/06

We are proud to announce that the new Web Site will be up and running September 22nd. **MEGA THANKS** goes to our Membership Chair & Board Member, Rich Ellis, Marketing Committee - Stan & Joy Levanduski, Web Master- Alex Badasci for all their hard work and time spent in this endeavor. **THEY HAVE AND ARE DOING A SUPER GREAT JOB FOR US!**

Among the many items our members will enjoy on this site they have added the following:

Member bulk wine sales

Name/e-mail data base

Board of director bios

Buyer data file to buyer pages

Web site training tutorial for members

Continue associate updates

If you have any questions call any Board Member or any of the Committee members working on the Web Site.

Rich Ellis 238-3978, Stan Levanduski 805-712-4156 or

Joy Levanduski, 805-712-5608.

WANT ADS

FOR SALE!

28 H/P TRACTOR

2002 28 H/P 4 WHEEL DRIVE
TRACTOR, \$6000
INCLUDES KOYKER
LOADER & 5' BOX
SCRAPER. TOTAL HRS 277,
USED IN A SMALL
VINEYARD OPERATION
CONTACT RICH ELLIS
748-5966

HAULING!

NEED TO HAVE SOME
HAULING DONE?
CALL BUD NIELSEN
467-2485

WANTED !

CATTLE GUARD (1) &
GROW TUBES (2,500)
CONTACT DENYSE OLSEN
510-482-5958

FOR SALE!

*30" tubes— heavy duty— 5,000
stored in bags & out of sun &
weather .40¢ ea. Or Best Offer
Call Beverly Mays
467-3738

WINE BOTTLE CORKS!

Ameron Corks
Call Chris Johnson
423-6461

JOHN VINEYARD APPLICATIONS!

Licensed & Insured Qualified
Applicator
#AA03773 & QL31754
Call for a Free Vineyard
Evaluation
References Available.
Will John
Cell 459-0970—Fax 237-2758
JOHNAPPLICATIONS@
EARTHLINK.NET

FOR RENT !

5 STAR RATED WESTIN
KA'ANAPALI OCEAN
VILLA RESORT, MAUI
Week of Dec. 6th (changeable)
7 NIGHTS LUXURY
VACATION—
MANY AMMENITIES
1 BDR/ KIT \$1,400
STUDIO/KIT \$1,000
RENT BOTH
WILL SLEEP 8
CALL DON DAVIS
VINEARTS 239-1230

FARM SUPPLY COMPANY!

SHOP AT FARM SUPPLY
FOR ALL YOUR FARMING
NEEDS!

CONTACT DUSTIN HAUGE OR
DALE EVENSON IN THE PASO
ROBLES STORE
238-1177

WANTED TO BUY!

6' Drag Behind
Type Offset Disc For Use
With A Crawler Tractor
Call Chris Clark 467-2676

FOR SALE!

ZON GUN WITH TRIPOD STAND.
\$200.00

CALL BOB KRIVACEK

467-2974

Corrected phone number

FOR RENT!

Pneumatic tire forklift with bin
dumper for rent.
\$250.00 per day plus pickup &
delivery.
An operator available at an
additional expense.
Contact Bob Mannon at
235-6146

J-SAW
Enterprises, Inc.
Joy Levanduski
Mobile Notary Public
505 Creekside Ct.

Paso Robles
Office 226-0229
cell 712-5608
Joy.Levanduski@charter.net

WANTED TO BUY!
USED OAK BARRELS
CALL JUDY ARON
CELL 610-5751

Dear Members, this column is for you to advertise in for free! If you are not a member it will cost you \$25 to put your ad even in here. If you want to have a flyer inserted in the newsletter it will cost you \$25 whether you are a member or not. It is a good deal you will not find a better price anywhere else to advertise your stuff!

So, give me a call at 237-1894 or e-mail chiefelder@tcsn.net or fax 237-9125 and get those ads in today!

Thanks—Your Editor

NOVEMBER LOBSTER FEED by Bonnie Nielsen

IGGPRA is sponsoring a “LOBSTER FEED” on Nov. 12 at 3:00 pm

at the Paso Robles Shiner’s Hall.

Seating is limited to the first 80 people to make reservations .

A paid reservation is a confirmed reservation.

Deadline for checks is Nov. 1st.

Price is \$30 per person.

Menu includes approximately 1½ lb lobster, corn on the cob, French bread, and salad.

Those attending if they desire, may bring an appetizer or dessert.

Bring your own table settings, 2 dinner plates one for lobster, one for side dishes, beverage of choice, nut cracker for lobster, and wine glass.

This is going to be a real fun event so make your reservation early.

For reservations call Chris Pettigrew at 226-8629.

***need volunteers to over see cooking of corn and bread, and throw salad together,**

Call Bonnie Nielsen 467-2486

Wine & Dine

JOYCE CLARKE'S

GRAPEVINE CUISINE

Paradise is suddenly near as harvest, fall's final act in the annual drama, visits each of us, vineyard by vineyard. Our intense focus on grapes heightens our connection to the land and elements and the

earthy splendor of fall foods comforts our souls.

ROASTED ROOTS

Vinaigrette*

1 c. olive oil

¼ c. balsamic or rice vinegar

2-3 cloves garlic

2 ts. Dijon mustard

salt & pepper to taste

Combine well with stick blender. Dressing will be like mayonnaise and very spicy. Adjust seasoning, and set aside.

Potato— Sweet Potato

Celeriac/Carrot -

Turnips/Parsnips

Onion/ Fennel—

Mushrooms

Clean and pare amount and variety of desired vegetables. Cut so they will cook in the same amount of time or divide into groups that will cook in similar amounts of time. Small cubes roast quickly and work well for nibbles, on a bed of greens for salad, or as a side dish.

Larger pieces require more cooking time and work well as finger food appetizers

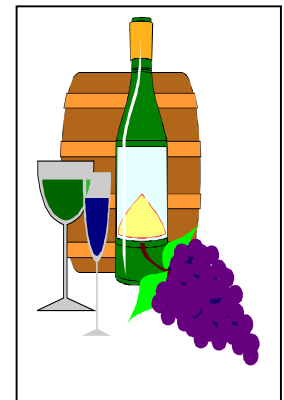
or hearty side dish. Once cut, toss immediately in enough vinaigrette to coat and prevent discoloration. Set aside until ready to roast.

Line a cookie sheet (s) with foil and brush with olive oil. Spread marinated vegetables in a single layer over foil. Bake at 400 F. until just tender. Small pieces take approximately 15 to 20 minutes while large pieces can take up to 40 minutes

or more. If they get too brown, loosely cover with foil and continue cooking. Large pieces can cook on the BBQ if desired. When done, adjust seasoning if necessary and serve hot or at

room temperature garnish with a mix of finely chopped fresh parsley, sage and thyme. Leftovers are great.

*The vinaigrette is a flavorful alternative to butter or mayonnaise on bread.



BON APPETITE'