



NEWSLETTER

Issue No. 18

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HOUSE TAX BILL COULD CUT FARM BILL PROGRAMS

On November 15, 2017, the House of Representatives passed the tax bill that could possibly eliminate several farm bill programs and services critical to farmers, ranchers and rural communities. The Congressional Budget Office (CBO) issued a letter to the House Minority and Ways and Means Committee, stating that the tax bill would add \$1.5 trillion to the deficit over the next ten years. The Statutory Pay-As-You-Go (PAYGO) Act, would automatically force budget cuts to take effect, resulting in the complete elimination of many important exiting programs, including many utilized by the blueberry industry. These automatic cuts could be applied to the Specialty Crop Research Initiative, Specialty Crop Block Grants and the Market Access Program (MAP).

The Blueberry Commission will continue to update the industry as this issue moves forward.

U.S. FARM EXPORTS HIT 3rd HIGHEST LEVEL ON RECORD

On November 16, 2017, U.S. Secretary of Agriculture, Sonny Perdue, announced that U.S. exports totaled \$140.5 billion in fiscal year (FY) 2017, increasing more than \$10 billion from the previous year. This marks the third-highest export level on record. Secretary Perdue stated in a press release, "U.S. agriculture depends on trade. It is great to see an increase in exports and we hope to open additional markets to build on this success." Last year, the United States was the largest export customer for China, with shipments valued at \$22 billion, followed by Canada

at \$20.4 billion, exports to Mexico \$18.6 billion, and Japan \$11.8 billion. California Blueberry's number one export market is Canada, followed by Japan, and Hong Kong. Exports continue to be very important for the California blueberry industry. Additionally, the CBC is a member of the U.S. Highbush Blueberry Council (USHBC) which aids in educating consumers about both foreign and domestic markets. For more information on agricultural exports from the U.S., please visit the Global Agricultural Trade System (GATS) at <http://apps.fas.usda.gov/gats>.

DID YOU KNOW? BLUEBERRIES ARE DELICIOUS AND OVERWHELMINGLY NUTRITIOUS

According to Medical News Today, blueberries have an overwhelming amount of health benefits. In just one cup of blueberries, there is approximately: 84 calories, 1.1 g of protein, 0.49 g of fat, 21.45 g of carbohydrate, 3.6 g of dietary fiber, and 14.74 g of total sugars. That same one-cup serving provides: 24 percent of daily vitamin C, 5 percent of daily vitamin B6, and 36 percent of daily vitamin K. Blueberries also provide: 9 milligrams (mg) calcium, 0.41 mg of iron, 114 mg of potassium, 9 mg of magnesium, 18 mg of phosphorus, 1 mg of sodium, 0.24 mg of zinc, and 9 mg of folate. All of these benefits aid in the maintenance of healthy bones, skin health, lowering of blood pressure, diabetes management, protection against heart disease, prevention against cancer, improvement of mental health, healthy digestion, weight loss, and feeling full. For more information, visit: <https://www.medicalnewstoday.com/articles/287710.php>

CBC ANNUAL REPORT

In the near future please be on the lookout for the California Blueberry Commission Annual Report. The Annual Report includes information on our current and future research, education projects, market exports, Blueberry Marketing Research Information Center (B-MRIC) and other pertinent industry information. If you would like a copy, please contact the Blueberry Commission office.

***Did you know you can receive an e-newsletter instead of the snail mail version? If you would like to sign up, please email intern@calapple.org.*

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BLUEBERRY BITES Blueberry Cream Cookies



Ingredients:

- 1 rounded cup Fresh Ca Blueberries
- 1 cup Sugar
- ½ cup softened Butter
- 2 cups Flour
- 1 Egg
- 1/3 cup Sour Cream
- 1 Small Box Vanilla Pudding Mix
- ½ tsp. Salt
- ½ tsp. Baking Soda
- 1 cup White Chocolate Chips

Directions:

1. Preheat oven to 350 degrees F.
2. Cream together sugar and butter. Add egg, sour cream, pudding mix, salt and soda. Stir until smooth.
3. Add flour 1 cup at a time, mixing until smooth between additions. Stir in white chocolate chips.
4. Create a shallow well in the center of the dough, Add in blueberries. Very gently, fold dough over several times, doing your best to not squash the berries.
5. Drop by rounded teaspoonful's onto greased cookie sheet.
6. Bake at 350 for 10-11 minutes. Transfer to a cooling rack and enjoy!

Recipe courtesy of: <http://www.blueberry.org>

CALENDAR OF EVENTS

- **Fruit Logistica**
 - Date: February 7-9, 2018
 - Berlin, Germany
- **NABC & USHBC SPRING MEETINGS**
 - Date: February 28, March 1-2, 2018
 - Double Tree Suites, Salt Lake City, Utah
- **UNITED FRESH CONVENTION**
 - Date: June 25-27, 2018
 - South Hall, McCormick Place, Chicago Illinois