



CALIFORNIA
Blueberry
COMMISSION

Newsletter

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CALIFORNIA BLUEBERRY COMMISSION APPLIES FOR ONE-TIME SPECIALTY CROP BLOCK GRANT

In July, the California Department of Food and Agriculture (CDFA) announced a one-time Specialty Crop Block Grant request for proposals under House Resolution 133 (HR 133 Stimulus Funding). This request for proposals is in addition to the regular SCBGP funding authorized by the Agriculture Improvement Act of 2018 (“Farm Bill”) and is a response to the United States Congress awarding additional one-time SCBGP funding to state departments of agriculture due to the COVID-19 impacts on the food system. CDFA anticipates that up to \$10 million will be awarded to projects enhancing the competitiveness of California specialty crops. Grant amounts range from \$250,000 to \$1,000,000. The maximum grant duration is three years. The CBC submitted a proposal entitled, “Identifying new preservation techniques for increased volume of processed blueberries in CA resulting from COVID-19” The CBC should be notified whether the concept proposal was selected to submit a full proposal by November, and funding decisions will be announced in January 2022. If you have any questions regarding this grant program or the CBC’s proposal, please do not hesitate to contact the CBC office.

CALIFORNIA BLUEBERRY COMMISSION PARTICIPATES IN VIRTUAL TRADE EVENT

In August, the CBC participated in the Taste of California Specialty Crop Virtual Trade Event. The event was focused on the Indian market and featured a virtual tradeshow showcase and business to business meetings with members of the trade. The CBC was able to meet directly with various importers, distributors, retailers, etc. from India who are interested in California blueberries. Trade leads gathered from the event will be shared with the industry. Please do not hesitate to contact Elizabeth Carranza at the CBC office with any questions or comments regarding the event.

USDA UPDATES CFAP 2.0 PROGRAM GUIDELINES

The U.S. Department of Agriculture (USDA) has agreed to update the CFAP 2 program for producers of specialty crops, including blueberries. CFAP 2, which assists producers who faced market disruptions in 2020 due to COVID-19, is part of USDA's broader Pandemic Assistance for Producers initiative. USDA is amending the CFAP 2 payment calculation for sales-based commodities, which are primarily comprised of specialty crops, to allow producers to substitute 2018 sales for 2019 sales.

Applicants should ensure whether it is worthwhile for them to modify their original application. Newly eligible producers who need to submit a CFAP 2 application or producers who need to modify an existing one can contact their local FSA office. Producers can find their local FSA office by visiting farmers.gov/service-locator. The deadline for all eligible producers to apply for or modify applications for CFAP 2 is October 12, 2021.

**STATE WATER RESOURCES CONTROL
BOARD (SWRCB) ENACTS
EMERGENCY WATER RESTRICTIONS**

On August 3, 2021 the SWRCB voted unanimously on emergency water restrictions that will affect thousands of Central Valley farmers. The new restriction prevents 5,700 farmers and landowners from diverting water from the Sacramento and San Joaquin River watersheds for agricultural use. Those who fail to comply with the order could face fines up to \$1,000 a day, as well as \$2,500 per acre-foot of illegally diverted water.

To view the SWRCB's statement regarding actions taken, please access it [here](#).

CALENDAR OF EVENTS

- **OFFICE CLOSED- Labor Day**
 - September 6, 2021
- **CBC Board of Directors Meeting**
 - September 15, 2021 @ 10:00 AM
- **United Fresh Washington Conference, Washington, DC**
 - September 20-22, 2021
- **NABC/USHBC Conference & Expo, Salem, Oregon**
 - September 27 - October 1, 2021
- **Produce Marketing Association (PMA) Fresh Summit, New Orleans, LA**
 - October 28-30, 2021

Some events are being held virtually. Please contact the CBC office for more information.

Blueberry Bites



Blueberry and Coconut Yogurt Popsicles

Ingredients:

- 2 cups fresh California blueberries
- ¾ cup of coconut yogurt
- 3 tablespoons of coconut milk
- 1 tablespoon of raw honey or rice malt syrup

Directions:

- Place all ingredients into a food processor or blender and process until you have a smooth blueberry yogurt cream. Fill the cream evenly into the popsicle molds. Freeze for 25 - 30 minutes and insert the popsicle sticks. Freeze for a minimum of 4 hours, preferably overnight before you serve them.
- For a pretty look: In a bowl, whisk together coconut yoghurt, coconut milk and one teaspoon of honey or rice malt syrup. Add more honey or rice syrup if it's not sweet enough for your taste. In a blender or food processor, blend together the blueberries and the remaining raw honey. Fill the popsicle molds half way up with the coconut yoghurt. Freeze for 30 minutes before adding the blueberry layer. Freeze for 15 minutes before adding the popsicle sticks. Freeze for a minimum of 4 hours or overnight.

Recipe courtesy of The Feed Feed and @Heavenlyhealthy

Find us on social media!



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