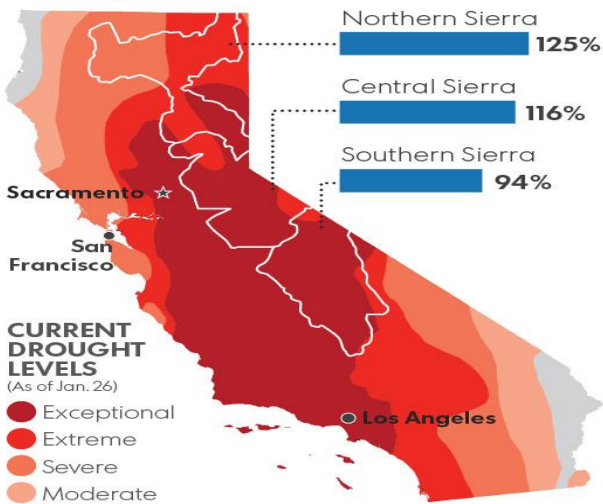




## MAKING A DENT IN THE DROUGHT

California's snowpack is at its highest level in five years. Current snowpack compared to average levels:



SOURCES: California Cooperative Snow Surveys, National Drought Mitigation Center, Janet Loehrke and Dwayne Rice, USA TODAY



## WATER CONSERVATION UP IN APRIL

On June 6th, the State Water Resources Control Board applauded a high water conservation level in April. A 26.1% decrease over the 2013 percentage. Although this is great news, the board continued to stress that water conservation needs to remain a top priority as this California drought continues into its 5th year. This past winter, Northern California had a near average rain fall, but 60 percent of California still remains in severe drought.

The newly adjusted State Water Board regulation places responsibility on each local water supplier to calculate its own conservation standards for customers based on a "stress test." This requires them to prove they have sufficient water supplies that would withstand three years of continuous drought. They also have the option to take additional measures that include mandatory conservation targets. Water suppliers that fail to meet these new standards could face punishment from the State Water Board.

Read more about this article at [saveourwater.com](http://saveourwater.com).

## BLUEBERRY CROP ON TRACK FOR RECORD YEAR

As of June 15, 2016, the California blueberry industry has shipped 46,344,183 pounds of fruit. Specifically, 8,332,493 pounds are organic and 38,011,691 pounds are conventional. Already, California has surpassed last year's totals of 42,722,786 pounds of fresh. It is anticipated that processed berries for the golden state will be higher from last year as well. Currently, California is anticipating a record crop of 70 million pounds of both fresh and

processed berries. Based on these numbers, California is clearly on target to hit those estimates.

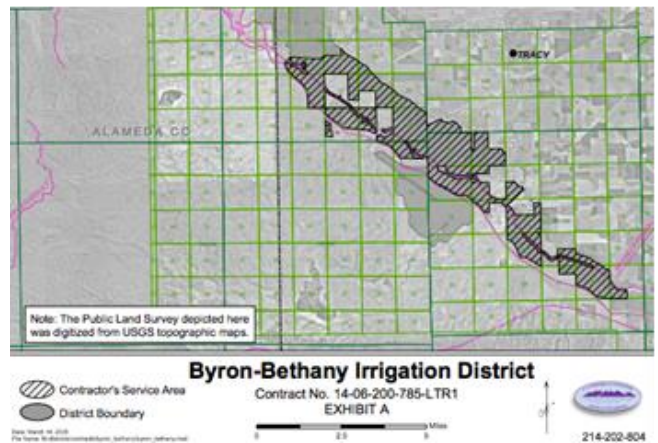
Final totals will be tallied in September and reported to the industry once complete. Industry members should note that all information and assessments need to be reported to the Commission no later than August 15, 2016. Should you have any questions, please contact the Commission office.

### FORM 700s DUE!!!

If you have not turned in your form 700 yet, they were due April 1st. Form 700s are conflict of interest reports required to serve on the California Blueberry Commission's Board of Directors. You only need this form if you serve on the Commission Board. Members with questions should contact the Commission immediately to make sure that these forms are completed. If you fail to turn in your form 700, the government may begin fining you.

### 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 the current and future research, education projects, market reports, and other pertinent industry information. If you would like a hard copy, please contact the Commission office.



### California State Water Resources Control Board Drop \$1 Million Case Against Water Diverters

California State Water Resources Control Board has decided it will not be taking action against either the Byron-Bethany Irrigation District or the West Side Irrigation District, both of which were accused of recently diverting water illegally during California's current drought conditions. The Byron-Bethany Irrigation District has been given reprieve by the water board despite the district

being accused of diverting water illegally from a pumping plant for 12 days. The Byron-Bethany District would have been fined \$1.5 million had they been found guilty of these accusations. The board also decided to dismiss the cease and desist order against the West Side Irrigation District who was accused of pumping water out of Old River. If state officials had chosen to continue with the order, the district would have been charged penalties up to \$10,000 a day for noncompliance and may have been referred to the Office of the Attorney General for possible further action.

**BLUEBERRIES MAY STAVE OFF ALZHEIMERS**

Blueberries taken in powder form could help keep Alzheimer’s disease at bay. During a recent study, the blueberry which is already known for its many health benefits may protect you from an aging brain. The test conducted showed improvements in older adults that showed cognitive impairment which is a risk factor linked to Alzheimer’s disease. Brain scans showed an increase in brain activity in people who also consumed the blueberry powder. Blueberries are also packed with antioxidants which help lower your risk of heart disease.

*Read more about this article at [zeenews.india.com](http://zeenews.india.com).*

**CALIFORNIA BLUEBERRY ASSESSMENTS,  
DESTINATION REPORTS AND GROWER  
PRODUCTION**

**Assessments & Destinations:** Handlers who pack blueberries must submit their completed assessment report(s) along with the assessment payment and attached destinations by August 12, 2016. Failure to submit reports or pay assessments may result in penalties and legal action.

**Grower Production:** Please mail in complete grower production information by August 31, 2016. According to state law, this information is needed to properly assist in the Blueberry Commission duties. Penalties may be administered should this information not be provided. Should you have any questions please contact the commission office.

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**BLUEBERRY BITES**  
**Blueberry Whoopie Pies**

- 1 red velvet cake mix (18.25 ounces)
- 1/4 cup flour
- 1/2 cup water
- 1/3 cup vegetable oil
- 3 large eggs
- 1-1/2 cups marshmallow crème from a jar
- 1 cup fresh California blueberries

- Heat oven to 350°F
- Line two large baking sheets with parchment paper
- In a large bowl combine cake mix, flour, water, oil and eggs
- With an electric mixer, beat at medium speed until smooth, 2-3 minutes
- Scoop the batter by rounded tablespoons onto prepared baking sheets, 2 inches apart, to make 24 cookies
- Bake until puffed, 8-10 minutes
- Let cool 2 minutes on the baking sheets
- With a spatula, remove to wire racks to cool completely
- With a small spatula or knife, spread 1-1/2 teaspoons marshmallow crème onto the flat side of each cookie
- Divide blueberries onto 12 of the cookies
- Top with remaining cookies to make sandwiches
- Serve immediately or store chilled in an airtight container layered between sheets of waxed paper.

*Recipe courtesy of: <http://www.blueberrycouncil.org>*

**CALENDAR OF EVENTS**

- **United Fresh Convention**  
-Date: June 20-22, 2016  
-Location: Chicago, IL
- **Asia Fruit Logistica**  
-Date: September 7-9, 2016  
-Location: Lantau, Hong Kong
- **NABC/USHBC Meeting**  
-Date: October 5-7, 2016  
-Location: Philadelphia, PA



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