

Riverside County AGRICULTURE

The official publication of Riverside County Farm Bureau, Inc.
A private, nonprofit organization serving farmers throughout Riverside County since 1917

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**Compliance with CARB's
Truck & Bus Rule**

**Sweet Surprise
California-grown Mangos?**

**CAL/OSHA ADOPTS NEW WILDFIRE
SMOKE REGULATION**

California Food & Ag Day on Capitol Hill



Understanding Farm Succession Planning

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Welcome New Members

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Nationwide's Webinar Series

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The Nationwide Retirement Institute® will facilitate the educational events on retirement topics. To learn more or see other dates for future webinars visit: <https://www.nationwide.com/ag-farm-bureau-ca.jsp>.

Compliance with CARB's Truck and Bus Rule will Affect DMV Registration in 2020

Do you own, or do business with, diesel on-road trucks or buses with a gross vehicle weight rating of more than 14,000 pounds?

Beginning January 1, 2020, compliance with the California Air Resources Board's (CARB) Truck and Bus Regulation will be automatically verified by the California Department of Motor Vehicles (DMV) as part of the vehicle registration process. Senate Bill 1, the Road Repair and Accountability Act of 2017 (SB 1), was signed into law on April 28, 2017. This bill states that DMV must check that vehicles are compliant with, or exempt from, CARB's Truck and Bus Regulation. If a vehicle is not compliant with the rule, DMV can no longer register that vehicle.

The Truck & Bus Regulation requires that most medium- and heavy-duty commercial diesel trucks and buses with older engines be replaced or repowered with 2010 or newer model year engines through a phase-in schedule.

For more info on the Truck regulations, please visit CARB at ww2.arb.ca.gov.

Sweet Surprise

July/August 2019 California Bountiful magazine,
Story by Ching Lee, Photos by Melissa Jewel.

California-grown mangos? Yes, thanks to tenacious desert farmers.



Riverside County farmer Debbie Chamberlain, one of only a few mango growers in the state, shows off her crop of Keitt mangos, the skin of which stays green when the fruit is fully ripe. Photo © 2019 Melissa Jewel

Even today, after years of being a familiar face at the Santa Monica Farmers Market, Riverside County farmer Debbie Chamberlain still meets shoppers who wander over to her table, do a double-take and react with astonishment when they find her selling California-grown mangos.

"Every time somebody new finds us, they go, 'I didn't know there are mangos,'" she said. "They say, 'How come this is the first time I've seen these?'"

To be fair, the chance to buy Chamberlain's mangos is fleeting, as they tend to sell out quickly. Often, the fruit is already spoken for by those who've known about Wong Farms, one of only a few farms in the state that have tried to grow the tropical fruit.

Although mangos remain one of the most popular fruits in the world, U.S. production is tiny. India is the world's leading producer, followed by China and Thailand. Most mangos sold in U.S. stores come from Mexico, with some imported from Peru, Brazil, Ecuador, Guatemala and Haiti, according to U.S. trade statistics and the National Mango Board.

Considering mangos typically thrive in tropical or subtropical climates, it may come as a surprise to many Californians that they do, in fact, grow in the Golden State—but not without the tenacity of farmers such as Chamberlain.

Perseverance pays off

It was her father, Ed Wong, who first got the family into growing mangos—a feat that would take years of experimentation and determination to bring the trees to production. A tomato farmer in the Coachella Valley since 1968, Wong had long been searching for a crop that could fill the gap after his winter tomato season ended in the spring, Chamberlain said.

He got the idea to plant mangos from the late Howard Marguleas, a



Rod and Debbie Chamberlain place paper bags over individual mangos to protect them from sunburn. Photo © 2019 Melissa Jewel

California produce marketer credited with introducing a variety of fruits and vegetables that were largely unfamiliar to American shoppers, including Red Flame seedless grapes, seedless watermelons, multicolored sweet peppers, vine-ripened tomatoes and mangos.

According to reports, Marguleas decided to try growing mangos in the 1980s after seeing mango orchards in Israel, the climate of which reminded him of the Coachella Valley, where he planted his first groves.

"My dad saw their ranch and thought, 'Yeah, that would be a good crop,'" Chamberlain said. "He started tinkering with it."

Wong, who died in 1998, did not live to see his trees bear fruit. Chamberlain, who now operates the farm with her husband, Rod, and two of their sons, continued the tomato business. The family also kept the mango trees, having planted more than 20 different varieties to see which ones best suited the growing conditions of their farm in Mecca—just north of the Salton Sea—and could produce good-tasting fruit with not much fiber.

"Most of them didn't pan out," Rod Chamberlain said.

With summer temperatures in the Coachella Valley sometimes topping 120 degrees, some trees didn't produce fruit, and the leaves of others simply withered and died, he noted. The region's winters could be just as punishing for mango trees, which are very sensitive to frost. Freezing temperatures have destroyed mango plantings on other farms.

"It took us a while to pare it down to two species that could handle the desert," Rod Chamberlain said.

One is the Keitt mango, by far Wong Farms' most popular variety. The large, oval-shaped fruit has a sweet, firm flesh that's virtually string-free and skin that stays green even when fully ripe. Harvest for the Keitt usually starts in August and goes through September, sometimes into the first part of October.

Wong Farms' mango season begins in late June/early July, with harvest of the Valencia Pride, a kidney-shaped fruit with creamy flesh, low fiber and yellow skin with a red blush. For the first time this year, the farm will also be selling a new variety called Golden Lady, which was developed on the farm. The new mango, harvest of which begins at the end of June, has yellow skin with tiny white spots and apricot-colored flesh that's low in fiber.

Due to the extreme conditions of the desert, the trees grow half the rate they normally would in the tropics, with production also reduced, the Chamberlains said. Beginning in May, the farm covers with individual paper bags all

vulnerable fruit not adequately protected by the tree's canopy.

'People just go nuts for them'

Laura Avery, who managed the Santa Monica Farmers Market for 36 years until her retirement last December, remembered the first time Debbie Chamberlain mentioned her family's mango orchard.

"I was shocked when she said she had mangos," Avery said. "(The market) never had mangos before. That was brand new and we were really excited that she wanted to bring them."

Because they're grown locally, Avery said Wong Farms mangos are not treated with irradiation or hot-water baths that imported mangos must go through to kill pests before entering the country. Best of all, Wong Farms mangos "have none of that string that gets stuck in your teeth," she added.

"They're a real seasonal treat. People just go nuts for them," she said. "I just eat it out of the skin with a spoon. It's like eating mango custard. It is absolute heaven."

Chefs are among the farm's most loyal customers. Jeremy Fox, a chef at Santa Monica's Rustic Canyon and Tallula's restaurants, said he stumbled upon Wong Farms mangos while shopping at the farmers market six or seven years ago.

"I hadn't really worked with mango much before, because in most cases it's not a California ingredient," he said. "It was pretty surprising to find out that there is California mango and it's amazing, however short the season is."

He said he likes to eat mangos dressed with olive oil, salt, chili and lime. At his restaurants, he's served them charred and chopped beneath squid sautéed in red chili butter, with arugula on top.

Husband and wife Tristan Aitchison and Amy Wolf, both chefs at Providence restaurant in Los Angeles, said they've been buying Wong Farms mangos for nearly a decade.

"It's wonderful to get something tropical from California that people think wouldn't be growing in the desert," Wolf said.

Aitchison said he's used fresh mango in a crab salad or to accompany sorbet. In some savory dishes, he's served them with dried mango seasoned with lime juice, lime zest and chili flakes. Dehydrating the fruit slightly intensifies the flavor, he said, and makes the flesh a chewy, jerky-like texture.

"I try not to manipulate them too much—just trying to do things that aren't going to take away from the natural beauty of the mango," he said.

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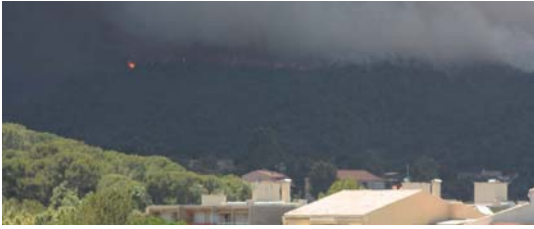


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Cal/OSHA Emergency Regulation to Protect Outdoor Workers from Wildfire Smoke in Effect

Cal/OSHA's emergency regulation requiring employers to protect workers from hazards associated with wildfire smoke is now in effect, following its approval yesterday by the Office of Administrative Law.



The emergency regulation, effective through January 28, 2020 with two possible 90-day extensions, applies to workplaces where the current Air Quality Index (AQI) for airborne particulate matter (PM 2.5) is 151 or greater, and where employers should reasonably anticipate that employees could be exposed to wildfire smoke.

Under the new emergency regulation, employers must take the following steps to protect workers who may be exposed to wildfire smoke:

- Identify harmful exposure to airborne particulate matter from wildfire smoke at the start of each shift and periodically thereafter by checking the AQI for PM 2.5 in regions where workers are located.
- Reduce harmful exposure to wildfire smoke if feasible, for example, by relocating work to an enclosed building with filtered air or to an outdoor location where the AQI for PM 2.5 is 150 or lower.
- If employers cannot reduce workers' harmful exposure to wildfire smoke so that the AQI for PM 2.5 is 150 or lower, they must provide:
 - o Respirators such as N95 masks to all employees for voluntary use, and
 - o Training on the new regulation, the health effects of wildfire smoke, and the safe use and maintenance of respirators.

As noted in the July 18 press release announcing the Occupational Safety and Health Standards Board's adoption

of the emergency regulation, Cal/OSHA will convene an advisory committee in Oakland on August 27 to establish a permanent regulation using the regular rulemaking process. Meeting details and documents are posted on Cal/OSHA's website.

The Occupational Safety and Health Standards Board, a seven-member body appointed by the Governor, is the standards-setting agency within the Cal/OSHA program. The Standards Board's objective is to adopt reasonable and enforceable standards at least as effective as federal standards. The Standards Board also has the responsibility to grant or deny applications for variances from adopted standards and respond to petitions for new or revised standards.

Cal/OSHA helps protect workers from health and safety hazards on the job in almost every workplace in California. Employers and workers who have questions or need assistance with workplace health and safety programs can call Cal/OSHA's Consultation Services Branch at 800-963-9424.

Complaints about workplace safety and health hazards can be filed confidentially with Cal/OSHA district offices. Employees with work-related questions or complaints may contact DIR's Call Center in English or Spanish at 844-LABOR-DIR (844-522-6734).

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California Food & Ag Day on Capitol Hill



Photo L - R: Jerry Kaminski, Land O' Lakes, Inc.; Al Stehly, San Diego CFB Director; California Congressman Ken Calvert, 42nd District; Rachael Johnson, Riverside CFB Executive Director; Mark Oostdam, Dairyman; Julie Vieburg, Land O' Lake, Inc.; Jamie Johansson, CFBF President; David Salmons, AFBF Congressional Relations. Photos provided by Rachael Johnson.

California is the nation's largest producer of food and agricultural products and a leading exporter.

Riverside County Farm Bureau's Executive Director Rachael Johnson joined by representatives from the California Farm Bureau Federation met with various Congressional leaders in Washington D.C. to urge support for the passing of the U.S.-Mexico-Canada Agreement. In meeting with California Congressman Ken Calvert (who represents parts of Riverside County), she expressed the importance of Riverside County's agricultural industry and the possibilities for our county.

The California Food & Agriculture Day on Capitol Hill celebrated our nation's most bountiful state, along with educating and raising awareness with California's Members of Congress

about the importance of growing export markets for California's food and farm economy. Many farmers, ranchers, producers and growers representing various California food and agriculture groups took to Capitol Hill on Wednesday, July 24 as well to make a case for passing the U.S.-Mexico-Canada Agreement as swiftly as possible.

In California, about 77,500 farms produce more than 400 commodities, with about one-quarter of commodities exported around the world. The agricultural exports are valued at nearly \$21 billion, with California's food and agriculture generating at least \$100 billion in economic activity due to its tremendous productivity and diversity and supporting roughly 2.8 million direct food and agriculture jobs. Canada and Mexico represent California's most important export markets. In 2017 alone, California ag exports to Canada totaled \$3.2 million and ag exports to Mexico amounted to \$1 billion.



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Understanding farm succession planning

The following information is provided by Nationwide, the #1 farm and ranch insurer in the U.S.*

Finding time to talk to your family about succession planning for your farm may be difficult. You may also be uncomfortable with the thought of selling your farm or handing over control to family members.

Make the time to develop a solid transition plan for your farming business. You'll help ensure that your family's wishes are met, and emotional stress is minimized.

What you should know up front about transitioning your farm

Unlike estate plans, which concentrate on tax liabilities and the various ways to lessen the tax burden, succession plans focus on the future of the farm. They're an integral part of an estate farm plan.

When you decide to retire, your farm succession plan may include:

- Transferring or selling ownership to a vested family member. To be fair to non-farming heirs, you may leave them with equal settlements of money, stock or other assets.
- Liquidating farm assets, such as auctioning equipment and livestock or selling land.
- Renting or leasing your land and equipment.
- Selling or contracting the property.

Determine the desired end result

Concentrate on the desired final outcomes of the succession. Among the important questions, you should ask yourself:

- What do my spouse and I envision for the future of the farm?
- Do I want to stay involved with the operation on a smaller scale?
- What kind of income might I need for retirement or health care costs?

If you have a family member who could and may want to take over the operation, you should be comfortable that they have the knowledge and skills to run it profitably. Also, think about siblings who might each want a piece of the farm. Are you being pressured to sell by those who don't share your love of the land?

Getting it right the first time

Succession plans sometimes fail because certain risks were not considered during the planning stages, including:

- Inadequate cash flow
- Liquidation of some assets to provide for retirement
- Poor farm estate planning
- Unresolved issues between family members or a successor who's not prepared to lead and manage the farm business

It's important to enlist the help of qualified professionals who don't have a stake in the final decisions. They can help you make sound, unbiased decisions for your farm estate. Qualified professionals may include:

- A financial or estate planner who specializes in farm estate planning
- A moderator or arbitrator to help with family discussions
- Your banker to help with finance resources
- Your accountant who has income records and projections for your business
- Your personal attorney, or one who specializes in tax issues

*Nationwide has been protecting agriculture for more than 100 years, including commercial agribusinesses. For more information contact your local Nationwide agent or visit nationwide.com/business/agribusiness.

Farm and ranch products are not available in: Alaska, Florida, Hawaii, Louisiana, Massachusetts, New Jersey and Oklahoma.

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Save the date
101st Annual Meeting



Monterey Conference Center

Sunday-Wednesday, December 8-11, 2019

CALENDAR OF EVENTS

There will be no Board meeting in July or August. The next Board meeting will be held on Wednesday, October 9, 2019, beginning at 5:30 p.m. at Russo's Italian Kitchen in Banning.

Research on cilantro may improve treatment for seizures

Cilantro has been used in traditional medicine to treat against seizures, and University of California research has found the underlying action that allows the herb to have that effect. Scientists at UC Irvine say this new understanding may lead to improvement in treatments for seizures. The study identified a particular component of cilantro that reduced what the lead researcher called "cellular excitability."

Food and Farm News

Courtesy of CFBF

Pest experts look for ways to fight invasive stinkbug

A parasitic wasp from eastern Asia could become a new tool for pest experts trying to stem infestations of an invasive stinkbug. The brown marmorated stinkbug first hit several California cities, but has now moved into farm fields and orchards, causing crop damage. A state official says he hopes to obtain a permit to release a parasitic wasp that feeds on stinkbug eggs, once he can assure that can be done safely.

Lab works to identify potential HLB treatments

Saying they wanted to make a difference in the fight against a fatal plant disease, bacteria researchers at Stanford University have identified possible treatments for the malady known as citrus greening or HLB. The research team says it has isolated 130 compounds that could show promise against HLB. The citrus disease has no cure now, and the scientists say they hope their work will give other researchers clues about avenues to explore.

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