

STERILE INSECT TECHNIQUE FIELD DAY

On January 20th, the CAC, in conjunction with USDA-ARS and M3 Agriculture Technologies, hosted a field day that emphasized the benefits and adaptations of sterile insect technique (SIT) as a biological pest control method. Presentations and speeches on the history, challenges, commercialization, and success and opportunities of Codling Moth SIT were provided from leading SIT researchers. The event concluded with a live field demonstration of drones releasing moths. If you are interested in releasing sterile codling moths on your acreage during the 2023 season, please contact Elise Oliver eloliver@calapple.org.



USDA-RMA SPRING 2023 LISTENING SESSIONS

The Risk Management Agency (RMA) is inviting interested parties to participate in a listening session to discuss proposed changes to the apple crop insurance program. Proposed changes were published in a Proposed Rule with request for comments on December 16, 2021. RMA invited the public to comment on this rule through April 15, 2022. RMA would like to engage with interested parties to clarify the intent of the [Proposed Rule](#) before finalizing changes. Please access the listening session flyer [here](#) to learn how to participate.

FIRE BLIGHT WORKSHOPS AND WEBINARS

Join the Specialty Crops Research Initiative for upcoming webinars focused on fire blight.

Topics

- Introduction to the Pathogen
- Bloom Infection Prevention with Antibiotics: The Basics
- Antibiotic Resistance
- Biopesticide Efficacy
- Using Prohexodine Calcium and Actigard for Shoot Blight Management
- Managing Fire Blight Infections: Pruning, Sanitation
- Using Systemic Acquired Resistance Products Therapeutics During Removal

For more information, please access the event flyer [here](#).

INITIAL 2023 WATER SUPPLY ALLOCATIONS FOR CENTRAL VALLEY PROJECT

The Bureau of Reclamation announced initial 2023 water supply allocations for Central Valley Project (CVP) water users. Water supply allocations are based on an estimate of water available for delivery to CVP water users and reflect current reservoir storage, precipitation, and snowpack in the Sierra Nevada. Please see below storage status broken down by reservoir. For additional detail on allocations, please see an update provided by the California Cotton Ginners and Growers Association [here](#).

Central Valley Reservoir Status (as of Feb 19)			
Reservoir	Storage Percent of Capacity	Storage (1,000 acre-feet)	Percent of 15-Year Average
Trinity	32	792	56
Shasta	59	2,675	93
Folsom	54	525	111
New Melones	44	1,059	77
Millerton	51	266	101
San Luis (federal sha)	64	618	95

FRUIT LOGISTICA TRADE SHOW IN BERLIN

The California Apple Commission participated in the annual Fruit Logistica Tradeshow, held in Berlin, Germany, from February 8-10, 2023. The CAC represented the California apple industry at the U.S. Apple Export Council (USAEC) booth. Exhibitors from 86 countries and trade visitors attend Fruit Logistica every year. Fruit Logistica covers every sector of the fresh produce business and provides a complete picture of the latest innovations, products, and services at every link in the international supply chain. For more information on this event, please do not hesitate to contact the CAC office.



CAC 2021-2022 ANNUAL REPORT

It is with great pleasure that the California Apple Commission (CAC) presents you the 2021-2022 Annual Report. We hope you find the information in this report to be of value, and we look forward to any feedback you may have. The 2021-2022 Annual Report and previous year's reports are all accessible on the [CAC website](#). If you have any questions, please do not hesitate to contact the Commission office.

CALENDAR OF EVENTS

- CFFA 87TH ANNUAL MEETING-MARCH 12TH-14TH
- CAC STAFF IN D.C.-MARCH 14TH-17TH
- U.S. APPLE CAPITOL HILL DAY-MARCH 15TH
- OFFICE CLOSED-GOOD FRIDAY-APRIL 7TH



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California Apple and Bacon Stacks



Ingredients

- 2 California Fuji apples
- 3 slices thick cut bacon
- 4 oz Toma cheese or Jack cheese
- 1 TBSP hot honey
- fresh basil & black pepper

Directions

- Cut the bacon into squares, and cook until crisp in the microwave, oven or in a hot skillet. Then set aside.
- While the bacon is cooking, cut the cheese into small, thin chunks.
- Slice the apples crosswise into thin rounds with a mandoline or sharp knife. Remove any seeds.
- Make apple "stacks" with two or three rounds each on a serving platter or tray.
- Add a piece or two of the cooked & cooled bacon and a piece of cheese to each stack. Add a basil leaf to each stack.
- Add a touch of black pepper to the stacks, then drizzle with the hot honey.



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