



Sports Tennis whiz off to junior nationals



WAYNE TILCOCK/ENTERPRISE PHOTOS

Chef Diana Hernandez of UC Davis Dining Services watches Cathy Olsen of Davis, director of food services for the Winters school district; Mark Baida, executive chef for the Los Angeles school district; and Danny Stoddard, culinary operations manager for the Truckee school district, sauté onions during a cooking class for school nutritionists Thursday at the UC Davis Cuarto Dining Commons.

Goodbye, mystery meat

Local experts teach nutritionists how to prepare school lunches with local, farm-fresh food

By Jeff Hudson
ENTERPRISE STAFF WRITER

About 100 food and nutrition professionals from across the state gathered Thursday at UC Davis to learn how to make tastier, more nutritious school lunches. The key message? Use fresh, locally grown ingredients, tangy spices and ethnic recipes that reflect the diversity of California's population.

The daylong session at the Cuarto Dining Commons featured lots of cooking and plenty of talking, covering strategies that can help



Andy Burtis, director of culinary services at UCD Dining Services, hands a bowl of albondigas to Karen Isitt, lead cook for Cascade Union Elementary School District of Anderson, near Redding.

schools encourage youngsters to try new foods. The conference that drew everyone together was titled "Rethinking School Lunch: Cooking With California Food in K-12 Schools."

Among the central figures at the event were local cooks and authors Georgeanne Brennan of Winters and Ann M. Evans of Davis, whose just-published book "Cooking with California Food in K-12 Schools" was the primary text for the occasion. The women also are Davis Enterprise food columnists.

The cookbook draws on concepts that Brennan and Evans tested over three years through a hands-on cooking school for nutrition services staffers in Davis schools using family-sized recipes.

During that time, Davis school officials found ways to include more locally grown fruits and vegetables, as well as fresh spices grown just

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Yolo saves farmland, at a cost

County can continue Williamson Act protection despite no state money

By Jonathan Edwards
ENTERPRISE STAFF WRITER

The law heralded by farmers as a 46-year-old defense against urban sprawl seems to have found safe haven, despite being stripped of state money.

AB 1265, authored by state Sen. Lois Wolk, D-Davis, and Assemblyman Jim Nielsen, R-Gerber, will save the framework of the Williamson Act. So certain counties, including Yolo, still can enter into contracts with rural landowners, cutting them a break on property taxes in exchange for a promise not to develop their land.

"We have a lot of land tied into the Williamson Act," said county Agriculture Commissioner John Young, calling it "the best land conservation program of all time."

"We want to keep the farmers on that land and keep them farming."

California's farmland shrank 1.3 million acres from the mid-1980s to 2008, or about 55,000 acres a year, according to data from the state Department of Conservation. In that same span, Yolo County lost 58,000 acres, or about 2,600 acres each year.

But the \$35 million of state money that usually funds the Williamson Act farmland protection program will not be forthcoming. Neither will the \$10 million lawmakers tried to get for it last year in a similar bill.

"It's better to have something than not to have anything," said Chuck Dudley, president of the Yolo County Farm Bureau. AB 1265 will keep alive the heart of the Williamson Act, originally passed in 1965, by keeping farmers in business, halting urban sprawl and protecting open space.

Counties and landowners will have to carry the

"It's better to have something than not to have anything."

Chuck Dudley
president,
Yolo County
Farm Bureau

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Habitat turns its attention to repairs

Habitat for Humanity's Yolo County chapter is looking for volunteers for its fundraising efforts and upcoming revitalization project in the Bryte and Broderick communities of West Sacramento.

The group also seeks applications from low-income homeowners in those communities who need help with repairs.

Habitat is gearing up for this next project after completing homes last month for the Allen and Villalobos families in the Heidrick Ranch portion of Woodland's Spring Lake neighborhood.

"Habitat has built homes in Davis and Woodland. We felt the time was right to focus our work in West Sacramento," said Marty Swingle, board president of Habitat Yolo, in a news release.

Group leaders began meeting with the Bryte/Broderick Community Action Network and this led to a partnership between the two organizations.

This initiative is a three-year

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COSMOS points prep students to the future

By Bruce Gallaudet
ENTERPRISE STAFF WRITER

For those worried about where America's scientific leaders of the 21st century will come from, fear not.

As another chapter in the ambitious California State Summer School for Mathematics and Science (COSMOS) program at UC Davis closes today, 200 fast-tracked high school students from throughout the state — including Davis High — have provided empirical evidence that all is well for the future of medicine, physics, engineering and other applied sciences.

"COSMOS participation helps a student demonstrate their academic excellence and provides a distinct opportunity to develop

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Students in the COSMOS camp at UC Davis listen to a classmate's PowerPoint presentation Thursday on rocket propulsion.

WAYNE TILCOCK/ENTERPRISE PHOTO

By Debra DeAngelo
McNAUGHTON NEWSPAPERS

Spring Warren transformed her yard in a typical Davis neighborhood into her own micro-farm. Kami McBride learned to grow and harvest her own plants and herbs to keep her family healthy.

What do they have in common? Both were dissatisfied

with how things are and embarked on a path to find another option. And, both will appear in Winters together for the first time on Wednesday, Aug. 17, to inspire others to take gardening to the next level.

Their free talk begins at 6 p.m. at the Winters Community Library, 708 Railroad Ave., and everyone is welcome.

With Warren's strategy of

making use of every inch of space surrounding the home, and McBride's strategy of growing and harvesting medicinal plants and herbs that are often native to this area and grow easily, together they will strive to show home gardeners how to "use their gardens in more ways than you imagined possible," McBride says.

McBride will be familiar to

many as the leader of hikes at Stebbins Cold Canyon Reserve, where she teaches about the abundant native vegetation that can ease all sorts of aches, pains and rashes, or can be transformed into healthful teas and syrups that alleviate congestion, stomach aches and allergies.

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LUNCHES: Dishes reflect state’s diversity

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outside the doors of the district’s central kitchen, in lunches that students eat every day.

Guess what? Participation in school lunch programs grew, as many students saw what their friends were eating and decided to try it themselves.

Now, Brennan and Evans are taking their findings to the statewide level. Thursday’s event drew a delegation of food service professionals from the mammoth Los Angeles Unified School District, as well as representatives from about 40 school districts up and down the state.

“We have people from Del Norte County (on the Oregon border) south to San Diego,” said Zenobia Barlow, executive director of the Berkeley-based Center for Ecoliteracy, which published Brennan and Evans’ school cookbook, and co-sponsored Thursday’s event.

Benefit for student health, economy

The impact could be huge.

“I would conservatively estimate that (the school districts participating in the conference) serve 200 million school meals a year,” Barlow said. “The total budget for school meals in California is \$900 million a year.

“Just think about what would happen if more and more of those districts purchased more fresh ingredients for school meals from California agriculture (rather than processed foods from out of state). What an economic generator that would be, and it would have a positive impact on kids’ health.”

Laurel Goins, a food service supervisor from the Rio School District in Ventura County, said her district is “making a switch from all pre-made meals to cooking from scratch. ... I am a chef by trade.

Today at the conference, I heard about specialty produce block grants, which I am going to look into.”

Goins said her district serves lunch to about 4,500 students daily, and noted that the coastal plain in Ventura County produces lots of fresh vegetables and strawberries.

Also attending the conference was David Binkle, deputy director of the Newman Nutrition Center in the Los Angeles Unified School District, the state’s largest in terms of enrollment. That district serves more school meals than any other district — about 650,000 a day, Binkle said.

He said Thursday’s conference is potentially a watershed event.

“What’s really going on is a change in the image of



WAYNE TILCOCK/ENTERPRISE PHOTO

From left, sous chef Michael Baldocchi talks to Rafaelita Curva, director of nutrition services at the Davis school district; Bridgette Brick-Wells, director of the Healthy Lunch & Lifestyle Project; John Bays, a chef with Sacramento city schools; and Irene Vargas, director of food services for the Alisal Union School District in Salinas; as they try the steak and asparagus dish they prepared during Thursday’s class.

school meals in California,” Binkle said. “Right now, a lot of food is brought in from out of state that could be bought close to home.

“We’ll try these recipes when we get home,” he added.

Brenda Padilla is nutrition services manager with the Sacramento City Unified School District, which has about 47,000 students. Padilla, a longtime Davis resident, said she came to Thursday’s conference “primarily to learn about ways to implement new grains” in school lunches — millet, bulgur, barley, amaranth, quinoa, rice, spelt, corn and cous cous, all of which were on display.

“I’m also looking for toppings for whole grain pizza — not only seasonal items, but cultural toppings. Pizza isn’t just pepperoni.”

UCD dining services shares experience

Helping at the conference was Andy Burtis, a longtime Davis resident and executive chef with UCD Dining Services, which collaborated in presenting the event. Burtis had prepared Brennan and Evans’ recipe for albondigas, a traditional Mexican soup with meatballs.

“It’s one of the best recipes for albondigas that I’ve ever seen,” Burtis said, adding that the inclusion of a bit of fresh mint brought something special to the dish.

Burtis also was there to share his experience in cooking with grains.

“We have 18 different rice pilaf recipes that we prepare” at the dining commons, he said, to say nothing of salads based on grains, and other dishes.

Testing dishes in Davis district

Brennan described how

she had developed the cookbook’s recipes and approach while working with Rafaelita Curva, the Davis school district’s director of student nutrition services, and the staff at the Davis district’s central kitchen.

“Many of the dishes we cooked in the Davis kitchen turned out to be a pilot program” for the cookbook, Brennan said.

“Then we took the show on the road,” and tried many of the same recipes with school chefs in the Oakland Unified School District, which is “a very different student population, a whole different world.”

Recipes feature cultures, seasons

The cookbook focuses on a 6-5-4 formula, including:

■ Six kinds of dishes: salads, soups, pastas, rice bowls, wraps and pizza toppings;

■ Five flavor profiles: African, Asian, European-Mediterranean, Latin American and Middle Eastern-Indian;

■ The four seasons, with different fruits and vegetables that are in season during spring, summer, fall and winter.

As a result, Brennan said the recipes in the cookbook “reflect the diversity of the state of California.”

Davis school board trustee Gina Daleiden said, “I’m so proud of the progress the Davis school district has made to become a statewide leader in farm-to-school programs, and we’re fortunate to be in Yolo County, a showcase for ag-school cooperation.

“We know that our students are better able to learn when their bodies are healthier — nutrition and fitness directly impact the learning in

our classrooms.”

Daleiden added, “Ann Evans and Davis Farm to School, as well as our entire Davis community, are to thank for the passion, drive and creativity that have supported our program.

“Today I can talk to 40 school districts about Davis leading the way with support through a modest portion of our parcel tax, and I know that in this regard, we’re doing our best for our students.”

— *Reach Jeff Hudson at jhudson@davisenterprise.net or (530) 747-8055.*

Comment on this story at www.davisenterprise.com.

Try this tasty recipe for albondigas (meatball soup)

Here is a sample recipe — scaled for a family to try at home — from the recently published "Cooking with California Food in K-12 Schools" by Georgeanne Brennan and Ann M. Evans. This is a classic version of albondigas, the popular Mexican soup. Meatballs provide protein, while rice adds whole grains to this healthful dish. If desired, you can use all beef instead of half beef and half pork.

Albondigas (serves 6-8)

Ingredients:

- ½ cup rice
- 1 cup boiling water
- 4 tablespoons vegetable oil
- 2 white onions, finely chopped
- 8 ounces ground pork
- 8 ounces ground beef
- 2 eggs
- 1 bunch fresh cilantro, leaves chopped
- ¼ cup chopped fresh mint
- 1 tablespoon dried oregano
- 1 teaspoon ground cumin
- 1 tablespoon salt
- ½ teaspoon freshly ground pepper
- 2 stalks celery, chopped
- 1 carrot, peeled and diced
- 1 garlic clove, minced
- 1½-ounce can crushed or chopped tomatoes and juice
- 1 - 1½ quarts chicken broth
- 1 medium zucchini, diced

Putting it together:

In a medium bowl, combine the rice and the boiling water. Let it soak for 20 minutes.

Put 2 tablespoons of the vegetable oil in a small frying pan and sauté half of the onions until soft, about 2 to 3 minutes. Remove from heat and let cool.

In a large bowl, combine the sautéed onion, pork and beef. Add the soaked rice, eggs, half the cilantro, half the mint, the oregano, cumin, salt and pepper. Mix to blend well. Moisten your hands with water and shape the mixture into meatballs about 1 inch in diameter.

In a large pan over medium-high heat, heat the remaining oil and brown the meatballs lightly, about 15 minutes, or bake them at 350 degrees F on an oiled baking sheet for 15 minutes. Remove and set aside. Add the remaining onions, celery, carrot and garlic to the pan. Simmer until the celery is soft, about 2 to 3 minutes, then add the tomatoes and the chicken broth. Bring to a simmer, then add the meatballs and the remaining mint. Simmer until the meatballs are firm (but not so long that they fall apart), about 1 hour.

Season with salt and pepper, add the zucchini, and cook another 10 minutes. Garnish with the remaining cilantro.

Suggestion:

Make the meatballs only, and serve with hot vegetables and beans, wrapped in a warm tortilla.

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NOTIFICATION OF PACIFIC GAS AND ELECTRIC COMPANY’S APPLICATION FILING FOR APPROVAL TO RECOVER THE COSTS ASSOCIATED WITH THE AGREEMENT WITH THE LAWRENCE LIVERMORE NATIONAL LABORATORY FOR 21ST CENTURY ENERGY (A.11-07-008)

On July 18, 2011, Pacific Gas and Electric Company (PG&E) filed a joint application filing with Southern California Edison Company and San Diego Gas & Electric Company (collectively, “Utilities”), with the California Public Utilities Commission (CPUC). The joint application filing is seeking authority from the CPUC to recover the costs associated with a strategic applied research and development agreement between the Utilities and Lawrence Livermore National Laboratory. The agreement is known as the “California Energy Systems for the 21st Century Project” (“Project”).

The partnership seeks to leverage the joint resources of the Utilities, California agencies, and California research laboratories and institutions to develop the necessary technologies and computing power necessary to expand and enhance the use of renewable energy and energy efficiency resources for the benefit of California consumers, businesses, and governments. The consortium will employ a joint team of technical experts who will combine data integration with the nation’s most advanced modeling, simulation, and analytical tools to provide problem solving and planning to achieve California’s energy and environmental goals.

The joint Utilities’ application filing requests authorization for the Utilities to increase their electric and gas rates, where applicable, and charges to collect up to a maximum of \$150 million over five years. PG&E seeks to recover its share (\$83.44 million) of the associated revenue requirements, allocated 75 percent to electric revenue requirements and 25 percent to gas revenue requirements, in electric and gas rates over the five year period. Therefore PG&E will increase its electric revenue requirements by approximately \$12.5 million in 2013 and its gas revenue requirements by approximately \$4.2 million in 2013 and these amounts will remain in rates through the end of 2017.

Will rates increase as a result of this application?

Yes, approval of this application will increase electric rates for electric distribution and gas transportation and distribution service customers by less than 1 percent relative to current rates and would not have a significant impact on individual customer rates.

FOR FURTHER INFORMATION

To request a copy of the application and exhibits or for more details, call PG&E at **1-800-743-5000**.

For TDD/TTY (speech-hearing impaired), call **1-800-652-4712**.
Para más detalles llame al **1-800-660-6789**
詳情請致電 **1-800-893-9555**

You may request a copy of the application and exhibits by writing to:
Pacific Gas and Electric Company
LLNL/JOINT IOU Application
P.O. Box 7442, San Francisco, CA 94120.

THE CPUC PROCESS

The CPUC’s Division of Ratepayer Advocates (DRA) will review this application. The DRA is an independent arm of the CPUC, created by the Legislature to represent the interests of all utility customers throughout the state and obtain the lowest possible rate for service consistent with reliable and safe service levels. The DRA has a multi-disciplinary staff with expertise in economics, finance, accounting and engineering. The DRA’s views do not necessarily reflect those of the CPUC. Other parties of record will also participate.

The CPUC **may** hold evidentiary hearings where parties of record present their proposals in testimony and are subject to cross-examination before an Administrative Law Judge (ALJ). These hearings are open to the public, but only those who are parties of record may present evidence or cross-examine witnesses during evidentiary hearings. Members of the public may attend, but not participate in, these hearings.

After considering all proposals and evidence presented during the hearing process, the ALJ will issue a draft decision. When the CPUC acts on this application, it may adopt all or part of PG&E’s request, amend or modify it, or deny the application. The CPUC’s final decision may be different from PG&E’s application.

If you would like to learn how you can participate in this proceeding or if you have comments or questions, you may contact the CPUC’s Public Advisor as follows:

Public Advisor’s Office 505 Van Ness Avenue, Room 2103 San Francisco CA 94102	Telephone: (415) 703-2074; Toll-free: 1-800-849-8390 TTY: (415) 703-5282; TTY Toll-free: 1-866-836-7825 E-mail to public.advisor@cpuc.ca.gov
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If you are writing a letter to the Public Advisor’s Office, please include the number of the application to which you are referring (A.11-07-008). All comments will be circulated to the Commissioners, the assigned Administrative Law Judge and the Energy Division staff.

A copy of PG&E’s LLNL/JOINT IOU Application and exhibits are also available for review at the California Public Utilities Commission, 505 Van Ness Avenue, San Francisco, CA 94102, Monday–Friday, 8 a.m.–noon, and on the CPUC’s website at <http://www.cpuc.ca.gov/puc/>.

FARMLAND: Yolo landowners will pay up to \$500K to keep program going

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extra financial burden now that state money has evaporated. For Yolo County, that means ponying up about \$600,000 annually, Young said, with landowners chipping in between \$400,000 and \$500,000.

The Williamson Act allows counties to enter into contracts with farmers, who agree not to develop their land into strip malls or housing tracts for the length of the contract, usually 10 years. The counties then tax the land based on its value in agriculture, which is typically far less than what it would be worth in development.

AB 1265 shortens Williamson Act contracts

from 10 to nine years. Moreover, for every dollar a farmer or rancher saved in taxes under the old system, 10 cents now goes to the county.

Two-thirds of Yolo County’s 653,500 acres are in Williamson Act contracts, as are 15 million acres statewide.

Traditionally, the state reimburses the counties for the property taxes they lose out on, but it has not done so in the past couple of years. The state pumped \$38 million into the program in 2008 and \$35 million in 2009.

In the 2010 budget year, then-Gov. Arnold Schwarzenegger all but killed the program by slashing funding to \$1,000.

Yolo was among a handful of counties statewide

that set up a Williamson Act program last year when Nielsen introduced a similar bill, AB 2530, but that bill also came with \$10 million in state funds.

Despite clearing both houses of the state Legislature and being signed by Schwarzenegger, the bill was killed in early budget negotiations this year by another piece of legislation, according to California Department of Conservation spokesman Don Drysdale.

“We had the money,” Young said, “and it was gone.”

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