



Olive Growers Council of California

Newsletter

Issue No. 8

January 2022

CDPH REQUIRES MASKING FOR ALL PUBLIC INDOOR SETTINGS

California Department of Public Health (CDPH) continues to monitor COVID-19 data in order to protect the health and well-being of all Californians. Since Thanksgiving, the statewide seven-day average case rate has increased by almost half (47%) and hospitalizations have increased by 14%. In response to the increase in cases and hospitalizations, and to slow the spread of both Delta and the highly transmissible Omicron variant, CDPH has issued updated guidance to curb the spread of COVID-19 and its variants.

Beginning December 15, CDPH will require masks to be worn in all indoor public settings irrespective of vaccine status through January 15, 2022, at which point California will make further recommendations as needed in response to the pandemic.

On January 5, 2022 the CDPH announced that the mask requirement have been extended and are now required to be worn indoors until February 15, 2022.

Additionally, CDPH updated requirements for attending mega events, like concerts and sporting events. Prior to attending an event, attendees will now require either proof of vaccination, a negative antigen COVID-19 test within one day of the event, or a negative PCR test within two days of the event.

CDPH also issued a new travel advisory effective immediately to recommend that all travelers arriving in California test for COVID-19 within three to five days after arrival, regardless of their vaccination status.

APHIS REMOVES FEDERAL DOMESTIC QUARANTINE REQUIREMENTS FOR LIGHT BROWN APPLE MOTH

Effective December 17, 2021, the Animal and Plant Health Inspection Service (APHIS) is removing the light brown apple moth (LBAM) quarantine in California and Hawaii. APHIS is reclassifying LBAM as a non-quarantine pest, removing all areas under quarantine, and removing movement restrictions on LBAM host material as they have determined that LBAM is no longer a pest of regulatory significance. If you have any questions, please do not hesitate to contact the Council office.

U.S. HOUSE REPRESENTATIVES PASS THE OCEAN SHIPPING REFORM ACT OF 2021

On December 8, 2021, the U.S. House of Representatives passed the Ocean Shipping Reform Act (OSRA) of 2021 with a 364-40 vote. OSRA aims to crack down on unreasonable practices by container shipping lines, bolster U.S. enforcement against uncompetitive carrier practices, and improve transparency for exporters. The OGCC has actively supported the OSRA and has been urging Congressional leadership to work to develop a solution to the ongoing supply chain issues. The OGCC is pleased with the passage of this bill in the House, and will continue to voice support as it makes its way through the Senate. If you have any questions on the passage of OSRA, please do not hesitate to contact the Council office.

OGCC FIXED RATE ASSESSMENT

Fixed Rate Assessment invoices were sent out in December of 2021 and are due January 8, 2022. If you have not already done so, please send in payment to maintain your membership to the OGCC. If you are not a fixed rate grower, and are billed by the ton through your canner, please disregard this announcement. Please reach out to Program Supervisor, Elise Oliver, eoliver@theogcc.org if you have any questions regarding your assessment.

CALIFORNIA OVERTIME CHANGES

As of January 1, 2022 California law requires employers with 26 or more employees to pay overtime wages to agricultural workers after an eight hour day or 40 hours per week. Additionally, employers with 26 or more employees must double the rate of pay after a 12 hour work day. Beginning January 1, 2022 employers with 25 or fewer employees must compensate for overtime after 9.5 hours a day or 55 hours a week. Employers with 25 or fewer employees are exempt from the double rate of pay changes until January 1, 2025. The OGCC would encourage growers to reach out to their Farm Labor Contractor (FLC) about specifics regarding changes to commission rates on the sixth work day, unemployment insurance rates, and worker compensation rates. Since these rates differ between FLC's, growers and FLCs need to communicate these rates and make clear how invoicing is to be done.

CALENDAR OF EVENTS

- **OFFICE CLOSED - MLK Day**

- January 17, 2022

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



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Recipe Corner

Cheesy Stuffed Green Chile California Olive Bread

Ingredients:

- 2 1/4 tsp active dry yeast
- 2 tbsp granulated sugar
- 1 cup whole milk, lukewarm
- 1 cup green chiles, drained
- 2 cups sharp cheddar cheese
- 1 cup California black olives, sliced
- 2 eggs
- 5 cups All-Purpose Flour
- 1 tsp Salt
- 2 tbsps Salted Butter, room temperature
- Filling:
 - 1 1/2 cup sharp cheddar cheese
 - 3 tbsps salted butter, room temperature
 - 1/2 cup black olives, diced
 - 2 tsp garlic powder

Directions:

- In a mixing bowl, gently whisk together active dry yeast, lukewarm milk, and sugar. Allow yeast to bloom for about 10 minutes (it should be foamy and bubbly).
- Fit a stand mixer with the dough hook attachment and add the yeast mixture, drained green chiles, sharp cheddar cheese, California olives, eggs, and salt. Add one cup of flour at a time and begin mixing on low speed and gradually increase to medium speed once dough begins to form. Continue to mix for 5-8 minutes. Dough should be smooth and should pull away from the bowl.
- Add 2 tablespoons of butter, one a time, and continue to mix for an additional 5 minutes. If dough is still sticking to the bowl, add an additional tablespoon of flour.
- Add dough to a well oiled bowl and allow dough to rise in a warm place for about 1 hour, until it has doubled in size. (I usually leave the oven light on and allow the dough to rise in the oven)
- While dough is rising, make the filling by combining the sharp cheddar cheese, butter, black olives, and garlic powder in a bowl and mix until combined.
- Preheat oven to 350 degrees F.
- Once dough has risen, add dough onto a well floured work surface. Use a rolling pin to roll dough into a 12 x 18 rectangle. Lightly coat the dough with the cheese/olive filling. A light layer is all that is needed.
- Roll into a log by rolling the dough lengthwise. Cut log into 1 inch rolls and pinch the sides and roll into a ball. (if the sides aren't sticking, wet your fingers with water and pinch again). Add rolls to a cast iron skillet OR 9 x 13 baking pan lined with parchment paper. Allow dough to rise again for 20 minutes.
- Brush dough with a beaten egg and bake for 35-40 minutes. Garnish with fresh thyme, additional butter, and flake salt.

Recipe courtesy of Britney Breaks Bread