

DC Report – Hollister Field Office

11/2/2023

DC: James Booth

1) NRCS Deliverables FY23 in review:

- NRCS California invested \$103M towards EQIP.
- We invested an historic \$10M for CSP.
- We also invested \$16M through ACEP (easements).
- Through IRA: We invested \$1M towards tractor replacements, \$5M towards forestry and fire resilience, and \$500,00 for Tribal conservation efforts.
- California obligated 53.5% of our annual financial assistance fund to Historically Underserved producers.
- We signed fifty-eight new agreements totaling more than \$15.5 million that is being awarded to California partners. Including NSCRCD.
- We invested \$5.2M to Support Equity Outreach Activities to Historically-Underserved Customers.

2) Farm Bill:

We do not have a new Farm Bill, and technically the 2018 Farm Bill did expire, but --- Title 2 of the Farm Bill, the Conservation Title, was extended through 2031 through a provision of the Inflation Reduction Act. So, while some USDA agencies need a legislative fix in the near term, NRCS will continue to operate as normal. We will keep you updated if there are any changes to this.

3) Program Deadlines for FY24:

- EQIP and EQIP IRA: November 3, 2023.
- ACEP: November 13, 2023.
- CSP and CSP IRA: March 22, 2024.

4) Inflation Reduction Act (IRA):

While FY23 was a “ramp up” year for IRA, FY24 will see the start of monumental new investment with approximately \$67M additional dollars for EQIP, \$8M for CSP, and \$16M for CTA.

5) Urban Agriculture:

We have opened two new Urban Agriculture offices in Compton and Oakland. Our Compton office is staffed though they do not have a permanent office yet (still being negotiated by GSA) whereas our Oakland office is still pending a permanent district conservationist. Alyson Aquino is the interim acting DC.

6) Cooperative Agreement:

I am pleased that the RCD has moved forward with hiring two very qualified and energetic professionals to assist with outreach to our historically underserved communities. I am currently working with Teddy to help with contract management and a new application for one of our Chinese speaking growers from north Morgan Hill. We are also working to get these new employees access to our online training system so they can learn about our agency's culture, federal policies, privacy requirements, vehicle safety and the basics of conservation planning.

Thank you everyone. I'm sorry I can't attend today's meeting.

-James

Pumpkin Cheesecake

3 (8-ounces each) packages cream cheese, room temperature
1 1/2 cups (about 9 oz by weight) packed light brown sugar
15 oz canned pumpkin pie mix (use half of the 30 oz can)
4 large eggs
1/4 cup sour cream
2 Tbsp all-purpose flour *measured correctly
2 tsp pumpkin pie spice (or make your own)
1/4 tsp salt
1 Tbsp real vanilla extract



1. In the bowl of your mixer with the paddle attachment, beat the 3 packages of softened cream cheese and 1 1/2 cups brown sugar on med speed until light and fluffy and without lumps (5 min),
2. In a separate bowl, using a whisk, stir together 15 oz pumpkin pie mix, 4 large eggs, 1/4 cup sour cream, 2 Tbsp flour, 2 tsp pumpkin pie spice, 1/4 tsp salt and 1 Tbsp vanilla extract. Mix until well combined. Add this mixture to the cheesecake filling and continue mixing on low speed just until well combined, scraping down the bowl as needed.
3. Transfer filling into pre-baked crust and bake on the middle rack at 350°F for 1 hour. Turn off heat, prop the oven door open slightly with a wooden spoon and let cheesecake sit in the oven another 45 min. Then remove from the oven and let cool to room temp before covering with plastic wrap and refrigerating.
4. Before serving, carefully remove cheesecake from springform pan by running a blunt knife along the sides of the cheesecake to release from the springform mold. Add desired toppings (see list above) and serve. Top with whipped cream or other toppings