

2023 ACREAGE REPORTS

All industry members should have received a copy of the annual Acreage Report. Please complete the report by May 1, 2023. To access a blank report, click [here](#). You can either print and mail back to the Advisory Board or email a scanned copy to eoliver@calwildrice.org. If you would like to complete the report electronically, please access through our website www.calwildrice.org by clicking on the tab entitled 'Acreage Report.' The password to access a blank form is CWRAB.

CWRAB REPRESENTED AT GULFOOD TRADESHOW IN DUBAI

The USA Rice Federation hosted a booth at the 2023 Gulfood Tradeshow in Dubai, UAE from February 19-23rd. Gulfood attracts visitors from over 125 countries and is regarded as one of the largest food and beverage events in the world. USA Rice featured CA wild rice at its booth and gathered a number of trade leads that will be shared with CA wild rice industry members. For more information on this event, please do not hesitate to contact the CWRAB office.



CWRAB ATTENDS FRUIT LOGISTICA IN BERLIN

The California Wild Rice Advisory participated in the annual Fruit Logistica Tradeshow, held in Berlin, Germany, from February 8-10, 2023. 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. The CWRAB currently has ongoing promotional efforts in the UK (funded by the Market Access Program via the USA Rice Federation and the Agricultural Trade Promotion Program). During the tradeshow, the CWRAB had the opportunity to meet with a number of buyers interested in sourcing wild rice from California. Trade leads will be sent to industry members as soon as possible. For more information on this event, please do not hesitate to contact the CWRAB office.

CWRAB ATTENDS 2023 WORLD AG. EXPO

The CWRAB represented the California wild rice industry at the World Ag. Expo held at the International Agri-Center in Tulare, CA from February 14-16, 2023. The World Ag. Expo is regarded as one of the largest Agricultural trade shows in the world with more than 1,200 exhibitors on 2.6 million square feet of exhibit space. The show offers a wide range of ag-related exhibitors and seminars. For more information on this event, please do not hesitate to contact the CWRAB office.

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

CALENDAR OF EVENTS

- **CCFA 87TH ANNUAL MEETING-MARCH 12TH-14TH**
- **CBC STAFF IN D.C.-MARCH 14TH-17TH**
- **CWRAB BOARD OF DIRECTORS MEETING-MARCH 24TH**
- **OFFICE CLOSED-GOOD FRIDAY APRIL 7, 2023**

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CALIFORNIA
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RECIPE CORNER

California Wild Rice Arugula Salad



For the Salad:

- 6 ounces of wild arugula
- 1 cup cooked CA wild rice
- 1 pint CA blueberries
- 1 small red onion, thinly sliced
- ¾ cup fresh corn kernels from approximately one ear of corn
- 5 ounces of Parmesan cheese, shaved

For the Dressing:

- ⅓ cup honey
- 3 tablespoons freshly squeezed lemon juice
- 1 tablespoon minced shallot
- 1 teaspoon dijon mustard
- ¼ teaspoon Worcestershire sauce
- ⅓ cup extra virgin olive oil (or avocado oil)
- pinch salt and pepper, to taste

Instructions:

Make the dressing. Whisk the honey, lemon juice, shallot, dijon mustard, and Worcestershire sauce until smooth in a medium bowl. Add the olive oil in a steady drizzle while whisking constantly to emulsify the dressing. Add salt and pepper to taste. Store dressing in a jar until ready to use. Can be made up to 3 days ahead. Toss the arugula, rice, blueberries, sliced red onion, and corn kernels in a large salad bowl. Drizzle the dressing over the salad, one tablespoon at a time, until lightly coated with the dressing. Toss thoroughly. Top with shaved parmesan and additional salt and pepper to taste.

