# SANTA CLARA COUNTY 2014 CROP REPORT

In 2014, Santa Clara County produced 20,000 tons of mushrooms valued at \$72 million dollars. You can see a list of all of the million dollar crops on **page 11** 







NORTH COUNTY OFFICE

1553 Berger Drive, Building 1 San Jose, CA 95112

(408) 918-4600

#### SOUTH COUNTY OFFICE

80 West Highland Avenue Building K San Martin, CA 95046

(408) 201-0640

The strange life cycle of mushrooms on **page 14** Busting mushroom myths on **page 8** 



Cover: Oyster mushrooms, read more about oyster mushrooms and other fun fungi facts on page 7

Thank you to the Mushroom Council, and Maria De La Fuente, UC Cooperative Extension for photo use. All uncredited photographs taken by Santa Clara County staff: Nancy Barrera, Estela Cabral de Lara, Shannon Lundin, Lori Oleson and Jamison Stiehr.

#### Santa Clara County Board of Supervisors

District 1 – Mike Wasserman	District 4 – Ken Yeager
District 2 – Cindy Chavez	District $5 - S$ . Joseph Simitian
District 3 – Dave Cortese	-

It is my pleasure to present the 2014 Santa Clara County Crop Report. The efforts of our agricultural industry are displayed as the acreage, yield and gross value of commodities produced in Santa Clara County. It is important to note that the values presented in this report are **gross** values and do not reflect net profits or losses to our agricultural producers.

The gross value of Santa Clara County's agricultural production for 2014 is \$276,272,500, an increase of 4.7% from the 2013 value of \$263,394,800.

The County's top three crops for over 10 years continue to be nursery crops (\$75,746,000), mushrooms (\$72,153,000) and bell peppers (\$15,405,000). In 2014, 23 different agricultural commodities grown in Santa Clara County exceeded \$1,000,000 in crop value.

Nursery crops decreased in value slightly by 1.5% from 2013, and mushrooms' increase of 5% from 2013 brings the two leading crops closer together in value. Mushroom production is becoming more efficient with mechanized operation. At the same time, the statewide drought is reducing sales of nursery stock, especially bedding plants.

The 2014 cherry crop experienced a 70% decrease from \$8,351,000 in 2013 to \$2,610,000 in 2014 due to lack of rainfall and chill hours required for cherry production.

This year's crop report highlights mushrooms. Santa Clara County is ranked second in the state for mushroom production. The producers of these mysterious and coveted fungi are truly expert scientists who create the perfect medium and conditions to encourage the spores to become those tasty morsels that accompany so many gourmand dishes. I have added a few sections to dispel some myths about mushrooms and to trumpet their nutritional benefits. I have always loved them and found it interesting that although they are always found with the vegetables in stores they occupy a completely different biological kingdom.

I would like to express my gratitude for the continuing cooperation of all individuals, growers, and agencies who contribute the information necessary to prepare this report. I wish to thank my staff and, in particular, acknowledge the efforts of Agricultural Biologists Lori Oleson and Jennifer Pate, who made the publication of this report possible.

Sincerely,

Tough C. Merney

Joseph C. Deviney Agricultural Commissioner

A view of mushroom gills. The gills are used by the mushrooms as a means of spore dispersal, and are important for species identification.



# **SEED CROPS**

ITEM	YEAR	HARVESTED ACREAGE	TOTAL
Vegetable and Flower	2014	442	\$707,000
	2013	506	\$1,115,000

# **FLORAL CROPS: CUT FLOWERS**

~	ITEM	YEAR	HOUSE (SQ. FT.)	TOTAL
1	Chrysanthemum	2014	625,304	\$886,600
R,	· Salar and	2013	1,129,600	\$1,056,000
	Miscellaneous*	2014		\$1,763,000
	PRES AND	2013	the second second	\$1,763,000
2	TOTAL	2014	1 - The Start Can	\$2,649,600
2	No. And Contraction	2013	and the second	\$2,819,000

\*Includes Asters, Carnations, Delphiniums, Eucalyptus, Gardenias, Lisianthus, Snapdragons, Stephanotis, Sunflowers

Field grown flowers for trials

Carlen a



# NURSERY CROPS: INDOOR AND OUTDOOR GROWN

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ITEM	YEAR	HOUSE (SQ. FT.)	FIELD ACRES	SOLD BY PRODUCERS	UNIT	VALUE PER UNIT	TOTAL
Bedding Plants	2014	2,167,350	38	1,887,306	Flats	Various	\$20,659,000
	2013	2,875,000	49	2,097,927	Flats	Various	\$22,571,000
Christmas Trees	2014		206	5,993	Tree	\$52	\$312,000
	2013	and series	213	8,215	Tree	\$47	\$388,000
Ornamental Trees, & Roses, Shrubs	2014	92,000	196	1,022,626	Plants	Various	\$21,942,000
	2013	94,000	230	1,044,406	Plants	Various	\$19,082,000
Miscellaneous*	2014	2,461,903	198				\$32,833,000
A K SEED	2013	3,222,378	202				\$34,923,000
TOTAL	2014	NY Zera	N2/	X			\$75,746,000

2013

\$76,964,000

\*Includes Herbaceous Perennials, Indoor Decoratives, Orchids, Propagative Materials, Succulents, Turf, Vegetables, etc.

SCA CONTRACTOR

Shadehouse nursery stock

ITEM	YEAR	HARVESTED ACREAGE	TONS PER ACRE	PRODUCTION TOTAL	UNIT	VALUE PER UNIT	TOTAL
Apricots	2014	203	3.5	710.5	TON	\$701	\$498,000
6	2013	206	2.7	556.2	TON	\$575	\$320,000
Cherries	2014	748	0.7	523.6	TON	\$4,985	\$2,610,000
R. C. Mar	2013	1,001	2.5	2,502.5	TON	\$3,337	\$8,351,000
Grapes, Wine: White	2014	414	4.2	1,738.8	TON	\$1,164	\$2,024,000
	2013	409	4.5	1,840.5	TON	\$1,279	\$2,354,000
Grapes, Wine: Red	2014	1,183	3.3	3,903.9	TON	\$1,625	\$6,344,000
	2013	1,183	3.6	4,258.8	TON	\$1,514	\$6,448,000
Total Red & White	2014	1,597	3 PC	1 min		10	\$8,368,000
	2013	1,592	-10		17		\$8,802,000
Walnuts	2014	208	0.9	187.2	TON	\$4,066	\$761,000
210	2013	190	1.1	209.0	TON	\$3,903	\$816,000
Miscellaneous*	2014	257					\$1,753,000
	2013	253	-	1 the second			\$1,441,000
TOTAL	2014	3,012	X				\$13,990,000
VE1	2013	3,242	No.		1		\$19,730,000
			All the stand			A DESCRIPTION OF THE OWNER OWNER OF THE OWNER OWNER OF THE OWNER	

\* Includes Apples, Asian Pears, Kiwis, Nectarines, Olives, Peaches, Persimmons, Plums, Prunes, etc.

Farmers' Market cherries

# **VEGETABLE CROPS**

17TEN A	VEAD	HARVESTED	TONS	PRODUCTION		VALUE	TOTAL
IIEM Boopo	<b>YEAK</b>	ACREAGE	<b>PERACRE</b>	1 182 0	UNII	¢1 200	101AL
Dealis	2014	9/3	4.5	4,185.9	TON	\$1,509	\$3,477,000
Brogoli	2013	1,115	2.4	2,070.0	TON	\$1,402	\$5,912,000
DIOCCOII	2014	99	6.0	712.0	TON	\$770	\$333,000
Cabbage	2013	215	24.8	5 332 0	TON	\$323	\$1,258,000
Cabbage	2014	213	24.0	1 853 0	TON	\$230	\$1,238,000
Celery	2013	308	17.0	7 124 2	TON	\$339	\$3,045,000
Celefy	2011	308	30.0	9 240 0	TON	\$320	\$2,957,000
Chinese Vegetables	2013	529	17.3	9 151 7	TON	\$681	\$6,232,000
chillese vegetables	2011	151	20.1	9.065.1	TON	\$608	\$5,232,000 \$5,512,000
Corn	2013	1 547	11.5	17 700 5	TON	\$470	\$8 362 000
	2011	1,347	10.7	13 300 1	TON	\$402	\$5,302,000
Garlic	2013	638	63	4 019 4	TON	\$922	\$3,706,000
Game	2013	254	3.0	4,017.4	TON	\$922	\$1,030,000
Salad Greens *	2013	620	5.9	3 596 0	TON	\$1,049	\$1,039,000
Salad Ofcells	2014	020	8.0	7 832 0	TON	\$1,524	\$7,581,000
Lettuces**	2013	1 619	20.0	33,816,2	TON	\$900	\$7,381,000
Leudees	2014	1,010	15.0	22 005 0	TON	\$302	\$12,241,000
Mushrooms	2013	1,475	1/2 /	22,095.0	TON	\$2 504	\$0,030,000
WIGSHIOOIIIS	2017	140	143.4	20,070.0	TON	\$3,394	\$72,133,000
Opione Dry	2013	132	10.0	20,415.0	TON	\$3,301	\$08,010,000
Olifons, Dry	2014	42	14.0	138.0	TON	\$209 \$162	\$231,000
Poppore Ball	2013	32	20.2	440.0	TON	\$103	\$15,000
reppers - Den	2014	1,478	30.5	44,703.4	TON	\$344 \$252	\$13,403,000
Donnora Way & Chili	2013	1,374	26.2	40,104.4	TON	\$333	\$17,002,000
reppers - wax & Chin	2014	443	20.5	11,030.9	TON	\$479	\$5,581,000
Dumplying	2013	480	24.2	11,010.0	TON	\$483 \$259	\$3,011,000
rumpkins	2014	203	20.8	4,204.0	TON	\$238	\$1,100,000
Spinach	2013	202	19.0	2,656.0	TON	\$347	\$1,332,000
Spinach	2014	922	9.4	0,000.0 5 074 0	TON	\$896	\$7,765,000
Saurach a	2013	800	5.9 7 0	5,074.0	TON	\$979	\$4,967,000
Squash	2014	160	1.8	1,248.0	TON	\$692	\$864,000
Tourse	2015	208	8.4	1,/4/.2	TON	\$541	\$945,000
Tomatoes - Fresh	2014	904	20.5	18,332.0	TON	\$700	\$12,972,000
The second second	2013	811	15.4	12,489.4	TON	\$657	\$8,206,000
Tomatoes - Processed	2014	844	61./	52,074.8	TON	\$83	\$4,322,000
	2013	749	58.5	43,816.5	TON	\$74	\$3,242,000
Miscellaneous ***	2014	439	A A A A A A A A A A A A A A A A A A A				\$5,149,000
	2013	426			12.8:		\$3,940,000
TOTA	L 2014	12,214	a the second		Star and	1 8	\$171,511,000
	2013	11,676		5 520			\$151,226,000

\* Arugula, Endive, Frisee, Mizuna, Mustard, Radicchio, Spring Mix, Swiss Chard \*\* Romaine, Leaf, Head \*\*\* Artichokes, Cauliflower, Cucumber, Herbs, Parsley, Shallots, etc.

# FUN FUNGUS FACTS

- The mushroom is a very nutritious food. They serve as a good source of vitamins B and D along with essential minerals such as copper, potassium, selenium, and ergothioneine, a naturally occurring antioxidant that helps protect the body's cells. While mushrooms are low in fat, carbohydrate and salt content, a single large Portabella mushroom can contain more potassium than a banana!
- Traditional Chinese medicine has recognized the healthful properties of mushrooms for centuries. Modern
  studies suggest mushrooms can be useful for their antibacterial, anti-inflammatory and antioxidant properties
   —
  helping to reduce blood pressure, moderate blood sugar, reduce blood cholesterol levels, enhance the immune
   system, reduce stress and combat many types of cancer.
- Mushrooms are made up of around 90% water.
- In the US, 90% of mushrooms consumed are the White button mushroom, *Agaricus bisporus*. The brown version of Agaricus bisporus is called the Crimini, which, if allowed to mature is known as the Portobello. The three mushrooms you see to the right are all actually the same species.
- Mushrooms are used in cuisines throughout the world and are known as the "meat" of the vegetable world because of their rich taste and firm texture.
- Before the invention of synthetic dyes, mushrooms were widely used for dyeing wool and other natural fibers. Mushroom dyes are organic compounds and when mixed with things like alum to alter pH, produce strong, vivid colors.

Mushroom dyed wool fibers, photo by mycopigments.com

• California ranks second in the nation in mushroom production, and 20% of those mushrooms are grown in Santa Clara County. The Santa Clara Valley produces more than 20,000 tons of mushrooms with a total crop value of \$72 million. Most of those mushrooms are white, Crimini and Portabello varieties. Other mushrooms grown here, such as the oyster and shiitake, are increasing in popularity.





• Unlike the white button and crimini mushrooms grown in trays (see opposite page) the oyster and shiitake mushrooms are grown in upright bags because of their preferred method of growing out in clumps.

# THE MUSHROOM MYTH

If you ask someone what they know about mushrooms, one of the first things that most people say is, "They are grown in manure and kept in the dark".

Contrary to this popular belief, mushrooms are not grown directly from manure. Mushrooms are grown in a pasteurized substrate, made up of several different organic materials such as wheat, straw, hay, stable bedding, gypsum, cornmeal, other supplements and a small percentage of either horse or poultry manure. The largest component is decomposing straw. Each ingredient helps provide necessary carbon and nitrogen and balances the pH level of the substrate. These components combine to create a nutritionally balanced growth medium for mushrooms. During the pasteurization process the substrate reaches a temperature of 160F/71C, and all bacteria is killed.

The second belief, regarding darkness, is true! Since mushrooms do not contain chlorophyll they do not require light or photosynthesis to grow. The mycelium (mushroom roots) need complete darkness, but most mushrooms can grow in light as long as the temperature and humidity are controlled. You can see the complete mushroom lifecycle on page 13.



Straw is the main component of the growing media.



Wood trays being filled with pasteurized substrate



#### Hand harvesting



Stacked trays and ladder, ready for harvest



#### Stemmed & ready for packaging





The mushrooms that you see in your local grocery store were most likely picked 12-24 hours ago, so when you get them, you are getting the freshest mushrooms possible.

	FIELD CROPS						
FIELD CROP5							
ITEM	YEAR	HARVESTED ACREAGE	TONS PER ACRE	PRODUCTION TOTAL	UNIT	VALUE PER UNIT	TOTAL
Hay (Grain)	2014	4,033	2.2	8,873	TON	\$210	\$1,863,000
and .	2013	3,655	1.8	6,710	TON	\$177	\$1,188,000
Pasture, Irrigated	2014	461			ACRE	\$220	\$101,000
1. P. Fan	2013	464			ACRE	\$215	\$99,800
Range	2014	224,230			ACRE	\$13	\$2,915,000
	2013	222,652	A		ACRE	\$12	\$2,672,000
Miscellaneous*	2014	547					\$532,000
	2013	594	1 - C	<u> - 10</u>	<u> </u>		\$1,067,000
TOTAL	2014	229,271	9	X		and the second	\$5,411,000
The support	2013	227,365	-		1.000	10.1	\$5,026,800

\*Includes Alfalfa, Triticale etc.

# FOREST PRODUCTS

ITEM	YEAR	PRODUCTION TOTAL	UNIT	TOTAL
Timber	2014	12	MBF	\$47,700
, i i	2013		MBF	\$0

9

# **BUSHBERRIES AND STRAWBERRIES**

ITEM	YEAR	HARVESTED ACREAGE	TONS PERACRE	PRODUCTION TOTAL	UNIT	VALUE PER UNIT	TOTAL
Bushberries	2014	10	3.7	37	TON	\$1,891	\$69,900
	2013	15	4.1	61.5	TON	\$1,681	\$103,000
Strawberries	2014	47	11.2	527	TON	\$2,819	\$1,486,000
	2013	59	15.5	914.5	TON	\$1,595	\$1,459,000
TOTAL	2014	57	1	1 25		3	\$1,555,900
	2013	74	-				\$1,562,000

Strawberries

	T	IVESTO	CK AND POUL	TRY		
ITEM	YEAR	NUMBER OF HEAD SOLD	PRODUCTION TOTAL (LIVE WEIGHT)	UNIT	VALUE PER UNIT	TOTAL
Steers & Heifers	2014	4,547	18,546	CWT	\$199	\$3,701,000
the second	2013	5,068	29,477	CWT	\$130	\$3,832,000
Cows & Bulls	2014	704	6,411	CWT	\$98	\$628,000
	2013	908	11,100	CWT	\$73	\$810,000
Miscellaneous*	2014					\$525,000
as and	2013					\$310,000
TOTAL	2014			10-6		\$4,854,000
	2013				Section 1	\$4,952,000
						Ch

\* Includes Chickens Eggs, Goats, Llamas, Pigs, Sheep, etc.

# MILLION DOLLAR CROPS BY COMMODITY

VALUE

### 2013

#### <u>AGRICULTURAL</u> <u>PRODUCT</u>

1.	Nursery Crops	\$76,964,000
2.	Mushrooms	\$68,610,000
3.	Peppers, Bell	\$17,002,000
4.	Lettuce, All	\$8,838,000
5.	Wine Grapes, All	\$8,802,000
6.	Cherry	\$8,351,000
7.	Tomatoes, Fresh	\$8,206,000
8.	Salad Greens	\$7,581,000
9.	Peppers, Wax & Chili	\$5,611,000
10.	Chinese Vegetables	\$5,512,000
11.	Corn	\$5,347,000
12.	Spinach	\$4,967,000
13.	Beans	\$3,912,000
14.	Steers & Heifers	\$3,832,000
15.	Tomatoes, Processing	\$3,242,000
16.	Celery	\$2,957,000
17.	Cut Flowers	\$2,819,000
18.	Range	\$2,672,000
19.	Cabbage	\$1,645,000
20.	Strawberry	\$1,459,000
21.	Pumpkin	\$1,332,000
22.	Hay (Grain)	\$1,188,000
23.	Seed	\$1,115,000
24.	Garlic	\$1,039,000

# 2014

#### <u>AGRICULTURAL</u> <u>PRODUCT</u>

#### VALUE

1. Nursery Crops	\$75,746,000
2. Mushrooms	\$72,153,000
3. Peppers, Bell	\$15,405,000
4. Tomatoes, Fresh	\$12,972,000
5. Lettuce, All	\$12,241,000
6. Wine Grapes, All	\$8,368,000
7. Corn	\$8,362,000
8. Spinach	\$7,765,000
9. Chinese Vegetables	\$6,232,000
10. Peppers, Wax & Chili	\$5,581,000
11. Beans	\$5,477,000
12. Salad Greens	\$4,761,000
13. Tomatoes, Processing	\$4,322,000
14. Garlic	\$3,706,000
15. Steers & Heifers	\$3,701,000
16. Celery	\$3,377,000
17. Range	\$2,915,000
18. Cherry	\$2,610,000
19. Cut Flowers	\$2,649,600
20. Hay (Grain)	\$1,863,000
21. Strawberry	\$1,486,000
22. Cabbage	\$1,258,000
23. Pumpkins	\$1,100,000
-	

# All Other Crops\$10,391,800All Other Crops\$12,221,6002013 Total Gross\$263,394,8002014 Total Gross\$276,472,200

# HISTORICAL COMPARISON OF HARVESTED ACREAGE

	1954	1974	1994	2014
Bushberry & Strawberry Crops	2,365	389	264	57
Field Crops*	24,415	236,550	233,026	229,271
Floral Crops - Cut Flowers	193	907	660	14
Fruit & Nut Crops	78,519	22,876	5,310	3,012
Nursery Crops	not available	332	806	746
Seed Crops	750	2,120	950	442
Vegetable Crops**	18,736	14,583	12,030	11,594
Total Acres	124,978	277,757	253,046	245,136

\*1953 Field Crops does not include Range or Pasture

\*\*includes multiple crops at same site



#### **CERTIFIED FARMERS' MARKETS**

There were 38 Farmers' Markets registered in Santa Clara County last year.

<b>ORGANIC AGRICULTURE</b>				
Type of	Number			
Registrant	Registered			
Producers-primary county	28			
Producers-secondary county	4			
Handlers	8			
Processors	1			

Santa Clara County has 32 organic farms operating on 62 growing locations for a total of 1,500 acres.



For more information on Farmers' Markets, including a list of times and locations, please visit our website at www.sccagriculture.org

# THE MUSHROOM LIFE CYCLE

Mushrooms grow from spores -- not seeds -- that are so tiny you can't see individual spores with the naked eye. Just take a close look under the cap on the gills. Because the spores don't contain chlorophyll to begin germinating (as seeds do), they rely on substances such as sawdust, grain, straw, or liquid for nourishment. A blend of the spores and these nutrients is called spawn. Spawn performs a bit like the starter needed to make sourdough bread.

The spawn supports the growth of mushrooms' tiny, white, threadlike roots, called mycelium. The mycelium grows first, before anything that resembles a mushroom pushes through the growing medium. The spawn itself could grow mushrooms, but you'll get a lot better mushroom harvest when the spawn is applied to a substrate, or growing medium. So the mushroom spawn is then mixed thoroughly with the pasteurized substrate back at the farm.

After this spawning takes place the substrate and spawn mixture is transferred to beds or trays. A layer of casing is then spread over the mushroom bed. This casing is usually about 2 inches thick, and is made up of mostly peat moss. Water is applied right after the casing. The beds are then watered periodically to the maximum holding capacity of the casing layer. In a few weeks the mushrooms will be ready for their first harvest.



Mushroom growers often get more than one harvest from their single crop. Sometimes two or three harvests, 7-10 days apart, can occur. The mushroom yield will decrease with each subsequent harvest. Agaricus mushrooms are harvested over a 16 to 35 day period. During this harvest time, bed temperatures, humidity and air ventilation are all controlled and monitored to ensure a healthy crop.

All mushrooms are hand harvested, which is very labor intensive. After picking the mushroom from the bed, the harvester cuts off the base of the mushroom, called the "stump". The mushrooms are then immediately put into cold storage which stops any deterioration or browning. They are then shipped to sales locations within twelve to 24 hours!

# **Federal Phytosanitary Certification Program**

#### Sustainable Agriculture : Pest Prevention

This program ensures that plants and plant commodities exported to foreign countries from Santa Clara County are free from injurious pests. In 2014, the county staff inspected and issued Phytosanitary Certificates for 2,168 export shipments. The charts below details all the countries and states our growers export to.



#### Number of Phytosanitary Certificates Issued By Country

Our growers ship vegetable and flower seed, garlic, cut flowers, nursery stock and more around the world

Argentina	6	Honduras	12	Panama	11	
Australia	66	Hong Kong	14	Peru	30	and the second
Austria	1	India	40	Poland	2	
Belize	3	Israel	11	Portugal	2	
Brazil	25	Italy	7	Singapore	12	
Canada	434	Japan	194	South Africa	22	1.5
Chile	20	Jordan	2	Spain	3	
China	69	Kenya	5	Sweden	2	
Colombia	76	Korea	131	Switzerland	1	
Costa Rica	19	Lebanon	1	Taiwan	47	
Denmark	5	Libya	1	Thailand	20	
Dominican Republic	3	Malaysia	40	Tunisia	1	
Ecuador	13	Mexico	121	Turkey	1	
Ethiopia	2	Nepal	14	Uganda	1	and the second s
France	39	Netherlands	238	United Arab Emirates	2	
French Polynesia	1	New Zealand	25	United Kingdom	8	
Germany	17	Nicaragua	2	Uruguay	3	
Grenada	8	Pakistan	1	Vietnam	23	
Guatemala	90	Palestine	1			<b>电流</b>

Number of Phytosanitary Certificates Issued By State

#### Our growers ship cut flowers, orchids, and more around the United States and territory

Arkansas	1	Florida	162	Hawaii	10
Nevada	43	Oregon	1	Puerto Rico	2
Washington	1				
の日本で「中国の人」				A States and a state	

Vegetable starts in nursery greenhouse

#### Santa Clara County Consumer and Environmental Protection Agency

# 2014 OFFICE OF THE AGRICULTURAL COMMISSIONER

AGRICULTURAL COMMISSIONER/ SEALER OF WEIGHTS & MEASURES

JOSEPH C. DEVINEY

#### AGRICULTURAL DIVISION STAFF

DEPUTY COMMISSIONERS MICHELLE THOM ERIC WYLDE

SUPERVISING BIOLOGIST HELENA ROBERTS

#### BIOLOGISTS

**KRISTIAN BARBEAU** NANCY BARRERA MATT BEAUREGARD SHERRIE BESSON JULIUS CALSO DONALD COPELAND JENNIFER GRACY SHANNON LUNDIN **TINO MENCHACA** GARY MEYER MARIO NUNEZ LORI OLESON NICHOLAS OTTERLEI JENNIFER PATE PAULO PHILIPPIDIS **KARL STAGEN** JAMISON STIEHR MIKE WALKER

#### WEIGHTS & MEASURES DIVISION STAFF

DEPUTY SEALER STAN TOY

SUPERVISING INSPECTOR DAVID AGUAYO

#### WEIGHTS INSPECTORS

ERIN BECKER JASON GIBILISCO MARK HANEY MARTIN LOBATO REGIDOR MANIQUIS JAMES SCHILLING GINA STIEHR JUSTIN THIEU

