NOVEMBER HOT IRONS

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CCA TESTIFIES ON FAKE MEAT BEFORE USDA AND FDA

Last month, CCA traveled to Washington D.C. to participate in a joint hearing hosted by the U.S. Department of Agriculture's Food Safety Inspection Service (FSIS) and the U.S. Food and Drug Administration (FDA) on the regulation and labeling of fake meat, particularly products derived from cell cultured technology. USDA Secretary Sonny Perdue and Commissioner of the FDA Scott Gottlieb were both in attendance to kick off the two-day event.

The meeting was well attended by several cell-cultured meat companies, consumer advocates, animal rights activists and representatives from the livestock, meat and poultry industries. The first day of the meeting focused on federal regulations and government oversight for the safe production of cell cultured products and the second day focused on labeling and nomenclature. CCA joined our colleagues from NCBA and several other state cattlemen's associations in providing public testimony.

CCA testimony focused largely on predominant oversight of cell-cultured products being under the jurisdiction of FSIS. FSIS, not the FDA, plays an active role in traditional meat production. FSIS staff must be present at all times during the harvest and meat fabrication process to ensure compliance with federal laws and regulations governing meat production. Some of these responsibilities include the ante and post mortem inspection of all animals presented for harvest along with continual inspections to ensure the proper implementation of facility Situation Standard Operating Procedures (SSOPs) and Hazard Analysis Critical Control Point (HACCP) plans. Although food safety risks associated with the production of fake meat are likely to differ from conventionally raised meat, federal oversight or the application of regulatory standards governing food safety must not be applied unfairly or inconsistently.

FDA does have a role to play though. Sanitizers, growth media and yes, even antibiotics, are used in the production of fake meat. These products must be thoroughly vetted and approved, and tolerances set by the FDA before being used in the production of fake meat.

Ranchers and beef producers have also worked hard to build a strong level of consumer confidence that their product, beef, is a wholesome, safe and nutritious animal protein. Any effort to infringe on this brand or cause confusion for consumers wanting to purchase solely traditional animal raised protein must be rejected.

CCA's Justin Oldfield testified at the meeting in part saying, "We fully recognize that the debate will continue as to what these products should be called moving forward... [but]...beef is meat derived from cattle produced by farmers and ranchers. Period."

Hot Irons is published monthly and is sent to more than 2,700 CCA members. For information about advertising or content in this publication, contact Jenna Chandler at (916) 444-0845 or by e-mail at jenna@calcattlemen.org.

California rancher and NCBA President Kevin Kester also attended. Kester said, "Some proponents of lab-grown fake meat have already begun to engage in misleading marketing efforts that promote unfounded claims about their products and disparage real beef. These advocates are unapologetic about their desire to enhance consumer acceptance of lab-grown fake meat products. They are not concerned with the accuracy of terms such as "clean meat," which have no scientific basis."

Primary USDA jurisdiction over the production of fake meat will also help ensure the USDA leads efforts regarding labeling. As such, they will be in a position to develop a standard of identify for fake meat in order to differentiate these products for consumers. Under federal law, FSIS requires label pre-approval, whereas FDA engages if necessary only after a product has been released to the market place.

October's meeting will likely be the first of many public meetings on federal oversight relative to the production and labeling of fake meat between the USDA and FDA. CCA fully recognizes the importance of this issue to cattle producers and together with NCBA will continue to advocate for fair and transparent production and labeling practices.

SWRCB DELAYS DECISION ON 'UNIMPAIRED FLOW' REGULATIONS FOR SAN JOAQUIN RIVER **TRIBUTARIES**

On November 7, the State Water Resources Control Board (SWRCB) convened to consider the adoption of proposed regulations which would establish minimum flow provisions for the lower San Joaquin River and three tributaries, the Merced, Stanislaus and Tuolumne Rivers. The proposal would mandate unimpaired flows of 30-50% between February and June in these tributaries, vastly limiting the amount of water available for agricultural use. The hearing followed two days of passionate public comment on the proposed regulations which were previously held on August 21 and 22.

The SWRCB's proposed regulatory changes would take the form of amendments to the Water Quality Control Plan for the San Francisco Bay/Sacramento-San Joaquin Delta Estuary and are intended to safeguard certain fish and wildlife populations, such as Chinook salmon and Central Valley steelhead.

The day before the SWRCB convened, however, Governor Jerry Brown and Governor-elect Gavin Newsom submitted a letter to SWRCB Chair Felicia Marcus requesting that the SWRCB delay any vote on the proposed regulations until its December meeting.

"For many months, state agencies, water districts and others have been working hard to achieve voluntary agreements that would meet the requirements of the amendment set for adoption," Brown and Newsome wrote. "Significantly, these agreements would obligate water rights folders to improve stream flows and restore habitat... Voluntary agreements are preferable to a lengthy administrative process and the inevitable ensuing lawsuits."

In response to the request, the SWRCB voted 3-0 (with two abstentions) to delay their decision until December 11.

The SWRCB's proposed regulations have caused great concern among water districts and agricultural users. If ultimately adopted, the proposal advanced by the SWRCB could reduce the quantity of water available for surface water diversion from the three tributaries by 180,000 to 490,000 acre-feet per year, and in drought years the flow provisions could reduce surface water availability by as much as 900,000 acre-feet.

CCA testified in opposition to the unimpaired flow provisions in March of 2017, and in August submitted a letter in opposition to the proposal along with a number of other agricultural stakeholders. CCA will keep you posted on future developments regarding voluntary agreements or any future regulatory action through this and other CCA publications.

NATIONAL PARK SERVICE OPENS SCOPING PERIOD FOR POINT REYES GENERAL MANAGEMENT

On October 31, the National Park Service published a Notice of Intent to prepare an Environmental Impact Statement (EIS) for a General Management Plan (GMP) amendment for the Point Reves National Seashore. The Notice of Intent kicks off a 30-day scoping period, closing on November 30, during which interested parties can provide comments about the purpose, need, proposed alternatives and any other issues concerning the GMP amendment.

A number of historic beef and dairy ranches are in operation at the Point Reyes National Seashore, and the future of ranching at the Seashore has long been a contentious issue.

In 2014, the Park Service initiated a Ranch Comprehensive Management Plan aimed at exploring long-term leases for ranchers at the Seashore. But in 2016 the Park Service was sued by three environmental groups seeking a broader amendment to the Seashore's GMP. Under the terms of a settlement reached in July, the Park Service will undertake a GMP revision which must consider a no ranching alternative, a no dairy ranching alternative and a reduced ranching alternative. Last year, CCA (joined by the Public Lands Council and National Cattlemen's Beef Association) filed comments in support of continued ranching at the Seashore, CCA, PLC, and NCBA will once again engage with the National Park Service to ensure that the EIS being developed recognizes the benefits that ranching confers upon the Point Reyes National Seashore and the threats posed to Seashore management by the possible alternatives.

CCA encourages members to engage in the scoping period by telling the National Park Service to (1) provide 20-year renewable leases to all ranchers at the Point Reves National Seashore, and (2) properly manage the Tule elk population, including removing all roaming Tule elk from ranches and placing them back in the Limantour wilderness.

Environmental groups hostile to cattle ranching are sure to participate in force, so it is important that the broader ranching community come to the support of Point Reyes ranchers. For more information, or to submit comments online, visit the scoping webpage at https://parkplanning.nps.gov/POREGMPA or contact Kirk Wilbur in the CCA





WESTERN VIDEO MARKET SALE

Before the convention begins, drop by the Western Video Market Sale on Wednesday, starting at 8 am, all right at the Nugget Casino Resort!

TRADE SHOW WELCOME PARTY

Enjoy the opening of the Allied Industry Council Trade Show and while catching up with your fellow cattle producers from across the state!

CCA & CCW **AWARDS BANQUET**

Spend the last evening of the 2018 convention celebrating those honored in the California beef cattle community for the year!

COMMITTEE MEETINGS, BEEF INDUSTRY EDUCATION, ALLIED INDUSTRY COUNCIL TRADE SHOW, GENERAL SESSIONS, AND MORE!

Visit www.calcattlemen.org or call the office at (916) 444-0845 to register now!