

DELTA VOICE

The voice of those who
live, work and play
in the Delta.

Winter 2015

Contents

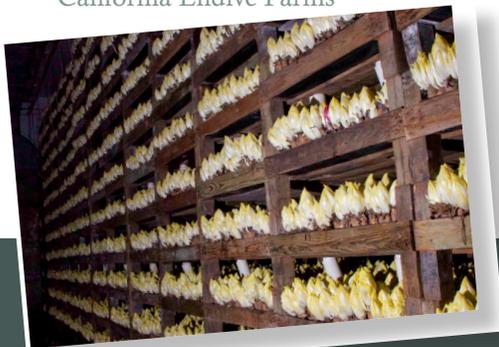
Culture - We begin our series
page 1 on Delta museums.

History - Land Use and Resource
page 3 Management Plans
are not common, but
the Delta's is effective.

Ag News - You say On-Deev, I
page 4 say En-Dive. We
tour America's only
Belgian Endive farm!

Events - Cranes, Art, Blues and
page 6 Tea Parties - Winter
Offerings in the Delta.

Belgian Endive, photo courtesy of
California Endive Farms



Delta Museums

Stockton's Remarkable Haggin Museum Amazes, Educates and Inspires

"A museum is a place where one should lose one's head."
- Renzo Piano

In the movie "Night at the Museum", dinosaur bones, statues, and dioramas come to life at night. As far as we know, the same thing is not happening at our local Delta museums, but with a little imagination you can operate a sidedraft clamshell dredge to build Delta levees, play Pai Gow in a turn-of-the-20th-century gambling house, and travel as a drop of water from the top of Mount Diablo to nearby rivers and sloughs and out to the Pacific Ocean.

There are a variety of museums throughout the Delta that tell the story of the region and Northern California, and showcase art from around the world. In this issue of the Delta Voice, we feature San Joaquin County's Haggin Museum, "the Jewel of Stockton".

(continued on page 2)



Continued from page 1

The Haggin Museum is housed in a beautiful, brick Neoclassical building built in 1931 in Victory Park. The museum is home to notable paintings, including works by Albert Bierstadt, known for his landscapes of the Rocky Mountains and Sierra Nevada; Pierre-Auguste Renoir and Paul Gauguin, the French masters associated with the Impressionist and Post-Impressionist movements, respectively; and J.C. Leyendecker, one of the most successful commercial illustrators of the early 20th century.

The Haggin collections also boast some fascinating bits of Stockton history, like the large steamer trunk made famous by Emma LeDoux, the first woman in California to be sentenced to death. In March 1906, Emma purchased the trunk and arranged for it to be shipped to San Francisco on the afternoon train. When it failed to leave the Stockton station, authorities opened it to find her lifeless third husband. The impatient Emma had already married #4 a year earlier and the wealthy, youthful #2 had been dead since 1902 under highly suspicious circumstances. The scandal was so salacious that only the 1906 San Francisco earthquake was enough to knock the case off the front pages of the Stockton newspapers. The trunk, its contents suitably put to rest, has been featured on *Mysteries at the Museum* on the Travel Channel. (The incorrigible Emma was paroled and imprisoned twice more before her death -- in prison -- in 1941.)

Other interesting (if less morbid) exhibits at the Haggin chronicle Stockton's significant manufacturing legacy, including the workshop of Benjamin Holt, the founder of Caterpillar, and a 26-foot boat built in 1927 by Stephen Brothers Boat Builders. You can walk through a turn-of-the-century California town, complete with schoolroom, Chinese herb shop, general store, blacksmith shop and saloon, and peek into the life of a pioneer ranching family in the 1890s.

The Haggin Museum also hosts special events throughout the year and serves as a valuable resource for researchers. For more information about the Haggin Museum, including hours of admission, please see their website at www.hagginmuseum.org.

Images

Top Left: Willy the Jeep, the only inanimate object to earn an Honorable Discharge from the U.S. Army.

Second Left: The Haggin hosts a Mad Hatter Tea Party annually. 2015 marks their 22nd year.

Third Left: Emma LeDoux's notorious steamer trunk.

Bottom Left: "Welcome Home": Before the Saturday Evening Post had Norman Rockwell, they had J.C. Leyendecker.



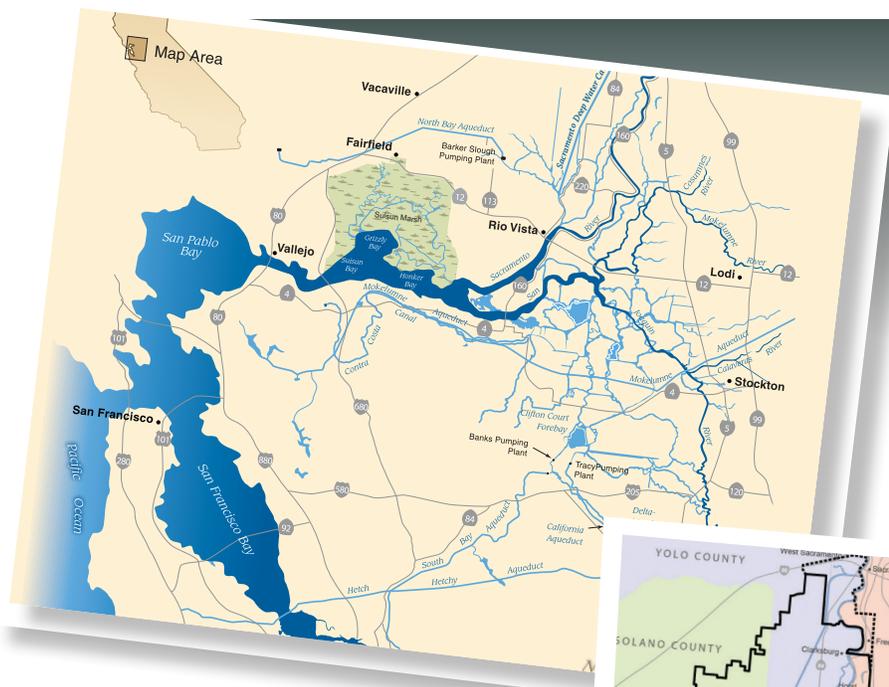
What is a LURMP?

Delta Protection is Unique in Land Use Policy

Calling the Delta an exceptional place does not do justice to the extraordinary nature of this region. Together, the San Francisco Bay and the Sacramento-San Joaquin Delta create the largest estuary on the West Coast. The Delta's rich farmland produces a broad range of crops worth approximately \$700 million, and the Delta is a source of drinking water for 25 million people. Millions of migrating birds depend on the Delta as an important stop on the Pacific Flyway and, when it comes to history, the Delta is home to a rich heritage based on Native American, Asian and European cultures.

Crucial...and Fragile

The Delta also is a very fragile place, given threats to agriculture and wildlife from poor water quality, vulnerability to flooding, and the spread of urban development. The Legislature recognized this combined importance and fragility in 1992 when it passed the Delta Protection Act, which requires the Delta Protection Commission to prepare, adopt, and maintain a Land Use and Resource Management Plan, also known as "LURMP." Projects in the Primary Zone subject to approval by the Delta counties and cities *must be consistent* with the LURMP, which was first adopted in 1995 and updated in 2002 and 2010.

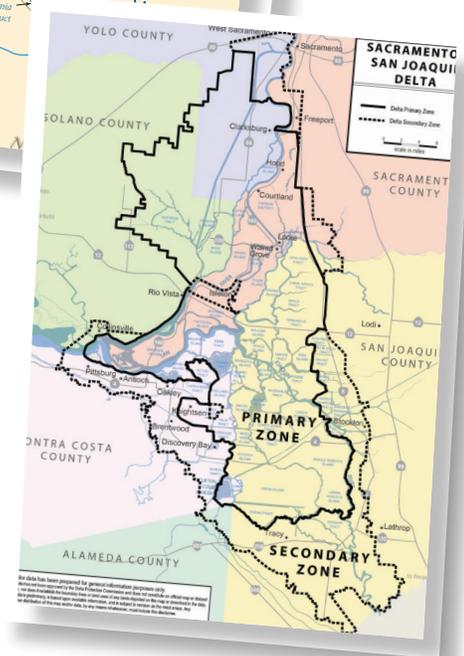


How Does It Work?

The LURMP is implemented in three ways. First, local governments must submit amendments to their general plans to ensure consistency with the LURMP. Second, the Commission submits comments to local agencies about whether proposed projects are consistent with the LURMP. And third, local government actions may be appealed to the Commission to determine consistency with the LURMP.

Protecting the Character

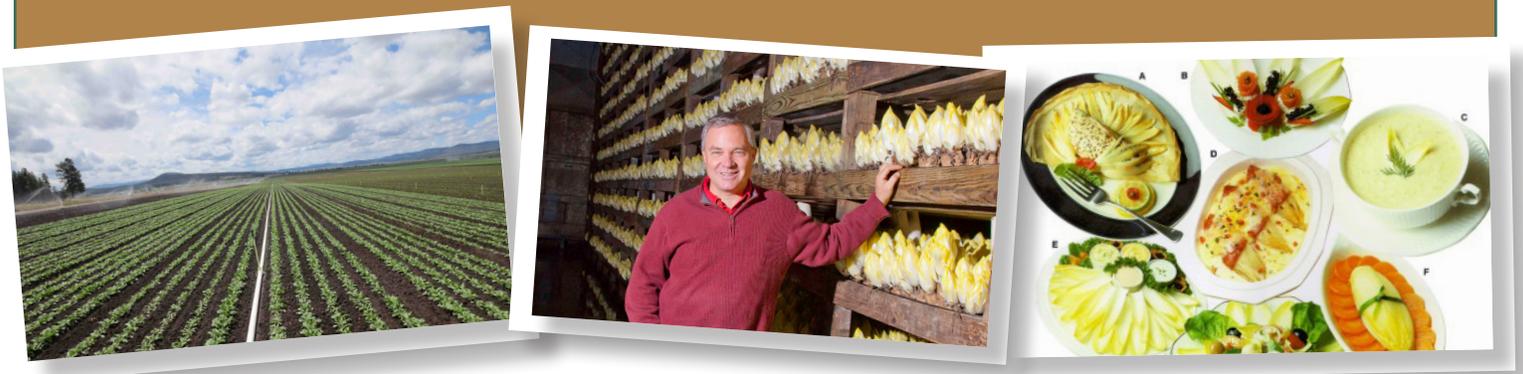
The LURMP is one of the very few examples in California where a State agency has regional oversight over local land use decisions. The process is designed to ensure that proposed land use changes in the Delta protect the region's abundant agricultural and natural resource values. LURMP goals and policies in the last two decades have helped ensure that the Primary Zone is able to maintain its character, particularly while the Secondary Zone has experienced significant growth.



Above left: The waterways in the Sacramento-San Joaquin Delta. Above right: The boundary lines of the Primary and Secondary Zones.

Addressing the Future

The Commission expects to begin a LURMP update process later this year. This will likely involve the public through the Delta Protection Advisory Committee, public workshops, and Commission meetings. For more information, see the LURMP online (<http://www.delta.ca.gov/plan.htm>).



A field of chicory grown for endive root

Rich Collins in the “forcing” room

Various ways to serve Belgian endive

White Gold in the Delta

Belgian Endive is Fancy, Fabulous and Grown in Rio Vista

First, let’s settle this once and for all – it is “ON-deev” or “EN-dive”?

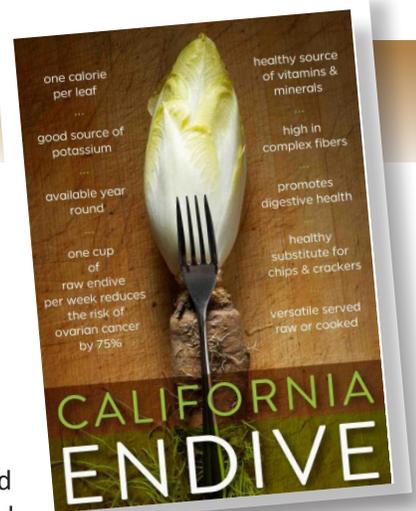
Both. Yes, both. “En-dive” is a family of leafy vegetables, all related to chicory and members of the daisy family, including radicchio, frisee, escarole and curly endive. “On-deev” is a spear-shaped, pale white or red-edged bud that is also a variety of chicory, and is commonly known as Belgian Endive. Here, we’re talking about “on-deev”.

Growing Belgian endive is a time-consuming and complicated process. First, the chicory is planted outdoors in a field and allowed to grow for approximately five months, until the tap root is sturdy and thick. Then the roots are carefully dug up, the greens cut off, and the roots are placed in cold storage. One of the benefits of growing Belgian endive is that it is a year-round crop – the roots simply stay in cold storage until needed, and then they are placed in dark, cool, humid rooms where the second-growth bud forms in about a month and voila! Belgian Endive, always in season.

The sole producer of Belgian Endive in the United States is California Endive Farms, located in Rio Vista, operated by Rich Collins and his family.

Rich decided to grow endive while working at a restaurant, after hearing a chef complain about the exorbitant price of endive imported from Belgium. He sold his idea to a top San Francisco produce importer who helped bankroll his first farm in 1983. The only other commercial endive source in North America is a single farm in British Columbia.

There are two variants to the history of Belgian endive: One has it that the vegetable was “discovered” in Belgium in 1830 when a farmer named Jan Lammers returned from war to find that the chicory root stored in his cellar during his absence had budded in the dark, producing long, tight pale leaves. (Sound like a short war? It was. The Belgian revolution of 1830 lasted from September 27 to early November, a little more than the month needed for that second growth!) He tried cooking and eating the buds, which were crisp, nutty and slightly tangy, and a new gourmet delicacy was born. The other story, considerably less romantic, credits a Belgian botanist named Brezier with deliberately developing the plant from coffee chicory root in 1846. Maybe he’d had dinner with Jan Lammers. (continued on page 5)





Congratulations!
to former Delta Protection
Commissioner Steve Mello,
Inaugural Sandhill Crane Festival
Conservation Farmer of the Year.

Steve was recognized at this year's Festival Gala for the wild-life-friendly practices that his 'family's farms have employed for two generations. Steve's father Jack Mello, Sr. introduced conservation practices that his sons continue, such as wetlands flooding for migratory birds and leaving stubble to create high-quality forage for cranes and other species.

During his Commission tenure, Steve served as Vice-Chair and participated in the creation of the LURMP (see page 3). He has also served on the boards of the California Central Valley Flood Control Association and the North Delta Water Agency.

For 18 years, Lodi's Sandhill Crane Festival has celebrated the return of the Sandhill Cranes to Delta wetlands to winter here before returning to nesting grounds in the north. For more information please visit www.cranefestival.com.

Continued from page 4

Belgian endive can be eaten raw or cooked and packs a tremendous amount of nutrition into very few calories – about 1 per leaf, in fact. It is high in fiber and one head delivers more than half the potassium of a whole banana as well as calcium, iron, folate and other minerals, and vitamins B, C and K. Restaurants serve it grilled, steamed or braised as a side dish, and sliced or shredded into salads. The individual leaves are so crisp they can even be used as a dipper for hummus, salsa or guacamole if you don't want the calories (or gluten) of chips and crackers. Although a gourmet specialty product in North America, in Northern Europe (where it is called "witloof" or white leaf) it is an important winter vegetable.

Roasted Endives with Thyme

Ingredients:

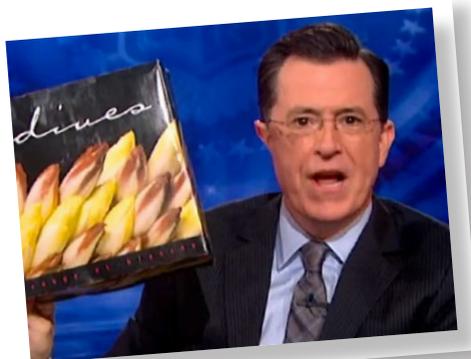
- 4-5 endives
- 2 tablespoons olive oil, divided
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 2 teaspoons fresh minced thyme
- 3-4 tablespoons toasted bread crumbs

Instructions

1. Preheat oven to 425°. Slice the endives in half lengthwise and toss with 2 teaspoons olive oil, salt and pepper. Place in a roasting pan and bake for 15-20 minutes until endives are tender and starting to brown.
2. Heat remaining 4 teaspoons olive oil in a small skillet until warm. Remove from heat, add thyme and when endives are finished, drizzle the olive oil/ thyme on top and sprinkle with toasted bread crumbs.



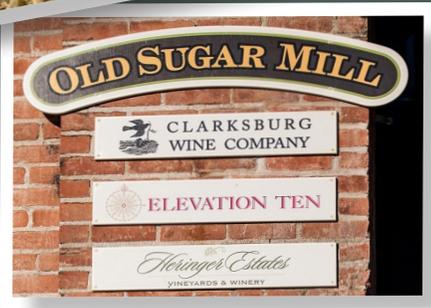
Roasted Endives with Thyme recipe and photography by Erin Alderson of Naturally Ella.



Delta Endive on National TV!!

In October of 2013, Stephen Colbert gave California endive a plug (kind of) on his Comedy Central show. You can find the video clip on www.eater.com.

DELTA EVENTS



January

Weekends: Sandhill Crane Tours, Isenberg Crane Reserve, Woodbridge.

www.wildlife.ca.gov/Regions/3/Crane-Tour

10th: Delta Days Art Walk, Old Sugar Mill.

www.oldsugarmill.com

15th: Delta Protection Commission Meeting, Stockton.

www.delta.ca.gov

18th- March 15th *California Women's Suffrage Special Exhibit*, San Joaquin Historical Society Museum, Lodi.

www.sanjoaquinhistory.org

February

Weekends: Sandhill Crane Tours, Isenberg Crane Reserve, Woodbridge.

www.wildlife.ca.gov/Regions/3/Crane-Tour

7th: Delta Days Art Walk, Old Sugar Mill, Clarksburg.

www.oldsugarmill.com

March

7th: Delta Blues Festival Benefit Concert, Antioch.

www.deltabluesfestival.net

14th: Delta Days Art Walk, Old Sugar Mill.

www.oldsugarmill.com

19th: Delta Protection Commission Meeting, Rio Vista.

www.delta.ca.gov

28th: 22nd Annual Mad Hatter's Tea Party, Haggin Museum, Stockton. www.hagginmuseum.org

To receive a print version of this newsletter by mail, please contact us at (916) 375-4800 or email your name and address to dpc@delta.ca.gov.



Delta Protection Commission

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