



Got Gophers? Get Barn Owls.

May 7, 2016

Written by Michelle Hido

Rodent Control – Nature's Way

Call it Integrated Pest Management, Rodent Control, Sustainable Agriculture, BioDiversity, Organic Farming, whatever. The bottom lines are: (1) Gophers are a serious problem for vineyards, farms and gardens and, (2) a family of Barn Owls will consume up to 3,000 Gophers IN ONE YEAR, dramatically reducing the need for pesticides or rodenticides.

What's the Problem?

Gophers (*Thomomys bottae*) and voles (*Microtus californicus*) are bad guys that destroy plants by chewing on roots and stocks. Just as bad, they chomp on micro-irrigation systems, threatening plant watering. Then there are frayed power lines and undermined structures. Even if plants don't succumb now, yield is reduced throughout the plant's lifetime.

Think about this. A single mating gopher couple can result in over one hundred new gophers in a year, and they live up to 12 years! Would you believe that the offspring of one vole female can lead to 400 new ones in a year!



Enter the Barn Owl

Weighing less than a pound, the beautiful adult Barn Owl (*Tyto alba*) will catch and eat 1-2 gophers per night. They hunt silently in the dark largely by sound, maximizing soft fringe-edged feathers, remarkable hearing and night-vision eyes. They hear and capture prey in total darkness and even under several inches of snow. Two adults and three young devour lots of gophers.

The Barn Owl's Challenge

Unfortunately, the traditional Barn Owl homes are disappearing. Old drafty barns, attics, and silos, as well as old oak trees with big cavities, are going away and are not being replaced. Unsafe nesting spots assist predators and, sometimes, chicks fall out of nests and perish. An unpleasant number: The Barn Owl lives only 18-24 months. Poorly crafted nests, combined with the bird's heads-down hunting that causes them to fly into trucks, trailers, trains, wires, etc., and natural predators like the Great Horned Owl, limit proliferation of the species.

We Can Help

Safe, sturdy, scientifically-designed and well-placed nesting boxes can return the advantage to the Barn Owl. Let's put emphasis on 'well-placed'. Because *Tyto alba* is not territorial, there's no hard limit to the number of boxes in one geographic area. However, locations that considers nearby dense woods, wires, heavily trafficked roads and human activity are essential. By the way, while Barn Owls have 'roosting' sites, an owl may hang out in the 'nesting' box anytime.

Continued page 10

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2016 IGGPRA CALENDAR

All dates/seminars are subject to change.
Contact ANY board member to offer your suggestions for upcoming seminars!

Jun 18	Chili Cookoff	Terramia Vineyard
Aug 27	Hoe Down	Loading Chute
Nov 11	Casino Night	Paso Robles Inn

Planned Seminars for 2016:

Seminars will be held every other month except for October and December.

Look for more exciting Seminars in the months to come:



May 2016

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4	5	6	7
8	9	10	11	12	13	14 Tem- pleton
15	16	17	18	19 Gara- giste	20	21 Wine Fest
22 Wine Fest	23	24	25	26	27	28
29	30 Me- morial Day	31				

June 2016

	Mon	Tue	Wed	Thu	Fri	Sat
			1	2 Sem- inar	3	4 Olive Fest
5 Pinot & Paella	6 Alba- rino	7	8	9	10	11 Rhone Rangers
12	13	14	15	16	17	18 Mixer
19	20	21	22	23	24	25 Atas- cadero Wine
26	27	28	29	30		

President' Message—Lowell Zelinski



Dear Growers, Associates and Friends of IGGPRA

Let me start by saying I'm very excited to be the president of the Independent Grape Growers of the Paso Robles Area. My wife and I have lived in the Paso area since 2004 and have been deeply involved in the Paso grape industry. Though we don't own a vineyard (we do have a couple of vines in my yard) our livelihood is tied very closely to the grape industry in Paso Robles.

We own a small vineyard management and consulting service called Precision AG Consulting. We own a winery (First Crush Cellars) and are the founders of numerous seminars and trade shows that dealt with viticulture and enology (VINE and most prominently WiVi which is now the largest wine industry event on the central coast).

Just a bit on my background, I have a Ph.D. from UC Davis in soil fertility and irrigation. I have worked in many commodities in California including cotton, raisins, almonds, olives, premium wine grapes (Paso) and most recently vegetables on the Central Coast. I started as a UC Cooperative Extension Farm Advisor in Fresno county. I also spent four years in the great state of Mississippi working as the national agronomist for the world's largest cotton seed company. I have to tell you that working with wine grapes is very different from working with cotton!

I have been involved with IGGPRA as an associate board member (this was a group of people who ran for the board but didn't get elected but still wanted to help out), as a board member since 2010 and served as the seminar committee chair most of that time.

There are many great things in-store for IGGPRA this year. First is that the mixers (formerly know as socials) are getting a much needed facelift. Late last year, Ken Bray, former president, contracted with my wife and business partner, Becky to organize and coordinate the mixers. There are significantly different (I think better) than those of the recent past and if you haven't attended one in the last couple of years I highly encourage you too.

We had a great new seminar chair, Jim Wortner, who was elected just this last February and in just two months he put together a great plan for 2016. Unfortunately, he had to step-down for personal reasons but IGGPRA will rely on his planning for the upcoming seminars. You will be hearing about them soon.

We also had one of the best membership renewal programs in the recent past. Credit is to be given to AR&Company, Ken Bray and Joe Irick for making this process work as well.

I want to give credit to the other members of the current Board of Directors as they already have been a great help. Although Sharen (newsletter editor) has included them in the front of the newsletter I would like to personally thank them all and indicate the role they are playing: Joe Irick, Vice President and Membership Chair, Angela Mitchell, Treasurer, Mixer and Affiliated Organizations Chairs, Michelle Hido, Secretary (keeps me out of trouble), Bob Fonarow, Membership committee and former treasurer, Ken Bray, Past President and Marketing Committee Chair, Marty Self, Special Events Chair, Serena Friedman, Winery Outreach Chair, and Field Gibson, (Jim Wortner's replacement) duties yet to be defined.

Again – I have a vision for moving forward, expanding the scope and quality of the seminars, continuing the enhanced mixer program, gaining new members, becoming more relevant in the community and stream lined administrative functions.

Most importantly – I need to thank you – members of IGGPRA, I work for you!!!!

IGGPRA's Upcoming Seminar

**You Are Not Alone: Sources and Systems to Help You
Protect and Manage Your Vineyard Investment**

Thursday, June 2, 2016

**Time and Location
June 2, 2016 - 10:00 AM to 12:00 PM**

Paso Robles High School Performing Arts Center
801 Niblick Road, Paso Robles, CA 93446

Topics and Speakers

We're From the Government and We Are Here to Help
Margy Lindquist, Natural Resource Conservation Service (NRCS)
Devin Best, Resource Conservation District Director
Jennifer Bloom, Farm Services Agency Representative

Instrumentation to Aid in Irrigation Management
Dr. Lowell Zelinski, IGGPRA President and Owner of Precision
AG Consulting

**A New Method Measuring Evapo-transpiration in Vine-
yards**
John Azevedo, Tule Technologies

**Free for IGGPRA Members, \$20 for Non-Members Pay-
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pace is limited. **RSVP for "Seminar"** please leave a mes-
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our website www.iggpra.com to register online.



FIESTA DE AMIGOS



Authentic Mariachi music set a lively tone for Fiesta de Amigos. Guests thoroughly enjoyed the world-class Mexican music performed by Paso-Robles' own Mariachi Voces Tapatias. All members of the band originated from Guadalajara.



The taco bar from Choco's Mexican Grill gave guests of Fiesta de Amigos a taste of traditional Mexican food.



Everyone enjoyed the colorful, festive atmosphere at the Fiesta de Amigos – IGGPRA's new industry mixer introduced on April 30, 2016

The Spanish wine competition was a popular spot at Fiesta de Amigos. More than 20 wines were entered in the competition.



Comida es muy bueno! Carne Asada, Al pastor and Pollo Asado tacos with all of the fixin's was dishd out to more than 80 guests at Fiesta de Amigos.

FIESTA DE AMIGOS – MUY BUENO!

Members enjoyed the first salute to Cinco de Mayo

More than 80 people came out for the April mixer – **Fiesta de Amigos**. The event was held at the beautiful Four Sisters Ranch on April 30. The setting, decorations and Mariachi music was lively and the tacos and the competitions were hot! Many guests got into the spirit donning chili pepper beads and their own festive, ethnic attire.

One of the highlights was the first-ever Guac-Off guacamole and salsa competition. It was well-received with 15 members whipping up their favorite guacamole and salsa recipes. There were six guacamoles and nine salsas with prizes awarded to the winners of each contest.

Ayako William won the *salsa* competition with her corn salsa recipe, and **Reddy Reddy** took first place in the *guacamole* competition. They both won a white wine bottle chiller/thermos and a potted Gerber daisy donated by Precision Ag Consulting

The wine tasting competition was back by popular demand and really heated up this time with more than 20 Spanish varietals entered in the competition. There were some great wines in the lineup and guests enjoyed sampling and choosing their favorites. There were no whites entered so prizes were awarded for the winner and runner-up of the red wine competition. The runner-up was **Michael Gill** with his *Gill Tempranillo*. He won two bottles of Four **Sisters Ranch wine in a two-bottle WiVi leather tote. First place went to Mike Lovic for a Red Soles 2014 Mataro**. He won a wine gift basket donated by Roberta Weideman.

The taco bar (with rice and beans) was dished up by Choco's Mexican Grill and complimented by Becky's Fiesta salad. But the biggest hit of the evening was the live Mariachi music performed by Paso Robles' own **Mariachi Voces Tapatias**. The nine-piece band put on a show-stopping performance. The talented band members are authentic Mariachi musicians from Guadalajara, and the passion for their music reverberated throughout the evening. Paso Robles is fortunate to have such talented chefs and musicians to help make this event such a treat.

The recipes for the winning salsa and the Fiesta salad will be posted on the blog.

If you missed the Fiesta de Amigos, be sure to put the June mixer on your calendar. We'll be kicking it up another notch with a Chili Cook-off on June 18 at Terra Mia.



[Ayako Williams, fiesta de amigos, grilled corn salsa, recipe](#)

SAVE THE DATE

for the “new” IGGPRA Industry Mixers

- **Chili Cook-Off at Terra Mia: June 18, 5 pm – 8 pm**
- **Harvest Hoedown at The Loading Chute: August 27, 2016, 6 pm – 10 pm**
- **Casino Night at The Paso Robles Inn: November 11, 2016, 6 pm – 9:30 pm**

Break out the Beans! It's Chili time!

June Mixer to feature a Chili Cook-Off and Rhone wine tasting at Terra Mia

Clean up your crock pot and get ready for the IGGPRA Chili Cook-Off to be held at the beautiful, new Terra Mia event center located at 1693 Arbor Road in Paso Robles.

There will be categories for the *best classic and creative chili recipes*. Winners will be determined by popular vote with prizes for the winners of each category. Along with the chili, there will be hamburgers and hot dogs on the grill and a Rhone varietal wine competition.

In the wine competition, we'll be looking for the “*meatiest*” red. The competition at the last mixer was fierce so be prepared to kick it up a notch. Bring your favorite, local red Rhone varietal that you think can stand up to the chili, or the coolest Rhone white that can put out the fire. There will be prizes for the best red and white wines. If you don't want to compete, just bring a bottle of your favorite wine to share for the wine bar.

Whether you're a chili fan or not, the location of this event will be a treat as you can be among the first to get a peek of the new Terra Mia. It's one of the newest event locations in Paso Robles, and it's sure to become one of the hottest in the region. Terra Mia is owned by IGGPRA members, Rich and Tracy Secchiaroli. The secluded setting is nestled among the rolling hills of their vineyard. It features a majestic waterfall whose current makes its way through a magnificent stream bed that cuts through the main terrace to a lake surrounded by oaks and willows. It will definitely spice up the chili cook-off.

The **Chili Cook-off** This is on father's day weekend so be sure to gather your clan, to join in the fun. You do not need to enter the chili cook-off to attend. Watch for details and registration information in your email-box.

IGGPRA is “mixing it up” with its new industry mixers

Members can enjoy new networking opportunities this year

Members belong to associations for many reasons, and networking is one of them. Over the years, IGGPRA has provided networking opportunities by offering bi-monthly socials. Because these events are a valuable benefit to the membership, last year, the board decided to give the socials a boost.

In early 2016, the board contracted with event coordinator, Becky Zelinski to develop and manage the events. She has many years of experience producing top-notch industry events and was excited to be able to share her joy of creating remarkable events with IGGPRA members. So far, the proof has been in the pudding. The three events she has produced for IGGPRA: The Harvest Hoedown, The Spaghetti Western and Fiesta de Amigos have been a big hit, and she says bigger and better things are yet to come.



“My goal is to make the mixers a lively, fun and valuable networking experience for IGGPRA members, and a tool to draw new prospective members,” Zelinski said. “The lively atmosphere, the competitions and entertainment are intended to get people to mix and mingle with their friends and colleagues and have fun doing it.”

Zelinski said another goal is to make the mixers a beneficial promotional opportunity for associate members. She, along with the Mixer Committee Chairperson, Angela Mitchell, are developing a program which will allow associate members to sponsor events. As a sponsor, companies will gain recognition and be able to promote their products and services at the events.

So whether you’re an associate member wanting to meet new customers or show your support for current ones; or a grower or winery member who wants to share tips and tales from the vineyard, the new IGGPRA industry mixers are the place to do it in 2016.

MIXER SPONSORSHIP OPPORTUNITIES

Associate Members: If you are interested in supporting the organization while gaining recognition for your products and services, sponsoring an industry mixer is a great way to do it! If you’d like more information about these valuable opportunities, please write to Becky at

VOLUNTEERS NEEDED

In order to make the 2016 mixers a success, we are recruiting volunteers for the 2016 calendar year. Volunteers will be asked to assist at 1-2 events during the year (based on their availability). If you’d like to be placed on the volunteer list, please write to:

becky@precisionagconsulting.com or call (805) 239-1270. Please include your full name, email address, phone number and the best time to reach you.

Got Gophers? Get Barn Owls. (continued from front page)

Number and Placement of Nesting Boxes

It's suggested that 2 boxes be deployed for the first 1-10 acres. For hillside vineyards, consider 1-2 boxes for each hillside. For large vineyards and farms, one box for every 10-30 acres is suggested. Refer to the "Lodi Rules" and the California Sustainable Winegrowing Alliance for additional requirements. Note that much information is available on line, e.g., www.AmadorBarnOwlBox.com.

Barn Owls don't have strong territorial instincts and sometimes nest in colonies, so Barn Owl nest boxes can be put up as close as several yards apart. How do you know when to add boxes?; when the current boxes are occupied.

Height of the box should consider the Owl's hunting elevation, from 12'-20'. They find food and then look for a cavity to climb into. If comfortable, they will pair up when the time comes and use the location for nesting – often Oct-Feb. So, mounting the boxes 12'-14' above the ground is recommended. Of course, all this presumes there is an appropriate food supply nearby.

Venting of some commercially available Barn Owl Boxes is achieved by elevating the back edge of the roof for maximum breeze swirling, cooling and cleaning. Mount these boxes with the back to the prevailing wind (often from the South-west in California).

And don't forget cleaning. Up to 4" of non-digestible hair and bone will accumulate during one nesting session – usually beginning in the Oct-Dec timeframe, with fledging as late as May. This residue must be removed, if for no other reason, to maintain available headroom. Use long rubber gloves, a mask and a hoe-like instrument to pull the material out onto the ground. It's harmless after that.

Back to the Bottom Line

If you have a frustrating gopher and/or vole problem and prefer to avoid chemical solutions, consider putting up safe habitats to attract Barn Owls. The soft raspy screechy call, or the hiss and jaw snapping sounds if you annoy them, will let you know the Barn Owl is on duty and your gophers are leaving town.

Austin F. Ford, Jr
Founder and President
The Amador Barn Owl Box Co.
Fiddletown, California 95629



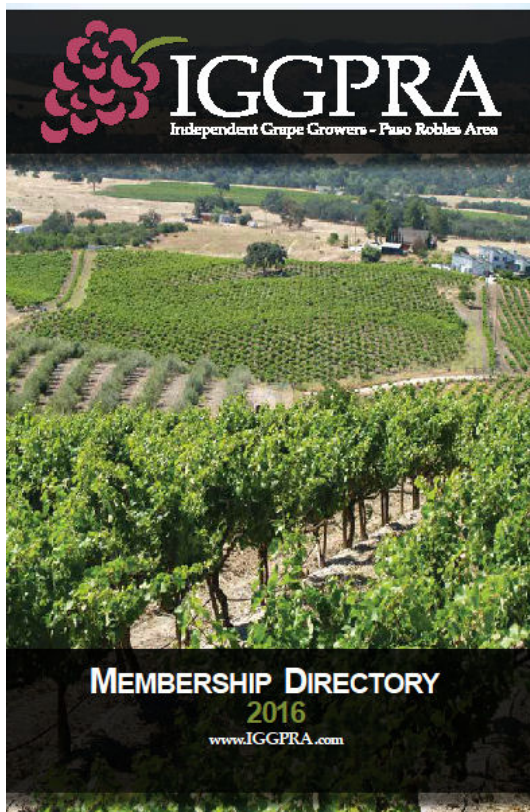
Dear IGGPRA Members:

Your new, 2016 Membership Directory has been mailed out. DID YOU RECEIVE YOURS? If you have not received one yet, or if you would like an extra copy, please contact our Marketing Office at 805-239-4443 Monday through Thursday from 8:30am - 2:30pm or email Caitlin@arandcompany.com.

Please make sure to leave your name, vineyard or business name, telephone number, mailing address and email address so that we may process your request quickly and efficiently.

For those of you who have already received your copy, please let us know if you would like to see any changes for future directories.

Thank you. We look forward to seeing you at an upcoming seminar or social and look forward to serving you.



Welcome New Members:

Lewis Ham
803 Pino Way
Paso Robles, CA 93446
pasowinetime@gmail.com

Hollyhock Vineyards
Julie and Bill Lapp
1434 Silva Dale Road
Alamo, CA 94507
us@hollyhockvineyard.com



Membership and Associate Update

Hello All IGGPRA Members
With a combined membership of over 200 Growers, Friends and Associates, the Board has decided to put all of this responsibility under one Committee, led by Joe Irick. The move will allow all members in IGGPRA to have one place to express their opinions and get help when needed. We hope this will prove valuable and welcome any volunteers to join the Membership Committee as we continue to grow the organization.



joe.irick@yahoo.com

408-981-7099



IGGPRA Seminar April 27, 2016

The April 2016 IGGPRA Seminar was held at Castoro Cellars located on the West side just off the 46 in the rolling hills of Templeton. A special thank you to Jazmyne the Event Coordinator and the owners Niels and Bimmer Udsen at Castoro Cellars for hosting the seminar.

The April seminar focused on growers need to know and "how to's" for the spring season including grape vine considerations in a year of continuing drought, vertebrate pest control issues to consider and an answer to the question... What happened to the Godzilla El Nino?

Nutrition Planning for Post Bud Break was presented by John Perry who is the Technical Representative and member of the Agronomic Services Team for Simplot Grower Solutions in California.

The key to nutrition planning as outlined by John is balanced mineral nutrition. Vines take up nutrients all the time from the soil, yet in a vineyard our soils are not uniform - nor are the nutrients the vines require.

The growing season is the most important time for nutrient uptake. Visual inspection of your vines at bud break will give the grower clues and symptoms of nutrient and mineral deficiencies.

The 5 year drought has altered the nutrient mix in the soil with more salty vineyard soils and therefore as growers we need to be more attentive to the balance of nutrients for our vines.

Nutrition planning for a vineyard is all about balance. Attached is John's presentation which is an excellent reference on nutrient and mineral interplays for growers.

Vertebrate Pest Control, an overall review of vertebrate pest considerations for the vineyard was presented by Dr. David Headrick professor at Cal Poly in San Luis Obispo.

Balance was also the theme for controlling vertebrate pests in the vineyard - an environmental approach. Its important to consider the entire wildlife spectrum in a vineyard from the primary/secondary predators to the herbivore prey and the plants - with the impacts of any pest control measures to all wildlife.

In the vineyard as individual growers, we need to consider that all organisms have an ecological role to play. These vineyard "players" can help or hurt the vineyard. As growers we need to find a balance and determine if the good outweighs the bad.

David reviewed many of the common vertebrate pests in the vineyards and provided options to consider in pest controls as well as finding the ecological pest control balance in the vineyard. Attached is David's presentation which provides the details for vertebrate pest control considerations.

What happened to the Godzilla El Nino? was presented by John Lindsey, Marine Meteorologist at PG&E. This was a follow up presentation to John's El Nino predictions presented at the November 2015 seminar.

The 2015/16 El Nino effect was one of the biggest on record. This year's El Nino rivaled the record El Ninos in 1972/73 and 1997/98. An El Nino effect can produce significant and above average rainfall in California. Unfortunately for the Central Coast the rainfall for this season was about average at 13.43 inches for the season as of April 27.

John explained the "Pineapple Express" effects most noted back in 1969 as well as the data around local ocean warming impacts and the affects this could have in the future to our Paso Robles AVA.

- Jim Wortner



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November 11, 2016

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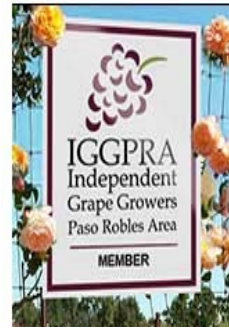
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Call 559-298-6020 for Exhibit or Sponsor Info

NEW IGGPRA Membership Signs – \$35 per sign – reserve your new sign today!

IGGPRA is pleased to announce that the new Membership Signs are now available for purchase! This new design is more impactful, registers the IGGPRA name instantly and carries the logo that appears on our Website, newsletter and various mailings. The new sign is the essence of impactful simplicity. For those of you who are married to the old design please consider that “pretty” doesn’t necessarily equate to successful communication and at normal highway speeds it is difficult to determine just what the sign represents. **To purchase a new Membership Sign, contact IGGPRA President Ken Bray by emailing bray@kobravineyard.com or calling (805) 459-6075.**



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- - -

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- - -

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NEEDED/WANTED:

THOMAS D. WAYLETT

ATTORNEY AT LAW

1229 VINE STREET, PASO ROBLES CA 93446

805-238-9444

IGGPRA Mission Statement

The Independent Grape Growers of the Paso Robles Area promote the growing of high quality wine grapes through education, networking and farming resources.

Our Core Beliefs

Promote sustainable agriculture, respect for our natural resources and the production of high quality wine grapes through grower education and cooperative interaction.

Provide a forum for the review of issues affecting wine grape farmers and the wine industry, as well as afford networking opportunities to grower members and associates.

Facilitate and encourage ongoing education and skills in the development of Viticulture throughout the Central Coast, via information sharing, fundraisers, seminars and other related activities.

Act as ambassadors for the overall success of the Central Coast Wine Industry, through collaboration with complimentary grower and wine associations, along with Civic and Government Offices.

“Great wines start in the vineyard”

NEWSLETTER NOTE:

- In regards to your Newsletter being emailed to you in pdf format, please note that if you do not have an email address, you will continue to receive you newsletter in this format.
- Article, insert, etc. submission deadlines/cutoff: 1 week after each Social.

CAVEAT: Articles presented in this newsletter should not be construed as a recommendation by the author, IGGPRA Editor, or IGGPRA; but rather as a source of information!

Hi IGGPRA Members!!

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Let's Cook

Winning Grilled Corn Salsa Recipe by Ayako Williams

Saturday, April 30, Ayako Williams took First Place for the Fiesta de Amigos Salsa Contest.

Ingredients:

Vegetables

4 fresh corn ears

1/2 red onion

1/2 green pepper

1/2 red pepper

2 medium tomatoes

2 Tbsp chopped jalapeno pepper

1 can (15 ounce) black beans, drained and rinsed

1 handful cilantro leaves

1 avocado

1/4 lemon

Olive oil spray

Dressing

1/4 cup lime juice (2-3 limes)

2 Tbsp extra virgin olive oil

1 Tbsp minced garlic

1 pinch salt (or a little more)

1: Begin by heating a grill pan. Spray the grill pan, 4 fresh corn ears, 1/2 red onion, 1/2 green pepper and 1/2 red pepper with olive oil.

2: Grill 4 fresh corn ears for 8 minutes, until the corn is beginning to brown.

3: Grill 1/2 red onion until it starts to become tender. Do not allow to overcook. You still want it to be a little firm.

4: Grill 1/2 green pepper and 1/2 red pepper until peppers are beginning to brown.

5: Roughly chop the onion and the peppers. With a sharp knife, scrape the corn kernels from the cob.

6: Dice the tomatoes and chop 2/3 of the cilantro leaves.

7: Mix the corn, the red onion, peppers, tomatoes, chopped jalapeño pepper, black beans and chopped jalapeño in a bowl.

8: In a separate bowl, squeeze the limes, pour 2 Tbsp extra virgin olive oil, and add 1 Tbsp minced garlic & 1 pinch salt. Whisk together until combined.

9: Pour the dressing over the top of the vegetables. Gently stir to combine.

10: Chop 1 avocado. Squeeze the lemon juice over the chopped avocado to prevent



the avocado from changing color.

11: Sprinkle the chopped avocado and the remaining 1/3 of the cilantro leaves on top of the vegetables.

Winning Guacamole Recipe—Reddy & Siri Reddy

Ingredients

3 just ripe Avocados

1 bunch green onions

1 bunch cilantro

5 pitted pickled olives

1 jalapeno pepper

3 limes

5 Ripe Roma tomatoes

1 Table spoon Worcestershire Sauce

Mexican grated cheese

Pappy's Garlic Herb – Add last to taste

Secret ingredient – Roasted dried Thai peppers- powdered – to taste

Preparation

Cut avocados into halves, and remove the seeds by twisting with knife. Make crisscross cuts inside the halves with a knife (about 1/4" spacing). Scoop out the halves into a bowl and sprinkle generously with lime juice. Do not mash.

Cut the green onion bunch into two parts, the white part and the green part. Slice the white part fine to form rings. Cut the green part into 1/4" pieces.

Cut Romano tomatoes into 1/4" slices. Drain the seeds and juice. Chop the slices into approximately 1/4' cubes. Cut jalapeno pepper into half and remove seeds and inside veins, chop into 1/4' cubes. Chop cilantro and pitted olives coarsely.

Mix most of chopped tomatoes white and green onions and sprinkle generously with lime juice. Mix with chopped jalapeno pepper, cilantro and olives. Add Worcestershire Sauce. Sprinkle a small amount of Pappy's Garlic Herb and Thai pepper powder.

Add the above ingredients into a bowl. Gently fold the ingredients with a spoon. Add Pappy's Garlic and Thai pepper powder to taste. Spread the mixture on to a serving plate. Sprinkle generous amount of Mexican cheese.

Decorate with chopped onion, cilantro and tomato. Serve with fresh chips.



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