



THE MARKET BULLETIN

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Visit the WVDA's web site at: <http://www.wvagriculture.org/>

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WVDA Data Indicates Progress in Potomac Watershed

The past several days I've enjoyed a welcome break by getting out in the state and visiting with many of you folks. I participated in a meeting with the stakeholders of the Chesapeake Bay project to discuss our efforts to participate in a multi-state effort to reduce nitrogen, phosphorous and sediment flows into the Bay by 2010. Our past, present and future efforts are extremely important as we are located at the headwaters of a major tributary of the Potomac River. There continues to be a difference of opinions among the participants; however, we need to reach a consensus as the deadline for filing West Virginia's plan is rapidly approaching.

I consider that credit should be given to us for the \$20 million spent, in both private and cost-sharing monies, plus the monies spent without any cost-sharing. In addition the farm community or individual farmer should not be required to invest their money in programs or projects that do not benefit them. There are a lot of "what ifs" that have to be answered by our federal counterparts regarding their intent to fund this program with the 2010 achievement date. I consider 100 percent funding is required for programs that do not benefit the farmer directly, or 75 percent cost-sharing for the programs that do benefit the farmer.

We have data to prove we may be halfway or better toward the environmental goals they are presenting to us. It seems that the agriculture community is always considered to be the greatest contributor of nitrates, phosphorus and sedimentation in our streams. I personally believe that run-off from de-icers used on highways, airports and urban development are as great or greater contributors to nutrients entering the Bay than from agriculture.

I also attended the bull sale in Wardensville. There was a large crowd of buyers and a good group of bulls being offered to improve future breeding for our beef herds. It was a lively sale. We watched the top bull sell for \$4,600. It was consigned by Triple-O Farm of Roane County. In all, 79 bulls sold for a total of \$171,400. I missed the Southern Bull Test due to commit-

ments in the eastern part of the state, but I am told Triple-O also had the top selling bull at \$3,500 at this sale. The 52 Angus heifers sold for an average of \$1,131. The sale of bulls and heifers brought a total of \$204,900 to West Virginia producers. I am pleased with the progress so many of our producers have made in the last few years.

Another event I enjoyed on this trip was being a keynote speaker at the 2004 Rural Development Conference, "Customer Driven Agriculture," at Garrett College in McHenry, Maryland. I shared the podium with my good friend Maryland Secretary of Agriculture Lew Riley.

This rural development coalition is chartered by the county commissioners of Garrett County, Maryland and Preston County, West Virginia, to achieve mutually supporting economic development in the rural and agriculture areas of the adjoining counties. This program is headed by Dr. David D. Moran who is a West Virginia resident. I was impressed by their contributors, their program and the number of participants.

I was pleased to see Ed Grose from Terra Alta at the conference. Ed was West Virginia's entrepreneur in potato production, both seed and for the table. Ed provided me with a picture of him and me from June 1967. It was interesting how we both looked back when he hosted the Southern Association of State Departments of Agriculture at his farm the year I was regional president.

I recently received a letter from Brookdale Farms at Fort Ashby, operated by Donna and Donnie Alt, informing me of how they have diversified their farm operations to remain profitable. Their letterhead highlights a corn maze, fresh vegetables and a dairy farm. The dairy farm they remarked "is the last dairy farm operating in Mineral County." They have operated the dairy for the last 34 years, but in order to sustain the dairy they had to diversify into vegetable farming and have added an "agritainment" edge with a corn maze. It is ironic that the price of milk at the dairy farm is



Gus' View . . .

not sufficient to provide families a living wage.

I keep wondering how long the subsidy that favors consumers more than producers will last as we continue to lose farmers that do not diversify as the Alts did. Their location is more than ideal as they are only 12 miles from I-68, about 45-50 miles from I-81, and 50 miles from the Pennsylvania Turnpike. They are about 12 miles from three local cities.

Their planning is as follows, and I quote, "during the day we're planning for our maze to gear towards educational stations that teach school children through hands-on fun. From watching your teacher milk "Gerber" the cow to farm scavenger hunts looking for and learning about daily farm tools, to "In Patch" pumpkin lessons on a "hee-haw" hayride, to learning where potato chips and French fries come from."

They further noted that last year their school attendance rose 140 percent and they had to turn schools away. What they're hoping for this year, with some local and state help, is that they won't have to "leave anyone behind."

We do need more programs of this nature that combine education, recreation, and entertainment. The Alts, like many others across the state, are looking for assistance from their Department of Agriculture through grants that may be available currently or in the future. It is unfortunate that we do not have funds available in our Department's current budget to assist them in their efforts.

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It's fast and convenient . . .

Gus' View...

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We are still asking the Governor and legislative leaders to provide the Department with a portion of state lottery funds to complement the economic contributions and growth that is available in agribusiness. It is unfortunate we do not invest in the internal growth industries in our state.

The folks in Mineral County are very proud of their Farmers' Market which they developed with federal grant money that was available through our Department two years ago. Fortunately, some counties are taking it upon themselves to complement cottage industries in the development stage. The latest is the YMCA of Harrison County which offers a program, "Cottage Industries." Susan Verona is the first tenant of their incubator kitchen. Susan's goal is to provide a healthy, chemical-free food choice suitable for toddlers and school-aged children. The Department will certainly watch their development and offer all the encouragement we can.

There is no decrease in the number of challenges upon our forests and plant life. The latest challenge is the Sudden Oak Death (SOD) fungus that has been identified in California. At first they thought they had it controlled, but it has now been identified in a major nursery that ships their plants into West Virginia. There are believed to be 59 different plants that may host this fungus, which is characterized as being as much of a threat to our oak trees as the chestnut blight was to chestnut trees. Our Plant Industries staff is surveying the state and has found some plants shipped in from California; however, none of these plants has been positive for SOD. USDA-APHIS has quarantined the entire State of California. The Department will probably modify the quarantine that we have placed on any shipments from California. This may disrupt shoppers from finding all the plants they normally do for the spring and summer growing season.

Since last month's column, the Avian Influenza (AI) virus surfaced in Maryland, but it appears it has been contained in the Maryland-Delaware corridor. I am informed that we now have a disinfectant proven to help prevent the spread of the AI. The product known as DC&R disinfectant has been shown to effectively control the strain of Avian Influenza responsible for the recent U.S. outbreaks. Research work at the Universities of Pennsylvania and Georgia, and the Pennsylvania Department of Agriculture showed that it was effective in as little as 10 minutes in controlling four subtypes of the AI

virus. This will be a great tool for us to use in the event of a future outbreak.

Bovine Spongiform Encephalopathy (BSE) continues to make headlines. USDA has announced plans to test 200,000 to 300,000 animals per year. All the details aren't in yet, but we will keep you posted as information is received. USDA will provide for the disposal.

The national livestock identification program is close to being formalized. The recent legislative budget provides some start-up funds for the initial phase of this program. As the program unfolds we will keep you updated. The USDA goal is to assign a number to every farm and an electronic ear button will be placed on every animal that goes into commerce identifying that farm.

I appreciated the recognition that both the Governor and the Legislature demonstrated by making these funds available in an extremely tight budget year.

Three major pieces of legislation affecting the Department did not pass the Legislature. One was the deer farming bill which would have put deer farming under the jurisdiction of the Department, both for health and marketing. There were distortions as to what effect this would have on the wild deer herd. Fifty-four deer farmers in West Virginia are currently raising bucks to supply to the growing number of hunting retreats that bring in out-of-state clientele who pay to collect a trophy buck.

Another bill would have given the Department of Agriculture, the Division of Natural Resources and the Bureau of Public Health authority to deal with a variety of exotic pets. When the recent Monkey Pox outbreak was traced to prairie dogs that were being sold in pet shops, we discovered that no state agency had regulatory power to protect the public from the importation of exotic pets that may harbor disease. The Governor had to make an emergency declaration so we could legally deal with the problem. I'm sure this bill will be reintroduced next session as will the deer bill.

We also attempted to update the auctioneer law to bring us in compliance with other states

so that West Virginia auctioneers could continue to enjoy reciprocity. Unfortunately, this legislation did not pass in the closing hours of the session, and our reciprocity agreement with 12 other states is in jeopardy.

I was pleased the Legislature has recognized a local land grant institution with university status. West Virginia State University (WVSU) can now capitalize upon additional federal funds. It is unfortunate, though, that the present federal funds will not be available to them because the Legislature failed to appropriate the \$1.5 million for federal matching purposes. I am informed that there could be up to \$5 million in federal funding lost. This could mean a loss of jobs and the loss of several professionals in the outstanding microbiology program underway at WVSU. This could also affect the anaerobic digestion program that was moved from Moorefield to WVSU to make it available to students to have hands-on experience with this new technology. The interest in the digester program by other states, colleges and departments of agriculture shows its potential. I have just been invited by WVSU to assist them in greeting a delegation from Mexico that is coming to look at this innovative program.

I hope we will soon be enjoying the warmth of spring and the joy of all the flowers and shrubs that I'm beginning to see in southern West Virginia. The northern part of the state will have to wait another week or so. This is truly my time of year as there is new life, both in plants and animals. There is a freshness and joy that I appreciate here on the farm. If this warm weather persists, I'm going to be back at my old job of mowing real soon. On the hill pastures I have already found a heavy growth of grass.

My garden is coming along. The radishes and onions are up, and now I need to get some turnips and kale in. I hope you folks have a garden calendar and follow along with me.

When I travel, many of you ask about Anna Lee. Yes, she is tolerating me, but is hopeful my garden will not be as large as last year. We'll see.

Happy Easter folks. 

ATTENTION

Electronic Market Bulletin Subscribers

On March 9, 2004, we were advised by some subscribers to *The Market Bulletin* that they were receiving unwanted emails which appeared to be generated by a virus attached to our mailing list. We promptly investigated and discovered the culprit to be the NETSKY virus. **This virus did not come from the WVDA**, but rather was "spoofed" from the address books of some of the individuals who electronically subscribed to *The Market Bulletin*. The NETSKY virus, when opened, will rapidly replicate itself, slowing computers and email bandwidth. The worm is particularly difficult to root out because it lands in email boxes using a number of different subject lines.

continued 

information at your fingertips . . .

Periodical Cicada to Emerge this Spring in Eastern Panhandle

Sherri F. Hutchinson, Forest Entomologist, WVDA Plant Industries Division

Three separate species of periodical cicadas, *Magicicada septendecim* (L.), *M. cassini* (Fisher), and *M. septendecula* (Alexander and Moore), will appear this spring in Berkeley, Grant, Hardy, Mineral, Hampshire, Morgan, and Jefferson Counties during the scheduled Brood X emergence. This brood was last seen in 1987.

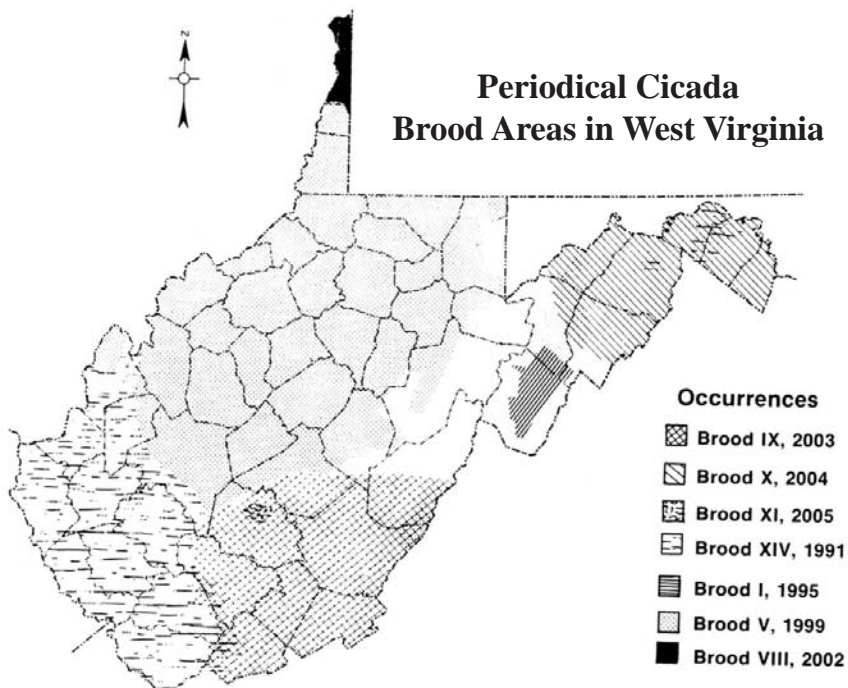
Another common name for the periodical cicada is the 17-year locust, because the life cycle takes 17 years to complete. This is a misnomer, because true locusts are grasshoppers, not cicadas. Cicadas are grouped into broods based on year of adult emergence, with each brood appearing during a different year. Due to staggered development, adults may emerge somewhere almost every year. Some areas may experience more than one emergence during a 17-year period.

Adult cicadas have red eyes and dark bodies and measure a little over 1½ inches long. They are not capable of biting or stinging. Adults live about four to six weeks during which their sole purpose is to mate and lay eggs. Males are responsible for the droning noise as they call for mates. Cicada "songs" will be heard from early morning to late evening as long as adults are present.

Cicada damage occurs when the female

cicada cuts parallel slits in small twigs where she lays eggs. The slits cause "flagging", or breakage, to the tips of the branches. The damaged areas may be pruned out next winter. Small yard trees may be covered with cheesecloth. This will prevent the cicadas

Periodical Cicada Brood Areas in West Virginia



from laying eggs on the trees. A publication on the periodical cicada is available upon request by writing the West Virginia Department of Agriculture, Plant Industries Division, 1900 Kanawha Boulevard East, Charleston, WV 25305-0191, or by calling (304) 558-2212.

Below is a website where you can go to determine if you have the virus, and how to disinfect if you have it:

<http://www.sophos.com/support/disinfection/netskyb.html>

The W. Va. Department of Agriculture uses Microsoft Exchange Server for the distribution of all emails, and we have worked with Microsoft to further enhance security on our Exchange Server. Microsoft has installed several pieces of new security software to prevent future attacks. If you are still experiencing problems or have questions and concerns, please contact John Brown, Network Administrator at jbrown@ag.state.wv.us or call 304/558-3200.

We sincerely apologize for the inconvenience and frustration experienced by those who were affected by this virus, and have taken every precaution possible to ensure that future occurrences do not occur. Your confidence in our electronic services is of paramount importance to us, and we will continue to strive to improve our services and strengthen your confidence level.

W.Va. Woodland Owner's Association of WV (WOA)

Spring Symposium

Saturday, May 8, 8:30 a.m.-5:00 p.m.

Camp Mahonegon

Ellamore, W.Va.

Sponsored in part by the WV Tree Farm Committee and the WV Division of Forestry.

\$30 per WOA member and \$50 per non-WOA member, which includes a one-year State WOA membership.

Lunch included in registration.

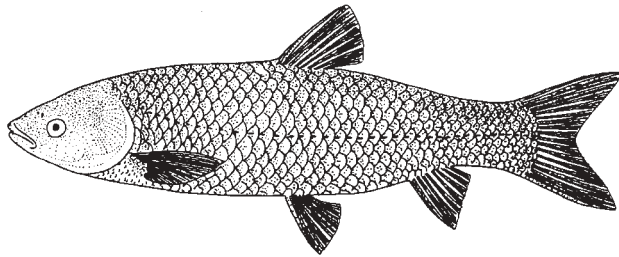
Contact Tammy Shamblin at 304/532-4351

or print a registration form at

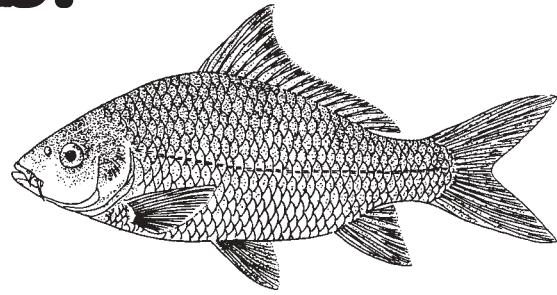
www.WOafWV.org.

more than 5,000 people have done it . . .

A Fish That Eats Pond Weeds!



Grass carp *Ctenopharyngodon idellus*
(Cuvier and Valenciennes)



Common carp *Cyprinus carpio* L.

Wouldn't it be great if there was something that is cheaper, easier, and longer lasting than herbicides for controlling aquatic vegetation? There is and it is a fish known as the Grass Carp. No, it is not the same fish as the sucker mouthed Carp commonly found in rivers around the state. Grass Carp (a.k.a. White Amur) are more torpedo shaped and chew on plants rather than rooting in the bottom.

Grass Carp effectively control most rooted plants growing below the water surface. Like most grazing animals, they tend to prefer certain types of aquatic plants. They prefer small, tender leaves like pondweed (Potamogeton) over large, tough leaves like cattails or lily pads. Grass Carp may not be as effective on small floating plants and filamentous algae, but many typical pond vegetation problems can be solved by stocking grass carp.

Warm water suits Grass Carp better than cold water. Grass Carp (a.k.a. White Amur) are originally from China and have an impressive appetite in warm weather. In water cold enough to support trout (less than 70 degrees F year-round), their appetite and growth are minimal.

All Grass Carp imported into West Virginia must have a blood test to verify that they are sterile. This process is certified by the federal government before fish are transported into the state. Since the fish are sterile, they will not reproduce in your pond or in the river should they manage to escape.

It is best to stock Grass Carp in the spring as the water warms up and before aquatic plants become well established. Stock fish that are 10 inches or longer so they will survive encounters with large catfish or largemouth bass. Normally, about 10 fish are stocked for each acre of water. If more than 60 percent of the pond is covered with vegetation, this stocking rate should be doubled. Don't try to save money by stocking less fish than recommended. If not enough fish are stocked or if the fish don't

survive after stocking, the weed problem will remain. If fish are not stocked by June, there may be problems getting the fish because it is harder to deliver a quality product during warm summer months. For this reason, Grass Carp may not be available from June until the beginning of September.

After stocking, be patient. Since the fish eat the weeds, control will take time. It may take a season or two for the fish to eat all the submerged vegetation in the pond. If your weeds are tasty to the Grass Carp, expect the fish to eat them all. These fish don't know when to stop eating so if you want some of the submerged plants to remain, it may be better to use herbicides instead of Grass Carp. As the weeds are eaten, microscopic algae called phytoplankton will grow, and the water in the pond may tend to become greener.

Grass Carp can be purchased only from approved vendors and only after an importation permit is obtained from the West Virginia Division of Natural Resources. There is only one approved West Virginia vendor for grass carp who routinely delivers directly to your pond*. The only other way to get these fish is to meet a fish truck from Arkansas and carry them home in something like a garbage can. I hope you will support West Virginia fish vendors.

If you wish to learn more about Grass Carp and how to get them, visit the Aquaculture website (<http://www.wvu.edu/~agexten/aquaculture/grascarp.htm>); ask your WVU Extension agent for a copy of our Grass Carp brochure or contact:

Ken Semmens, P.O. Box 6108, Morgantown, WV 26506-6108; (304) 293-6131, ext. 4211 or by e-mail at Ken.Semmens@mail.wvu.edu

*Fred Hays, Divergent Natural Interests, 304/548-7117, e-mail: fred@wvndni.com. He can also assist you with the DNR permitting process.

... and we invite you to join them. Sign up today to receive the *Market Bulletin* electronically (details on page 12).



Spring Has Arrived

by Jean Smith, Director, Marketing and Development Division

The month of April brings wonderful flowers, the celebration of Easter and for retailers—lots and lots of egg sales! Did you know that a hen requires 24 to 26 hours to produce an egg and that she starts the process all over again in just 30 minutes?

Enjoy the following “eggceptional” recipes and egg tips and facts!

Recipes

Fettucine Sun Salad

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|-------------------------------------|---------------------|---------------------|------------------------------|-----------------------|---------------------------------------|--------------------------------|--|-----------------------------------|--------------------------------------|----------------------------------|----------------------------|
| 4 sun dried tomatoes, packed in oil | 1/2 cup cooking oil | 1 cup white vinegar | 3 cup grated Parmesan cheese | 2 large garlic cloves | 1 1/2 teaspoons basil leaves, crushed | 1/2 teaspoon ground red pepper | 8 ounces spinach fettucine, cooked and drained | 4 plum tomatoes, seeded and diced | 1 medium zucchini, halved and sliced | 1 cup shredded mozzarella cheese | 6 hard cooked eggs, wedged |
|-------------------------------------|---------------------|---------------------|------------------------------|-----------------------|---------------------------------------|--------------------------------|--|-----------------------------------|--------------------------------------|----------------------------------|----------------------------|

Place sun dried tomatoes in strainer; drain well. Place first 7 ingredients in blender container, cover and blend until smooth; pour into large bowl. Add fettucine, plum tomatoes, zucchini and cheese; toss until evenly coated with dressing. Add eggs; toss gently. Cover and chill to blend flavors.

Recipes

Confetti Corn Scrambled Pockets

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|--------|---------------------------|------------------------|--|--|-------------------|-------------------|-----------------------|
| 4 eggs | 1/2 cup whole kernel corn | 1/2 cup chopped tomato | 2 tablespoons minced green onion with tops | 1 ounce cream cheese, cut into small cubes | 1/4 teaspoon salt | 1 teaspoon butter | 2 pita breads, halved |
|--------|---------------------------|------------------------|--|--|-------------------|-------------------|-----------------------|

In medium bowl, beat together eggs until well blended. Stir in corn, tomato, onion, cheese and salt, if desired. Heat 8 or 10" omelet pan over medium heat. Add butter; heat until just hot enough to sizzle a drop of water. Pour in egg mixture. As mixture begins to set, gently draw an inverted pancake turner completely across bottom and sides of pan, forming large soft curds. Continue until eggs are thickened and no visible liquid remains. Do not stir constantly. Fill pita halves with 1/4 of scrambled mixture.

Recipes

Hot Egg Salad

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|----------------|---------------------------------------|-----------------------|------------------|------------------------|---|--------------------------|--|----------------------------|
| 4 Kaiser rolls | 9 ounce package Hollandaise sauce mix | 1 teaspoon cornstarch | 1 1/4 cups water | 1 teaspoon lemon juice | 2 cups fresh asparagus, cut into pieces, cooked and drained | 1/2 cup chopped lean ham | 4 ounces sliced mushrooms (drain well if using canned) | 4 hard-cooked eggs, sliced |
|----------------|---------------------------------------|-----------------------|------------------|------------------------|---|--------------------------|--|----------------------------|

Cut 1/2" off tops of rolls. From bottom piece, remove inside crumb, leaving 1/2" border on bottom and sides. Place rolls and tops on baking sheet in preheated 400° F oven for approximately 6 minutes. Place sauce mix in medium saucepan. Stir in cornstarch, slowly stir in water and blend until smooth over medium heat, stirring constantly, until mixture boils. Remove from heat and stir in lemon juice. Stir in asparagus, ham and mushrooms. Gently fold in sliced hard-cooked eggs. Cook over low heat just until heated through, approximately 2-3 minutes. Place rolls on serving plates and fill each with about 1 cup of mixture.

What's Cookin'

Egg facts and tips . . .



- Eggs age more in one day at room temperature than one week in the refrigerator.
- White shelled eggs are produced by hens with white feathers and ear lobes and brown shelled eggs are produced by hens with red feathers and red ear lobes.
- Eggs yolks are one of few foods that naturally contain Vitamin D.
- Yolk color depends on the diet of the hen. Natural yellow orange substances, such as marigold petals, may be added to light-colored feeds to enhance colors. Artificial color additives are not permitted.

The recommended method for hard cooking eggs is to place eggs in large saucepan and cover with tap water at least one inch above the eggs. Cover pan with tight fitting lid and bring to quick boil. When water is boiling, turn off heat and let eggs sit for 15 minutes for large eggs and 18 minutes for extra large eggs. Note: If cooking on an electric range, remove pan from the burner to prevent over cooking. After the appropriate time, drain hot water from eggs and fill pan with cold water to stop cooking process. Lightly tap eggs all over to remove shells.

- If your family will be hunting colored eggs this Easter, prepare two batches, one for hunting and the other may be kept refrigerated and enjoyed!

