

The <http://www.wvagriculture.org/> Market Bulletin

Vol. 90, No. 10

October 2006



Food Safety Top Priority

I'm sure food safety is on everyone's mind as authorities continue to deal with the outbreak of a foodborne *E.coli*O157:H7 found in fresh spinach. Those of us who work in the food safety arena are questioning how so much of the spinach could be contaminated and be distributed nationwide. Tremendous efforts are being made to trace the source of the contamination. As of September 25, 2006, 25 states have been affected including West Virginia.



Commissioner Douglass (right) talked with West Virginia Cooperative Extension Director and associate provost for Extension and Public Service Dr. Larry Cote (left) and wife Mary Kay at the annual West Virginia Agriculture and Forestry Hall of Fame (AFHOF) Banquet in July. Dr. Cote announced this summer he will be leaving his current position to become the founding director of WVU's undergraduate minor in leadership studies effective June 30, 2007. *More on the AFHOF in a future Bulletin issue.*

I just returned from the annual meeting of the National Association of State Departments of Agriculture and the outbreak of *E.coli* was high on the agenda of discussions. We received direct reports during the meeting from the Secretary of the California Department of Food & Agriculture. The State Departments of Agriculture have been training for incidents such as this, and are making progress in tracking the source of contamination. I can assure you the West Virginia

Department of Agriculture's analytical staff and field inspectors routinely inspect food in restaurants and in the production phase. On occasion, their inspections result in suspension of activities until the violation is corrected. Quite a few warnings are issued regarding food handling and sanitation issues.

We have come a long way since I first became Agriculture Commissioner. We developed the first meat inspection program for the meat processing industry in this state and updated food safety laws. My directions to staff, whether they are in the field or in the laboratories, are that if they find a product that is questionable or they would not want on their table, it should be removed from the market. I consider the health of West Virginians high priority and consider early detection and containment must be our standard practice in dealing with food safety issues.



Gus' View . . .

A recent example is the early detection of avian tuberculosis in market hogs here in West Virginia. Inspectors noted the hogs had high temperatures and further testing found them to be diseased. These hogs had been delivered into West Virginia, but we were able to trace their distribution and inform individuals who purchased them about the situation. None of the hogs got to the dinner table.

Speaking of diseases and human health, the bird flu is still localized primarily in Asia. I feel confident the only way the bird flu will get to the U.S. is not through the poultry industry, but by an individual coming into the country with an active case of H5N1. Migrant birds are being tested from all migratory routes. Of interest to me was the 15,000 samples taken in Alaska. None of the birds tested positive for the virus.

A September 10, 2006, *Associated Press* article reports that researchers may have a new method of diagnosing the bird flu virus. They have found the virus is more concentrated in the throat than the nose, the opposite of human flu. This finding may help speed bird flu diagnosis in humans.

From time to time, I make reference to plants and herbs that were used as medications in yesteryear. Many of these plants and herbs are being revived and their effectiveness is being reevaluated for future use. I received an e-mail from Mr. R. Alan Brant of Roane County. Mr. Brant called to my attention the considerable research involving elderberries.

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Black Fly Control Finished for Season

WVDA Plant Industries Division personnel wrapped up black fly control operations until next year with applications along the New, Bluestone and Greenbrier Rivers August 8-12.

Commissioner Douglass thanked everyone involved in the yearly project. "As time has shown, this is a safe and effective program that provides real relief to the people who are afflicted by these insects," he said. "It's also a big positive for the

tourism industry. We don't want people's vacation stories to be about being eaten alive by black flies."

WVDA onsite coordinator Lois Swoboda said the final flights delivered 560 gallons of Bti to the treatment blocks at a cost of \$33,871.

Seventeen applications were made during the entire season, using a total of 7,431 gallons of Bti. Total cost of the program was \$423,472.

Gus' View ...

continued from page 1

Much of this research has been ongoing in Germany and it has proven the plant provides the human immune system support and antioxidant protection. Germany's Commission E has the elderberry on its list as a treatment for the common cold. You **do not** want to use the wood, leaves and roots of the black elderberry tree, as they contain toxic compounds not found in the berries. Mr. Brant encouraged the propagation of elderberry to add to our cache of medicines used to fight the flu. He also included in his e-mail an article from *Health Sciences Institute e-Alert*, noting in a laboratory experiment conducted by UK scientists, an extract of black elderberry called Sambucol acted effectively against the H5N1 virus. Its too early to call this promising.

Coyotes continue to make the news both here in West Virginia and nationally. A New York woman is receiving rabies shots after being bitten by a coyote at a rest stop along Interstate 95. The animal had been hanging around the McDonald's restaurant at the rest stop and was being fed by employees. As always, it pays to be alert, especially when wildlife lose their fear of humans.

I find there are very few states taking the active role we are in trying to control the coyote population. We are fortunate the Legislature provides matching funds for USDA-Wildlife Services to continue a trapping program across the state. This year, 486 coyotes have been removed from farms, already surpassing the 452 coyotes taken in 2005. Again, I hope hunters will help reduce the coyote population even more.

A sports writer in a local paper raised my blood pressure the other day in an article about bass fish found in the Potomac River that exhibited both male and female characteristics. Originally, it was thought to be a problem confined to the South Branch of the Potomac River in West Virginia, but fish with the same characteristics have been identified in tributaries with headwaters in Pennsylvania, Maryland and Virginia. The writer began pointing his finger at the poultry industry as being the source of pollution contributing to the problem, and cited poultry hormones as an issue. In fact, feed hormone supplements to poultry have been banned by the United States Department of Agriculture for several

Look for Us!

The West Virginia Department of Agriculture's monthly 30-minute television show, *Today in Agriculture*, is shown on Suddenlink (formerly Charter) Channel 17 in Kanawha, Putnam, Cabell & Fayette Counties.

Show times are Wednesdays, 11 a.m., 5 p.m., & 11 p.m.; Thursdays, 5 a.m. and Saturdays, 5 p.m.

years. It is, therefore irresponsible for this writer to make such ridiculous, uninformed statements to the public. I further recommend the writer to look in the mirror at the tons of medications, including hormones that are prescribed and used by the human population. A considerable amount of these pharmaceuticals are going into our waters. The fact is, no one knows for sure what is causing these abnormalities in fish.

We just published a water survey report for the past six years on the Potomac Headwaters. The agriculture industry is doing more than its share

to be good environmental stewards and to protect our waters. We must look at the thousands of acres of farmland being converted to housing developments and industrial sites as possible polluters of our waters.

This subject is very timely because the West Virginia Poultry Association has just announced the Poultry Environmental Stewardship Award Winner. Congratulations go to Arthur and Jo Ellen Halterman who operate two broiler/breeder houses for Pilgrim's Pride. They also produce cattle and forage. Arthur is an Ag education teacher at East Hardy High School. I commend him as he strives to show students the benefits of environmental education. Other finalists in the contest included: Branson Farm in Mathias; Jack and Elizabeth Foltz, also of Mathias; and Livengood Farm in Keyser.

My congratulations also go to Sandy Lilly of Mercer Springs Farm in Princeton. They have recently trained the horse that won the Worlds Grand Championship for five-gaited saddlebreds, while being ridden by Lilly's 36-year-old son Smith. A news story quoted her, "If you had a racehorse and you won the Kentucky Derby. . .that's what this is equivalent to. We are the first West Virginians to either own, train or show the World's Grand Champion." I'm sure a lot of horse owners will now be looking at Mercer Springs Farm as a source of training for their saddlebreds. Good luck to Sandy Lilly and her son Smith, and again, congratulations.

On the farm, things are going well. We

Leathermans First to Put Land in Farmland Protection Program

Local and federal officials were on hand August 2 for the legal closing of the first purchase of a conservation easement using money from the Hardy County Farmland Protection Fund.

Under the Farmland Protection Program, farmers sell a conservation easement on farmland for the difference between the highest value of the land for farming and the highest value for development.

The easement stipulates that the land cannot be used for anything but agriculture. It can be sold over and over again but the easement restriction stays with the deed forever.

Seated: George and Miriam Leatherman, who are putting 155 acres of their Old Fields farm in the program. **Standing, l-r:** Ronald Hilliard, State Conservationist of the Natural Resources Conservation Service (NRCS) of the USDA; Heather Richards, Director, Headwaters Conservation of the Potomac Conservancy of Winchester; Ed Kesecker, Manager of the NRCS office in Moorefield; Dennis Funk, Bean Settlement, President of the Hardy County Farmland Protection Board; Don Biller, Lost City, Board Member; and Bradley Dyer, Wardensville, Board Member.



got the fall grains planted before the rains arrived. The use of a no-till grain drill is new to us, and hopefully it will be successful. We have a considerable increase in acreage of fall grains as we are trying to reestablish our meadows. The corn crop is dry and ready to be harvested when the weather allows. Anna Lee is doing fine. She's winding down her work of canning and filling the pantry shelves with the bounty from our garden.

Take time to enjoy the beautiful fall foliage and visit one of the many fall festivals going on around the state. The Pumpkin Festival in Milton, Cabell County, is a great one to visit October 5-8.

"Worms and Other Worries of Meat Goats" Seminar

October 27, 2006
9 a.m. - 4 p.m.

Agriculture Research Station
Beckley/Beaver, W.Va.

"Management, the Key to Less Treatment"
Dr. Christine Navarre, Extension Veterinarian,
Louisiana State University

Lecture in a.m. and Demonstration in p.m.
Lunch Provided

Sponsored by WVDA, WVU, Potomac State
and Agriculture Research Services

For more information, contact the Agriculture
Research Station at 304/256-2858.

Agriculture Commissioner Gus R. Douglass at home on his Mason County Farm



Commissioner Douglass pictured at one of his favorite places – a hilltop overlooking his Mason County farm.

This profile on Commissioner Douglass was originally published October 19, 2005 in the *Charleston Daily Mail* and was written by reporter Kris Wise.

The profile won “Best Lifestyle Feature” at the West Virginia Press Association’s annual convention held in August 2006.

The profile will be reprinted in three parts in the *Market Bulletin*.

Like a lot of people, Gus Douglass comes home some nights after a day of work in the state’s capital and wants to sit back with a drink in his hand.

The difference is that his Bloody Mary is made with homemade tomato juice his wife spent hours canning from the fruit of their farm.

Right now, about 100 quarts of the stuff, along with dozens and dozens of glass Mason jars full of other canned goods, line shelves in the basement of the Douglass farmhouse.

That Mason County home of the 78-year-old state agriculture commissioner – not to mention his life – is probably like that of other politicians or state officials in a couple of ways.

On the wall of his home office, Douglass has hung photos of himself being sworn in to office, autographed pictures of some of the most famous elected leaders in the nation’s history, and weathered campaign signs from both successful and failed election bids.

That’s just about where the similarities end.

That home office, for instance, isn’t a plush retreat off the family den.

It’s a cramped corner of the garage-like woodworking shop Douglass built for himself.

The project was a sudden impulse he had after a failed bid for governor almost two decades ago.

“That’s when I thought I wanted to get out of politics,” Douglass said.

The thought passed, and Douglass went on to continue his reign as one of the longest serving elected officials in West Virginia’s history. He has been the agriculture commissioner since 1965, more than half his life.

But politics isn’t his whole world.

Douglass doesn’t spend all his evenings hobnobbing at Charleston’s after-hours cocktail parties, and he’s rarely seen in media reports waxing philosophical about the latest partisan squabble.

Most days, he makes the nearly hour-

long drive home and mows a few acres of farmland. Used to be, his neighbors laughed at him because he would run the tractor through his fields at midnight with the headlights on.

It’s not exactly the life of the average suit-and-tie state executive.

Then again, Douglass has never been the kind to run with the pack.

From father to son

Even after more than three decades on the job, Douglass still takes his share of criticism from people who think he’s not quite right for the job of state agriculture commissioner.

The office is the only one that comes with a constitutional restriction that the person in charge has to be a career farmer.

“There are people who challenge the notion that we’ve got a working farm here,” Douglass said recently, as he gave a tour of his 540-acre farm. “I don’t know what else you’d call this. I’m dealing with the same stuff any farmer in the state is going through.”

Riding in a rugged Kubota utility vehicle, Douglass showed a spryness that belies his age. In his denim work shirt and muddied boots, he scales hillsides, hops on 5-foot-tall tractors and rounds up cattle herds like he’s been doing it all day long, every day of his life.

He started working on the family farm around the same time he started walking.

Back then, it was his father’s operation. Today it’s run by Gus and his son Thomas. The two share much of the financial responsibility, and they share the profits.

They also share the burdens that come with running a farm in a time of drastic change for the agriculture industry.

“I kind of think of myself as chief farmhand,” Douglass said. “But it’s up to him now.”

Deciding to invest

Much of the business now revolves around the \$250,000 baling facility Tom took a chance on earlier this year. Selling cattle

feed has become one of the most profitable projects on the farm, but it’s a far cry from the days when the Douglass family made their living off vegetables they sold at the Point Pleasant farmers’ market and tobacco they grew up on the hills.

Today, there’s barely enough of a corn crop to sell to people for squirrel feed.

“You can’t eat this stuff,” Douglass said, running his hands along barely-there corn-cobs and pointing to cornstalks left in dried tatters after last season’s drought.

In discussing his son’s decision to keep going with the family farm, Douglass said it was clear that “if he’s going to stay in agriculture, he had to go modern.”

The whole farm had to undergo a facelift.

Douglass’ dad, a one-time sheriff of Mason County, built the family farmhouse back in 1937. It’s full of small rooms decorated with tidbits of West Virginia history and mementos from Douglass’ life with his wife, Anna Lee.

There’s the spoon rack over the dining table that’s stocked with souvenirs from their travels, like finger-sized silver pieces from cities like New Orleans, Paris and Beijing.

There’s the recreated bedroom from Anna Lee’s family home further north in Mason County, with its 100-year-old Murphy bed and hope chest overflowing with generations of handmade quilts.

Little nooks and shelves throughout the house are filled with porcelain birds, plates and sculptures, all related in some way to the Mountain State. There are little piles of *Agricultural Digest* and farming magazines from recent months and from years ago.

Touring the place is like walking through the past, except when you stumble upon things like a fax machine mixed among antiques in the dining room.

And outside, in the fields, the reality of present-day farm life can hit you like a blast of manure-filled hot air.

Part 2 of the Douglass profile to appear in the November Market Bulletin issue.

Tricks For Increasing The Lifespan of a Jack-O-Lantern

Craig Trippett, Agricultural Plant Pathologist, WVDA Plant Industries Division

Fall is rapidly approaching once again, signaling that time of the year for the change of leaves, crisp chills in the air, harvesting of crops, and my personal favorite, pumpkin carving. Every year, about this time, I enjoy going to a pumpkin farm to choose that one special orange globe that will be transformed into a work of luminescent art, better known as the jack-o-lantern. If you are like me, you want to preserve your work of art at least until October 31 has passed. Here are a few tricks to help lengthen the lifespan of your jack-o-lantern.

1) First, choose a pumpkin that is fresh and firm with the stem attached. Try to avoid pumpkins that are soft, bruised, or have cuts and blemishes. Pumpkins that are damaged are more susceptible to molds and rots.

2) When you get your pumpkin home, soak it overnight in a water bath. This will replace the moisture your pumpkin has lost.



3) When carving your pumpkin, disinfect your cutting utensils, (knives, spoons, etc.) this will help reduce the spread of decay organisms from one cut to another.

4) After you have created your jack-o-lantern, apply petroleum jelly around the cut edges, this will seal in moisture and slow the dehydration process. To coat the inside, you may want to apply the petroleum jelly with a paper towel. It is less messy that way.

Spray-on preservatives are also available. Most of these contain all natural ingredients and are normally low cost.

5) When your jack-o-lantern starts to shrivel, place it back into a water bath overnight, this time with a small amount of bleach added to the water. The jack-o-lantern is shriveling up as a result of moisture loss, and the water bath will rehydrate it. The bleach will act as a disinfectant against microorganisms that are responsible for decay.

6) During the day, move your jack-o-lantern into a shaded area. This reduces the amount of

direct sun exposure and will improve moisture retention.

7) Try to keep your jack-o-lantern up off the ground by either placing it on a table or chair. Also, leave the lid of your jack-o-lantern off for periods of time. Both these techniques will increase air flow, which will decrease molds.

8) When lighting your jack-o-lantern, always remember to cut a hole on the lid. This will act as a ventilation system to allow smoke and heat to escape, therefore reducing moisture loss in your carved pumpkin.

9) The last trick, if you really want to preserve your jack-o-lantern for Halloween night, wrap your carved pumpkin in plastic wrap and store it in your refrigerator. The plastic wrap will act as a moisture barrier, and the cool temperatures of the fridge will slow down microbial growth.

Hopefully these few tricks will bring more treats out of your jack-o-lanterns.

From everybody in the WVDA Plant Industries Division, have a safe and Happy Halloween.



Sweet, Pure Honey!

Jean Smith, Director, Marketing and Development Division

Honey is the purest sweetener! To produce one pound of honey, 556 worker bees fly more than 33,000 miles. This remarkable food is composed of simple sugars and thus provides instant energy. Also, it contains small amounts of vitamins, minerals and proteins.

Freezing or refrigeration may cause honey to crystallize. However, this does not harm it. To bring honey back to liquid form, set it in a pan of warm water until the crystals disappear. Do not overheat, because heat will cause its color and flavor to change.

Honey can replace sugar in most recipes. Reduce liquid by ¼ cup for each cup of honey used.

The following recipes are some of the first-place recipes from the Honey Festival held on September 23 at Capitol Market in Charleston, West Virginia. — *Bon Appetit!*

Recipes

Banana Honey Cake

Jean Rectenwald – Kenna, W. Va.

- | | |
|------------------------|---|
| 1 cup sugar | 2 tablespoons sour cream |
| 1 cup butter, softened | ½ teaspoon hazelnut extract |
| ¾ cup honey | 3 ripe, bananas, broken into bite-size pieces |
| 3 eggs | 2¼ cups self-rising flour |

Blend sugar, butter and honey. Add eggs, one at a time. Mix in sour cream, hazelnut extract and bananas; blend well. Add flour, ¼ cup at a time. Batter should be light and fluffy. Pour into sprayed bundt pan; bake at 350°F for 35-45 minutes or until golden brown and toothpick comes out clean. Cool in pan on baking rack for 10 minutes. Turn out on cooling rack. Slice and enjoy!

Recipes

Baklava

Susan Kemper – St. Albans, W. Va.

- | | |
|--|-----------------------------------|
| 4 cups walnuts or pecans, finely chopped | 1 pound phyllo dough |
| ½ cup white sugar | 1 cup butter or margarine, melted |
| 1 tablespoon ground cinnamon | 1 12-ounce jar honey |

Grease 9x13 baking pan. Preheat oven to 300°F. In large bowl, combine nuts, sugar and cinnamon; set aside.

In baking pan, place 1 sheet of phyllo, allowing it to extend up sides of dish; brush with melted butter. Repeat with five more layers of phyllo. Sprinkle one cup of nut mixture over phyllo layers. Place one sheet of phyllo over nut mixture, brush with butter. Repeat to make six layers. Sprinkle with one cup nut mixture. Repeat phyllo layers (6) and nut mixture two more times. Place remaining phyllo on top of nut layer. Trim any phyllo that extends over top of dish.

With a sharp knife cut half way through all layers in a diamond pattern to make 28 servings. Bake at 300°F for 1 hour and 25 minutes until golden brown. In a 1 quart saucepan, heat honey over low heat until hot. Spoon heated honey over Baklava. Cool in pan at least one hour; cover and leave at room temperature until serving time.

Southeastern Beekeepers Assoc.

Meeting

Second Thursday of each month, 7 p.m.
Dr. Geraldine Erskine's office
Fairlea, W. Va.
Contact Mary Holesapple, 772-3272.



West Virginia Beekeepers

2006 Fall Conference

October 13-14
Jackson's Mill
Contact David Freese, 267-6188;
www.wvbeekeepers.org.

WHAT'S COOKIN'

OCTOBER 2006

Recipes

Herbed Beer Bread

Kelly Clutter – Webster Springs, W. Va.

- 3 cups self-rising flour
- 3 tablespoons honey
- ½ cup Parmesan cheese
- 1 teaspoon oregano
- 1 teaspoon basil
- 1 teaspoon thyme
- 12 ounces beer at room temperature
- 1 tablespoon shortening
- 3 tablespoons cornmeal
- 2 tablespoons butter

Preheat oven to 325°F. Combine flour, honey, cheese and herbs; mix well to combine. Stir in beer to produce a stiff batter. Grease loaf pan with shortening and coat bottom and sides of pan with cornmeal. Turn batter into pan and bake for 65 minutes. Brush top of loaf with butter. Turn out and cool on rack.

Recipes

Garnets in the Desert

Kelly Clutter – Webster Springs, W. Va.

- 1½ cups butter, softened
- 1 cup honey
- 1 egg
- 1 cup quick cooking oats
- 1 cup flaked coconut
- 1 cup cran raisins
- 1 cup self-rising flour

Preheat oven to 375°F. In large mixing bowl, cream butter and honey. Add egg, beating, until light. Stir in oats, coconut and cran raisins. Add flour. Drop by teaspoons onto lightly greased cookie sheet, allowing 2-3 inches between each cookie for spreading. Bake at 375°F for 6-8 minutes. Immediately loosen cookies and place on wire cooling rack.

Additional recipe from last month's State Fair recipes, *Chunky Apple Cake with Butterscotch Sauce*, on page 12.

STATE FAIR OF WEST VIRGINIA



L-R: Governor Manchin is greeted by State Fair President John Wilson and Agriculture Commissioner Gus Douglass upon his arrival at the Fair on Governor's Day.



Fairgoers walk through the Gus R. Douglass Annex where they shopped for West Virginia Grown products at the popular Country Store.



State Fair Queen Stacy Pudder of Worthington, W.Va., enjoys her lunch at the Heritage Awards luncheon.

See Additional State Fair photos including Draft Pull Winners in the November *Market Bulletin* issue.

Another trip to the State Fair of West Virginia is in the books, and the West Virginia Department of Agriculture (WVDA) can hang up a well-earned Blue Ribbon of its own. The Department's display took first among the entries housed at the Gus R. Douglass Annex.

"I'm very proud of all the staff who work so hard every year to present the public with a great product," said Commissioner Douglass. "People would be amazed if they realized how

much work goes into it. It's more than just moving in and setting up. There's all the construction, displays and printing that need to be done ahead of time. And we can't forget all the animal health work the veterinary staff does behind the scenes every year."

WVDA Marketing and Development Director Jean Smith said approximately 50 companies were represented on the shelves of the Country Store, a popular stop for many fair-goers.

Sales of West Virginia Grown products totaled \$18,500, and numerous companies provided samples of their products to the public throughout the ten-day event.

"For the companies, the biggest benefit of large public shows such as the State Fair is the opportunity they provide to expose a variety of potential clientele to their products," said Smith. "It also gives them an opportunity to experiment with different marketing strategies to see what's most effective."

HERITAGE AWARD WINNER

The State Fair introduced a new awards program honoring the history of agriculture and mining as represented on our state's seal – the *West Virginia Heritage Awards*. Two awards, Mining Heritage and Farming Heritage, were presented during a ceremony on Governor's Day, August 17 at the Fair. The *Farming Heritage Award* winners appear below. The *Mining Heritage Award* went to the Robert Sparks Family of Squire, W.Va.

Right, l-r: Commissioner Douglass, First Lady Gayle Manchin, Jeanne Carter, Governor Manchin, Harlan "Ted" Carter, Richard Carter with wife Kim and son Steve (seated), W.Va. Farm Bureau President Charles Wilfong and State Fair President John Wilson. The family has been farming for six generations near Wheeling,



W.Va. Ted and wife Jeanne want to pass on the farm and a rural lifestyle as a rich heritage to the next three generations and stress the importance of keeping the "home place."



Above: Draft teams prepare for their next pull at the State Fair.

Right: A young fairgoer celebrates after successfully hitting an insect with a velcro ball in the WVDA's "Swat-A-Bug" game.



Chunky Apple Cake with Butterscotch Sauce

Sandra Perry – Ronceverte, W.Va.
First-Place Apple Dessert Contest
W. Va. State Fair

½ cup butter, softened
2 cups sugar
1 teaspoon vanilla
2 eggs
2 cups all-purpose flour
2 teaspoons cinnamon
1 teaspoon nutmeg
½ teaspoon salt

½ teaspoon baking soda
6 cups Granny Smith Apples,
peeled and chopped

Butterscotch Sauce:

1 cup packed brown sugar
½ cup butter, cubed
1 cup heavy cream

In large mixing bowl, cream butter, sugar and vanilla. Add eggs, one at a time, beating well after each addition. Combine the flour, cinnamon, nutmeg, salt and baking soda. Gradually add to creamed mixture and mix well. Stir in apples until well combined.

Spread into greased 13x9" baking pan. Bake at 350°F for 40-45 minutes or until top is lightly browned and springs back when touched. Cool at least 30 minutes before serving.

Butterscotch Sauce: In saucepan, combine brown sugar and butter. Cook over medium heat until butter is melted. Gradually add cream. Bring to a slow boil over medium heat, stirring constantly. Remove from heat. Serve over cake.