

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

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## Tough Times Pull West Virginians Together

As I prepare my comments for this month's *Bulletin* my thoughts go to the two recent mine disasters here in West Virginia. It is with a heavy heart that I read of these deaths and the sorrow of the families of these 14 hardworking West Virginians. My prayers go out to these individuals that their burden will be lightened and they find hope for the future. It is encouraging that the condition of Randall McCloy, Jr., the one surviving miner, is reported as improving. We pray for his complete recovery that he may go home to his family, and that we might learn more of what happened in the mine to prevent future tragedies. I commend Governor Manchin for staying close to the miners' families and endeavoring to tend to their needs. Just as important is his vow to ensure a safer working environment for these miners who work to keep the lights burning across this nation through the production of coal.

Workers in many different occupations across the nation put themselves in danger each day to provide for our needs, and the farm population falls into this category. We have far too many accidents and casualties in this occupation as well, but like mining, farming is a way of life, and farmers continue their work to provide us with a safe food supply.

I'm proud of West Virginians for their interest and efforts to financially assist people both in and out of West Virginia. Folks in West Virginia have done their part in contributing funds to assist farmers in Mississippi and Louisiana who suffered losses from Hurricane Katrina. The West Virginia Farmer's Aid and Relief for Katrina (WV Farmer's ARK) distributed \$16,500 to organizations representing agricultural interests in these two states, and money also went directly to farmers. In talking to my counter-

parts in those states, I was informed they were about to lose their livestock industry because of the lack of feed to maintain the animals. These funds may help keep them in business until the pasturelands are restored. A big thank you goes to Bob Williams, Executive Director of the West Virginia Farm Bureau, who administered the program to receive and disburse the money. This Department, along with the West Virginia Cattlemen's Association and the West Virginia Poultry Association, were the other partners.

Again, I am most proud of all the indi-



### Gus' View . . .

viduals and agriculture organizations that contributed to the WV Farmer's ARK fund. Farmers nationwide represent a small slice of the American population, and these farmers are not just part of an industry, but part of a tight-knit community as well.

This month Governor Manchin brought together state and local government officials, some federal agencies, and business, medical and education representatives to discuss planning for a pandemic flu outbreak. These summits are to be held in each state, and West Virginia was fortunate to be one of the first. U.S. Health and Human Services Secretary Mike Leavitt was the keynote speaker for the Charleston summit. I had the opportunity to serve on a panel to discuss the Department of Agriculture's input and to answer questions. I came away from the summit realizing how difficult it is to get people to recognize the source of many of these viruses, especially the Asian bird flu virus. Hopefully, I brought attention to the fact that energy, effort and money needs to be put into prevention, early detection, and containment of any outbreak of disease in the animal or avian population. My personal concern is where the bird flu might enter this country. California is the port of entry for many foreign travelers and commerce from Asian countries. The United States Department of Agriculture is making a special effort to prohibit imports from affected countries, but potentially infected birds or products could be brought in illegally.

## Flu Outbreak Discussed at Pandemic Forum

**Right: Commissioner Douglass talks with a reporter during a break in the statewide Pandemic Forum, held January 12, at the University of Charleston. The meeting brought together hundreds of**



**officials from agriculture, health and emergency response agencies and organizations from throughout the state.**

**U.S. Department of Health and Human Services (DHHS) Secretary Michael Leavitt was keynote speaker. He joined Governor Joe Manchin III in signing a memorandum of understanding that will provide West Virginia with more than \$900,000 for pandemic planning activities. Many experts fear the H5N1 strain of bird flu infecting people in Asia and eastern Europe will mutate into a deadly strain that will pass easily from human to human. Commissioner Douglass expressed concern about a pandemic outbreak, but was confident that WVDA's surveillance of the state's commercial poultry flock would provide an early warning of any disease outbreak.**

*continued on page 2*

In addition to foreign travelers and commerce, there is always the danger of natural introduction by way of wild birds.

Of particular concern to me and the Department's veterinary staff now is a threat to the horse industry by several reported cases of the herpes virus in horses, which is extremely contagious. There are restrictions on racehorses entering West Virginia from Kentucky, Maryland and Pennsylvania. At the moment the herpes virus is contained in stables in various racetracks. Should the need arise, I am ready to place a quarantine on horses from the affected states.

The fate of commercial whitetail deer farming in West Virginia encountered another delay as Governor Manchin has requested a public hearing on deer farms. An effort is being made to bring sportsmen into the fray. In reality, sportsmen should be encouraging these commercial deer farms. They are improving the health of deer through breeding, just as we have worked to improve genetics in the livestock industry. I consider we need to make genetic improvements as the health and size of deer herds continues to decline. I can't recall any genetic effort put forth on deer herds since Michigan deer were introduced here in the early '60s. I personally believe the incidence of disease should be monitored within the supervision of the veterinary medical staff of the WVDA. Deer farming is becoming a big business in other states, and is another opportunity for small business development and growth.

In last month's *Market Bulletin* I added a poem, "Four Letter Words", and received several comments about the verse. One of the individuals whom I gave credit to for that poem recently wrote to me stating that he is now 92 years old and no longer farming. He included in his letter some additional poems he has written. Here is another one I'd like to share with you titled, "You Know".

**Two new words are out, you know.  
They seem to be on every tongue.  
No matter if you're old or young,  
When other words don't come your way  
"You know, you know," is what you say.  
If I should know each time I'm told  
I'd know all things both new and old.  
I would be the teacher or a preacher man  
And tell the world the best I can  
These new words so often spoke  
In serious talk or in a joke.  
"You know, you know", I still can hear.  
It's always sounding in my ear.  
Why if I should know everything,  
Then why to me these words you bring?  
And if I knew, it's all so true,  
Then, I would not be asking you!**

The warm days we were blessed with in mid-January turned my attention to farming and garden plans for this spring. I'm working to get the gardens cleaned up and fertilized, and plan to get them plowed. I always take the chance and put early seeds in the ground to see if they just might survive.

Speaking of gardening, Melissa Williams, greenhouse manager at W.Va. State University, will be working with the American Heart Association to set up another community garden in the East End of Charleston. This is a wonderful concept. Last year, the University's community garden at Orchard Manor, a housing complex in North Charleston, Kanawha County, was very successful. We encourage these projects and hope the idea might catch on around communities and get people involved in raising some of their own food.

Things are going well on the farm, and we're anticipating the calving season. My son Tom had an accident which slowed him up some when he dropped a bale feeder on his foot and broke his big toe.

Hope everything is going well for everyone, and I wish you all a Happy Valentine's Day – (don't forget your sweetheart!). Happy Valentine's Day, Anna Lee.



## Coalition of Groups Representing West Virginia Agriculture Sends Funds to Hurricane-Stricken Farmers

West Virginia Farm Bureau, along with West Virginia Cattlemen's Association, the West Virginia Poultry Association and the West Virginia Department of Agriculture last fall combined their efforts to generate financial assistance for farmers in areas that were victimized by Hurricane Katrina through the West Virginia Farmers' Aid and Relief for Katrina or WV Farmers' ARK.

The group is pleased to announce that these efforts generated more than \$16,500 in donations and that the funds raised have been distributed to organizations representing agricultural interests in Mississippi and Louisiana.

"West Virginians' farmers have experienced disasters in the forms of floods, droughts and ice storms that have had devastating affects on their farming operations," wrote Bob Williams, WVFB executive secretary. "During those times,

we have felt the warmth and concern of our neighbors and friends who helped us recover. We now hope that this contribution to the farmers of Louisiana and Mississippi from our farmers here in West Virginia will help in their efforts to resurrect their operations destroyed by Hurricane Katrina."

Approximately 25 percent of the proceeds from the WV Farmers' ARK fund drive were sent to Louisiana. The remaining funds were directed to Mississippi.

"Our counterparts in the gulf states have suffered tremendously in the past year," said Commissioner of Agriculture Gus R. Douglass. "I'm proud of all the individuals and agricultural organizations that contributed to the WVARK Fund to help the farmers in that region get back on their feet. Much was made of the availability of emergency food supplies during Katrina, but

we mustn't lose sight of where that food came from to start with."

Farmers nationwide represent a small slice of the American population, which in turn makes a farmer not just part of an industry, but a tight-knit community, as well.

"We here in West Virginia, along with other ag producers and organizations, have done our best to see that farmer needs are being addressed," said West Virginia Cattlemen's Association Executive Secretary Jim Bostic. "While it will never be possible to replace everything that these farmers have worked their whole lives to build, we hope that the financial and emotional support these hurricane-stricken farmers have received from farming families here in West Virginia and all across the country will aid them in the revival of their operations and their spirits."

# Fairs and Festivals Convention Visits Charleston

The Fairs and Festivals Convention is held annually in Charleston and provides its 130 member organizations with opportunities to network, scout entertainment and to attend workshops to pick up ideas to help improve their events.

West Virginia Department of Agriculture staff presented workshops on "agritainment," and, following the 2005 incident when several children were infected with *E. coli* bacteria in Florida at a petting zoo set up at a fair, minimizing the threat posed by harmful microorganisms.

## Luncheon Speaker Gives Stirring Address

Certified Fair Executive John Webb, Jr. was the keynote speaker at the Fairs and Festivals Convention Agricultural Luncheon, sponsored by the West Virginia Department of Agriculture.

As Deputy Director and Director of Special Projects at the Georgia National Fairgrounds and Agricenter, Webb is responsible for marketing, public relations, sponsorships, advance ticket sales and contracting entertainment at the Georgia National Fair.

He is a popular and accomplished public speaker. Following are excerpts from his luncheon address:

First, let's look to the past. For all of us born before 1948, we are survivors! Consider these changes, which have happened in our lifetimes.

We were born before television, before penicillin, before polio shots, frozen foods, Xeroxes, plastic, contact lenses, Frisbees and the pill...Bunnies were small rabbits and rabbits were not Volkswagens ... Pizzas, McDonalds and instant coffee were unheard of ... You could buy a new Chevy Coupe for \$600, but who could afford one; a pity too, because gasoline was only 11 cents a gallon...

I think the point I'm trying to make deals with our attitudes toward life and its changes. The attitude of us as individuals, as consumers, or as providers through our fairs and festivals – our attitude is our single most important ingredient. Let's remember and practice the forgotten efforts of the full-service gasoline station and of the mom and pop grocery stores where the customer was king and indifference was almost unknown. Where customer service was the expected and not the exception ...

I am totally convinced that if we want to make our events better, what we should do is make ourselves better. To strive harder, work smarter and not be deeply concerned with who gets the credit ... The measure of a man is not how did he die, but how did he live. The measure of a man is not what did he gain, but what did he give ...

I want to close by telling you some true-to-life stories that have made the Georgia National Fairgrounds and Agricenter special in

my life and in the lives of others ... [The Fair] touches lives and makes people happy while creating memories that last a lifetime. No doubt, many of your West Virginia fairs and festivals do the same ...

Rebecca, seven years old, lived with her parents and three other children in Warner Robins, Georgia. The family was very poor. Rebecca became very ill and was taken to the doctor and then to the hospital where her diagnosis was brain cancer. She suffered horrible pain, but she never complained or asked for anything. On many occasions she would reach her little arms upward and say that the little girls were begging her to come play with them ...

One day in September, 1999, while she was awake and watching television, she saw a commercial for the Georgia National Fair ... She told everyone that came into the room ... how much she wished she could go. She, nor her family, had ever been to a fair.

Mrs. Miller, the grandmother, called the fair office and her call was transferred to me. She told me the story and I arranged for tickets ... I met them and took them around the fairgrounds on a golf cart and introduced them to many vendors and entertainment acts. I also took them to the circus and had the show dedicated to Rebecca. Her family was so proud and had a wonderful time, especially Rebecca.

*Fairs and Festivals, cont. on page 4*

## Fairs and Festivals Queen Crowned



Commissioner Douglass crowns Stacey Pudder of Worthington as Queen of the 74th Annual West Virginia Association of Fairs and Festivals Convention January 14, 2006. Pudder represented the Mannington District Fair and was selected from a group of fellow fair and festival queens from throughout the state. As Fairs and Festivals Queen, she will reign over the State Fair of West Virginia August 11-20, 2006.



L-R: Third Runner-Up and Miss Congeniality Jennifer Gooch of Red House, representing the West Virginia Pumpkin Festival; First Runner-Up Jillian Wedge of Evans, representing the Ripley Fourth of July Festival; Fairs and Festivals Association Queen Stacey Pudder of Worthington, representing the Mannington District Fair; Second Runner-Up Angela Neihaus of Cameron, representing the Paw Paw District Fair; and Fourth Runner-Up Talia Markham of Ripley, representing the West Virginia Black Walnut Festival.

For more information on the WV Association of Fairs and Festivals, visit [www.wvaff.com](http://www.wvaff.com)

# History of Modern **BEEKEEPING** in West Virginia

By George Clutter, State Apiarist and Paul Poling, Apiary Specialist, WVDA Marketing and Development Division

In 1969, West Virginia honeybee colonies were primarily being kept in log gums or non-movable frame box hives. These methods had a very low economic return for the farmer and posed an impossible situation for disease control. Conversion to legal, movable-frame equipment was instituted by the West Virginia Department of Agriculture (WVDA) under the leadership of Earl Cochran, and continued under the supervision of Bard Montgomery, Matt Cochran and current State Apiarist George Clutter. Today most colonies are kept in legal movable frame hives which are five times more profitable for farmers and can be monitored for disease control purposes.

In 1977, the WVDA purchased a fumigator which utilized the pesticide etholine oxide to help control the outbreaks of American Foul Brood (AFB). This proved to be expensive and dangerous for apiary staff to use. In 1991, apiary staff converted this device into a portable, steam autoclave that could do in one hour what had previously took eight hours with less expense. To date, this is the only such unit in the country built entirely by apiary staff.

In the late 1980s two parasitic mites - the tracheal mite and the varroa mite - decimated the country's honeybee population, reducing pollination and threatening the food supply. Today, honeybees cannot survive in the wild for any great length of time as in the past. Therefore the majority of honey bees in West Virginia are maintained by beekeepers.

## Fairs and Festivals, cont. from page 3

In October 2000, one of our gates called me and said there was a Mrs. Miller there to see me. I was really busy with something and I didn't immediately recognize the name, so I asked my wife Clara if she would go talk to the lady ... When Mrs. Miller found out that Clara was my wife, she began to cry and said she just wanted to thank me for what I did for her grandchild. She said that right after the fair, Rebecca had to go back into the hospital, but that she never stopped talking about it.

Rebecca's condition continued to worsen and she was so weak she could hardly talk, but when she did, she would talk about the fair or about the girls who wanted her to come and play

On December 12, 1999, with all of her strength gone, Rebecca told her grandmother that the girls were calling for her now. Mrs. Miller begged her to wait just a little bit longer because her grandfather, a truck driver, had been called and he was on his way to see her. As soon as he walked in, called her name and touched her, she reached up with all of her remaining strength - and then went to play with the little girls who had been calling her...

Never forget - you can touch lives and create memories that will last a lifetime.

In 1991, the apiary law was amended to mandate that apiary staff provide educational programs. WVDA's apiary staff teaches an average of 70 educational seminars for beekeeping and master gardening clubs each year. These classes have helped state beekeepers to achieve one of the lowest incidences of disease and winter kill on the east coast, and have helped increase their per-colony productivity.

The high expense of the necessary medications to combat bee pests and the lack of knowledge on how to safely use them prompted the state legislature in 1995 to institute the beekeeper assistance program. This program also provided extra colony inspection in an effort to bring rampant bee diseases and parasites under control and to increase beekeeper success and profitability. At that time the state had fewer than 200 beekeepers maintaining fewer than 2,000 colonies. Ten years later the state has 1,200 beekeepers maintaining more than 15,600 colonies. In years past, beekeeping in West Virginia was considered primarily a hobby, but today many commercial and sideliner beekeeping operations flourish. During this time of growth, beekeeper assistance funding has decreased from \$70,000 to \$32,000, and a part-time inspector position had to be eliminated.

Apiary staff has tried to keep up with the increasing workload and have ranked for the last three seasons at the top of the country for number of colonies inspected per inspector.

In 2001, WVDA assisted state beekeepers in starting a non-profit beekeeping cooperative in Weston with \$50,000 in funds from the state legislature and a USDA specialty crop grant of \$42,000.

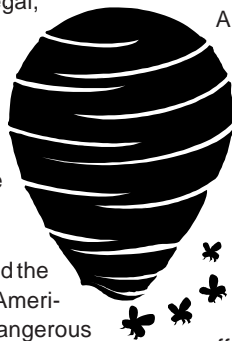
This facility has provided a place where beekeepers have been able to purchase their supplies at a wholesale price, saving thousands of dollars in shipping charges. To date, co-op sales have exceeded \$118,000. This facility also offers a custom extracting facility where farmers can have their crop extracted in a Health Department-approved facility. Extracting equipment is an expensive obstacle for most beekeepers. This facility gives producers time to grow until they can set up their own honey houses.

In 2002, the West Virginia Legislature adopted the honeybee as the state insect. During this same year, apiary staff reared honeybee queens for both the USDA and Cornell University that exhibited useful traits.

In 2003 WVDA apiary staff cooperated with the USDA in testing the usefulness of new antibiotics, which has contributed to apiculture on the national level. In addition to this efficacy study, the apiary staff assisted with honeybee research at West Virginia University, Penn State, University of Delaware and Cornell University.

In 2004, apiary staff wrote a book entitled "Beekeeping in West Virginia" that is distributed to state beekeepers free of charge, courtesy of the beekeeper assistance program. This booklet covers every basic topic of beekeeping, including those unique to our state. A second booklet containing beekeeping equipment patterns was also published. WVDA has helped bring beekeeping in the southwest part of the state to the point where over 20 tons of honey worth \$44,000 was produced and marketed to an out-of-state packer in 2004. This shipment of honey left Charleston with the assistance of the WVDA and the beekeeper assistance program. Another load, primarily from the Ohio River basin, was transported in March of 2005.

The WVDA is working with growers and beekeepers to facilitate quality pollination of crops, such as apples, blueberries, cranberries and various melon crops on the eastern shore. The WVDA also works with state orchards that are concerned about the quality of pollination they are receiving from out-of-state bee colonies. For the last two seasons apiary staff has certified pollination for any group of colonies in question.



# Controlling Pests in Log Homes

## Part two of a four-part series

Dr. Lois E. Swoboda, Entomologist, WVDA Plant Industries Division

The modern log home has flourished over the last 40 years as an architectural style. The desire for a natural appearance is fundamental for many log home owners and builders, limiting the wood preservation options for these buildings. Some log home builders fail to pretreat properly in a misguided effort to maintain the natural look of the wood.

The Wood Handbook (USDA, Forest Service General Technical Report 113), recommends that wood used in construction be dried to the percentage of moisture it will reach in service, which is somewhat variable according to geographic region. Lumber used in conventional construction is generally kiln dried, which means it is maintained at a temperature between 120°F and 240°F for hardwoods and 100°F to 190°F for softwoods until the desired moisture content is obtained.

Moisture content affects the vulnerability of wood to attack by fungi and termites and is the most important factor in borer beetle exclusion and control. Wood may be air-dried or kiln dried. Kiln drying is suggested for logs used in cabin construction. Some builders argue that kiln drying logs, especially those of substantial size, is expensive and impractical, but the cost of repairing a damaged structure can be even higher than the cost of properly seasoning wood before construction. It is important that lumber be properly seasoned and logs remain as dry as possible in log building construction since they are the support structure of the building.

The powderpost beetle is one organism that prefers to infest wood with high moisture content. Powderpost beetles are actually a complex of many species belonging to three beetle families all known for their powdery

frass (excrement). Only one member of this group, the "deathwatch beetle," is an economically important pest of log structures. The common name of this beetle derives from the fact that adults communicate by tapping their heads against wood. This tapping was probably a familiar sound to people watching a sickbed late at night in years past.

Deathwatch beetles are less than 1/3" long and red to black in color. The body of the adult ranges in shape from narrow and long to nearly circular; however the most common pest species are cylindrical. A hood-like or "bell-shaped" shell covers the head rendering it invisible from above. Deathwatch beetle damage is characterized by oval exit holes 1/8"-1/3" at the widest point, located in the sapwood portion of timber and by its powdery, cream-colored frass consisting of tiny pellets. When rubbed between the fingers these frass pellets feel gritty to the touch.

Infestations of deathwatch beetles are believed to occur from outside of a structure. The beetles prefer wood with a moisture content of at least 12 percent, but will attack seasoned wood and reinfest structures from which they have emerged. They prefer damp areas with fungal involvement and infestations often begin in crawlspaces or near the ground. Moisture control of structures and regular inspection of wood in contact with the soil is the best safeguard against deathwatch beetles.

## Plants for the Winter Garden

Thomas Clark, Marketing Specialist-Horticulture

The February landscape is largely absent of color and life. Twisted brown branches reach up in hope of sun, their naked arms making lacework against leaden skies. There is simple beauty in the winter landscape however, and with the right landscaping choices one can even add a fair amount of color to winter's browns and grays.

The most obvious choices for winter color are the needle bearing evergreens, such as cedars, firs, hemlocks, junipers, pines and yews. These plants provide interesting form with an enormous variety of shapes and sizes and make their mark in the landscape with stubborn green in the face of winter's chill.

Rhododendron is a great broadleaf evergreen which comes in many varieties. The stunning June flowers of the Rhododendron can cause us to overlook the fact that you can count on them for lush green foliage all winter long.

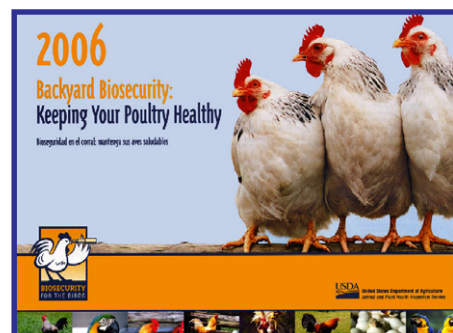
Christmas fern is native to a huge area of the eastern United States, and makes a notable plant for the winter landscape because it stays green throughout

the winter and is hardy to USDA zone 3. They do best in wooded or shaded areas with moist soils, but like most ferns, will survive with varying degrees of vigor in less ideal conditions including rocky slopes.

Helleborus is an increasingly popular herbaceous perennial. Many varieties of this plant are suitable for West Virginia. Helleborus has evergreen foliage and will bloom in late winter-early spring. They like summer shade, so it's best to plant them under deciduous trees where they can get plenty of winter sun, but will be shaded by leaves in the summer.

Colorful foliage and blooms are a welcome addition to the winter landscape, but don't forget to consider plants that offer interesting architectural form. Trees and shrubs like paperbark maple and Henry Lauder's walking stick become much more interesting once they've dropped their leaves.

Hopefully, you've got some food for thought on landscape additions for next winter. That and the seed catalog wish list should tide you over until spring!



### "BACKYARD BIOSECURITY" KEEPING YOUR POULTRY HEALTHY calendars available

free-of-charge\* by emailing  
[birdbiosecurity@aphis.usda.gov](mailto:birdbiosecurity@aphis.usda.gov).

\*Calendars available on a first-come, first-serve basis while supplies last.

## Simple, Elegant DINNERS FOR TWO

by Jean Smith, Director, Marketing and Development Division

February is a month of special holidays! This month's recipes are perfect for romantic or family dinners and utilize West Virginia's wonderful agricultural commodities! The Red Velvet Cake is a family favorite from WVDA Marketing Specialist Tracy Fitzsimmons. — *Bon Appetit!*

### Recipes

## Lamb Loin Chops with Madeira and Cherries

Courtesy of: [www.americanlamb.com](http://www.americanlamb.com)

- 3 tablespoons fresh lemon juice
- 2 tablespoons olive oil, divided
- 2½ teaspoons dried tarragon leaves, crushed, divided
- 1 clove garlic, finely chopped
- ¾ teaspoon salt
- ½ teaspoon ground pepper
- 4 American Lamb Loin Chops, cut 1¼ inches thick, trimmed
- ⅓ cup Madeira sweet wine or fat-free chicken broth
- ⅓ cup dried cherries, finely chopped
- ½ cup fat free chicken broth
- 2 tablespoons grated lemon peel (additional peel for garnish)
- 1 tablespoon butter, cut in half

In small bowl, whisk together lemon juice, 1 tablespoon oil, 1½ teaspoons tarragon, garlic, salt & pepper. Place lamb chops in sealable plastic bag and pour in marinade. Rotate bag to coat chops. Refrigerate for 2 hours to marinate.

Remove chops and discard marinade. Pat chops dry with paper towels. In large nonstick skillet with cover, heat remaining tablespoon of oil over medium-high heat. Brown chops on each side for 2 minutes. Cover and reduce heat to low. Cook 12-15 minutes, turning twice or until desired doneness is reached. Remove from pan, cover let stand for 10 minutes.

Pour off liquid from pan. Add Madeira (or broth) and cherries, cook 3-4 minutes until liquid is almost absorbed. Stir in broth, remaining tarragon and lemon peel; cook additional 2 minutes. Mix in butter and stir until sauce looks shiny. Top with two lamb chops and garnish with lemon peel.

### Recipes

## Bacon-Wrapped Pork Chops with Seasoned Butter

Courtesy of: [www.otherwhitemeat.com](http://www.otherwhitemeat.com)

- 2 6-7 ounce boneless pork loin chops, 1¼ inches thick
- Salt and pepper
- 2 slices thick-cut bacon

### Garlic-Mustard Butter

- 1 cup butter
- 1 tablespoon dry mustard
- 1 tablespoon minced garlic or garlic powder

Dry chops with paper towels and season generously with salt and pepper. Wrap a strip of bacon around each one, securing with toothpick. Cook as directed below to medium doneness. Remove toothpick; serve chops with pat of butter.

**Garlic-Mustard Butter:** Mix all ingredients well in small bowl. Serve with chops as desired.

**Broil:** Broil 4 inches from heat source, 6-7 minutes. Turn and continue broiling to desired doneness, approximately 5-6 minutes for medium (160°F.)

**Panbroil:** Heat grill pan over high heat; add chops, lower heat to medium-high and cook for 6-7 minutes until nicely browned. Turn; continue cooking for about 5-6 minutes for medium doneness.

**Grill:** Prepare medium-hot fire in grill; grill chops over direct heat for 6-7 minutes; turn and grill 5-6 minutes more for medium doneness. .

### Recipes

## Beef T-Bone Steak & Vegetable Dinner for Two

Courtesy of: [www.beef.org](http://www.beef.org)

- 1 large potato
- 2 teaspoons olive oil
- ½ teaspoon dried Italian seasoning
- 1 medium yellow squash, cut lengthwise in half
- 1 small red bell pepper, cut into 6 wedges
- 2 tablespoons grated Parmesan cheese
- 1 pound beef T-bone or Porterhouse steak, cut 1 inch thick
- Salt and pepper

Pierce potato with fork. Microwave on high for 3 minutes. Cool slightly; cut lengthwise into 4 wedges.

Meanwhile, combine oil and Italian seasoning; brush on cut sides of vegetables. Sprinkle with cheese.

Place beef steak and vegetables on rack in broiler pan so surface of meat is 3-4 inches from heat. Broil steak and vegetables 15-20 minutes until steak is medium rare to medium doneness and vegetables are tender, turning steak and vegetables once. Season steak with salt and pepper, as desired.

Trim fat from steak. Remove bone; carve steak crosswise into slices. Serve with vegetables.

What's Cookin', continued on page 7

# Plant Industries Division To Hire Seasonal Employees

The WVDA's Plant Industries Division will be hiring a number of seasonal employees this year to assist with insect, weed and plant disease surveys. The first four of these positions are associated with the Cooperative Agricultural Pest Survey (CAPS) Program's pest survey season (May 1-August 31, 2006). This year's survey activities will deal with viburnum leaf beetle, invasive weeds such as giant hogweed and Cogon grass, and trap monitoring for blueberry maggot and leek moth. Other pest detection survey work will be done as time permits. In addition to monitoring insect traps and surveying for invasive weeds, there will be a need to process samples for taxonomic purposes. One or more of the individuals will be headquartered at the Gus R. Douglass Agricultural Center at Guthrie, near Charleston, and perform both laboratory work and field work away from the office. The other positions in the CAPS Program will be mainly fieldwork and would preferably be headquartered in the Northern Panhandle, north-central region, Eastern Panhandle or south-eastern region of the state. The individuals assigned to doing mainly fieldwork will need to prepare specimens for shipment to the Guthrie office. Applicants for these posi-

tions should be familiar with agricultural crops and crop production, be able to read county highway and farm maps, and be able to interact with private landowners and the general public in a professional manner. College students with studies in agriculture, entomology, biology, zoology, plant sciences, botany, plant pathology, weed science or equivalent experience are preferred. These positions will require overnight travel and use of a personal vehicle.

Four positions are associated with the Cooperative Forest Health Protection (CFHP) Program and will be headquartered at Guthrie, but travel throughout the state will be required. These individuals will work in teams of two to conduct forest and forest-related insect and disease survey work and perform the necessary lab work to support the surveys from approximately May 1-August 31, 2006.

The other seasonal positions are for the 2006 gypsy moth adult male trapping season (approximately May 1-August 31). These positions are associated with the Gypsy Moth Slow the Spread Program that is cooperative with the USDA Forest Service and will be located in the central and southern counties of the state. The USDA Animal and Plant Health Inspection Ser-

vice will also be trapping Mason, Putnam and Jackson Counties as part of the STS Program.

For the gypsy moth trapping and forest survey work, the WVDA prefers college students with studies in entomology, plant pathology, forestry or other biological science, or equivalent experience, who can be trained to read topographic maps, a compass and GPS Units.

The jobs range from \$7 to \$8.50 per hour, depending on previous employment with WVDA seasonal programs or equivalent experience. Employees are required to provide their own transportation and will be reimbursed at 44 cents per mile for the use of their vehicle. The rate of mileage reimbursement may be subject to change after June 30, 2006 depending on fuel costs at that time.

*For more information and/or applications, contact Kelly Riffe, WVDA Plant Industries Division, 1900 Kanawha Blvd., E., Charleston, WV 25305-0191; 304/558-2212 or e-mail [kriffe@ag.state.wv.us](mailto:kriffe@ag.state.wv.us). Return applications to the attention of Kelly Riffe at the above address. Application **deadline is Friday, March 3, 2006 at 4 p.m.***

## What's Cookin', continued from page 6

### Recipes

## Red Velvet Cake

½ cup shortening  
1½ cups sugar  
2 eggs  
3 tablespoons cocoa  
2 small bottles, red food coloring  
1 teaspoon salt  
2¼ cups flour  
1 teaspoon vanilla

1 cup buttermilk  
1 teaspoon baking soda  
1 tablespoons vinegar

### Icing

1 cup milk  
¼ cup flour  
1¼ cups granulated sugar  
¾ cup shortening  
1 teaspoon vanilla

Cream shortening; beat in sugar gradually. Add eggs, one at a time; beat well after each addition. Make paste of cocoa and food coloring; add to creamed mixture. Add salt, flour and vanilla alternately with buttermilk, beating well after each addition. Sprinkle baking soda over vinegar; pour vinegar mixture over batter. Stir until thoroughly mixed. Bake in two 9" pans for 30 minutes at 350°F.

**Icing:** Combine milk and flour; cook until thick (like a white sauce), stirring constantly. Set aside to cool. Cream sugar & shortening until light and fluffy. Add vanilla and cooled cream sauce. Beat until icing becomes stiff; spread on cooled cake.



## White Grass Cafe Awarding Culinary Scholarship

White Grass Cafe has created the West Virginia Culinary Scholarship. A gift of \$500 will be awarded biennially to a West Virginia student seeking a culinary arts degree. The scholarship is announced with the release of the Cafe's newest cookbook, *White Grass Flavor*.

This is the second White Grass cookbook; the first, *Cross Country Cooking*, appeared in 1996. Both are available by mail order through [www.whitegrass.com](http://www.whitegrass.com) and [www.amazon.com](http://www.amazon.com) as well as retail outlets throughout the Mid-Atlantic.

White Grass Ski Touring in Canaan Valley, WV is home to the cafe.

The scholarship is available to anyone over 18 years old. Applicants must submit an essay stating why they should receive the award. For more information on the scholarship, contact Laurie Little, 304-866-4114 or Mary Beth Gwyer at 304-866-2194.