

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

Gus R. Douglass, Commissioner
Janet L. Fisher, Deputy Commissioner Steve Hannah, Deputy Commissioner

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Happy New Year!



Gus' View . . .

I hope you survived the traditional fall activities of deer hunting, harvest festivals and the Christmas holiday festivities. Looking back on 2006, I consider it was a good year for West Virginia, as our farmers enjoyed bountiful harvests across the state. It was one of the better years in production for the Douglass farm as well.

Now it is time to look to the challenges of the future, and my wish list for what we want to accomplish here in the Department of Agriculture seems to grow longer all the time. Influences from our legislators, state, national and international events reverberate here in West Virginia and affect the priorities and programs of the Department.

I recently attended the Council of State Government's Annual Meeting in Phoenix, Arizona. Their agenda contained many of the same priorities I consider important here in West Virginia. Human health is a high priority. The issue of the unimpeded flow of exotic animals and aquatic life that continue to come into our country as personal pets was discussed. We were given an annual report which listed the diseases now being reported that were previously not a problem and are primarily being carried by exotic pets. Very few states have laws that require health certificates and identification of exotic pets entering into their state. Unfortunately, West Virginia is one of those states. A few years ago the Governor had to declare a state of emergency for the Department to react to an outbreak of monkey pox carried by prairie dogs sold as pets.

There was also considerable discussion at the meeting regarding the development of ethanol and biodiesel fuels. As this technology progresses and use of these fuels become common, more responsibility will fall on State Departments of Agriculture and Extension Services. The feedstock for development of these alternative fuels is grain,

grasses, or corn, and will involve production allocation priorities of these resources. There is no doubt these developments will have some affect on our livelihood because of an increase in the price of grain and corn to make alternative fuels. The price of feeder cattle has dropped considerably due to the probable increase in the costs to feed animals in the feedlots, but I expect to see the prices adjust soon.

I pointed out to meeting attendees that West Virginia is one of the 'sleeping giants' in the alternative fuel industry, as our substantial forest resource presents opportunities to utilize forest wastes (cellulose) from timbering operations. Fifty percent or more of a tree is left on the forest floor after timbering. Harvesting this waste would also eliminate the forest fire hazard it creates, which is a great concern for people, especially in the western states that are plagued by fires. The process used in our state for converting cellulose to fuel will probably be gasification, as coal gasification is near being perfected now.

Another particular symposium at the meeting that caught my attention was on human health and health foods. The debate is an issue here in West Virginia because Governor Joe Manchin and First Lady Gayle Manchin strongly advocate healthy foods for our children in the school system. Considerable legislative efforts have been made as well. It is a concern that West Virginia's obesity rate in our children is among the highest with 30 percent or more of them being overweight.

Speaking of health in terms of homeland security, another contribution to our program and rapid analytical capabilities has arrived here at the Department. A 53-foot mobile laboratory completes our homeland security hardware wish list. This mobile laboratory has the ability, unequalled in other

states, to respond to the health needs of both agricultural and human populations in this nation. It contains the latest hi-tech analytical equipment available on the market today and is rated as a Level III lab, which provides the capability to securely receive and analyze contagious diseases and viruses. This lab will be stationed at Moorefield, but can be rapidly moved to any area to provide onsite analytical capabilities so that contaminated materials are not moved. If necessary, the mobile incinerator can be moved with the lab to burn contaminated materials. The equipment can be used anywhere in the nation to backup hospital facilities or in the agricultural field. Presently, our staff has been trained or is undergoing training to operate the lab at any site. We have invited the Bureau of Public Health to be a partner in utilizing the lab in their human health responsibilities.

In other homeland security news, an e-mail was sent to me about training going on at the Los Alamos National Laboratory in New Mexico. They have found another application of an agricultural resource as a homeland security helper. Scientists at the U.S. weapons laboratory have trained honeybees to sniff out explosives in a project they say could have far-reaching applications for U.S. homeland security and the Iraq war.

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Statewide Marketing Plan Aimed at Better Snacking Habits Beginning in January

Four major media markets in West Virginia will be the focus of a four-month "Pick a better snack" (PABS) campaign to promote the consumption of fruits and vegetables.

The campaign is sponsored by a partnership of nutrition, government and business organizations and will feature a wide variety of materials and outreach, including radio spots, grocery-store signage, brochures and billboards. PABS messages are built upon the positive associations of healthful behaviors and encourage simple, specific ways to incorporate those behaviors into daily living.

The campaign is based on one developed and proven effective by the Iowa State Nutrition Action Plan (SNAP) Network. Survey participants in that program said they were starting to eat more fruits and vegetables (25 percent) and were thinking about eating more fruits and vegetables (36 percent) because of Pick a better snack™. Surveys conducted with elementary students in local Iowa communities showed a statistically significant increase

in recognition of the Pick a better snack™ logos and improvement in attitudes toward fruit and vegetable snacks.

The West Virginia SNAP Partnership was developed with support from the U.S. Department of Agriculture and includes West Virginia University Extension Service's Family Nutrition Program; West Virginia Women, Infants and Children; Bureau of Public Health, Bureau of Senior Services, West Virginia Department of Education's Office of Child Nutrition; West Virginia on the Move; West Virginia Department of Agriculture; West Virginia Oil Marketers and Grocers Association; West Virginia Retailers Association; West Virginia Office of Healthy Lifestyles; West Virginia University's Department of Social Work; Huntington Area Food Bank and Mountaineer Food Bank.

For more information about how to become involved with WV SNAP and the Pick a **better** snack™ campaign contact Jeff Olson, WV SNAP Director, at 304-558-3733 or jeff.olson@mail.wvu.edu.



Pick a better snack.

They're sweet or tart.
Crunchy or soft. Big or small.
Fresh, canned, dried or frozen. They're easy to serve.
And even easier to eat.
Fruit and veggies — they make a better snack.
And kids love 'em

Pick a better snack™
IOWA STATE UNIVERSITY

Message from West Virginia State Nutrition Action Plan (SNAP) Partnership

Gus' View ...

continued from page 1

They have trained honeybees to stick out their proboscis – the tube they use to feed on nectar – when they smell explosives in anything from cars and roadside bombs to belts similar to those used by suicide bombers. You don't have to be an expert in animal behavior to understand they possess innate abilities and nothing surprises me in this respect.

In past homeland security efforts, our great state has made many contributions to our nation throughout history. How many of you were aware that in World War II, West Virginia was a contributor in shipbuilding? The shipbuilding facility was at Point Pleasant on the Ohio River. Recently a 243-page book has been completed detailing the shipbuilding history of this area of West Virginia. As part of their program dedicated to American Institutions and Civic Culture, Marshall University's John Deaver Drinko Academy will join with the Point Pleasant River Museum to debut the book. If you'd like more information, visit the River Museum's website at <http://www.pprivermuseum.com/>.

Anna Lee and I recently had the pleasure of joining the West Virginia Farm Bureau (WVFB) at their Annual Banquet at Flatwoods. This banquet is an impressive event with a standing room only crowd of individuals from many walks of life who share a great interest in the agriculture and renewable resources. Two special individuals were recognized for their distinguished service. I've known these individuals for a long

time and it is great to see their efforts recognized, and I commend the WVFB for this.

Loretta Ashby, a longtime member of the Harrison County Farm Bureau and retired chair of the WVFB Women's Committee, is the female recipient of the 2006 WVFB Distinguished Service Award. Loretta's bio notes that in 1956 she made the transition from storekeeper's daughter to farmer's wife when she married her husband, Tom. She and Tom started farming with 40 milking cows and progressed to the poultry business. She has served as an officer on numerous committees, been involved in the advancement of the "Agriculture in WV" poster contest, and the implementation of Food Check-Out Day celebrations – and I'm just naming a few of her accomplishments. My congratulations to Loretta.

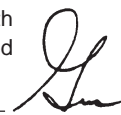
Sam Tuckwiller of Greenbrier County is the male recipient of the WVFB Distinguished Service Awards. Sam has been part of the farming tradition of the Tuckwiller family since he started farming 50 years ago at the age of 20, following completion of his college education at West Virginia University where he studied animal science. Sam and his two sons, Ben and Byron, have a farm partnership consisting of 2000+ acres of owned and rented land. They have been admired for their conservation efforts through the years. Sam is a 42-year member of the Greenbrier County Farm Bureau and has served as its president, secretary and treasurer. He has been active across the state in many organizations and helped organize the West Virginia Beef Industry Council. He has also served nationally as a Beef Director on the

National Livestock and Meat Board. My congratulations to Sam, too.

As usual I'll say a word about happenings on the Douglass farm. We certainly enjoyed the family coming in this past Thanksgiving. It was hectic with the kids, grandkids and great-grandkids at the dinner table and around the farm. I continue to marvel how Anna Lee manages to feed the hungry crew coming in from deer hunting. It was a great event, although we didn't harvest our normal number of deer because of our rule that bucks must be six-points or better. The deer population was down considerably, and about 50 percent of the adult does were not running with any young ones. For the first time we did harvest five coyotes on the farm, which explains the low deer population, especially the young deer. I lucked out this year in getting two trophy deer, a nine-point and an eight point. Last year, I came home empty handed so this year evened the score. The nine-point was just too good not to mount, though Anna Lee was not thrilled with the prospect of yet another deer head to hang on the wall. It will hang in the shop.

I look with anticipation to the New Year. Staff and I will work to secure the resources needed to respond to your needs as they occur through the year. To the new Legislators, we extend our congratulations on their election. We look forward to working with them, and with the individuals who were re-elected to serve West Virginia.

Happy New Year folks! _____



WVSCTC Students Help State Agribusinesses to Prosper at Christmas Show

The West Virginia Department of Agriculture's (WVDA) and Division of Tourism's efforts at the recently concluded Southern Christmas Show in Charlotte received a huge boost from a group of students from West Virginia State Community and Technical College (WVSCTC).

And their labors were richly rewarded. The West Virginia store – stocked with a wide variety of West Virginia Grown specialty foods products from roughly 50 Mountain State companies – brought in approximately \$55,000 this year, a jump of more than 20 percent over last year.

"The Division of Tourism welcomed the opportunity to partner with the Department of Agriculture," said Commissioner of Tourism Betty Carver. "Together we were able to reach a remarkable number of people in one of our target markets."

"The goal of these types of shows is to help West Virginians build better businesses," said Commissioner of Agriculture Gus R. Douglass. "Normally, it's our many small, family-operated businesses that benefit. In this instance, we've also been able to provide some of our future business leaders with some practical, hands-on experience."

Real-world experience is exactly what WVSCTC Professor Donna Jarrell had in mind for her students. Jarrell coordinated the student effort and said that students from management, retail buying and visual merchandising classes helped with designing, building and staffing the temporary, 1,400 square-foot store. Eleven students traveled to Charlotte for at least part of the show and approximately 75 were exposed to the project in some way, including training.

"It really was a very valuable experience. Students learned about dealing with customers, what helps products sell, traffic flow patterns and how to be good representatives for the state of West Virginia," said Jarrell. "I had a student come in my office and say he was ready to go tomorrow if I could come up with another trip. I think the trip also gave students the idea that they



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could become entrepreneurs as well – they saw that there is help available from the state."

WVDA Marketing and Development Director Jean Smith was thrilled with the success of the show. "The students weren't just there to sit back and watch; they worked very hard and were tremendously helpful to my staff," she said. "And our companies did extremely well too. The great products we sell are gaining word-of-mouth advertising. Shoppers come looking specifically for our store."

Smith said that product samples provided by producers are a key element to successful sales efforts. She also noted that 22,000 shoppers passed through the Charlotte Merchandise Mart on Veteran's Day, helping to build awareness of West Virginia as a shopping and tourism destination. In fact, the Division of Tourism, co-sponsor of the West Virginia Store, ran out of brochures, even though they took 10 percent more than last year.

Tamarack also participated in the store. Four exhibitors from the Beckley-area visitor's center demonstrated their crafts throughout the 10-day show, which ran Nov. 9-19.

WVDA's Cindy Martel to lead agribusiness trade missions to China in 2007

Cindy Martel, Marketing Specialist for the West Virginia Department of Agriculture (WVDA), will be the project manager for two trade missions to China in 2007.

The delegations will be made up of agribusinesses from West Virginia and other southern states.

The missions are part of a multi-year initiative of the Southern United States Trade Association (SUSTA) – a non-profit agricultural export trade association – to help companies enter and successfully compete in the lucrative Chinese market.

Plans are being made to feature a southern U.S. states pavilion at SIAL (Le Salon International De L'Alimentation) China in May, as well as for a return to the World Food of China event in September. Both will take place at the International Center in Shanghai.

Longtime West Virginia Commissioner of Agriculture Gus R. Douglass helped to form SUSTA in 1973. The organization is comprised of departments of agriculture from 15 southern states and Puerto Rico. It is funded by USDA's Foreign Agricultural Service (USDA-FAS), member states and private companies.



WVDA's Doug Hudson tapped to head Air Quality Board

Douglas E. Hudson, Environmental Programs Specialist for the West Virginia Department of Agriculture, has been elected chairman of the state Air Quality Board. The term of office is one year.

The board is one of three in West Virginia that hears disputes relating to environmental permits. As chairman, Hudson presides over hearings and handles administrative duties such as purchasing, staffing and budgeting.

The board is made up of seven members selected from government, industry and the public.



PEST THREATENS WEST VIRGINIA'S ASH TREES

Federal quarantine expanded on ash products and firewood

The emerald ash borer (EAB) is a little bug with a big bite. Although they are only about 1/3 inch to a 1/2 inch long, scientists say these wood-boring beetles native to China and eastern Asia have killed an estimated 25 million ash trees in the United States.

Originally detected in southeastern Michigan in July 2002, EAB has since spread to Ohio, Indiana, Maryland, Virginia and Illinois. With that deadly track record, West Virginia forestry and agriculture agencies are preparing for an invasion and doing what they can to keep EAB out of the Mountain State. They are spreading the word about the federal quaran-



When the emerald ash borer emerges from its host tree it creates a distinctive D-shaped exit hole. It's the damage caused by the larval form of the insect before emergence that kills the tree. (Photo/David R. McKay of the U.S. Department of Agriculture's Animal and Plant Health Inspection Service and courtesy of www.forestryimages.org)

tine that bans the transport of ash tree materials and all hardwood firewood from infected areas.

“Emerald ash borer may be the biggest threat facing West Virginia's forests today,” said State Forester Randy Dye. **“The Division of Forestry, Department of Agriculture and other state agencies are working aggressively to prevent EAB from reaching our ash population.”**



The adult borer is a metallic, coppery-green color and one-third to one-half inch long.

“Our forests are one of our state's greatest assets and commercial resources, and the emerald ash borer is one of many invasive species sitting, literally, on our doorstep,” said West Virginia Commissioner of Agriculture

Gus R. Douglass. “The Department of Agriculture's Plant Industries Division will be working very closely with the Division of Forestry in the coming year to do everything we can to address the threat posed by EAB.”

“Emerald ash borer may be the biggest threat facing West Virginia's forests today,” said State Forester Randy Dye. “The Division of Forestry, Department of Agriculture and other state agencies are working aggressively to prevent EAB from reaching our ash population.”

Dye said transportation of infected firewood is the main culprit that spreads EAB. Campers often bring their own firewood to West Virginia campgrounds, he explained.

Although ash is the only known wood to carry EAB, the federal quarantine regulates the transport of firewood of all hardwood species, including ash, oak, maple and hickory. Other regulated ash articles include nursery stock, green lumber, logs, stumps, roots, branches and woodchips. Dye explained that the species of tree is difficult to determine once it is sawed and split into firewood. He is urging all visitors to the state to comply with the quarantine and to purchase firewood once they reach their camping destination.

To view documents related to the quarantine visit the Division of Forestry's website at www.wvforestry.com.

AGRITOURISM WORKSHOP SLATED FOR FEBRUARY

A statewide educational workshop on agritourism will be held Tuesday and Wednesday, February 6 and 7, 2007, at the Days Inn in Flatwoods. This workshop is designed for those already engaged in agritourism activities, those looking to add a tourism component to their current operation and industry service personnel.

Jane Eckert, a nationally recognized expert on agritourism will be the featured presenter. Eckert was raised on her family's apple orchard outside St. Louis, Mo., and pursued an executive career in corporate marketing at such giants as Atlantic Richfield Oil Company. She returned to her roots to become the Vice President of Marketing for

Eckert's Country Store and Farms. In 2001, she created Eckert AgriMarketing which offers services to the tourism industry and agricultural operations.

West Virginia Commissioner of Agriculture Gus R. Douglass is excited about the potential of agritourism in the Mountain State.

“Our strong tourism industry combines very well with the outstanding family farms we have throughout the state,” Commissioner Douglass said. “Our partnership with the Division of Tourism, combined with federal marketing funds obtained through the Federal State Marketing Improvement Program (FSMIP) grant, will allow the agritourism industry in our state to blossom and add to

the already superior tourism product in West Virginia.”

The workshop will begin on Tuesday afternoon with an optional workshop emphasizing business planning and growth in the industry. A full day of workshops is scheduled on Wednesday with Eckert presenting two sessions. There will be also presentations from the Division of Tourism and other resource materials available.

A detailed agenda and registration information can be obtained by contacting Marketing Specialist Cindy Martel at (304) 469-9738 or by e-mail, cmartel@ag.state.wv.us.

USDA Launches New Survey for Causal Agent of Sudden Oak Death

Jill A. Hoff – Forest Health Programs Coordinator/Forest Pathologist

In 2006, the U.S. Department of Agriculture, Forest Service (USDA-FS) launched a pilot survey in which streams were sampled, using bait leaves, to detect the presence of *Phytophthora ramorum*, causal agent of Sudden Oak Death (SOD), and other species of *Phytophthora*. Ten states participated in the pilot survey to test the protocol and determine the effectiveness of the stream sampling techniques so that a nationwide effort could commence in 2007. This approach to detecting *P. ramorum* from streams has been highly successful in California, Oregon and Washington, particularly down stream from nurseries that have plant material infected with *P. ramorum*.

The stream sampling for *P. ramorum* includes a survey for other *Phytophthora* species as well due to research that was conducted by the USDA-FS and Clemson University. They had completed several sampling periods where various species of *Phytophthora* were recovered from bait leaves and filtering techniques. *Phytophthora* species as a whole are fungus-like organisms and are referred to as water molds. The organism develops best where there is free water in the soil and on foliage.

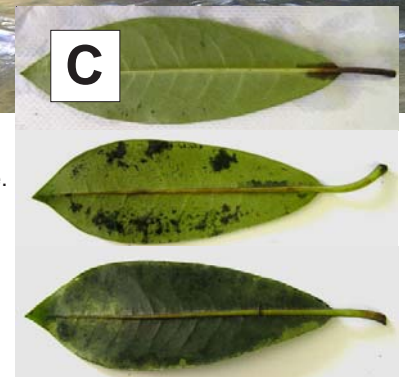
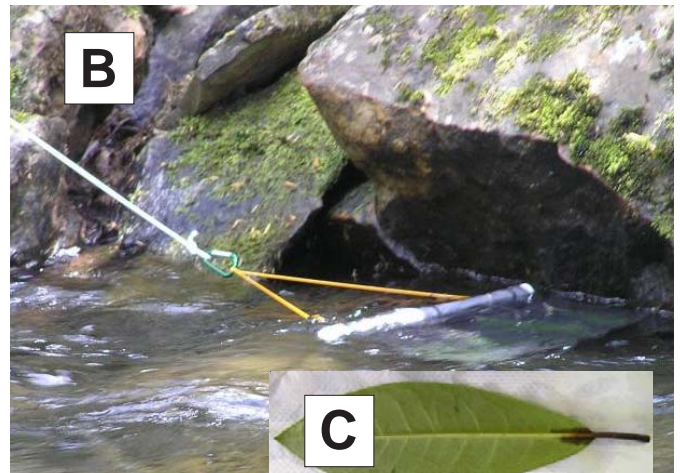
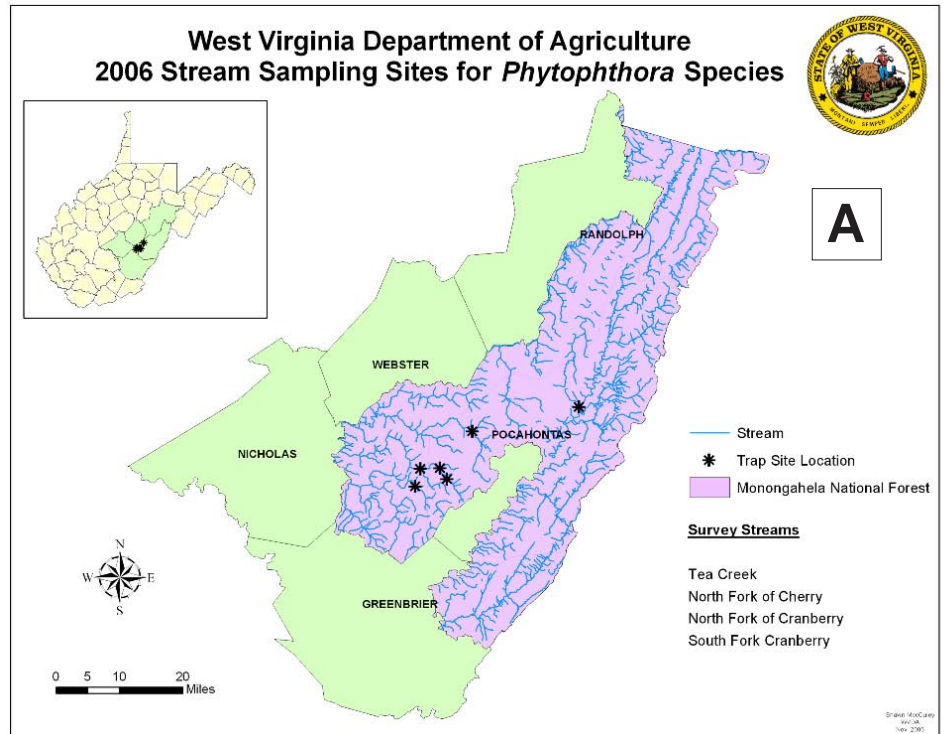
Five West Virginia watersheds, averaging 7,000 acres in size, were selected for the stream survey, based on their having some type of oak overstory component and rhododendron/mountain laurel understory components. One stream was sampled within each watershed. Bait bags were placed at the bottom of the watershed to capture all the stream water that drained through it. The streams sampled were the North Fork of the Cherry, Dogway Fork, the North & South Forks of the Cranberry and Tea Creek, all located in Pocahontas County (see photograph A).

Native rhododendron leaves were used as bait and collected from the same location throughout the duration of the survey. The leaves were unwounded, and displayed no lesions or insect activity. The previous year's leaves were used for the survey until the new leaves were sufficiently hardened off. Once a month, a nylon mesh bag containing the bait leaves was deployed in the stream (see photograph B) and exposed for a two-week period, then retrieved for laboratory processing. After two weeks, usually indications of *Phytophthora* infection were present. The in-

dications of infection were anywhere from dark brownish discoloration, particularly around the petiole and midrib of the leaf, to a water soaking appearance of the leaves (see photograph C).

did not detect any *Phytophthora* species from the bait leaves collected from the North Fork of the Cranberry River. The reason for this is unclear.

New Survey, cont. on page 12



Right: Top Photo: Discoloration in petiole.
Middle Photo: Dark brown lesions on leaves and petiole.
Bottom Photo: Water-soaked appearance.

The leaf samples were processed and screened first for *P. ramorum*, then for the presence of other *Phytophthora* species.

A combination of culturing and PCR was used to detect the presence of *Phytophthora* species in general, while PCR alone was used to detect *P. ramorum*. None of the bait leaves were found to contain *P. ramorum*, but other *Phytophthora* species were detected. An interesting discovery was that while *Phytophthora* species were found in four or the watersheds, we

Happy New Year!

Jean Smith, Director, Marketing and Development Division

Happy New Year! May 2007 be a year of happiness and good health for you and those you love. The first few months of the year usually mean very cold weather and to me that means it's soup time! This month's recipes feature recipes for the young and young at heart. – *Bon Appetit!*

WHAT'S
COOKIN'
JANUARY 2007

Recipes

Hot Dog Soup

(the perfect soup for hot dog lovers in your house)

- | | |
|----------------------------|--------------------------------|
| 1 pound hot dogs | 6 cups water |
| 1 tablespoon vegetable oil | 2 13¼-ounce cans chicken broth |
| 1 cup chopped celery | 1 teaspoon salt |
| 1 cup chopped onion | ½ teaspoon pepper |
| 2 cups carrot slices | ½ teaspoon basil |
| 2 cloves garlic, crushed | 2 cups diced potatoes |

Cut hot dogs into 1" pieces. In large soup pot, sauté hot dog pieces in vegetable oil until browned. Remove hot dogs; add celery, onion, carrots and garlic for 10 minutes. Add water and chicken broth, salt, pepper and basil. Bring to boil. Reduce heat and simmer for 45 minutes. Add diced potatoes; continue to simmer an additional 45 minutes or until potatoes are tender. Add sautéed hot dogs back to soup; continue simmering for an additional 10 minutes.

Recipes

Spicy Apple Cider Soup and Dumplings

- | | |
|----------------------------|---------------------------------|
| ½ cup chopped onions | Cinnamon sticks, if desired |
| ½ cup diced carrots | ½ teaspoon white pepper |
| 1 clove garlic, minced | |
| 3 apples, peeled and cored | Dumplings |
| 3 tablespoons butter | 2 tablespoons butter |
| 3 tablespoons flour | 2 large eggs |
| 1 quart apple cider | 6 tablespoons all-purpose flour |
| Juice of lemon | 1 tablespoon minced onion |
| ½ teaspoon ground nutmeg | ¼ teaspoon salt |
| ½ teaspoon ground cinnamon | ¼ teaspoon ground cinnamon |

In large sauce pan, sauté onions, carrots, garlic and apples in butter until soft. Add flour and cider slowly, stirring to blend. Cover pan; simmer 20 minutes. Cool mixture slightly and transfer to food processor or blender; puree mixture. Add lemon juice and seasonings and taste. Return to sauce pan; bring mixture back to a simmer.

Dumplings: Beat butter until soft, add eggs one at a time; beat well after adding each egg. Stir in remaining ingredients. Drop dumpling batter by the spoonful into the simmering apple cider mixture. Cover pan; simmer for about 7 minutes. Ladle into bowls; garnish with cinnamon sticks if desired.

Recipes

Broccoli, Cheese and Chicken Soup

- ½ cup butter
- 1 cup all-purpose flour
- 11 cups water
- 3 cubes chicken bouillon
- 2 pounds chicken, cut into cubes
- 4 cups broccoli florets
- 1½ teaspoons salt
- 1 teaspoon black pepper
- 1 cup cream
- 3 cups shredded Cheddar cheese

In large pot, melt butter over medium heat. Add flour, stirring constantly until a thick paste forms (a whisk works great). Remove from pot; set aside.

In same pot, add water, chicken bouillon, chicken cubes, broccoli, salt and pepper. Bring mixture to boil over high heat. Reduce heat and simmer for 45 minutes.

Using wire whisk, stir in a small amount of flour mixture at a time until soup thickens; simmer 5 minutes. Reduce heat; stir in cream. Add cheese, 1 cup at a time; stirring constantly. Continue stirring until all cheese is melted.

Recipes

Quick and Easy Chili

- 1 tablespoon vegetable oil
- 1½ pounds ground beef
- ½ cup chopped onion
- 1 envelope chili seasoning (1¼ oz.)
- 1 14.5-ounce can undrained diced tomatoes
- 1 14.5-ounce can undrained kidney beans
- 1 tablespoon brown sugar

Heat oil in large, heavy skillet. Brown ground beef and onions until beef is no longer pink. Use heavy fork to make ground beef crumble to the size you would like. Add chili seasoning mix, stir well and add remaining ingredients. Bring to boil. Reduce heat, cover; simmer 15 minutes.



Poinsettias make wonderful holiday gifts and I am sure many of you received them during the holiday season, but did you know that the poinsettia has a special day all its own? By an Act of Congress, December 12 was set aside as National Poinsettia Day. The date marks the death of Joel Roberts Poinsett, who is credited with introducing the native Mexican plant to the United States.

Did you know the top flaming red, pink and/or white flowers of the poinsettia are not flowers? They are leaves of the poinsettia, known as bracts. The actual flowers are the small yellow structures found in the center of each leaf bunch, which are called Cyathia.

2007 Aquaculture Forum

Each January, aquaculture enthusiasts from West Virginia and adjacent states gather for the Aquaculture Forum. This event is designed to inform people about growing fish to catch, eat, watch or sell.

The **2007 Aquaculture Forum** will be held in Jackson Hall at Cedar Lakes on **Saturday, January 20**. The day will consist of presentations on a variety of topics, a showcase of West Virginia aquaculture products, posters describing the latest aquaculture research, door prizes, a business meeting of the West Virginia Aquaculture Association, and an opportunity to meet and speak with fish folks from the region.

The program will open with a general session in the morning and will be split into two sessions in the afternoon. The general session will open with the annual industry update. Recent advances in aquaculture research will be presented by the principal

investigator of the Aquaculture Product and Market Development Project at West Virginia University. A representative from the Animal and Plant Inspection Service will present information on what to do if you have too many geese and what commercial producers can do to control predatory birds.

The afternoon session for pond owners will feature presentations on controlling aquatic weeds, what to do about sick fish, growing fish for home consumption, and end with a panel discussion to address specific questions about pond management. The afternoon session for commercial growers will feature a presentation on a proposed fish stocking initiative for public waters to enhance tourism, a panel discussion on regulations and a presentation regarding the health benefits from eating fish.

Registration fees will include lunch at the cafeteria and an afternoon break showcasing West Virginia aquaculture products. **Early**

registration is \$10 per person and must be received by Jan. 14, 2006. Registration will be accepted the day of the meeting but will increase in price to \$20. Registration fee will be waived for members renewing WVAA membership in 2006. Registration information is posted on the Web at www.wvu.edu/~agexten/aquaculture/index.htm. Contact your county WVU Extension Office or Becky Casteel at 304-293-6131, ext. 4231 or by e-mail, Becky.Casteel@mail.wvu.edu. Walk-ins will also be taken at the door beginning at 8:30 a.m. The program will begin at 9:30 a.m. and conclude at 4:30 p.m.

The meeting is sponsored by the W.Va. University Extension Service, W.Va. Aquaculture Association, and the W.Va. Department of Agriculture. It is coordinated by Ken Semmens, WVU Extension Specialist - Aquaculture. He can be reached at 304-293-6131, ext. 4211 or via e-mail Ken.Semmens@mail.wvu.edu.

Veterinarians Warned of Drug-Related Horse Deaths

Commissioner of Agriculture Gus R. Douglass is alerting veterinarians and horse owners of a U.S. Food and Drug Agency (FDA) warning regarding the deaths of several horses in Louisiana associated with a product labeled as Clenbuterol HCL.

FDA noted in a release that it lists no approved generic Clenbuterol-containing products. The only product approved for horses goes by the trade name Ventipulmin. The drug is only available

through a veterinary prescription and is used to treat horses with airway obstruction, such as chronic obstructive pulmonary disease (COPD).

Horse owners and veterinarians who know of horse injuries or deaths that may have been caused by Clenbuterol HCL are urged to contact the West Virginia Department of Agriculture's Animal Health Division at 304-558-2214, or the FDA office serving West Virginia at 410-779-5713.

New Survey, cont. from page 5

Over the past four years, the USDA-FS has also funded ground surveys focusing on nursery perimeters and forest locations. This survey complemented the USDA, Animal Plant Health Inspection Service nursery survey, but was dropped after the 2006 survey season due to a substantial reduction in federal funding. There hasn't been any detection of *P. ramorum* in the natural landscape in the eastern U.S. On the West Coast, there were no new counties added to the list of those known to harbor the disease over the past two years. Fourteen California counties are currently known to have *P. ramorum* in the natural environment.

During the past few years, a number of nurseries across the country have received *P. ramorum*-infected nursery stock, but those numbers have declined markedly since the imple-

mentation of more rigorous steps to assure *P. ramorum*-free plant material. To date, no *P. ramorum*-infested nursery stock has been detected in West Virginia.

Even though ground surveys for *P. ramorum* will no longer be conducted in West Virginia the stream survey will continue due to its effectiveness and efficiency. One stream covers a much larger survey area than an individual can by walking a transect on the ground and collecting leaves from host plants displaying a lesion, which is very unlikely to be a *P. ramorum* infection.

For more information about *P. ramorum* (Sudden Oak Death) visit: <http://www.aphis.usda.gov/ppq/ispm/pramorun/> or <http://www.na.fs.fed.us/sod/>.