

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

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

Vol. 92, No. 7

July 2008



## Nation facing first major produce recall of 2008

The first half of June brought us yet another food recall, this time associated with raw tomatoes. The Centers for Disease Control and Prevention has said that since mid-April, 167 people have been infected with the same strain of salmonella. At least 23 people have been hospitalized. The U.S. Food and Drug Administration (FDA) has linked these illnesses to raw tomatoes, but the exact source of the contamination has not been determined.

Thankfully, West Virginia was one of a number of states that were quickly added to the "safe tomato producer" list by FDA. Although it's not outdoor tomato season in the Mountain State, a lot of folks would be surprised at the large number of greenhouse tomatoes produced in West Virginia early in the season.

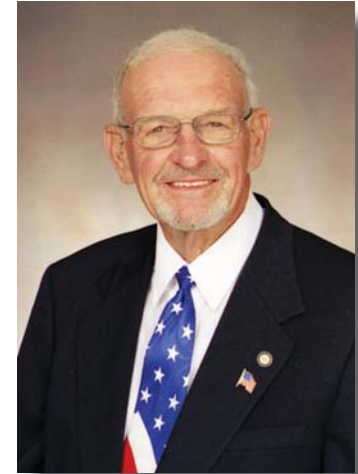
The Department was contacted by some of these producers who were concerned that their produce would be blocked from sale as West Virginia was not on the original safe list

published by FDA. I'm happy to report that a quick message to the FDA from my office resulted in West Virginia's prompt addition to the safe list. Our local tomato producers are now able to sell their tomatoes and meet some of the demand created by this disruption in the market.

The 2008 fairs and festivals season is well underway. I bet the number of visitors to local events will increase as people vacation closer to home due to the ever-increasing fuel prices. The Mountain State Art & Craft Fair, July 3-6, is an excellent fair to visit as there will be activities for the whole family's enjoyment.

Other July events include the Putnam County Fair, July 12-19, West Virginia Poultry Festival in Moorefield, July 21-26, Cabell County Fair, July 22-26, and Brooks Hill Community Fair in Upshur County, July 25-27. The Brooks Hill Community Fair is only in its fourth year and I was honored to open the fair during its first year. This event is growing and is a recognized summer attraction for the area. Of course, there are many other fairs and festivals ongoing across the state. Please contact the WVDA office at 558-3200 if you'd like a 2008 Fairs and Festivals booklet listing events throughout the state.

High fuel prices are changing the way we do business and are forcing us to look closely for ways to conserve fuel. Here at the WVDA, we are encouraging employees to try the four-day, 10-hour-a-day work schedule instead of the usual five-day work-week. One less day of travel will make a difference to employees who drive long distances to work. We're also reviewing field staff travel and at many other areas where we do business. Whatever changes we make, be assured the office will be fully staffed through the workweek and services will remain constant.



### Gus' View . . .

Poultry producers are also feeling the pinch with rising gas and operational costs. It's putting a strain on their ability to operate. Governor Manchin has been invited to the Hardy County area to visit some poultry operations and meet with producers. No plans have been finalized.

In last month's article I expressed my pleasure that the Farm Bill passed by Congress includes provisions to allow small state meat slaughtering and processing plants that adhere to United States Department of Agriculture (USDA) regulations to market their finished products across state lines. This law went into effect May 22, 2008. The USDA must now issue rules to implement the program, which allows state-inspected plants that have 25 or fewer employees to sell their products across state borders.

*continued on page 2*



As the television cameras roll, WVDA's Plant Industries Division Director Gary Gibson (left), Commissioner Douglass and Oak Hill Mayor Bill Hannabass conduct a press conference to raise awareness of Emerald Ash Borer, a destructive, non-native insect that was first documented in West Virginia in Fayette County last fall. WVDA experts are urging campers visiting the Mountain State to purchase their firewood from a local source to prevent the artificial spread of destructive insects. If they unknowingly bring firewood with them, they should burn it all to kill any insects it may be harboring (*story page 3*).

### Featured Articles

Country-of-Origin Labeling Rules Nearing Completion.....	2
Beef Quality Assurance Training .....	10
Banner Year for Morel Mushrooms in Mountain State.....	12

**WVDA MISSION STATEMENT . . .** The mission of the West Virginia Department of Agriculture is to protect plant, animal and human health and the state's food supply through a variety of scientific and regulatory programs; to provide vision, strategic planning and emergency response for agricultural and other civil emergencies; to promote industrial safety and protect consumers through educational and regulatory programs; and to foster economic growth by promoting West Virginia agriculture and agribusinesses throughout the state and abroad.

# Country-of-Origin Labeling Rules Nearing Completion

The new Farm Bill has some language that modifies the previous COOL (Country of Origin Labeling) legislation and that has a couple of implications for producers.

First, the new language simplifies the meat labels and the records requirements for COOL. This should make it easier for some producers to meet COOL requirements, although the legislation applies to meat retailers and it will be up to them to decide exactly what records to request from packers, feedlots, stocker and cow-calf producers.

The second implication is that the Agricultural Marketing Service (AMS) must change the implementation rules to conform to the new legislative language. The final rules are not yet spelled out and there is some uncertainty about the dates of implementation. It is anticipated that AMS will move quickly to implement interim rules while going through the process of finalizing the rules.

The new language emphasizes the use of existing business records whenever possible to minimize the burden on producers. For many cow-calf producers, existing business records will likely be sufficient, and producers may simply have to offer an affidavit that they have the records to document the origin of the calves they sell.

Documenting cull breeding animals could be problematic and pro-

ducers should consider keeping records for later years when cull animals are sold. Current animals will likely be grandfathered in as of a date to be determined.

For many stocker producers, COOL may require some new recordkeeping efforts. Producers will likely need to request affidavits of origin for cattle they buy and maintain records sufficient to link those buying groups to commingled and sorted selling groups.

It is not necessarily the case that producers must use individual animal ID to meet COOL requirements. It may be possible to verify multiple purchase groups of animals that all have the same origin (i.e. born and raised in the USA) which are subsequently sorted and commingled into different selling groups but that can be shown to all be covered by the same label for which the stocker producer can offer an affidavit as seller.

In other cases, the easiest and least costly way for the stocker producer to meet COOL requirements may be to use individual animal ID to track animals through the stocker operation.

Source: Derrell S. Peel, OSU Extension Livestock Marketing Specialist, reported at [www.CattleNetwork.com](http://www.CattleNetwork.com).

## Gus View . . . continued from page 1

The West Virginia beef industry produces high-quality, safe products, and to have prevented our industry from participating in interstate commerce has made no sense up to this point.

This new Title V program is an optional tool for states and will not replace existing state inspection programs. States will continue to maintain the current cooperative agreements with USDA, which require state inspection programs to be "at least equal to" federal requirements. The USDA will designate a State Coordinator for each state inspection program. The state coordinator will visit selected establishments to ensure that they are following federal meat and poultry inspection laws and food safety requirements. USDA will reimburse states for not less than 50 percent of the costs of operating the new program. Companies in the program will use a federal mark of inspection.

Speaking of the meat industry, I attended a ceremony in early June at the Governor's Mansion promoting the West Virginia beef industry. Governor Manchin and I were the lucky recipients of some prime cuts of beef for the "Beef for Father's Day" ceremony.

West Virginia Beef Queen Megan Webb was among the representatives of the state's 12,500 cattle farmers, who raised 420,000 cattle in 2007 and generate well over \$100 million in economic impact to the state annually. The beef industry has a demonstrated record of commitment to food safety, has reduced the incidence of E.coli O157:H7 in ground beef more than 80 percent between 2000 and 2005, and has consistently increased per-animal production. In 1980, an average animal produced 449 pounds of meat. The same animal produced 619 pounds in 2006.

Another update on my comments last month, I'm pleased to carry the good news that the Extension Matters Magazine published quarterly by West Virginia State University Extension Service has been named a Gold Winner in the 2008 Hermes Creative Awards. The Hermes Creative Awards is an international competition for creative professionals involved in the concept, writing and design of traditional and emerging media. I'm thrilled for the Extension staff for their recognition.

"Capitol Market Goes to the Capitol" will kick off July 16. This is a great program that benefits both the farmers and workers at the State Capitol. Fresh, locally grown fresh fruits and vegetables will be for sale on the Capitol Grounds each Wednesday through the growing season. Farmers have another outlet for selling and state workers are pleased to have access to the fresh produce. The easy access to the fruits and vegetables also encourages healthy eating. This is a definite win/win situation.

Things are going well at the Douglass farm. I seem to be spending most of my time mowing grass when I'm away from the Department.

My garden looks great, especially the tomatoes. Anna Lee is preparing for the canning season to come. Folks, make a point to take a break and visit one of the many events ongoing around the State. Anna Lee and I plan to, and we hope to see you there.



## Nursery Crops Can be Insured

by Tom McConnell, WVU Extension Farm Management Specialist

As far as risk is concerned, raising nursery crops is no different than other agricultural crops. But help is available. The USDA Risk Management Agency is offering nursery crop insurance to offset the losses as a result of adverse weather, failure of irrigation water supply, fire, and wildlife. Management shortcomings are not covered with this policy.

The policy covers field-grown and container-grown, including the containers themselves. Even though the stock plants, those used to propagate others, cannot be insured, the policy includes a provision for the nursery to acquire a Peak Inventory Endorsement that provides coverage times when the inventory is much higher than the annual average.

The program works like this: First you determine what your inventory is worth, this figure is called your Plant Inventory Value and at what level of coverage you choose to insure. The coverage levels range from 50 percent to 75 percent of the value of your crop inventory. This means when you have received damage, the coverage level determines at what amount of loss you endure until your policy indemnifies (pays) you.

It is really like a deductible amount to your regular insurance policy. After you receive damage you must report that damage to your crop insurance agent within 72 hours. Let's say, for example, you chose to protect your inventory at the 65 percent of its value and you lost \$50,000 of your \$100,000 inventory. That deductible is 35 percent (or just the reverse of the coverage level of 65 percent) which says that you won't receive any indemnity until your loss exceeds \$35,000. In this case you lost \$50,000 and after the deductible of \$35,000 (a figure you chose) your indemnity or payback would be the loss of \$50,000 minus \$35,000 which means you will receive a check of \$15,000. Higher coverage levels would change that figure up, but the premium would be higher, too.

To learn more or to find a crop insurance; Google search, WVU-ES ANR, from there choose Risk Management and click Nursery Insurance.

# West Virginia Beef Industry Presents Governor, Agriculture Commissioner 'Beef for Father's Day' at Mansion Event

Representatives of West Virginia's beef cattle industry (*pictured right*) presented Governor Joe Manchin, III, and Commissioner of Agriculture Gus R. Douglass prime cuts of "Beef for Father's Day" at a ceremony at the Governor's Mansion June 4.



Also attending the event was 2008 Beef Queen Megan Webb of Mineral County (*pictured left with Commissioner Douglass and her father John*).

"This celebration is a longtime tradition of the state's cattle producers, and highlights the value of beef in a healthy diet," said Commissioner Douglass. "It also reminds West Virginia citizens that agriculture is all around them every day."

According to USDA statistics, the state's 12,500 cattle farmers raised 420,000 cattle in 2007 and generate well over \$100 million in economic impact to the state each year.

Beef cattle production is second only to the state's valuable poultry industry in overall economic impact. But unlike the more concentrated poultry industry, cattle are produced in nearly every county throughout the Mountain State.

Besides being a favorite selection for the grill, beef is a power pack of nutrients that benefits people of all ages in maintaining both day-to-day and long-term health. A three-ounce serving of beef is an excellent source of protein and a good source of iron, zinc, niacin, vitamin B6 and vitamin B12, while contributing less than 10 percent of the calories to a 2,000-calorie diet.



The industry has a demonstrated record of commitment to food safety, re-



Above, first row, l-r: Agriculture Commissioner Gus Douglass, W.Va. Cattlemen's Association President Anna Mouser, Governor Joe Manchin, III, W.Va. Beef Council member Jenny Carder, W.Va. Beef Queen Megan Webb, W.Va. Beef Industry Council members C. D. Cole and Alvin Hunt and W.Va. Beef Industry Council and W.Va. Cattlemen's Association Executive Director Jim Bostic. Second row, l-r: W.Va. Beef Industry Council member guests Pam and Alison Eccoles, John Webb, father to W.Va. Beef Queen Megan Webb and W.Va. Beef Industry Council member guest Phyllis Hinterer.

Pictured left: West Virginia Department of Agriculture's Marketing and Development Division's Livestock Specialist Steve Casto sautés onions and mushrooms at the Beef for Father's Day event held June 4 at the Governor's Mansion.

ducing the incidence of E. coli O157:H7 in ground beef more than 80 percent between 2000 and 2005, and has consistently increased per-animal production. In 1980, an average animal produced 449 pounds of meat. The same animal produced 619 pounds in 2006.

For more information, visit [www.wvagriculture.org](http://www.wvagriculture.org) or [www.wvbeef.org](http://www.wvbeef.org).

## Emerald Ash Borer Press Conference Highlights Danger of Non-native Firewood

Oak Hill Mayor Bill Hanna Bass and Commissioner of Agriculture Gus R. Douglass hosted a press conference May 22 to draw attention to the threat posed by the Emerald Ash Borer (EAB), a destructive, non-native insect that was first discovered in West Virginia in Fayette County, just outside of Oak Hill.

"Fayette County is the only place in West Virginia where we have found EAB so far. Because it is so far from other infested areas, we believe that EAB hitched a ride with firewood brought in by a camper from out of state," said Commissioner Douglass. "Our fear is that other areas of the state could become infested, or that a different pest could be introduced in the same way. Our message is to buy locally produced firewood. And if you inadvertently bring firewood, burn it all; don't leave it lying on the ground."

Fayette County is currently under quarantine, which prohibits the movement of any firewood – as well as ash logs, ash timber scraps and other regulated articles – from Fayette County to other West Virginia counties. A similar federal quarantine prohibits the movement of regulated articles from Fayette County to other states.

Large numbers of EAB have been documented in Ontario, Michigan, Ohio, Indiana, Illinois, Pennsylvania and Maryland. It was first discovered in West Virginia in October 2007.

The adult beetles nibble on ash foliage, but cause little damage. The larvae (the immature stage) feed on the inner bark of ash trees, disrupting the tree's ability to transport water and nutrients.

Since its discovery, EAB has killed more than 30 million ash trees in southeastern Michigan alone, with tens of millions more lost in Ohio and Indiana. It has cost municipalities, property owners, nursery operators and forest products industries tens of millions of dollars.

New EAB Regulatory Officer Jodi Wilson noted that WVDA staff will be hanging purple sticky box traps in trees to monitor for the presence of EAB, and that forest industry companies can contact her for details on the quarantine and simple ways to comply with it.

She said anyone with Ash trees should be on the lookout for dieback in the crown of the tree, new growth low on the tree, D-shaped exit holes in the tree bark and increased woodpecker activity – any of which can signal the presence of EAB.



Above: An ash log stripped shows the telltale "galleries" left by Emerald Ash Borers as they tunnel their way around just beneath the tree's bark. The damage interrupts the flow of water and nutrients up from the ground, causing the tree to decline or die.

For more information, contact Wilson at 304-550-0449, WVDA's Plant Industries Division at 304-558-2212, or visit [www.emeraldashborer.info](http://www.emeraldashborer.info), or [www.wvagriculture.org](http://www.wvagriculture.org).

# WHAT'S COOKIN'

July 2008

## Culinary Contest Cooking Up Recipe for Success!

Potential food entrepreneurs from across the state will converge at the State Fair of West Virginia on Sunday, August 10, for the third annual West Virginia Recipe Challenge. Entrants will compete for over \$10,000 in goods and services and a chance to have their product launched in the marketplace.

*"I've often noted the culinary talents that are hidden in the hills of West Virginia, and the economic dividends they could pay to their local communities" said Commissioner of Agriculture Gus R. Douglass. "This contest is a great way to encourage these entrepreneurs and a great way to make consumers aware of West Virginia's great agribusiness products."*

The competition began in 2006 as a chance for emerging entrepreneurs who have dreamed of taking their home-cooked product to the grocery store shelf. The event has won national recognition and led to the launching of two new specialty foods businesses in the state.

"I was no different than anybody else at the Recipe Challenge," said Darrell Vowell, winner of the 2006 competition with his home-made barbeque sauce. "I was a man with an idea and a dream." Vowell has since launched his product under the name Cowboy Cook'n Company. Last year's winner, Phillip Bricker, is currently working on his own product launch – a line of gourmet ice creams and sorbets called The Wooden Spoon.

The challenge itself will consist of two categories: new entrepreneur and existing business. Prizes include recipe refinement, packaging design, label development, nutritional panel creation, technical assistance, production time in a commercial kitchen, product marketing and more.

The West Virginia Recipe Challenge is a collaboration of West Virginia State University Extension Service, the State Fair of West Virginia, Opening Soon Inc., Tamarack and the West Virginia Department of Agriculture.

Contestants must register for the competition by noon on July 12. Registration forms, category definitions and more information about the contest are available online at [www.statefairwv.com](http://www.statefairwv.com) or by calling 304-645-1090.

## Summer Salads

By Jean Smith, Director, Marketing and Development Division

Summer salads are a favorite at most houses. They are easy to prepare and the best thing is that they can be prepared for 1-12 folks in practically no time.

When preparing summer salads, choose vegetables that are plentiful in the garden or on sale in the produce section. Consider blanching vegetables for 30 seconds to one minute. This brings out the color, the vegetables are still crisp and the moisture content is higher. The fact that I enjoy, is that the vegetables seem to absorb the flavor of the salad dressing quicker.

Note: Remember, when blanching vegetables, after the time you have chosen to blanch the vegetables, immediately dip them in ice water to stop the cooking process. ~ *Bon Appetit!*

### Recipes

## My Favorite Mexican Salad

### Cumin Dressing

¼ cup cider vinegar	¼ teaspoon salt
3 tablespoons honey	⅛ teaspoon pepper
1½ teaspoons cumin	

### Salad

1 tablespoon olive oil	1 bunch green onions, thinly sliced
1½ pounds boneless, skinless chicken breasts, cut into 2x½" strips	2 chopped tomatoes
2 garlic cloves, minced	2 Haas avocados, peeled and chopped
1 16-ounce package frozen sweet corn or fresh corn from 4 ears, cut off cobs	1 head butterhead lettuce, torn into pieces
1 red pepper, chopped	2 cups shredded Monterey Jack cheese
1 15-ounce can black beans, drained and rinsed	3 cups blue corn tortilla chips, slightly crushed
	Salsa
	Sour cream

**Dressing:** Mix well; set aside.

**Salad:** Heat oil in large skillet. Add chicken and garlic; cook until chicken is no longer pink. Transfer chicken to very large bowl. Prepare corn according to package directions if frozen, or sauté fresh corn 2 minutes in pan used to cook chicken. Add corn, red pepper, black beans and green onions to chicken. Stir in the Cumin Dressing and refrigerate. Just before serving, add tomatoes, avocados and lettuce; toss to combine. Serve with cheese, tortilla chips, salsa and sour cream, letting each guest dress their salad to taste.

### Recipes

## Colorful Potato Salad

6-8 medium potatoes (about 3 pounds), peeled and cut into 1" cubes	2 tablespoons diced pimiento, drained
½ pound bacon, cooked and crumbled	¾ teaspoon salt
6 green onions, chopped	¼ teaspoon pepper
2 celery ribs, finely chopped	½ cup mayonnaise
	½ cup sour cream
	Garnishes: paprika, celery sticks

Cook potatoes in boiling water to cover in a Dutch oven over medium heat 15-18 minutes or until tender. Drain; let cool slightly.

Place potatoes in large bowl. Add bacon, green onions and next 4 ingredients. Stir together mayonnaise and sour cream until blended. Pour over potato mixture, tossing gently to coat. Cover; chill at least 1 hour. Garnish, if desired.

### Recipes

## Sparkling Fruit Salad

2 3-ounce packages favorite flavor gelatin	3 cups fresh strawberries, sliced
1¼ cups boiling water	2 cups fresh cantaloupe cubes or balls
3 cups fresh watermelon cubes or balls	2 cups fresh blueberries

Stir gelatin and boiling water in medium bowl until completely dissolved. Pour into 8" square pan; refrigerate until firm, about 3 hours.

Dip bottom of pan in warm water for 15 seconds to loosen gelatin. Cut gelatin into 1" cubes. Place gelatin in large bowl. Add fruit and toss gently. Serve at once, or refrigerate up to 2 hours.

## MISCELLANEOUS SALES

**No riding habits or other clothes; appliances or furniture; antiques or crafts; hand power tools or equipment; food processing or preservation items or equipment; general wood working tools; firewood. Only dogs recognized by the AKC as herding or working can be accepted.**

**Trailer**, '03 Adams, 5-horse slant load, rear/mid tack, living qrts., rear/drop down window, excel cond., \$13,000. Cindy Akers, Rt. 4, Box 64A, Smith Crk. Rd., Saint Albans, 25177; 727-3804.

**Horse** manure compost, \$3/bag or \$5/2 bags, delivery avail. Dennis Burns, P.O. Box 992, Rupert, 25984, 392-2250; burns01@frontiernet.com

**Aust.** Shepherd pups, blue heeler/merle, \$100/ea. Stanley Carr, Rt. 2, Box 362A, Fairmont, 26554; 669-0437.

**Great** Pyrenees pups, pure, males/females, wormed/vacc., livestock exposure, \$300/ea. Audra Cunningham, 12309 Hebrun Rd., Saint Marys, 26170; 684-3077.

**Corral** panels, six, 5'x12', \$250; 70 & 300 gal. metal stock tanks, \$50/ea. Glenn Dahlman, Rt. 1, Box 1676, Meadow Bridge, 25976; 484-7617.

**Trailer**, '00 Valley, 3-horse slant load w/16' steel gooseneck/dressing rm., side awning, good cond., \$4,500 or trade for cattle; hay fork, 3-pt. hitch, round bale spear, fits on front-end loader, \$150. Carol Dunbar, 2118 27th Ave., Parkersburg, 422-4188.

**Hay**, Timothy sq. bales, seeded '07, limed/fertilized, \$4/field or \$4.50/barn. Dwight Francis, 2550 Big Pond Crk. Rd., Murraysville, 26164; 863-6361; dan-defrancis@yahoo.com.

**Saddles:** Simco, excel. cond. w/bridle & blanket, \$350; pony w/covered stirrups, \$100. Christina Gragg, 1250 31st St., Parkersburg, 26104; 485-5234.

**Fish for ponds:** 2"-3" bass, 2"-4" catfish, 3"-5" bluegill, 50¢; 5"-7" goldfish, \$1; 4"-6" hybrid bluegill, 80¢; 11"-13" grasscarp, \$12; 7"-9" koi carp, \$1/in.; adult breeders, \$2/ea.; 8"-10" catfish, \$1; minnows, \$10/scoop; delivery avail. Fred Hays, P.O. Box 241, Elkview, 25071; 548-7117.

**Rabbits**, 3 mos., \$20-\$40. JD Hughes, 9 Fairview Acres, Charleston, 25309; 768-7562.

**Saddle**, Longhorn west., 15", tooled w/saddle bags, breast collar, back cinch, bridle, good cond., \$650/obo. Tammy Hunter, P.O. Box 1093, Augusta, 26704; 496-9432.

## Watch for Us!

Today in Agriculture, the West Virginia Department of Agriculture's monthly 30-minute TV show, is shown on Suddenlink (formerly Charter) Channel 17 in Kanawha, Putnam, Cabell & Fayette Counties. Show times are Wednesdays, 11 a.m., 5 p.m. and 11 p.m.; Thursdays, 5 a.m. and Saturdays, 5 p.m.

**Horse** buggies: cross country, \$2,200; wagonette, \$2,500; cart \$1,100. Steve Malcomb, 23 Underwood Rd., Lewisburg, 24901; 647-5485.

**Coopworth:** roving, \$22/lb.; batting; \$19/lb., raw fleece, \$12/lb.; various colors. Debbie Martzall, 2576 Laurel Crk. Rd., Big Spring, 26137; 462-8043; hartsoft-hemeadow1@verizon.net.

**Fleece**, natural/white, \$9/lb.; roving, natural, \$16/lb. Chris Mayfield, HC 80, Box 36, Harrisville, 26362; 643-4308.

**Structural** Steel salvage: I-beams, channel tubing, round/sq., excel cond., \$8/100 lbs. Marvin Meadows, P.O. Box 70, Cool Ridge, 25825; 787-3087.

**Shetland** Sheepdog, 2½-yr. sable male, pure, trained, neutered/shots, \$150. Joan Mituniewicz, RR 4, Box 1103, Salem, 26426; 783-5527; captain-joanie@aol.com.

**Fish for ponds:** bass, 4"-5", \$1.75; 5"-7", \$2.25; bluegill & hybrid bream, 3"-5", 90¢, ½-½ lb., \$2.60; 4"-5" yellow perch, \$1.25; 6"-7" channel cats, 85¢; grass carp, 8"-10", \$12.50, 10"-12", \$13.50; 3"-5" koi, \$5; fathead minnows, \$13/lb. Mike Nardella, 309 John St., Clarksburg, 26301; 783-5025.

**Saddle**, Paso Fino Columbian, 16" w/bridle, breast collar, roller bit, extra straps, lt. tan w/tooling, \$600. Carol Navantieri, 3133 Sassafras Rd., Weston, 26452; 269-4770.

**Rabbits:** Cal. meat bunnies, healthy, delivery avail., \$25. Hope O'Toole, 595 Luther Heishman Rd., Baker, 26801; 897-7373; donkeymom@hardynet.com.

**Sheltie/Pug** mix, male, pure, sable/white, \$200. Doris Parks, Box 24, Liberty, 25124; 988-2877.

**Spinning** wheel. Pat Pennell, RR1, Box 66, Harrisville; 643-5354.

**Reg.** Aust. Shepherd pups, various colors, shots/wormed, \$450/up. Austin Pyle, RR 1, Box 472A, Moundsville, 26041; 843-2225.

**Trailers**, heavy duty: 7x12, 14.5 wheels, single axle, 2" receiver hitches, \$395; lowboy tandem, 6x16, 2 5/16" receiver hitch, title, w/10" side board, \$1,500. David Roberts, Box 66, Hambleton, 26269; 478-3252, afternoon.

**Rambo** apples, \$9/bu. Kenneth Ruggles, HC 60, Box 36, Levels, 25431; 492-5751.

**Collie** pups, parents pure/AKC, sable/white & sable/marle, \$100/ea. Rebecca Saylor, 116 WPA Rd., Walker, 26180; 679-3670.

**AKC** Great Pyrenees: 19 mo. male, 18 mo. female, both farm raised. James Sell, HC 60, Box 154, Pine Grove, 26419; 386-4438; asell@frontier-net.com.

**Peaches/nectarines**, all varieties, \$15-\$20/lb.; summer apples, avail. 8/08, \$12-\$15/bu. Garry Shanholtz, HC 64, Box 400, Jersey Mountain Rd., Romney, 26757; 822-5827; shanholtzorchard@atlanticbb.net.

**Hay**, round bales, mixed, 39x54, stored or pick-up, \$15/bale. Mike Stephens, 204 New England Way, Washington, 26181; 863-6786; stephens@wvbc.org.

**Trailer**, Adams aluminum stock/combo, 20' gooseneck, 16' stock, 4' dressing rm., 8'6" wide, 7' tall, lined/rubber mats, set up for generator, \$14,000/obo. Dean Stump, Box 598, Cool Ridge, 25825; 787-3288.

**Pembroke** Welsh Corgi pups, tri colored, see parents, shots/wormed, \$450/ea. David Thomas, HC 71, Box 117, Crawley, 24931; 661-6633; davids-hazzard@yahoo.com.

**Lucost** post: #1 grade, 5'4"x7', mixed, sharpened, \$3/ea.; #2, \$1.95/ea. Mark Waldo, P.O. Box 9, Buckhannon, 26201; 800-624-3110.

**Hand-spinning** fleeces/half fleeces: Shetland, Border Leicester, Shetland/Border Cheviot, all white/good cond., \$10/up. Linda Zinn, Rt.1, Box 122, Wallace, 26448; 782-3704.

## MISCELLANEOUS WANTS

**Hay**, round or sq. bales. Celeita Kramer, Rt. 2, Box 24A, Jockey Camp Rd., West Union, 26456; 873-3532; secondwindadopt@aol.com

**Work** horse harness, small. Thomas Grimes, RR 1, Green Bank, 24944; 456-3020; twgrimes@yahoo.com.

**Rabbits**, Rhinelander, 1 buck/2 does, breeding stock. Ivan Lilley, RR 1, Box 470, Moundsville, 26041; 845-0639; irilliley@aol.com.lace, 26448; 782-3704

**Cornfield** Crowder beans/salsa beans, cut short. Herbert Spalding, Rt. 37, Box 185, Ranger, 25557.

### Fayette Co. Farmers' Market

Open Saturdays, 7:30-11:30 a.m.  
Fayetteville, W.Va.  
Contact Laura Ketchum, 574-6027 or  
[laurak@suddenlink.net](mailto:laurak@suddenlink.net).

### Marlinton Farmers' Market

Saturdays  
First Avenue  
Marlinton, W.Va.  
Contact 799-6083 or 799-6416.

### Morgantown Farmers' Market

Open Saturdays, 8:30-noon  
Morgantown, W.Va.  
Contact Brandi Naylor,  
[morgantownfarmersmarket@gmail.com](mailto:morgantownfarmersmarket@gmail.com).

### Calhoun Co. Farmers' Market

Wednesdays, 8 a.m.-1 p.m.  
Evening Market  
1st Thursday each month, 4-7 p.m.  
(Aug. Evening Market, 2nd Thursday)  
Indoor/Outdoor Vending  
Chloe, W.Va.  
Contact Tracy Magly, 286-2905;  
[wwwheat@yahoo.com](mailto:wwwheat@yahoo.com).

### Taste of Tucker Farmers Market

July 16-Sept. 24  
Wednesdays, 9-11 a.m.  
Parsons, W.Va.  
Contact Georgette Plaugher, 478-2949 or  
[georgy.plaugher@mail.wvu.edu](mailto:georgy.plaugher@mail.wvu.edu).

## Beef Quality Assurance Training

The Weston Livestock Market and Buckhannon Stockyards hosted Beef Quality Assurance Training at the Jackson's Mill 4-H Conference Center May 19. The free and educational event was attended by 230 livestock producers from around the state and served as a Level II BQA Training.

The training featured cattle handling demonstrations that provided unique approaches to daily livestock work. Among these was smooth stockmanship, which is not only vital to improved gathering, penning, chute work, loading and hauling, but also important for reducing stress and increasing performance. The program also focused on beef industry stewardship and the cattleman's role in shaping consumer's perception of beef, as well as the economic, personal and industry benefits of stewardship.

Attendees learned stockmanship and stewardship from three of the most knowledgeable cattlemen in the country. Curt Pate, effective stockmanship instructor and livestock handling expert, was one of the speakers. Also a renowned horseman, former auctioneer and lifelong rancher, Pate was chosen as the AQHA's 2007 and 2008 Regional Experience Clinician. Another speaker, Ron Gill, Texas A & M Livestock Specialist and lifelong cattleman, is a nationally respected expert on cattle marketing, management, handling and BQA principles. Cattleman, cowboy and RFD-TV host Todd McCartney presented topics that can impact beef quality and their effects on the beef industry.



**West Virginia**  
**Department of Agriculture**  
**Gus R. Douglass, Commissioner**  
**Janet L. Fisher, Deputy Commissioner**  
**Steve Hannah, Deputy Commissioner**

### Premise/Farm Identification Form

“The following information will enable the West Virginia Department of Agriculture to obtain a unique farm ID number for you.”

**PREMISE ACCOUNT INFORMATION** (Please PRINT All Information)

Business/Farm Name \_\_\_\_\_  
 Primary Contact/Owner \_\_\_\_\_  
 Secondary Contact (optional) \_\_\_\_\_  
 Business/Farm/Owner Mailing Address \_\_\_\_\_  
 City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_ ~ \_\_\_\_\_ County \_\_\_\_\_  
 Phone \_\_\_\_\_ ~ \_\_\_\_\_ ~ \_\_\_\_\_ ext. \_\_\_\_\_  Business  Home  Cell  Fax  Pager  
 Phone \_\_\_\_\_ ~ \_\_\_\_\_ ~ \_\_\_\_\_ ext. \_\_\_\_\_  Business  Home  Cell  Fax  Pager  
 E-Mail Address (for confirmation purposes only) \_\_\_\_\_

**BUSINESS TYPE** (check one)

- Individual  
  Incorporated Company  
  State or Federal Government Entity  
 Limited Liability Company  
  Limited Liability Partnership  
 Non-Profit Organization  
  Partnership

**OPERATION TYPE** (check all that apply)

- Production Unit  
  Clinic  
  Exhibition  
  Laboratory  
  Market/Collection Point  
 Non-Producer Participant  
  Port of Entry  
  Quarantine Facility  
  Rendering  
 Slaughter Plant  
  Tagging Site

**SPECIES AT PREMISES** (check all that apply)

- Cattle and Bison  
  Swine  
  Sheep  
  Goats  
  Horses  
  Poultry  
  Deer and Elk  
  Llama  
 Emu/Ostrich  
 Aquaculture  
 Rabbits  
 No Species  
 Other \_\_\_\_\_

Premises Name/Description (example “home place”) \_\_\_\_\_

Premise Address (physical location, no P.O. Box). Check as appropriate:

- Premise Address is the same as Business/Farm Account Mailing Address on the front.  
 Premise Address is unknown. List road name and mileage/direction from nearest intersection.

Premise Address is: \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_ ~ \_\_\_\_\_ County \_\_\_\_\_

GPS Coordinates (if known, optional): Latitude \_\_\_\_\_ ~ \_\_\_\_\_ Longitude \_\_\_\_\_ ~ \_\_\_\_\_

Producer/Contact Signature \_\_\_\_\_

Signature of Person Completing Form \_\_\_\_\_

**Return Forms To:** West Virginia Department of Agriculture  
 Animal Health Division  
 1900 Kanawha Boulevard, East  
 Charleston, WV 25305-0172

**For More Information Contact:**  
 Melissa Garrett  
 304-269-3700  
 304-767-5579  
[mgarrett@ag.state.wv.us](mailto:mgarrett@ag.state.wv.us)

**Status of Forms:** 1-304-558-2214

**Fax To:** 1-304-558-2231

## THE MARKET BULLETIN

West Virginia Department of Agriculture  
Gus R. Douglass, Commissioner  
1900 Kanawha Blvd., E.  
Charleston, WV 25305-0170  
**July 2008**

Return Service Requested

Nonprofit Organization  
U.S. Postage Paid  
Permit 80  
Charleston, WV 25301

## Banner Year for Morel Mushrooms in Mountain State



**Morel mushroom**

James and Cynthia Lyons of Spencer took advantage of an abundant morel mushroom crop this spring, plucking one of the biggest morels anyone in this area has ever seen. The whopper – over nine inches tall – was found in the Boggs Fork area off U.S. Route 33.

Morel hunters from throughout the state have reported a phenomenal number of the tasty fungi throughout West Virginia's forests. Experts attribute to bumper crop with ideal cool and damp conditions this spring.

Morels are highly prized by mushroom hunters. Even during a year where hunters reported finding four and five times the typical number, morels were

still bringing \$50 a pound at Capitol Market. In other years prices can run nearly double that figure.

Morels are famously used in French cuisine, and thousands of people take to the woods every year seeking these delicacies. The most sought-after is the aptly-named *Morchella deliciosa*, commonly known as "the" morel. Other types may be referred to as gray, black, or yellow morels.

Morels typically grow abundantly in areas damaged by forest fire. These bumper crops may continue for two or three years after a fire, and commercial gatherers sometimes flock to the smoldering ashes in hopes of a cash crop. Morels also grow in the same locales year after year.

Many aficionados claim a symbiotic relationship between certain trees (perhaps this is overflow from the oak tree/truffle relationship) – most often ash, apple, and poplar.

There are estimated to be over 100,000 different fungi, most of which form tiny threads that can only be seen through a microscope. Of these, about 20,000 are considered to be high fungi or macro fungi, i.e., those that produce visible fruiting bodies.

### Garden Calendar

— JULY —

- 2 .. Plant late cabbage, cauliflower and Brussels sprouts.
- 3 .. Seed late corn and snap beans.
- 5 .. Seed kale and broccoli.
- 6 .. Control cabbage worms.
- 7 .. Seed or plant endive.
- 8 .. Watch for tomato blights.
- 9 .. Seed carrots and Swiss chard.
- 10 .. Plant grape tomatoes for fall.
- 11 .. Seed beets.
- 14 .. Watch for Japanese beetles.
- 16 .. Plant Chinese cabbage.
- 17 .. Remove old raspberry canes.
- 21 .. Turn compost.
- 23 .. Seed collards and kale for fall.
- 24 .. Harvest summer squash when young and tender.
- 25 .. Plant cauliflower. Don't let weeds go to seed.
- 26 .. Plant broccoli and Swiss Chard.  
Treat lawn for white grubs.
- 27 .. Seed fall cucumbers.
- 28 .. Water young trees and shrubs during dry periods.
- 30 .. Plant peppers for fall crop.
- 31 .. Seed Summer squash for fall crop.

Articles in this publication may be reprinted, with the exception of advertisements, when a credit by-line is given to the West Virginia Department of Agriculture. The use of trade names in this publication is for purposes of clarity and information only. No endorsement is made or implied of any product, or is it implied that similar products are less effective. Statement of Policy Regarding Equal Opportunity and Participation in Programs: It is the policy of the West Virginia Department of Agriculture to provide its services and programs to all persons without regard to sex, race, color, age, religion, national origin or handicap.