

The Market Bulletin

<http://www.wvagriculture.org/>



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

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Gus' View . . .

If you are looking for family entertainment, the State Fair of West Virginia is your destination. The Fair is being held August 14-22, and the theme this year is self-explanatory, "Farm Fresh Fun."

The Fair started out as an agricultural event in August 1854, and the agricultural tradition continues today with numerous ag events and displays. Ours is known as one of the top agricultural fairs in the country. I'm very proud of the Fair for the opportunities it gives our young men and women to showcase their skills in the livestock arenas, gardening, canning, quilting and many other activities associated with farm and rural living.

The State Fair traditionally provides campground spaces for individuals and families for a minimal fee. Visiting the State Fair is a tradition for many families, and some even hold their family reunion during Fair week. The Fair caters to young families by providing diaper changing facilities, strollers for rent, and other amenities that make it easier and more pleasant to bring the young ones along. It is especially convenient that most of the fairgrounds are paved.

There is also a variety of outstanding entertainment ongoing throughout the

State Fair . . . A Great Family Destination

fairgrounds. Elephants will be an attraction in one event, which I'm sure kids and adults alike will enjoy.

The West Virginia Department of Agriculture staff has been working hard to prepare new educational exhibits in the Agricultural Annex. We hope you will stop by and visit with us. My office at the Fair will be open, and staff and I will be available to assist you with your agricultural questions or provide information you might be seeking on a particular issue or Department activity. I enjoy people stopping by the office for business or just to say hello. I also plan to spend time out on the fairgrounds watching young people show their cattle and horses, and participating in meetings and ceremonial events. For more information on specific events and times, visit the Fair's website at statefairfwwv.org.

For the past several weeks, my time has been dominated by proposed environmental regulations that will be far-reaching and costly to the agriculture industry and, ultimately, to consumers. Maintaining our nation's ample and affordable food supply is as important as any consideration, and we will work to see that West Virginia agriculture is protected. I believe we need to look at good science, and not "what-if" scenarios, when dealing with climate change issues.

The American Clean Energy and Security Act (H.R. 2454) passed the U.S. House of Representatives and will face considerable debate when it gets to the U.S. Senate. I hope our senators will scrutinize what is being proposed for this country.

To address the concerns of the agriculture sector on steps to reduce greenhouse gases (GHG), the National Association of State Departments of Agriculture (NASDA) developed a policy on climate change. The policy is that each region of the world will have different reactions to change in climate, and decisions regarding laws and

their enforcement need to be carried out by state and local governments. I consider the U.S. has made great strides in improving air quality, especially as I compare the emissions from various industries in yesteryear to those of today. NASDA recognizes the cap on GHG emissions could increase fuel, fertilizer and utility costs in the agricultural sector. We do agree that agriculture could benefit from some opportunities for producers to voluntarily moderate their GHG emissions through carbon sequestration in soils, as well as in methane and fertilizer management, which could become valuable substances themselves. Several other ways to reduce GHG is also under consideration.

I believe to narrowly focus the clean air issue on the emissions from livestock is unfair and shortsighted. The Cap and Trade System, in my estimation, is another effort to regulate the states' agricultural industries. Just as we thought with the state meat inspection programs, it is an encroachment into areas of self-government through various legislative acts by the U.S. Congress.

I can report the efforts of the agriculture community have changed the American Clean Energy and Security Act of 2009 to the extent that the Environmental Protection Agency is not the lead enforcement agency designated in the Act for agriculture. The United States Department of Agriculture will run the program overseeing activities that can be used to meet the bill's Cap and Trade program for the agriculture industry.

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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.



Left: Seniors line up to receive their W.Va. Farmers' Market Nutrition Program coupons July 8, at Capitol Market in Charleston. Income-eligible senior citizens are allocated federally-funded vouchers in the amount of \$20 (in \$2 coupons) to be used at participating farmers' markets and farm stands to purchase West Virginia Grown fruits and vegetables.


improved genetics. This is a regular event for Aviagen. The birds will be placed in quarantine for several months before they go into mainstream commerce.

While on the subject of poultry, I'm happy to report that Pilgrim's Pride has informed its growers the company has turned the corner in profitability. The month of May, and two quarters previously were profitable. Pilgrim's Pride considers it is on the road of emerging from bankruptcy. I'm pleased with this news and with the confidence they are placing in West Virginia growers by continuing to expand and improve.

It is not often that a farmer is given recognition by a Chamber of Commerce. I'm happy to report Cam Tabb was given the Distinguished Citizen of Year award by the Jefferson County Chamber of Commerce. I congratulate Cam for his community efforts in farm marketing and educational activities for citizens in the Eastern Panhandle.

The weather continues to be a problem here on the farm. My daughter Mary and husband Dale commercially raise quarter horses. Three of the horses were struck and killed by lightning a few days ago. This is the first incident of which I'm aware of the loss of animals due to lightning this year, but no doubt it has happened. The three mares are a considerable loss to their operation. The mystery is, there were four horses in the group and one survived.

We're struggling like everyone else with the garden. The soil has finally dried up a little and I'm getting some late vegetables in the ground. We'll look forward to the fall harvest.

Hope things are going well with you, and that you can visit and enjoy the fairs and festival coming up in your communities. Our young men and women need encouragement in their activities. If you're not canning fruits and vegetables, go to the State Fair or other local fairs to view the fine exhibits showcasing the skills still practiced in many homes today. 

My belief – one I share with my counterparts – is that agriculture's role in the economy, sustaining the environment, and the food security of the nation is changing and we need to embrace that change. As the Commissioner of Florida has concisely stated, "In the past, agriculture has meant food and fiber. The future of agriculture is going to be food, fiber and fuel." Unfortunately, this may mean additional costs of energy and food.

In animal health news, on July 1, new rules dealing with equine health testing went into effect. Any equines (horses, donkeys, mules, etc.) being shown or sold within West Virginia must have had a negative Coggins test for Equine Infectious Anemia (EIA) within the past 12 months. The rule was changed to protect our growing equine industry. The veterinary profession considers EIA an incurable disease which cannot be vaccinated against – so infected animals must be contained. This rule applies to auction markets, fairs and festivals, and anywhere animals are gathered in close quarters. However, fairs, festivals and equine shows will be granted a 90-day grace period before enforcement of Coggins rules become mandatory because so many youth have put so much effort into preparing for this year's shows. We don't want to turn them away, especially if they show up with a Coggins test that is only a couple of weeks out of date.

West Virginia continues to be the destination of turkey poults from the United Kingdom. Aviagen Turkey, Inc., in Lewisburg, imported 4,100 day-old turkey poults with

6,930 ACRES IN SOUTHERN WEST VIRGINIA TREATED FOR GYPSY MOTH

The West Virginia Department of Agriculture (WVDA) and USDA Forest Service completed treating 6,930 acres of federal, state and private lands in West Virginia with pheromone flakes for low-level gypsy moth infestations under the Slow-the-Spread (STS) Program. The treated land occurred in a single block in southern McDowell County and was part of a much larger block in Virginia.

The project began operations June 22, out of the airport at Tazewell, Virginia, and completed operations June 23. Treatment consisted of pheromone flakes aerially applied by agricultural spray planes. Tiny flakes (1/32"x3/32") are impregnated with a pheromone that is a sex attractant for male gypsy moths. The attractant is specific for gypsy moth and affects no other insects. Pheromone flakes act to disrupt gypsy moth mating by confusing the male gypsy moths. This results in a reduction in the spread rate of the gypsy moth.

For more information on the STS Gypsy Moth Treatment Program, contact WVDA Plant Industries Division Director Gary Gibson or S. Clark Haynes, Assistant Director, at 304/558-2212.

Interior Secretary Salazar Presents West Virginia Watershed Network with Partners in Conservation Award

WASHINGTON, D.C. – Secretary of the Interior Ken Salazar presented a Partners in Conservation Award to the West Virginia Watershed Network, including West Virginia Department of Agriculture (WVDA) CAFO Specialist Christina Richmond and West Virginia Conservation Agency (WVCA) Director Truman Wolfe, for exemplary service in promoting watershed conservation.

The award recognizes the watershed network for empowering the residents of West Virginia in managing water resources through informal partnerships with state and federal agencies including Interior's Office of Surface Mining and nonprofit groups.

The West Virginia Watershed Network conducted a statewide forum to discuss permits required when conducting remedial work in or adjacent to West Virginia streams and wetlands. The result was the publication of the Stream Disturbance Permit Booklet. The booklet described all the various stream disturbance permits and is available at www.wvca.us/wvwn/wvwn_publications.cfm.

The award was one of 26 national awards to individuals and organizations presented at a ceremony at Interior headquarters in Washington, D.C.



Ag MAILBAG

Questions should be emailed to:
info@ag.state.wv.us or marketbulletin@ag.state.wv.us
or mailed to: WVDA, Market Bulletin, 1900
Kanawha Blvd., E, Charleston, WV 25305.

Q: My grove of Scotch pines is being affected by what I think is an insect that burrows into the wood, leaving rings of holes around the trunk. The needles turn brown, and even though the affected trees usually bounce back, some do not and eventually die. After cutting the dead trees down, I noticed that some of the cut wood develops a dark brown powder, giving evidence that the insect is still in the wood. Have you ever heard of this before, and is there anything that can be done?

Sincerely,
Tom and Vicky Kennedy

A: Tom & Vicky Kennedy:

Rings or rows of holes in the trunk of a tree are produced by a sapsucker (bird). This type of damage usually does not result in death, but can weaken the tree, leading to invasion from other organisms. A common problem with Scotch pine is a fungal disease called Diplodia shoot blight. This disease kills current-year shoots and repeated infection can result in tree death. As a result, Scotch pine is generally a short-lived species in West Virginia. For control of this disease, consider treating the foliage with a fungicide containing thiophanate-methyl at bud-break, and again three weeks later (not practical on large trees). Follow label directions. Dead or dying pines may be attacked by bark beetles. They tunnel under the bark and produce a sawdust-like material.

Sincerely,
Berry A. Crutchfield, PhD
Plant/Pest Biologist

Farmers' Market Vendor Guide Complete

Deemed as this summer's "must read" for farmers who direct market or would like to

Tom McConnell, Director,
West Virginia Small Farm Center of the WVU Extension Service

Producing and marketing food is the work of farmers. The responsibility of assuring the public that this food is safe to eat is the work of many different state agencies including the W.Va. Department of Health and Human Resources (WV DHHR) and W.Va. Department of Agriculture. Those agencies in turn are directed and mandated by many other agencies, both state and federal.

In the past, at the farmers' market or local level, these food safety principles have been interpreted and enforced by the county sanitarian. Now, our farmers and county sanitarians have the Farmers' Market Vendor Guide, as quoted from the guide itself, "to provide consistent information for farmers, food vendors and sanitarians who work together to provide fresh, safe and quality food for the consumer."

This Guide reflects much study, discussion and compromise at several meetings with employees of many regulatory agencies and institutions that serve on the West Virginia Food Safety and Food Defense Taskforce. The West Virginia Farmers' Market Association, as well as individual farmers, were also vital members of each discussion and decision.

The Guide lists and discusses the approved preparation and presentation of each food type expected at farmers' markets including:

- Baked Goods
- Dairy Products
- Honey
- Meat, Poultry and Fish
- Apple butter, Sorghum and Molasses
- Eggs (WV Marketing of Eggs Rule)
- Jams and Jellies
- Preserved or Canned foods
- Fruits and Vegetables

It also addresses the regulations concerning chef demonstrations and sampling.

It is important to understand that this guide is a work in progress as each season will present new opportunities and challenges for our farmers and county sanitarians to address. This document should not be viewed as the last word; it should be viewed as the compilation of the most useful and current information that most farmers will need to prepare and present their food in compliance with the county sanitarian. If you are interested in marketing a product that is not listed in this guide you are encouraged to contact Ms. Linda Whaley, Food Program Manager of the DHHR. The contact information for Ms. Whaley, and each taskforce member, as well as each agency responsible for food safety is included in this Guide. You can also find each county sanitarian's office number.

The farmers of West Virginia owe thanks to the members of the taskforce for sharing their time and expertise to give us this tool. We especially appreciate and thank Linda Whaley for her vision, patience, persistence and dedication in bringing guidance to this process of farmers selling food to their neighbors.

You may obtain a copy of the Guide at your local WVU Extension Office or Google WVU+EXT and click WV Small Farm Center; you may also Google, WV Farmers Market Association.



~ August ~

- August 1Seed beans and peas for fall crop
- August 2Seed spinach
- August 3Plant Swiss chard
- August 4Plant cabbage for fall crop
- August 6Seed lettuce for fall crop
- August 8Watch for downy mildew
- August 11.....Control broadleaf lawn weeds
- August 13Take note of new varieties
- August 14Install sod
- August 15Harvest okra pods every other day
- August 16Watch for powdery mildew on pumpkins and winter squash

- August 18Seed radishes
- August 20Apply nitrogen to strawberries
- August 22Turn compost
- August 23Seed turnips
- August 25Seed lawn
- August 26Order spring-flowering bulbs
- August 27Seed spinach
- August 29Renovate lawn or reseed bare spots

~ September ~

- September 1 Dig late potatoes
- September 3 Plant crocus
- September 4 Seed cover crop
- September 5 Turn compost
- September 6 Prepare root cellar
- September 7 Aerate lawn

- September 8 Divide peonies
- September 10... Build a high tunnel
- September 11 ... Build a cold frame
- September 13... Harvest early pumpkins
- September 14... Plant hardy evergreens
- September 15... Don't let weeds go to seed
- September 17... Control broadleaf weeds in lawn
- September 19... Plant garden mums and Harvest colored peppers
- September 20... Begin pumpkin harvest
- September 25... Repot houseplants
- September 26... Water young trees and shrubs during dry periods
- September 30... Bring in hummingbird feeders

WHAT'S COOKIN'

August 2009

Recipes

Creamy Peach Coffee Cake

- 2¼ cups all-purpose flour
- ¾ cup sugar
- ¾ cup cold butter
- ¾ cup sour cream
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- 1 egg
- 1 teaspoon almond extract

Filling:

- 1 cup chopped peaches
- ½ cup sugar
- 1 8-ounce package cream cheese
- ¼ cup sugar
- 1 egg
- ½ cup sliced almonds

In mixing bowl, combine flour and sugar, cut in butter until mixture resembles coarse crumbs. Set aside 1 cup for topping. To the remaining crumb mixture, add sour cream, baking powder, baking soda, egg and extract; beat until blended. Press into bottom and 2 inches up the sides of a greased 9" spring-form pan.

In small pan, combine peaches and ½ cup sugar; cook until peaches are soft. In small mixing bowl, combine cream cheese, sugar and egg. Spoon into prepared crust. Top with cooked peach mixture. Sprinkle with reserved crumb mixture; top with almonds. Place pan on baking sheet; bake at 350°F for 45-50 minutes or until filling is set and crust is golden brown. Cool on wire rack for 15 minutes. Carefully run knife around edge of pan to loosen; remove sides of pan. Cool 1-1½ hours before slicing. Store in refrigerator.

2nd Annual FRESHtival Celebration

Sponsored by Calhoun Co. Farmers' Market
August 29, 9 a.m.-5 p.m.

Daylong Celebration of Fresh, Local Foods.
Soapmaking, Butterchurning, Children's
Activities, Displays, Crafts, Contests
& Live Music
Upper West Fork Park
Chloe, W.Va.
Contact Tracy, 286-2905;
calcofm@yahoo.com.

Enjoy the Fruits of the Season

By Jean Smith, Director, Marketing and Development Division

Not only does summertime bring great veggies, but also some wonderful fruits! One of my favorite is blackberries. Select blackberries that are plump and well colored. They should not have the stem caps still attached. Avoid berries showing any signs of decay. The berries should be firm, bright and fresh looking, as well as fragrant. My second favorite fruit is peaches! When shopping for peaches, choose fragrant fruits that are unblemished and not overly firm. Sweetness does not increase after picking, so ripe-picked fruit is always the tastiest. Peaches discolor quickly when exposed to air, so they should be sprinkled with lemon juice or lime juice, or a commercial fruit keeper as soon as they are peeled. Be sure to shop local farmers' markets and orchards for the best in local produce! It's the best!

— Happy Cooking!

Recipes

Blackberry Cream Pie

- Pastry for a 9" one-crust pie
- 4 cups blackberries
- 2 eggs, lightly beaten
- ⅓ cup sugar

- 4 tablespoons all-purpose flour
- ¼ teaspoon salt
- 1 teaspoon vanilla extract
- 1 cup heavy cream

Preheat oven to 400°F. Prepare pie pastry; line pie plate with pastry. Place blackberries in unbaked pastry shell.

In large bowl, combine eggs, sugar, flour, salt, vanilla extract and cream; pour mixture over blackberries.

Bake for approximately 30-40 minutes or until crust is nicely browned and the filling is set. Remove from oven; cool slightly.

Recipes

Peachy Chicken

- 2½ pounds chicken pieces
- ½ cup flour
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- 2 tablespoons vegetable oil
- 1 cup orange juice

- 2 tablespoons honey
- 2 tablespoons vinegar
- 1 tablespoon chopped fresh parsley
- 4 medium peaches, peeled and sliced just before adding to recipe

Wash chicken pieces and pat dry. Combine flour, salt and pepper in shallow bowl or food storage bag. Coat chicken with flour mixture.

*Heat oil in deep skillet; brown chicken on all sides. Add orange juice, honey, vinegar and parsley. Cover and bake at 350°F for 45 minutes. Add peaches and bake for an additional 10 minutes.

* If skillet is not oven proof, transfer chicken and peaches to a baking dish.

Farmers needed for summer market on WVU Health Sciences campus

West Virginia University (WVU) Hospitals is looking for a few good farmers. If you've got a health department permit and consumable goods to sell, you might want to consider becoming part of the farmers' market planned for Wednesday afternoons through August 19 on the Health Sciences campus.

"We are inviting vendors and farmers from around the region to participate," said Dave Harshbarger, Manager of the Wellness Program at WVU Health Sciences. "We are looking for goods such as meats, cheeses, fruits, vegetables, canned goods, flowers and plants." The market – which is open to the public – will take place from noon to 6 p.m., and shuttles will help ferry employees from their offices to the parking lot location of the market. If you are interested in being a vendor, call the Wellness Program at 304-293-2520. For information on the WVU Health Sciences Wellness Program, see www.hsc.wvu.edu/wellness.

Firewood and Our West Virginia Forests

Jody Wilson, Emerald Ash Regulatory Officer
WVDA Plant Industries Division

It is camping season again and with camping comes campfires. This camping season I am asking that people think before they load up their firewood. By transporting firewood, you could be spreading plant diseases and invasive insects that can quickly kill large numbers of trees. Help STOP THE SPREAD by obeying these guidelines and Firewood Regulations:

- It is best to leave all firewood at home – please do not bring it to campgrounds or parks outside your county.
- Get your firewood at the campground or from a local dealer in the same county as the campground.
- If you have moved firewood, burn it all at your camp.
- If you choose to transport firewood within West Virginia:

You cannot move hardwood firewood out of Fayette County or Morgan County because of State and Federal Emerald Ash Borer Quarantines which prohibit the movement of all hardwood firewood. The movement of unprocessed ash is also restricted

without certification from the West Virginia Department of Agriculture (WVDA) or U.S. Department of Agriculture.

West Virginia's forests are under attack from numerous invasive exotic insects and plant pathogens. In years past, we have been hit with chestnut blight, Dutch elm disease and beech bark disease, all with devastating results. WVDA staff are currently fighting European gypsy moth, pine shoot beetle, emerald ash borer and hemlock woolly adelgid. Other potentially devastating insect invaders, such as the Asian gypsy moth, Asian long-horned beetle and Sirex wood-wasp, loom just over the horizon in other states.

One common way many of these insect pests are moved around the country – beyond their natural rate of spread – is on firewood carried by campers, hunters and other forest users. These users are frequently not even aware they are moving eggs or larvae of these pests, which may be hidden on or under the bark or buried deep within the logs. Once transported to new locations, eggs may hatch, or larvae may mature and emerge to attack host trees in and around the camping areas. Too often, these new infestations are not detected until numerous trees start to die, and the infestation has spread beyond our ability to eradicate it or control it effectively.

Please help save our forests. Don't move firewood. For more information on moving firewood go to www.dontmovefirewood.org or contact the WVDA Plant Industries Division at 304-558-2212 or 304-254-2941.

A Pet's Bite Can Pass on MRSA

Resistant staph bacteria is being transmitted between animals and humans, study finds

Transmission of methicillin-resistant staphylococcus aureus (MRSA) infections between pets and humans are increasing, with the most common being infections of the skin, soft-tissue and surgical infections, say researchers who conducted a review of clinical evidence.

"Pet owners are often unaware of the potential for transmission of life-threatening pathogens from their canine and feline companions," Dr. Richard Oehler, of the University of South Florida College of Medicine in Tampa, and colleagues wrote in the July issue of The Lancet Infectious Diseases.

Dog and cat bites account for about 1 percent of emergency department visits each year in the United States and Europe. Severe infections occur in about 20 percent of all cases and are caused by bacteria from the animal's mouth, plus possibly other bacteria from the human patient's skin, the study authors pointed out.

Sepsis, a bloodstream infection, can be a severe complication of bite wounds infected with MRSA and a number of other types of bacteria, noted Oehler and colleagues.

Increasing prevalence of community-acquired MRSA in humans has been accompanied by MRSA colonization in domestic animals such as dogs, cats and horses. This makes the animals potential reservoirs of MRSA infection. And MRSA-related skin infections in pets, such as simple dermatitis, can easily spread to humans, according to the article.

Treatment of MRSA infections in pets is similar to that used in humans, said the researchers, who added that much more research needs to be done on MRSA pet-human infections.

"Bite injuries are a major cause of injury in the USA and Europe each year, particularly in children. Bites to the hands, forearms, neck and head have the potential for the highest morbidity," the study authors conclude. "Health care providers are at the forefront of protecting the vital relationships between people and their pets. Clinicians must continue to promote loving pet ownership, take an adequate pet history, and be aware that associated diseases are preventable via recognition, education and simple precautions."

taken from www.healthday.com

Capitol Market Returning to State Capitol for 2009 Season

"Capitol Market at the Capitol" returned to the grounds of the West Virginia State Capitol again this year, offering employees at the complex the opportunity to pick up fresh fruits and vegetables during their lunch breaks.

The Market celebrated its grand opening for the season, July 15, with a ceremony featuring First Lady Gayle Manchin, Deputy Commissioner of Agriculture Steve Hannah and Martha Walker, Secretary of the Department of Health and Human Resources.



Left: State Capitol employees shop at the grand opening of "Capitol Market at the Capitol" July 15. The project is in its fifth year and began as part of First Lady Gayle Manchin's Healthy Lifestyles Initiative and the WVDA's ongoing efforts to promote farmers' markets in West Virginia.

It will be open every Wednesday and Friday through August 19. On Wednesdays, the Market will feature fresh fruits and vegetables. On Fridays, the Market will feature fresh fruit only.

The West Virginia Department of Agriculture (WVDA) will host a free corn roast at the Market on August 5, in honor of National Farmers' Market Week and West Virginia "Eat Local Day."

The project is in its fifth year. It began as part of First Lady Gayle Manchin's Healthy Lifestyles Initiative and the WVDA's ongoing efforts to promote farmers' markets in West Virginia.

The collaborative efforts of wellness coordinators from the Department of Health and Human Resources, Development Office, Division of Motor Vehicles and Department of Education make Capitol Market at the Capitol a continuing success. Additional partners for the operation of the market are the Department of Agriculture, Capitol Market and the Department of Administration.