

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

Gus R. Douglass, Commissioner

Janet L. Fisher, Deputy Commissioner

Steve Hannah, Deputy Commissioner

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*"The Basis of All Wealth is Agriculture"*

November 2009



## Gus' View . . .

I look forward to October and the beautiful fall colors, but also because traditionally I have the honor of participating in two major fall festivals.

Weather is always a factor with the Mountain State Forest Festival held September 26 - October 4 in Elkins. The crowning of Queen Silvia takes place in the amphitheater at the Davis and Elkins College. In past years, I've experienced rain, sleet and snow while there, but this year the weather held off until the Queen and her Court were back indoors. Queen Silvia LXXIII (73rd) is Ruth Taylor from Fort Ashby. She is the cousin of Steve Miller, Executive Director of the Department's Eastern Operations. Ms. Taylor's cousin, Jennifer (Taylor) Wotring, was crowned Queen Silvia LVIII in 1994. One of the princesses in the Royal Court, Caitlyn Alexandra Cooper of Harman, was appointed by the West Virginia Department of Agriculture (WVDA).

The Mountain State Apple Harvest Festival was held October 15-18 in Martinsburg. The crowning of their Queen Pomona takes place at the Apollo Theater, a landmark that goes back many years. It was originally an

## October Brings Fall Colors and Festivals

opera house. Queen Pomona XXX is Paige Miller of Martinsburg. I congratulate these individuals who go on to promote West Virginia's renewable resource industries and keep the area's royal traditions alive.

Bill Brannon, Environmental Resource Program Administrator for the West Virginia Division of Environmental Protection (DEP), announced his retirement effective October 15. Bill and I have worked together for many years as he served as a representative on the W.Va. State Conservation Committee on behalf of the DEP Cabinet Secretary. I consider Bill a friend, and will miss his knowledge of West Virginia's environmental and natural resources, and his support for voluntary programs to protect our renewable resources.

Bill Brannon helped alleviate negative comments directed toward agriculture as being the culprit in nutrient loading in Chesapeake Bay waters. I've previously remarked in my column that what we have done to this point with voluntary agriculture programs

has helped improve the water quality of the Bay. The U.S. Environmental Protection Agency (EPA) needs to look at other major sources of pollution entering the Bay. A report written by Michelle Perez, Craig Cox and Ken Cook, "Facing Facts in the Chesapeake Bay," claims that farming still loads an estimated 39 percent of the nitrogen pollution and 45 percent of the phosphorus pollution in the Bay.

I ask the question, where is the majority or other percentage of pollution coming from? Sixty-one percent of the nitrogen has to be coming from other sources, such

as urban areas and industry. The report claims 45 percent of the phosphorus pollution entering the Bay is from agriculture. Again, I ask where the other 55 percent of pollution is coming from. All of the pollution can not be blamed on agriculture. I strongly believe that if we don't control the urban pollutants entering the Bay, there is no way the Bay waters will be cleaned up.

A considerable part of my time and that of staff is spent trying to find reasonable approaches to dealing with the oversupply of some foods in this nation. Currently, there is a glut of dairy and pork products. The National Association of State Departments of Agriculture (NASDA) is proposing the United States Department of Agriculture (USDA) buy surplus dairy and pork products in storage and increase allocations to the Supplemental Nutrition Assistance Programs (SNAP). I think this is the best approach.

*continued on page 2*

### TABB JOINS STAFF OF WEST VIRGINIA DEPARTMENT OF AGRICULTURE

Former Delegate Robert C. "Bob" Tabb (D-Jefferson) will join the West Virginia Department of Agriculture as Assistant Commissioner of Agriculture effective November 1, according to Commissioner of Agriculture Gus R. Douglass.

"I am pleased to welcome Bob to the Department. I know he will make many contributions toward our goals and mandates, and his experience as Vice-Chair of the House Agriculture Committee will be especially valuable with agricultural-related legislative issues."

As Assistant Commissioner, Tabb will work with legislative, budgetary, regulatory and environmental issues.

Tabb is a fourth-generation farmer who grew up on a dairy farm. He is also active in agritourism, operating a nursery and farmers' market. He was involved in 4-H and FFA and remains an advocate for those educational programs.

**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.



# Pumpkin Pleasers

by Jean Smith, Director, Marketing & Development Division

As has become a tradition, the November recipes will feature the pumpkin. Nutritionally, pumpkin is a great source of Vitamin A and Vitamin C and supplies potassium, calcium and iron. It is also a bargain when it comes to calories; one cup contains only 49 calories. Although perhaps best known for use in desserts, pumpkin is often used in casseroles and soups. Enjoy the some of the prize winning recipes from the W.Va. Pumpkin Festival. *Happy Cooking!*

## Recipes

### Pumpkin Corn Chowder

First-place Pumpkin Dish – Sam McClure – Barboursville, W.Va.

- |  |                            |
|--|----------------------------|
| 2 tablespoons butter                       | 2 cups water               |
| 1 small onion                              | 2 chicken bouillon cubes   |
| 10 ounces frozen whole kernel corn, thawed | 1 tablespoons sugar        |
| 16 ounces canned or fresh pumpkin puree    | 1½ teaspoon salt           |
|  | ⅛ teaspoon ground cinnamon |
|  | 2 cups half and half       |

Melt butter in Dutch oven, add onion; sauté until tender. Add corn; cook, stirring occasionally for 3 minutes.

Stir in pumpkin and next 5 ingredients; bring to boil. Reduce heat; simmer for 5 minutes. Stir in half and half; cook until thoroughly heated, but do not boil.

## Recipes

### Pumpkin Pie Cake

First-place – Non Traditional Pie Category – Darlene Hudnall, Culloden, W.Va.

- |                        |                      |
|------------------------|----------------------|
| 1 box yellow cake mix  | 1 cup brown sugar    |
| 1¼ sticks butter       | 2 teaspoons cinnamon |
| 4 eggs                 | ½ teaspoon ginger    |
| 1 29-ounce can pumpkin | ½ cup white sugar    |
| ½ cup milk             |                      |

Mix yellow cake, reserving one cup, with 1 stick of butter and one egg in mixing bowl. Press mixture into bottom of 13x9" cake pan.

In separate bowl, mix pumpkin, milk, 3 eggs, brown sugar, cinnamon and ginger: spread over cake mix mixture.

In third bowl, mix together 1 cup reserved cake mix, ¼ cup butter and white sugar. Sprinkle over pumpkin mixture. Bake for 50-60 minutes in a 350°F oven.

## GYPHY MOTH continued from page 2

Hunters moving campers, trailers and RVs from an infested (regulated) county to uninfested counties should inspect these items for the presence of gypsy moth egg masses. If the items have remained in an infested area from July to the following spring this destructive insect could "hitch-hike" to or from your favorite hunting spot and establish a new population. The egg masses are buff colored, approximately 0.5 inches long, and covered with fine hairs that serve to insulate and protect the eggs (see **Figure 2 right**). Of its four life stages, gypsy moths spend several months of the year as

an egg mass, the most likely life stage to be artificially spread.

Gypsy moths can be spread on firewood as well. Firewood can also spread other serious, exotic pests, such as the emerald ash borer and hemlock woolly adelgid, which has caused widespread mortality of ash (*Fraxinus Sp.*) and the eastern hemlock (*Tsuga canadensis*), respectively, in areas of West Virginia. Hunters and campers are encouraged to burn firewood that was harvested locally. Transporting firewood to your hunting camp could spread and introduce a serious forest pest.

For more information, contact the WVDA, 304-558-2209, or visit [www.wvagriculture.org](http://www.wvagriculture.org).

# WHAT'S COOKIN'

November 2009

## Recipes

### Pumpkin Spice Bars

First-place Cookies

Mary Lou McClure – Barboursville, W.Va.

- 4 eggs
- 2 cups sugar
- 1 cup vegetable oil
- 1 15-ounce can pumpkin
- 2 cups flour
- 2 teaspoons baking powder
- 2 teaspoons cinnamon
- 1 teaspoon soda
- ½ teaspoon salt
- ½ teaspoon ginger
- ¼ teaspoon cloves

#### Cream Cheese Frosting

- 1 3-ounce package cream cheese, softened
- ⅓ cup butter, softened
- 1 teaspoon vanilla
- 2 cups Confectioner's sugar
- ½ cup chopped walnuts

Heat oven to 350°F. Grease bottom and sides of jelly roll pan lightly with shortening.

Beat eggs, sugar, oil and pumpkin in large bowl until smooth. Stir in flour, baking powder, cinnamon, soda, salt, ginger and cloves; spread mixture in pan.

Bake 25-30 minutes or until lightly browned. Cool completely on wire rack.

Frost with cream cheese frosting; sprinkle with walnuts.

**Cream Cheese Frosting:** Mix cream cheese, butter and vanilla in medium bowl. Gradually beat in Confectioner's sugar until smooth.

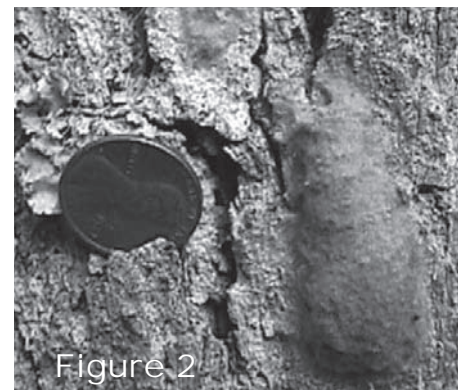


Figure 2

# 2010 Equine Events Calendar

The West Virginia Department of Agriculture (WVDA) publishes a statewide *Equine Events Calendar* during the show season. To list your club or organization's event(s), please fill out the listing form and return it by **February 1, 2010**. Any entries received after the deadline will not appear in the *Equine Events Calendar*. This deadline will ensure calendar availability by April 1.

Only one event listing per form; if additional forms are necessary, please duplicate. Fill listing form out completely (we must have a complete and accurate address and telephone number). Only the name of the contact person and phone number will be published. **All event listings must be held in WV, unless the event is sponsored by a WV Equine Organization.**

Date: \_\_\_\_\_ Time: \_\_\_\_\_

Event: \_\_\_\_\_

Sponsor: \_\_\_\_\_

Place/Location: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Address: \_\_\_\_\_

Telephone: \_\_\_\_\_

**Note:** If your event date or location changes please notify the Marketing and Development Division, 304-558-2210, at least 60 days in advance so the correct information will appear in the appropriate issue of the *Market Bulletin*.

**Return by February 1, 2010 to: David Hannon, Equine Specialist, WVDA, Marketing and Development Division, 1900 Kanawha Blvd., E., Charleston, WV 25305-0178; Fax: 304/558-2270; email: [dhannon@ag.state.wv.us](mailto:dhannon@ag.state.wv.us).**

## GUS VIEW *continued from page 2*

My guess is the state only needs one-half of the deer it has now. A blogger commenting on the Daily Mail editorial had a good idea to recruit more deer hunters: reduce the cost of non-resident hunting licenses. In this troubled economy, some out-of-state hunters do not have the resources to pay for the license. Another idea is to have a 'free day' of hunting for does and let them be harvested for food. On my farm we've harvested 35-40 does because the hunters on my farm want that prized buck.

On the local front, WVDA staff has been working to resolve a difference of opinion between the West Virginia Division of Highways (WVDOH) and a new poultry producer in Hampshire County concerning highway entrances. The poultry grower is planning to build two poultry houses and needs a new entrance to the property. The WVDOH's opinion is that this should be classified as a commercial entrance. Essentially, the WVDOH is requiring an 80-foot entrance. Pilgrim's Pride requires a 40-foot entrance on all new construction. I believe the issue will be resolved, as a new rule will be put forth for consideration before the Legislature which will permit operators to classify farm entrances as agricultural not commercial. This will result in considerable savings in permits to the farm community. I will keep you briefed on the outcome of the issue.

We receive all sorts of questions and requests from individuals on numerous topics. Many of them we can resolve, but I need your help on this one. A young man who recently completed his master's degree in biology at Marshall University contacted me via email. He is doing his thesis work studying salamanders in caves. In his research he found several scientific references to salamander aggregations in spring houses. He wants to delve into these findings further and is looking for spring houses that might still be intact in the Putnam County area or nearby. If any of you in the area have a spring house or know of a landowner that wouldn't mind letting this

student visit a spring house on their land, please contact my office at 304-558-3200. We'll be glad to pass the information along to him. Any assistance to this young man in achieving his goals will be appreciated.

On a sad note, I must recognize the death of Norman Borlaug, an agricultural scientist considered the father of the "green revolution," and a Nobel Peace Prize recipient for his role in combating world hunger, thus saving hundreds of millions of lives. Dr. Borlaug died in Texas this past September at the age of 95. Dr. Borlaug caught my attention in the 1970s for his contributions to high-yield crop varieties and bringing other agricultural innovations to the developing world. A September 13, 2009, *Associated Press* report noted many experts credit the green revolution with averting global famine during the second half of the 20th Century and saving perhaps one billion lives. I was honored to know this individual. He had a true belief and perseverance in his efforts to provide food to the people of the world. The report went on to note that "...he had people helping him, but he was the driving force." People now have better nutrition through his efforts in genetics and bioengineering to increase food production.

It's been hectic on the farm as we continually repair fencing, and we've just completed running 4,000 feet of water line and three water tanks to three pasture fields. We've had a real deficiency in water to these areas which made pasture rotation difficult. My son, Tom, has handled all this work, as I have been busy with Department business. Fortunately, Anna Lee has been travelling with me this month. It's great to have her along.

We're making preparations for the annual gathering at the Douglass farm during the week of Thanksgiving. We thoroughly enjoy having our friends and loved ones home to hunt and celebrate the season's harvest. I hope you are able to enjoy the holiday with your loved ones, too. Have a Happy Thanksgiving. \_\_\_\_\_

