

The Market Bulletin

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

Walt Helmick, Commissioner

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Walt's View

Legislative Session Successes

The legislative session is now over, and a number of bills of interest to the Department and the agricultural community were passed.

An emergency rule that had been in place prohibiting the spread of poultry litter near poultry breeding farms was approved by the Legislature. The now-final rule eases fears that litter from West Virginia's commercial broiler industry might transmit disease to the breeder operations, while still allowing farmers access to local, high-quality nutrient

sources to use as fertilizer on their farms.

The Livestock Care Board was also approved during the session. The board will have 13 members – including the Commissioner of Agriculture. Taking numerous considerations into account, it will establish standards of care for livestock in the state.

The new spay/neuter law will set up a fund to promote control of the pet population in the state. The program will be funded by donations, private sources and appropriations, rather than any fee on pet food sales. The Department will serve as the pass-through agency for these funds.

A “puppy mill” bill addresses some of the problems in the industry by requiring a business license and annual permits for commercial dog breeders, limiting the number of dogs that can be kept for breeding, and by setting out humane and sanitary conditions that must be maintained.

Dog and cat rabies vaccinations are now required every three years, rather than ever two. Current vaccines have been shown to be effective for three years, so this new law should not affect safety in any way. Dogs and cats will still need booster shots one year after the initial vaccination, then every three years thereafter.

Homeowners throughout the state will now be allowed to discharge a firearm within 500 feet of their own home, if no other residences are located within that range. While it's difficult to imagine that someone living in those circumstances had ever gotten into trouble, it's nice to know that our rural farmers are now within the law if they shoot at coyotes or other pests from their back porch.

The Agricultural Cooperative bill updated language in prior code, and reduced the number of directors needed to form a cooperative from five to three. The bill also specifies that cooperatives must meet certain legal qualifications and be registered with the Secretary of State. It also requires that “cooperative” (or an abbreviation) be included in the name of a cooperative organization, and prohibits the use of “cooperative” in organizations that are not legal cooperatives.

Wheeling's Reymann Family has been inducted in the

Pennsylvania Ayrshire Association for the legacy it has established for the Ayrshire cattle breed. The family is prominent in the city's history for its business and brewing enterprises. It also owned a 962-acre farm and summer home in Hardy County, which it donated to West Virginia

University with the stipulations that the school care for the cattle herd and perpetuate the breed. The farm is the largest of several experimental facilities operated by WVU – “real-world laboratories” where the best and brightest work to improve agricultural

methods and productivity. Congratulations to both the Reymann Family and to WVU.

Congratulations are also in order for WV Agricultural Land Protection Authority Director Lavonne Paden, who was named “Special Places Guardian of the Year” by the West Virginia Land Trust. Under her leadership, more than 20,000 acres of farmland have been protected through \$45 million in easements to farmers. Her efforts will allow the important work of West Virginia's farmers to continue for generations to come.

Farming is indeed important work – and it's a hard line of work, full of hard-workers. A recent joint study by Gallup and Healthways listed farmers, foresters and fishers as No. 2 on the list of professions least likely to take a sick day off from work. Only physicians ranked higher. On average, workers in the agriculture, fishing and forestry industries missed just one day of work every four months. Sick days cost the U.S. economy an estimated \$84 billion annually, but that money is not coming out of the agricultural sector.

Growing our apiary industry



Commissioner Helmick met with Mingo County officials following a meeting to discuss a pilot project for reclaiming mine sites with bee-friendly flora. Pictured from left are Mingo County Del. Justin J. Marcum, Commissioner Helmick, Mingo County Redevelopment Authority Executive Director Steve Kominar, Logan County Del. Rupert Phillips (D-Logan) and Mingo County Assessor Ramona Mahon.

Walt's View . . . continued on page 2

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.

Tyler FFA wins two national first place awards

taken from the Tyler Star News

Tyler Consolidated High School's FFA won First Place in Land Judging and Home Site at the 62nd National Land and Range Judging Contest, which took place on May 2 at Turner Farms in Oklahoma. Altogether, they beat 97 other teams and 377 individuals.

Tyler Consolidated FFA Advisor Leon Ammons complimented the perseverance of the students.

"On contest morning, it was very cold," he said. "Our students worked hard through the cold and the freezing and were still able to work at a high level to allow them to win. We're very proud of them. To compete at a national level and win is just amazing."

More than 700 FFA and 4-H members from 34 states competed in the 62nd annual National Land and Range Judging Contest, according to contest co-chair Kim Farber of Drummond, Okla. Farber is president of the Oklahoma Association of Conservation Districts, the contest's principal sponsor. Turner Farms, near the town of Amber in Grady County, hosted the contest. Total registration for the event exceeded 1,000 with coaches, sponsors, officials and group leaders in addition to the contestants.

Farber noted the idea of a land judging contest was invented by three Oklahoma conservationists in 1943. They decided which soil qualities could be judged and developed score cards to test skills. The idea caught on and Oklahoma has been hosting the national contest since 1952, she said. Oklahoma City serves as headquarters for registration and other activities, with the actual contest held somewhere near the metro area.

The 4-H and FFA participating teams qualified for the national event by placing

among the top five teams at contests held in their home states. Farber said the teams match skills in judging the adaptability of land for various purposes including farming, range management, and homesite construction.



Tyler County FFA members, from left: Alex VanCamp, first-place individual for land judging and fifth-place individual for home site; Leann Cochran, ninth-place individual for land judging and fourth-place individual for home site; Brooke Snyder; and J.P. Flesher, third-place individual for home site.

The first two days of the three-day event offer contestants opportunities to visit nearby practice sites to get acquainted with Oklahoma soils and plants with information available from soil experts. A dance in the evening of the second day gives the participants a chance to socialize with other teens from across the nation.

The actual contest site remains a secret until contest day, so no one has an unfair advantage. Contestants and coaches gather on contest morning to find out the official

with trees and plants that are suitable for both reclamation purposes and as habitat for bees.

The hives would be operated by local beekeepers, and the honey generated could be sold to the local school system, or to local consumers. Vo-Ag programs could teach beekeeping as part of its curriculum, creating a new generation of apiarists to grow this industry.

The mine operators benefit by having a more efficient and effective reclamation project; beekeepers benefit by having rich, accessible bee resources; schoolchildren benefit by having fresh, local honey in their cafeteria; ag students benefit by learning a relatively inexpensive science and skill they can turn into a hobby or business; and the local economy benefits by putting West Virginia dollars to work in West Virginia. This project is an all-around winner and I'm anxious to see it move forward. *Walt*

contest location. They then travel to the site, with a police escort, in a caravan of over 100 cars spanning several miles.

"The contestants take turns examining the soil in pits and trenches dug especially for the contest," Farber said. He noted that the skills the teens test at the contest involve principles that can be valuable in career fields like environmental and agricultural management, natural resource conservation, home building and construction.

Contestants endured record-breaking weather during the contest, as Oklahoma experienced the coldest May 2 in state history. Temperatures hovering in the low 40s with winds gusting up to 30 mph with period rain made for less than ideal contest conditions. The weather played havoc with tabulating the contest results as well, as the scoring cards damaged by moisture and often nearly disintegrating became unsuitable for automated tabulation. That caused a delay in announcing winning scores in some categories of the contest.

For more information, visit <http://landjudging.com/>.

USDA requires that cattle be officially identified before crossing state lines

The U.S. Department of Agriculture's (USDA) Animal Disease Traceability (ADT) rule states that effective March 11, cattle moved across state lines are required to be officially identified and accompanied by an interstate certificate of veterinary inspection (ICVI). Cattle affected by this rule include: sexually-intact beef cattle over 18 months of age, all dairy cattle, and all cattle being moved for shows, rodeos or other exhibitions.

Current exemptions to the rule include beef cattle under 18 months of age and cattle moving directly to a recognized slaughter establishment.

Official identification is an official ear tag. This can be either a metal NUES "brite" tag or a tag that bears a 15 digit identification number beginning with 840. The ear tag must also have the official ear tag shield imprinted on it. In order to purchase official ID tags, cattle owners must have a premise identification number.

For more information, contact Burke Holvey at 304-269-0598 or 304-406-8052. For information on a Premise ID Number (PIN) contact Shelly Lantz at 304-558-2214.

Walt's View... *continued from page 1*

West Virginia's farmers will be receiving in excess of \$700,000 in federal assistance for damage caused by Hurricane Sandy, in addition to a similar level of funding for the devastation caused by last June's derecho storm. Thanks to the hard work of the state's USDA Farm Service Agency office and the County Committees who assessed and tabulated the needs of our farmers.

I've been travelling a good deal lately, now that the legislative session has ended. I've been honored to participate in numerous parades and other events. But one of the most exciting events I've been a part of recently was the meeting we had with Mingo County officials about developing bee yards on reclaimed mine sites.

These sites provide a resource ripe for agricultural development, especially if we can work with operators as the sites are being reclaimed. I intend to develop a pilot project where mine sites will be reclaimed

HOW TO AVOID BLACK-FLY (“GNAT”) MISERY

Betsy Reeder, Black Fly Control Program Coordinator, WVDA Plant Industries Division

Every spring they begin emerging from our waters, intent on blood. Well, the females are the blood-thirsty ones, hungrily driving many people to distraction and turning us all into practitioners of the “West Virginia wave.”

Black flies, otherwise known as “gnats,” are as notorious as they are abundant in our state. The good news is that most species don’t bite humans; the bad news is that even non-biters may be “swarmers,” who hover in clouds around our heads, often getting into our eyes, ears, noses and mouths. And the biters cause itchy welts that can persist for over a week.

Is there anything we can do to discourage them?

In Summers, Greenbrier and Pocahontas Counties, a measure of relief is offered by the WVDA Black Fly Control Program, which using a bacterial biocide called Bti, goes after larvae in the New, Bluestone, and Greenbrier Rivers. Helicopters make repeated trips over these rivers from late March until October, spraying the water at designated riffles – areas of fast-moving current where larvae develop into adults. Properly applied, Bti kills only black fly larvae. No other aquatic organisms in our rivers are susceptible to this bacterium, although it can also be used to kill mosquito larvae in ponds.

In other areas, residents have to rely on their own methods; fortunately, there are many. Here are some ways to minimize the misery black flies can inflict:

- Use insect repellent on exposed skin.
- Wear long sleeves that button at the wrist.
- Wear a bandana sprayed with repellent around your neck.
- Wear a hat sprayed with repellent.
- Rub a dryer sheet on your skin and/or wear one tucked under your hat.
- Avoid wearing dark colors, especially dark blue.
- Wear a beekeeper’s veil or head net.
- Attach a turkey feather to your hat; black flies tend to fly to the highest part of their target.
- Attach a small, battery-powered fan to your hat. Better yet, are there such solar-powered fans?
- Do outdoor activities on windy days whenever possible.
- Stay near the rivers. Emerging adults

tend to fly upward, away from the water, hence their abundance on ridges.

- If possible, avoid black flies’ favorite feeding times: 9:00-11:00 a.m. and 4:00-7:00 p.m.
- Watch out for cloudy, humid days and times when storms approach –these seem to be conditions that send black flies into feeding frenzies.
- Put up purple-martin boxes if you live near a lake or pond. Otherwise, bluebird boxes will attract swallows, who will do what they can.
- Avoid over-collection of hellgrammites (insect larvae often used as bait), which feed on black-fly larvae.

And, finally, keep waving. It’s better than staying indoors.

AG MAILBAG

Questions should be emailed to: info@wvda.us or marketbulletin@wvda.us



Q: HELP! My property has been invaded by Japanese Knotweed. I have tried unsuccessfully over the past 5 years to eradicate it by cutting, pulling and digging by the roots, but it continues to thrive and spread. From my research, this plant is very difficult to control and is even classified as hazardous waste in the UK. Can you assist with control of this invasive plant? It is taking over a large ravine (greenspace) and choking out other vegetation. Your assistance will be appreciated.

David Fredericks
Charleston, WV

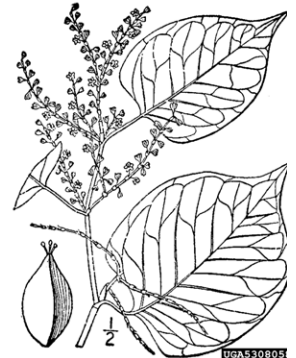
A: For Japanese knotweed control, cut plants to the ground in July. Then, treat re-growth in late August with glyphosate (Roundup, Rodeo, Etc.). Read and follow label directions.

I hope this information will be helpful.

Sincerely:

Berry A.
Crutchfield,
Ph.D.

WVDA Plant/
Pest Biologist



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WVU Extension GARDEN CALENDAR

June
2013

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| June 1..... Seed snap beans and carrots. | June 12..... Seed pumpkins and winter squash. |
| June 2..... Seed summer squash and corn for late crop. | June 13..... Begin bagworm control. Prune raspberries. |
| June 3..... Seed cabbage, cauliflower and broccoli for fall crop. Seed lettuce. | June 14..... Plant peppers. |
| June 4..... Seed pumpkins and winter squash. Plant tomatoes. | June 15..... Deadhead annuals to encourage more flowers. |
| June 5..... Seed leaf and bibb lettuce. Plant celery. | June 17..... Prune spring-flowering shrubs. Seed pole limas and snap beans. |
| June 6..... Monitor for garden pets. Build a high tunnel. | June 18..... Renovate strawberries after last harvest. |
| June 7..... Mulch garden to control weeds and conserve moisture. | June 19..... Pinch back garden mums. |
| June 8..... Plant tomatoes. Seed bush limas. | June 20..... Treat lawn for white grubs. |
| June 9..... Begin control measures for squash vine borer and cucumber beetle. | June 21..... End asparagus harvest. |
| June 10..... Seed winter squash. | June 22..... Prune pine trees. |
| June 11..... Seed corn and beets. | June 24..... Turn compost. |
| | June 25..... Add non-seed bearing weeds to compost. |
| | June 26..... Plant late tomatoes and peppers. |

WHAT'S COOKIN'

June 2013

Recipes

Ginny Sue's Summer Éclair Dessert

Crust:

- 1 cup milk
- ½ cup unsalted butter
- 1 cup all-purpose flour
- 3 eggs, lightly beaten

Filling:

- 1 8-ounce package cream cheese, softened
- 3 cups milk
- 2 3.4-ounce packages instant vanilla pudding

Topping:

- 1 cup heavy whipping cream
- ½ cup chocolate syrup

Preheat oven to 375°F.

Crust: In small saucepan, heat milk and butter until melted. Remove from heat; add flour. Stir until small ball forms. Add eggs, one at a time, stirring until completely mixed in – batter will be slightly sticky. Spread dough in greased 13"x9"x2" baking pan – spread as smooth as possible to avoid high humps after baking. Bake for 30-35 minutes until slightly browned. Cool on wire rack.

Filling: In large bowl, beat cream cheese until smooth. Add milk and pudding mix; beat on low speed until mixture thickens. Spread over cooled crust.

Topping: In large bowl, whip cream until soft peaks form. Spread over pudding layer. Drizzle chocolate syrup on top. Refrigerate until served.

Recipes

Strawberry-Raspberry Smoothie

- 1 cup low-fat vanilla yogurt
- 1 cup fresh raspberries, unsweetened
- 1 cup fresh strawberries, unsweetened
- ¾ cup low-fat milk
- 2 cups ice

Blend all ingredients in blender until smooth. Serve immediately.

Thank You Dairy Farmers!

by Jean Smith, Director, WVDA Marketing & Development Division

June is Dairy Month which makes it a perfect time to celebrate dairy farmers' commitment to healthy people, healthy communities and a healthy planet! One of the greatest challenges of the next generation will be providing nutritious, affordable food while using fewer resources. Dairy is part of the solution. Not only are dairy products – like milk, cheese and yogurt – nutrient-rich, they are also being produced using fewer resources helping to foster a healthier environment.

Thank you West Virginia dairy farmers and cheese makers! Your hard work is appreciated!
– Happy Cooking!

Recipes

Cheesy Enchiladas

Enchilada:

- 3 ounces cream cheese
- 2 cups cooked chicken breast, chopped
- 12 ounces chunky salsa
- 1 cup Mexican-blend cheese, shredded

- 8 6-inch whole wheat tortillas

Yogurt Sauce:

- 2 cups low-fat plain yogurt
- 1 cup chopped cilantro
- 1 teaspoon ground cumin

Enchilada: Heat cream cheese in large skillet over medium heat until soft. Stir in chicken and ½ cup of salsa; mix well. Add ½ cup shredded cheese; stir until melted. Spoon about ½ cup of chicken mixture onto each tortilla; roll up. Place seam side down in 12"x8" baking dish. Top with remaining salsa and cheese. Bake at 350°F for about 15 minutes, or until heated through. Serve with yogurt sauce.

Yogurt Sauce: Combine yogurt, cilantro and cumin. Chill until needed.

Recipes

Fruit and Pasta Delight

- 8 ounces whole wheat spiral pasta, uncooked
- 1½ cups cubed cantaloupe (about ½ of cantaloupe)
- 1½ cups cubed pineapple (about ½ of pineapple)

- 1¼ cups strawberries, sliced
- 1 cup halved seedless grapes
- 1½ cups (12 ounces) low-fat vanilla yogurt

Cook pasta according to package instructions; drain. Cool in refrigerator 10 minutes.

While pasta is cooling, prepare fruit; place in large serving bowl. Once pasta has cooled, add to bowl. Gently mix yogurt into pasta mixture. Chill for 30 minutes in refrigerator before serving.

Recipes

Strawberry Salad

Salad:

- 1 bunch romaine lettuce (washed, tough ends removed, coarsely cut)
- 1 pint fresh strawberries (washed, stemmed & halved)
- ½ medium red onion

Sugared Almonds:

- 2 tablespoons butter
- ½ cup slivered almonds
- ⅓ cup granulated sugar

Dressing:

- ¾ cup light mayonnaise
- ¼ cup milk

- 2 tablespoons poppy seeds
- 2 tablespoons raspberry vinegar
- ⅓ cup granulated sugar

Salad: In salad bowl, combine lettuce, strawberries and onion.

Sugared Almonds: In saucepan over medium heat, melt butter; stir in almonds and sugar. Sauté until golden brown; add to salad bowl.

Dressing: Mix dressing ingredients together in small mixing bowl; toss with salad. Chill briefly and serve.

DODDRIDGE COUNTY CAPTURES FIRST PLACE AT WEST VIRGINIA ENVIROTHON

The 17th annual West Virginia Envirothon proved to be another exciting competition; especially for the Doddridge County Gold team. Just over 200 high school students from across West Virginia traveled to the Wood County 4H Camp to compete at this year's competition, held April 18-19, 2013.



Doddridge County Gold: Advisor, Tina Moore. Members: Caleb Moore, Joshua Smith, Dillon Muhly-Alexander, Kelsey Kerns and Devron Siders.

Advised by Tina Moore, Doddridge County Gold walked away from this year's competition with a shared \$5,000 scholarship, sponsored by the Weyerhaeuser Foundation. They are also eligible to compete at the 2013 North American Envirothon in Bozeman, Montana.

Second place went to Ravenswood FFA, advised by Tara Tatalovich, they earned a shared scholarship of \$3,750, sponsored

by the Dominion Foundation. In addition to winning second place overall, Ravenswood FFA also earned the honor of being this year's top scoring FFA team. They are now eligible to compete at the national FFA Competition.

The Elkins High Tigers, advised by Patricia Schoonover, took third place, earning them a team scholarship of \$2,500, sponsored by the West Virginia State Conservation Committee and the West Virginia Conservation Agency.

The fourth place team was Mineral County FFA, advised by Julie Sions. They earned a shared scholarship of \$1,750 sponsored by Mountain RC&D and Great Kanawha RC&D.

Advised by Brian Clagg, fifth place went to Cabell Midland FFA, winning a shared scholarship of \$1,250, sponsored by the West Virginia Solid Waste Authority.

"The West Virginia Envirothon is an excellent program for

our high school students," said Andrew Stacy, public relations chairman for the WV Envirothon Committee. "It teaches students about the environment and how to be good stewards of it. Best of all, the students have a lot of fun in the process."

The Envirothon is a conservation education program available to students in grades 9 through 12. The Envirothon gives students from across the region the opportunity to test their skills at aquatics, forestry, soils, wildlife, and this year's current environmental topic, Sustainable Grassland Management.

The West Virginia Envirothon is made possible through generous partners and sponsors. Specifically, the Dominion Foundation and Weyerhaeuser Foundation, their continued support has allowed this event to achieve great success.

Additional pictures and other information regarding the 2013 West Virginia Envirothon can be found at www.wvca.us/envirothon.



Ravenswood FFA: Advisor, Tara Tatalovich. Members: Max McCoy, Kathryn Voiers, Haley Snyder, Tiffany Harvey and Mariah Jackson.



Elkins High Tigers: Advisor, Patricia Schoonover. Members: Tyson Currence, Peyton Teets, Tommy Cain, Kaitlyn Miller and Julia Fregonara.

A honey of a good time at the "Field of Fun Farm Market"

WVDA Marketing Specialist Deb Gard and Apiary Specialist Wade Stiltner recently spent the day with Mineral Wells Elementary third graders for a lesson in developing skills in purchasing and using items from a farm market and teaching about the importance of the honeybee.

The students started by designing a healthy snack cookbook as a Mother's Day gift. Each child was provided six healthy snack recipes to copy on recipe cards which they inserted in their cookbooks. They personalized and designed the front and back cover with drawings and stickers.

Students shopped at the "Field of Fun Farm Market", for fruits, yogurt, granola, honey and assorted nuts to make their very own healthy parfait. Every child received \$6 in play money that included an assortment of bills and coins to purchase the makings for their parfait at the market.



Left: Mineral Wells third graders shopped for fruits, yogurt, granola, honey and assorted nuts to make their very own healthy parfait.



Apiary Specialist Wade Stiltner teaches about the inner workings of a bee hive.

Apiary Specialist Wade Stiltner, armed with a box of live bees, shared with the students the inner workings of a bee hive and how each bee has an important job to do. Each child received a two-ounce honey bear to enjoy the fruits of the honeybees' labor.

The event provided the children an opportunity to develop skills in purchasing at a farm market and how to use what they had purchased. They were also learning about healthy snack habits while providing their parents with information on making healthy snacks. Each child learned how to use money and how to budget to have enough for what they wanted.