



Market Bulletin

Mike Strain DVM, Commissioner



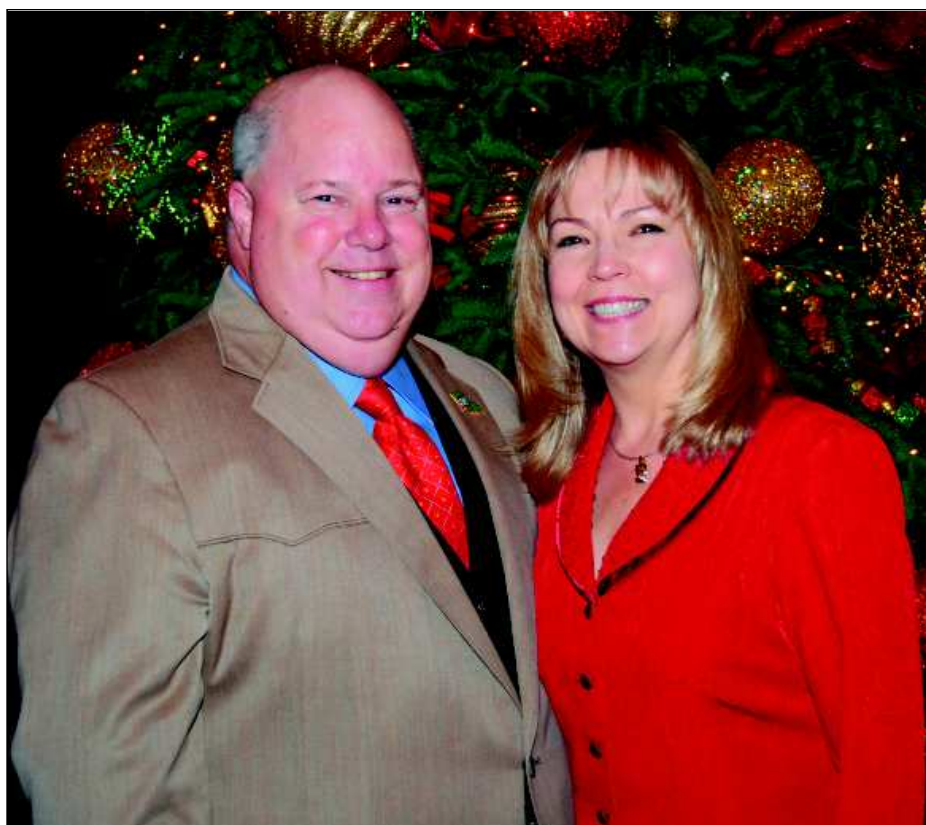
Merry Christmas

VOL. 94, No. 25

www.ldaf.la.gov

December 15, 2011

Happy Holidays From Commissioner Strain



Louisiana's holiday season is a happy and joyous time of year. Natchitoches lights up its historic downtown and Lake Charles lights up its famous lake. New Orleans fetes its beautiful oak trees with its Celebration of the Oaks in City Park and Baton Rouge hosts a parade under the oaks of North Boulevard. Lafayette presents its *Noel Acadien au Village* event at the Acadian Village, Alexandria hosts the Twelve Nights of Christmas, Shreveport has the Christmas on Caddo Fireworks Festival and Monroe hails its Christmas on the River revelry.

In Louisiana, you don't have to look far to find a holiday celebration that honors our diversity and our *joie de vivre*. But the best celebrations are the ones we have at home with our family and loved ones.

As we celebrate this most holy and spiritual of seasons, remember what the Louisiana agricultural producer means to our families. The farmer, the rancher, the forester, the fisher, they are the people that feed, clothe and shelter us and leave us free to enjoy the season. Keep them in your thoughts as you gather with your family for the holidays.

We have a lot to be thankful for this year. Our farmers, despite many and unusual adversities, have had a good year. I personally have many reasons to be thankful. My family, my wife, Susan, and my children, Michael and Melissa, are healthy. I'm also grateful to the voters who returned me to office.

Keep those who are less fortunate in your heart and make charitable gifts when possible to help ensure that no one goes hungry this holiday season.

May this be the year that you experience true joy and peace, and the spirit of charity and love for your fellow man fills your soul.

Thank you for your friendship and support, and may God bless one and all!

Mike Strain, D.V.M.
Commissioner

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Quick Tree Facts

There are approximately 25-30 million Real Christmas Trees sold in the U.S. every year.

There are close to 350 million Real Christmas Trees currently growing on Christmas Tree farms in the U.S. alone, all planted by farmers.

North American Real Christmas Trees are grown in all 50 states and Canada. Eighty percent (80%) of artificial trees worldwide are manufactured in China, according to the U.S. Commerce Department.

Real Trees are a renewable, recyclable resource. Artificial trees contain non-biodegradable plastics and possible metal toxins such as

lead.

There are more than 4,000 local Christmas Tree recycling programs throughout the United States.

For every Real Christmas Tree harvested, 1 to 3 seedlings are planted the following spring.

There are about 350,000 acres in production for growing Christmas Trees in the U.S.; much of it preserving green space.

There are close to 15,000 farms growing Christmas Trees in the U.S., and over 100,000 people are employed full or part-time in the industry.

It can take as many as 15 years to grow a tree of typical height (6 - 7

feet) or as little as 4 years, but the average growing time is 7 years.

The top Christmas Tree producing states are Oregon, North Carolina, Michigan, Pennsylvania, Wisconsin and Washington. The most common Christmas Tree species are: balsam fir, Douglas-fir, Fraser fir, noble fir, Scotch pine, Virginia pine and white pine.

For more information, contact USDA National Agricultural Statistics Service, National Christmas Tree Association (NCTA) and your local Christmas Tree professional.

For additional information, call Rick Dungey at 636-449-5070.

Louisiana Agriculture & Forestry Today

Inaugural WTC ag committee meets in New Orleans

Agriculture and Forestry Commissioner Mike Strain, D.V.M., told a group of Louisiana exporters gathered for the inaugural meeting of the World Trade Center of New Orleans' Agriculture Committee that agricultural exports will continue to play a major role in the economy of the future.

"This year, our United States agricultural exports will be greater than \$138 billion and create a trade surplus of more than \$42 billion in this sector," Strain said. "Agriculture is one of the few sectors of American industry that has a positive balance of trade."

Representatives of Louisiana's rice, cotton, forestry, restaurant,

seafood and aquaculture, food manufacturing, marketing, government, and educational research institutions attended the Nov. 28 meeting held in the Plimsol Club at the Westin Hotel in New Orleans.

Jerry Hingle, executive director of the Southern United States Trade Association and chair of the committee, said the goal of the committee is to provide a unified voice for Louisiana's agriculture and food sector on international trade issues to advance the state's global competitiveness.

"We're trying to provide a forum that can connect the dots among those that can enhance our global competitiveness," Hingle said.

"More agricultural products are exported from Louisiana than any other state in the nation."

Hingle said rice, soybeans, cotton, feed grains, feeds and fodder are Louisiana's top agricultural exports. The total value of those exports was \$912.7 million in 2010.

Strain said there is an extremely large market for Louisiana's agricultural products overseas and hopes Louisiana producers can take advantage of the foreign market.

"Population and economic growth in other countries is expanding at a rapid rate," Strain said. "It is estimated that 95 percent of the world's consumers are

outside the United States but only one American company out of a hundred export their goods overseas. There is a tremendous opportunity for the American producer."

Dominik Knoll, the chief executive officer of the World Trade Center New Orleans, said the New Orleans office was the first American World Trade Center.

"We provide information in the areas of research, consulting and marketing, and sponsor trade missions that can help you take advantage of the international market," Knoll said.

The group will meet quarterly and all agricultural and food production stakeholders are invited to participate, Knoll said.



MIKE STRAIN DVM
COMMISSIONER

For more information, contact the World Trade Center of New Orleans at 504-529-1601 or email info@wtcno.org.

Louisiana Market Bulletin (USPS 672-600)

Mike Strain DVM, Commissioner

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USDA Agriculture Marketing Service Hay Prices

Values are in tons unless otherwise noted

Alabama SE Hay Report, Dec. 1, 2011

Bermuda Small Square.....	Premium.....	\$200-\$260
	Good/Premium.....	\$100-\$100
	Good.....	\$60-\$60
Bermuda Large Rounds.....	Premium.....	\$100-\$100
	Good.....	\$80-\$80
Bermuda Mid Round.....	Premium.....	\$100-\$120
Bahia Large Round.....	Premium.....	\$87-\$87

Texas Weekly Hay Report, Dec. 2, 2011 East Texas,

Coastal Bermuda Small Squares.....	Good/Premium.....	\$295-\$360
Large Rounds.....	Good/Premium.....	\$170-\$240



LOUISIANA DEPARTMENT OF AGRICULTURE & FORESTRY

Market Bulletin, P.O. Box 91081, Baton Rouge, LA 70821-9081, (225) 922-1284

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RENEWAL

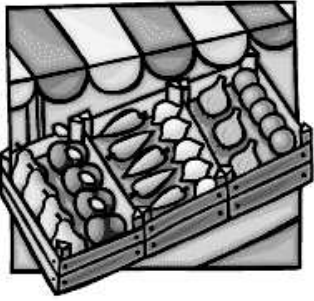
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Visit your local farmers market

ALLEN PARISH

Oberlin
Oberlin Farmers Market
228 West 6th Ave.
Wed. 9 a.m. - 1 p.m.
Year round

AVOUELLES PARISH

Moreauville
WestMar Farms Dairy Market
851 Couvillion Street
Thurs. 2-6 p.m.

Marksville

Marksville Farmers Market
122 E. Mark St.
Sat. 8-11 a.m., June

BEAUREGARD PARISH

DeRidder
DeRidder Farmers Market
206 N. Washington Ave.
7 days a week, 7 a.m.-5 p.m.
Year round

DeRidder

Azalea Street Marketplace
Beauregard Parish Fairgrounds
Exhibit Hall
1st weekend of the month
Fri. noon-6 p.m.; Sat. 9 a.m.-6 p.m., Sun. 9 a.m.-4 p.m.
Jan.-Sept. & Nov.-Dec.

Ragley

Ragley Farmers Market
Ragley Historical Square,
Hwy. 12
Sat. 8 a.m.- 1 p.m.,
During peak growing season

CADDO PARISH

Greenwood
Greenwood Farmers Market
William Peters Town Park
Sat. 8 a.m. - noon
June-Aug.

Shreveport

Shreveport Farmers Market
River front at Festival Plaza
Oct. 22-Nov. 19, Sat. 8 a.m.-noon

CALCASIEU PARISH

Lake Charles
Charlestown Farmers Market
Bilbo St. behind old City Hall
Sat. 8 a.m.-noon, Year round

Lake Charles

Cash & Carry Farmers Market
801 Enterprise Blvd.
Corner of Broad & Enterprise
Tues., 4-6 p.m., year round

Moss Bluff

MB Farmers & Crafters Market
Sam Houston Jones Pkwy.
Sat. 8 a.m. - noon, April-Oct.

DESOTO PARISH

Mansfield
DeSoto Farmers Market
10117 Hwy 171, DeSoto Parish
Ext. Office
Sat. 7:30 -11 a.m.,
May 7 -June 11

EAST BATON ROUGE PARISH

Baton Rouge
Red Stick Farmers Market #1
Fifth St. & Main St.
Sat. 8 a.m.- noon, year round

Baton Rouge

Red Stick Farmers Market #2
8470 Goodwood Blvd.
Unitarian Church Parking Lot
Tues. 8 a.m. - noon
April - earl Dec.

Baton Rouge

Red Stick Farmers Market #3
7248 Perkins Road
Thurs. 8 a.m. - noon,
Year round

Zachary

Zachary Famers Market
City Hall side parking lot
Sat. 8 a.m.- 12 p.m.,
Year round

EVANGELINE PARISH

Ville Platte
Ville Platte Farmers Market
704 N. Soileau
June to Aug., Fri. 5 p.m.-7 p.m.

IBERIA PARISH

New Iberia
Teche Area Farmers Market
Main St. Boulogny Plaza
Tues. 3-6 p.m., Sat. 6-10 a.m.
Year round

JEFFERSON PARISH

Gretna
Gretna Farmers Market
Huey P. Long Ave.
Sat. 8:30 a.m.-12:30 p.m.
Year round

Westwego

Westwego Farmers & Fisheries
484 Sala Ave. at 4th St.
Sat. 8:30 a.m.-12:30 p.m.
Year round

JEFFERSON DAVIS PARISH

Jennings
Main Street Farmers Market
Founder's Park on Main St.
Sat. 7 a.m.-9 a.m., May - Nov.

Welsh

Welsh Farmers Market
201 South Elms St.
Tues. 4:30-6:30 p.m., May- Oct.

LAFAYETTE PARISH

Lafayette
Acadiana Farmers Market
801 Foreman Dr. & Dulles St.
Tues., Thurs. & Sat. 5 - 10 a.m.
Year round

Lafayette

City Garden Market
Heymann Blvd., Oil Center
Sat. 8 a.m. - noon
Year round

Lafayette

Open Air Farmers Market
800 East Broussard Rd.
Sat. 8 a.m. - noon
Year round

Lafayette

Freetown Mid-Week Farmers
Market
Vermilion & Johnston St.
Wed. 3-7 p.m.

Lafayette

Lafayette Jockey Lot Flea Market
3011 N.W. Evangeline Trwy.
Sat.-Sun. 8-5 p.m., year round

LAFOURCHE PARISH

Thibodaux
Thibodaux Main Street Market
314 St. Mary St. at Jean Lafitte
National Historic Park
Sat. 7 - 11 a.m.
April-July & Sept.-Dec.

LINCOLN PARISH

Ruston
Ruston Farmer's Market
Railroad Ave at Monroe Street
Sat. 7:30 a.m.- 11:30
April-Oct.

LIVINGSTON PARISH

Denham Springs
Livingston Farmers Market
215 Florida St.
Sat. 7 a.m. - noon, Year round

MADISON PARISH

Tallulah
Tallulah Farmers Market
404 N. Cedar St., Hwy. 65
Tues., Thurs. & Sat.
8 a.m. - noon,
May-Aug., Oct.-Dec.

MOREHOUSE PARISH

Bastrop
Morehouse Parish Farmers Market
305 E. Madison
Mon.-Sat. 7 a.m.-5p.m., Year round

NATCHITOCHE PARISH

Natchitoches
Cane River Green Market
Downtown riverbank
Sat. 8 a.m. - noon,
April-July, Oct. Nov.

ORLEANS PARISH

New Orleans
Crescent City Farmers Market #1
700 Magazine St.
Sat. 8 a.m.-noon
Year round

New Orleans

Crescent City Farmers Market #2
Uptown Square, 200 Broadway
Tues. 9 a.m. - 1 p.m.,
Year round

New Orleans

Crescent City Farmers Market #3
3700 Orleans Ave.
Thurs., 3 - 7 p.m.,
Year round

New Orleans

Marketplace at Armstrong Park
700-900 block of N. Rampart St.
Fri. 2-5 p.m., year round except
Feb.

New Orleans

Lower 9th Ward Sankofa Farmers
Market
5500 St. Claude Ave.
Sat. 10 a.m. - 2 p.m., year round

OUACHITA PARISH

Monroe
Monroe Farmers Market
1013 Washington St.
Mon. - Sat. 6 a.m. - 1 p.m.,
June-Aug.

West Monroe

West Monroe Farmers Market
1700 North 7th St.
Mon.-Sat. 8 a.m.-6 p.m, year round

ST. CHARLES PARISH

Destrehan
German Coast Farmers Market 1
Parking lot of Ormond Plantation
Sat. 8 a.m. - noon, year round

Luling

German Coast Farmers Market 2
12715 Hwy. 90 (St. Charles Plaza)
Wed. 3 - 6 p.m., year round

ST. LANDRY PARISH

Opelousas
St. Landry Farmers Market
952 East Landry St., Hwy. 190
Tues., Thurs. & Sat. 6:30-11 a.m.
April-Nov.

Eunice

Eunice Farmers Market
Second St. & Park Ave.

ST. MARTIN PARISH

St. Martinville
St. Martinville Creole Market
Evangeline Blvd. & Main St.
Sat. 9 a.m.-12:30 p.m.,
May-Dec.

St. Martinville

Bayou Teche Market
203 New Market St.
Sat. 7 a.m.-11 a.m., year round

Breaux Bridge

Pont Breaux Farmers Market
1800 Rees Street
10 a.m.-noon
1st Sat. of the month

ST. MARY PARISH

Franklin
Franklin Farmers' Market
306 Willow St.
Sat. 8 a.m.-noon,
Tues. 2 p.m.-6 p.m., year round

ST. TAMMANY PARISH

Covington
Covington Farmers Market #1
609 North Columbia (City Hall)
Sat. 8 a.m.-noon, year round

Covington

Covington Farmers Market #2
419 North New Hampshire
Wed. 10 a.m.- 2 p.m., year round

Folsom

Folsom Community Farmers
Market
Railroad Avenue
Every third Sat., 9 a.m - 1 p.m.
March - Nov.

Mandeville

Mandeville Trailhead Market
675 Lafitte St.
Sat. 9 a.m. - 1 p.m., year round

Slidell

Camellia City Farmers Market
Robert & Front St.,
Sat. 8 a.m.-12 p.m., year round

TERREBONNE PARISH

Houma
Cajun Farmers Market of Houma
Naquin St. & Martin L. King Blvd.
Mon.-Sat. 6 a.m. - 6 p.m.,
Year round

UNION PARISH

Farmerville Farmers Market
407 South Main St.
Mon.-Sat., 8 a.m.-4 p.m.
Year round

VERMILION PARISH

Kaplan
Kaplan Farmers Market
Turnley Park, 119 N. Irvin Ave.
2nd Sat, 8 a.m.-noon, year round

Gueydan

Gueydan Farmers Market
600 Main St.
1st & 3rd Sat. 8 a.m.-noon
Jun-Thanksgiving

VERNON PARISH

Leesville
Main Street Market
Sat.
7 a.m.until sold out, year round

WASHINGTON PARISH

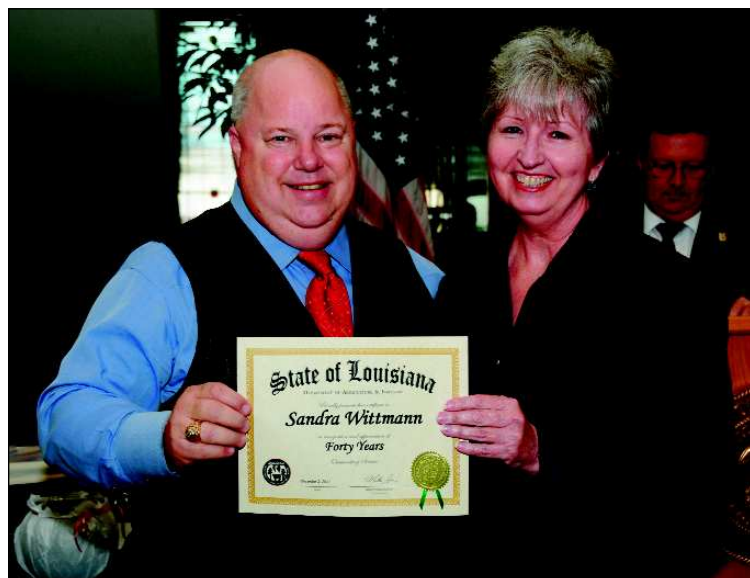
Franklinton
Franklinton Farmers Market
1500 block of Washington St.
Daily, year round

WEST FELICIANA PARISH

St. Francisville
St. Francisville Farmers Market
agricultural pavilion (4-H Barn)
Thurs. 9 a.m. - 1 p.m.
May until 1st freeze

WINN PARISH

Winnfield
Winn Farmers Market
301 West Main
Tues. & Fri. 7:30 - 11 a.m.
May-Aug.



Commissioner Mike Strain honored Louisiana Department of Agriculture and Forestry employees at the Dec. 2 Service Awards Day and presented Sandra Wittmann (above) with a certificate commending her 40 years of state service. Wittmann, Strain's executive assistant, was one of four LDAF employees with 40 years of service. Others who received their 40-year certificates but did not attend the ceremony were Nannette Borne of the Agricultural Environmental Services division, Ralph Stewart (Animal Health Services) and Walter Singleton (Forestry).

Get It Growing

Take care of winter garden chores

By Dan Gill
LSU AgCenter Horticulturist

The pace of things tends to slow down a bit this time of year in the garden. Although we continue to plant, prepare beds, harvest winter vegetables and enjoy cool-season flowers, most gardeners find this a more relaxed time of year. This is especially true for high-maintenance jobs like mowing lawns, shearing hedges and watering as lawn grasses and shrubs are dormant and cooler, wetter weather reduces the need for extra irrigation.

But taking a little time now can save time and money when you move into high gear next spring. Before you put away gardening equipment, consider a few winter preparations that can save delays and costly repairs next spring.

An important job is to make sure all gasoline is burned from any gas-powered equipment, or add a stabilizer to it. This helps keep the lines and carburetor clear. It is also a good idea to place a few drops of oil into the sparkplug hole and crank the engine to lubricate the internals. If any piece of power equipment needs repairs or service, now is a good time to get that done so everything is in good shape and ready for work when you need it next year. Check the owner's manual that came with the equipment for specific recommendations.

Other timely tips for gardening equipment, supplies and the landscape include:

- Disconnect, drain and store inside any water hoses that you will not need to use this winter. This extends their life and protects them from freeze damage.

- Clean and sharpen tools before you put them away. Wipe metal blades with an oily cloth to coat them with a thin layer of protective oil that helps prevent corrosion. Coat wooden handles with protectants such as a sealer, tung oil or varnish.

- Store liquid pesticides in a locked cabinet in a location where they will not freeze. Some garden pesticides have a water base and may freeze if stored in an unheated shed during prolonged periods of below-freezing

temperatures. If the liquid freezes, the container may be damaged, allowing the material to leak out when temperatures warm.

- If you harvested any seeds from your garden to plant next year, or have some packets of

hand to protect those plants that you will cover. Suitable materials include plastic, fabric sheets, blankets, tarps and cardboard boxes to name a few. Each plant to be protected needs to have a covering large enough to extend to the ground. It also helps to have stakes available to drive into the ground around plants to help support the coverings and bricks to weigh down the bottom edges.

Weeds will continue to grow here through the cool season. Do not let these unwanted bul-
lies take over your flower beds.

Oxalis, a clover look-alike, is one of the worst.

For physical control you must remove not just the foliage but also the carrot-like roots or bulbs below ground. Dig them out with a trowel. An

alternative is to use a systemic herbicide, such as glyphosate (Roundup, Killzall and other brands). Apply the spray only to the foliage of the oxalis and do not allow it to get on the leaves of any desirable plants nearby. In lawns, a broadleaf weed killer appropriate to use on the type of grass you have will do a good job eliminating oxalis and other cool-season weeds.

Why poinsettias and Christmas cactuses don't bloom

Christmas cactuses, and occasionally poinsettias, are two holiday plants that gardeners save from one year to the next. If you did save yours from last year and find that they're not blooming now, the most common cause for flower failure in these two plants is exposure to artificial light at night.

Both are short-day plants, meaning that they form flower buds and bloom only when they are exposed to periods when the hours of darkness are longer than the hours of light each day. That's why they bloom this time of the year – when nights are long – and not during summer when nights are short. Christmas cactus plants are also induced to bloom when night temperatures are in the 50s. Keep this in mind next year if you want them to bloom then.



Don't fret about fried turkey

Fried turkey is not as unhealthy as it sounds – if you don't eat the skin of the bird, according to LSU AgCenter nutritionist Beth Reames. In fact, experts recommend not eating the skin no matter how a turkey is prepared.

"Frying a turkey in oil does not necessarily increase the amount of fat in the turkey," Reames says. "Frying correctly helps to prevent a greasy turkey. The high heat of the oil sears the skin quickly, preventing the oil from being absorbed and keeping the juices inside."

According to the National Turkey Federation, the oil temperature should be maintained at 345-350 degrees. If the oil temperature falls to 340 degrees or less, oil will seep into the turkey meat, adding to the fat content. Therefore, the oil should be preheated to 375 degrees. After the turkey has been lowered into the cooking vessel, immediately check the oil temperature and if necessary increase the flame so the oil temperature is maintained at 350 degrees.

The U.S. Department of Agriculture's nutrient database doesn't include per-serving calorie and fat nutrition information on deep-fat-fried whole turkey. However, a 3 1/2-ounce portion of fried turkey from a recipe posted on the National Turkey Federation's website has 230 calories, 12.6 grams of fat and 3.6 grams of saturated fat for a whole turkey including the skin.

For comparison, Reames cites USDA nutrition information for a 3 1/2-ounce portion of roasted, young hen turkey:

- Light meat with skin: 207 calories, 9.4 grams of fat, 2.6 grams of saturated fat.

- Light meat without skin: 161 calories, 3.76 grams of fat, 1.69 grams of saturated fat.

- Turkey breast with skin: 194 calories, 8 grams of fat, 2.2 grams of saturated fat.

- Dark meat with skin: 216 calories, 11 grams of fat, 3.3 grams of saturated fat

- Dark meat without skin: 185 calories, 6.98 grams of fat, 2.34 grams of saturated fat.

The nutritional information for 3 1/2 ounces of roasted turkey skin is 482 calories, 44 grams of fat and 10.34 grams of saturated fat, Reames says.

Because skin is a major source of fat in the turkey, nutrition and health experts recommend removing poultry skin before eating. "Even cooking your turkey in a turkey fryer or roaster that doesn't use oil won't conserve calories and fat if you eat the skin," Reames says.

Calorie and fat content differ in turkeys depending on the type of bird and meat, she says. Light meat has less fat and fewer calories than dark meat and skin.

Turkey is low in fat and high in protein. It is an inexpensive source of iron, zinc, phosphorus, potassium and B vitamins, Reames says. The USDA's nutrition calculator recommends 5 1/2 ounces from the meat and beans group daily based on 2,000 calories. A 3-ounce portion of meat and poultry is often compared to the size of a deck of cards. **-LSU AgCenter Report-**

Livestock Market Reports

Kinder Livestock Auction held 10-14-11

no new reports available

Cattle Receipts: 1316

Boner cows (80-85% lean 850 lb.-1200 lb.).....\$32-\$68 per cwt
 Bulls (1500-2000 lbs.).....\$62-\$78 per cwt

Feeder steers (cwt)

200-300 lbs.....\$115-\$160
 300-400 lbs.....\$110-\$150
 400-500 lbs.....\$105-\$120
 500-600 lbs.....\$105-\$130
 600-700 lbs.....\$102-\$124

Feeder heifers (cwt)

200-300 lbs.....\$105-\$145
 300-400 lbs.....\$102-\$135
 400-500 lbs.....\$100-\$128
 500-600 lbs.....\$100-\$120
 600-700 lbs.....\$97-\$117

Cow/calf pairs 2-4 yrs:
 \$700-\$1150 range

Replacement &/or feeder cows 1-4 yrs:
 \$500-\$1100 range

Cow/calf pairs 5-7 yrs:
 \$650-\$1000 range

Replacement &/or feeder cows 5-7 yrs:
 \$450-\$1000 range

Mansura Auction held 10-14-11

no new reports available

Cattle Receipts: 1112

Boner cows (80-85% lean 850 lb.-1200 lb.).....\$32-\$68 per cwt
 Bulls (1500-2000 lbs.).....\$62-\$78 per cwt

Feeder Steers (cwt)

200-300 lbs. \$115-\$160
 300-400 lbs. \$110-\$150
 400-500 lbs. \$105-\$135
 500-600 lbs. \$105-\$130
 600-700 lbs. \$102-\$124

Feeder Heifers (cwt)

200-300 lbs. \$105-\$145
 300-400 lbs. \$102-\$135
 400-500 lbs. \$100-\$128
 500-600 lbs. \$100-\$120
 600-700 lbs. \$97-\$117

Cow/calf pairs 2-4 yrs:
 \$700-\$1150 range

Replacement &/or feeder cows 1-4 yrs:
 \$500-\$1100 range

Cow/calf pairs 5-7 yrs:
 \$650-\$1000 range

Replacement &/or feeder cows 5-7 yrs:
 \$450-\$1000 range

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LIVESTOCK AUCTIONS

CATTLE

Kinder Livestock

13008 Hwy 190 West
 Kinder
 337-738-2778
 Monday

Mansura Livestock

8745 Hwy 1
 Mansura
 318-964-5330
 Wednesday

Dominique Stockyard

1462 Airline Hwy.
 Baton Rouge
 225-356-5203
 Monday

Dominique Stockyard

3600 N. University Ave.
 Carencro
 337-896-6995
 Wednesday

Dominique Stockyard

2800 W. Landry Street
 Opelousas

337-942-5661

Tuesday

Red River Livestock Auction

P. O. Box 456 Hwy 1
 Coushatta
 318-932-5691
 Wednesday

Amite Livestock Co.

58449 Hwy. 51
 Amite
 985-748-8636
 Tuesday

Miller Livestock

100 Sale Barn Road
 DeQuincy
 337-786-2995
 Saturday

N. Tangipahoa Stockyard

12036 Hwy. 38
 Kentwood
 985-229-8580
 Saturday

Delhi Livestock Auction

774 Hwy. 80
 Delhi
 318-878-2394
 Wednesday

Thibodaux Stockyard

1604 Talbot Dr.
 Thibodaux
 985-446-6540
 Thursday

West Monroe Livestock Auction

5243 Cypress St.
 West Monroe
 318-396-8445
 Monday

HORSE

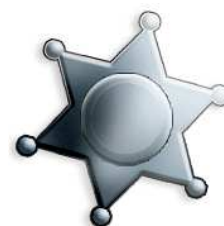
Miller Livestock

100 Sale Barn Road
 DeQuincy
 337-786-2995
 1st & 3rd Monday

Southwest Horse Sales

11518 Hwy. 38
 (Kentwood Stockyard)
 Kentwood, or Florida
 Parishes Arena, Amite
 985-886-2250 or
 985-630-3283
 4th Saturday

Report or solve an Agricultural or Forestry related crime



Crimestoppers and the Louisiana Department of Agriculture & Forestry can help you solve livestock, farm equipment or timber theft and forest arson crimes. Your anonymous tip which leads to the arrest and conviction may get you a cash reward.

Cattle theft and other agricultural-related crimes?

1-800-558-9741

Forestry related crimes?

225-925-4500



Visit the
 Louisiana
 Market Bulletin
 online at:
www.LDAF.la.gov

What's Happening

Dog Events

West Bank Beagle Club Field Trial, Dec. 17, Westwego. For more info, visit www.infodog.com/panels/la.htm.

Bayou Blue Beagle Club Field Trial, Jan. 7, Mire. For more information, visit www.infodog.com/panels/la.htm.

Houma Airport Beagle Club, Jan. 14, Houma. For more info, visit www.infodog.com/panels/la.htm.

Livestock Sales

Acadia Parish Rice Arena Auctions are held on Thursdays at the Acadia Parish Rice Arena in Crowley, 159 Cherokee Dr. at 6:30 p.m. Dealers and consignments welcome; small farm animals & barnyard fowl, bagatelle, new and used merchandise. For more information, call 337-783-1442 or 337-384-4500.

Louisiana Angus Association Annual Bull Sale will be held Jan. 21 at the LSU AgCenter Dean Lee Research Station in LeCompte at noon. Selling 75 Angus bulls and commercial Angus-influenced females. Free catalog. For more info, call 662-837-4904, 662-837-1776 or alb@albauction.com, www.albauction.com.

4-H Workshop

Allen Parish 4-H Photography Workshop 12/20/2011 1:00 PM - 4:00 p.m. Allen Parish 4-H Office, 104 South 4th Street, Oberlin, LA 70655. 4-H'ers will learn simple techniques in photography. For more information, call Nancy Cronan at 337-639-4376.

Education & Workshops

Baton Rouge Arts Market will be held the first Saturday of the month at the corner of Fifth and Main St. in Baton Rouge. Regional crafts from more than 60 artists and craft vendors. 7 a.m. – noon. For more information, contact Kathy Scherer at 225-344-8558.

Fresh From the Market Cooking Demonstration every Saturday at 10 a.m. at Main Street Market in Baton Rouge, 501 Main Street. Chef Celeste Gill and local chefs demonstrate using local ingredients for seasonal recipes. For more info, contact Copper Alvarez at 267-5060.

Clinton Market Day is held the first Saturday of the month in the

Courthouse Square and Main Street in Clinton. Free to vendors; 8 a.m. - until. Special Christmas Community Market will be held Dec. 17. Christmas parade at 10 a.m. on Dec. 3. For more information, contact Clinton Main Street and Tourism at 225-603-9003.

Tri-State Soybean Forum will be held Jan. 6 at the Thomas Jason Lingo Community Center in Oak Grove, La., at 8 a.m. Soybean producers of Arkansas, Louisiana & Mississippi will discuss current situations and market outlooks. glyphosate weed resistance updates & other topics. For more information, call R.L. Frazier at 318-574-2465.

Horticultural Events

Northeast Louisiana Master Gardeners Gardening Seminar will be held Jan. 21 at the West Monroe Convention Center at 7:30 a.m. Felder Rushing, author of 16 gardening books, is the featured speaker. Other speakers, seminars door prizes, free plants, vendors, free seed, refreshments available. \$20 registration, pre-registration preferred walk-ins welcome. Seating limited to 300. For more information, call Steven Hotard at 318-323-2251.

Second Saturday Plant Sale program will be held Jan. 14 at 9:00 a.m. at the Parkway Partners

Greenhouse, 1137 Baronne St. (corner of Baronne and Clio), New Orleans. Guest speakers lecture on horticultural issues. For more information, call 504-620-2224 or e-mail dgraham@parkwaypartners.org.

East Baton Rouge Master Gardeners Day is the first Saturday of the month at the Red Stick Farmers Market, corner of Fifth and Main St. in Baton Rouge. Master gardeners offer expert advice on seasonal gardening. Special Arts Market will be held the first three Saturdays of Dec. For more information, contact Copper Alvarez at 267-5060 or visit www.breada.org.

Show Arenas, Barns, etc.

Acadia Parish Rice Arena, 159 Cherokee Drive, Crowley. 337-783-1442, 337-384-4500 or ricearena@appj.org.

Clinton Covered Arena, 14730 Hwy. 10, Clinton. 225-572-9229 or visit www.clintonarena.com.

M.A. Edmond Livestock Show Arena, 14506 Scenic Hwy., Baton Rouge. 225-278-6019.

Morehouse Activity Center, 9525 Marlatt St., Bastrop. 318-281-3164 or www.morehouseactivitycenter.com.

SugArena at Acadiana Fairgrounds, 713 Northwest Bypass (Hwy. 3212), New Iberia. 337-365-7539 or www.sugarena.com.

Terrebonne Livestock Agricultural Fair Association Arena, 221 Moffet Rd., Houma. 985-665-1005 or www.terrebonne-livestock.org.

Texas Longhorn Rodeo Arena, 3274 Hwy. 109 S., Vinton. 337-589-5647.

Your arena not listed? Send your contact info to marketbulletin@ldaf.state.la.us or via fax at 225-923-4828

Sporting Clays Shooting Events

Louisiana Sporting Clays Association Shoots – Jan. 7, Wilderness, Lafayette; Jan 14, Ed's Sporting Goods, Kaplan; Jan 21, Cajun Elite, Jennings; Jan. 28, GOL, Maurice. For more information, visit www.lsca.info.

Advertising events in the Louisiana Market Bulletin easy and free.

Just email, fax or mail us your event, date, time, location and any other details. To ensure timely publication, submit your event at least six weeks prior to the event.

Mail: P.O. Box 3534, Baton Rouge, LA 70821-3534
Email: marketbulletin@ldaf.la.gov Fax: 225-923-4828.

What's Happening

Horse Shows, Rodeos & Trail Rides

GaitWay Therapeutic Horsemanship is a not-for-profit organization that offers volunteer opportunities for people interested in helping the special needs community. Volunteer training is held on an as needed basis. GaitWay also accepts used riding equipment and clothing that is in excellent condition. To learn about the next available training session, email Shelley@GaitWay.org or call 225-766-1614.

Louisiana Stock Horse Association Horse Show 2012 events will be held Feb. 19 in West Monore, March 10, DeRidder; March 24, Lake Charles; April 28, New Roads; May 26, DeRidder; June 16, New Roads; July 18, New Iberia; Sept. 1, West Monroe; Sept. 22 New Roads; Oct. 13, New Iberia, Nov. 17-18 Finals, DeRidder. Pre-entry closes the Monday before the show. Entry fee. For more information, contact Judy Weisgerber at 877-335-3072, [\[es.net\]\(http://es.net\) or \[www.louisianas-tockhorse.com\]\(http://www.louisianas-tockhorse.com\).](mailto:jweisgerber@hugh-</p>
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Deep South Stock Horse Show 2012 events to be announced soon. Beginners welcome. For more information, call Jenny Redhead at 225-665-2382, e-mail to jennyredhead@bellsouth.net or www.DSSHSA.org.

Intracoastal Corriente Team Roping Saddle & Buckle Series Finals will be held Dec. 17 at the Acadia Rice Arena, 159 Cherokee Rd., in Crowley. Books open at 3 p.m., roping starts at 4. Saddle to series champion; buckles & prizes; one prize per roper. Must have current U.S. Classification & we reserve the right to re-classify ropers. For more information, call Pap Reeves at 337-207-3726, Rocky Smith, 337-351-6676 or Daks Hebert at 337-652-1555.

Texas Longhorn Arena is taking bid for stock contractors. Contact 337-589-5647 or 409-504-3557.

Forestry forum set Jan. 20 in West Monroe

LSU AgCenter Forestry Forum set for Jan. 20 in West Monroe Research management during an economic slowdown will be featured at the 2012 Ag Expo Forestry Forum presented by the LSU AgCenter from 1 to 5 p.m., Jan. 20 at the West Monroe Convention Center.

Topics will include how forestry investments compare with other opportunities, strategies for forest landowners during economic slowdowns, an

update of state and federal issues, a report from the Louisiana Department of Agriculture and Forestry and feral hog management.

The registration fee is \$10 and is due by Jan. 13. Checks should be made payable to NELMG and be mailed to Forestry Forum, 704 Cypress St., West Monroe, LA 71291.

For more information, contact Steven Hotard at 318-323-2251, or shotard@agcenter.lsu.edu.

LSU AgCenter calls for photos for 2013 Get It Growing Calendar

The LSU AgCenter is looking for photos for its 2013 Get It Growing Lawn and Garden Calendar and is inviting the public to participate.

Although 2012 has yet to arrive, it's already time to begin production of the 2013 edition of the popular gardening calendar. The first step in that process is asking professional and amateur photographers from across Louisiana to submit photographs for consideration.

"As in years past, professional or amateur nature photographers from Louisiana will have an opportunity to show off their work and earn recognition if their photos are selected for the 2013 Get It Growing gardening calendar," said Elma Sue McCallum, of LSU AgCenter Communications, who directs the calendar project.

The deadline for submission of entries is Jan. 31, 2012.

The Get It Growing calendar is a monthly guide to Louisiana gardening and is full of tips from LSU AgCenter horticulturist Dan Gill. Each annual edition includes information on what to plant and when, reminders of when to prune and what to do about garden pests.

The 2012 calendar also includes information on LSU AgCenter-recommended Louisiana Super Plants, a spe-

cial section on soil-testing and other useful gardening information. The 2012 calendar is on sale now and can be purchased online for \$11.95 at www.LSUAgCenter.com/GetItGrowingCalendar.

"We are seeking color photos from Louisiana photographers to be included in the calendar, which serves as an educational resource for gardeners as well as a showcase for beautiful plants, gardens and lawns," McCallum explained. "From the submissions received, approximately 40 photographs will be chosen to be included in the 2013 calendar."

LSU AgCenter faculty members will select the photographs to be used throughout the calendar.

"The calendar features one full-page photo and at least one small photo to represent each month of the year and a cover photo that's chosen from the monthly photos. We also use photographs for the special feature section," McCallum said. "Photographers and gardening enthusiasts should submit photos of plants grown throughout the year, including the winter."

Winning photographers will receive 10 copies of the published calendar for photographs chosen for the full-page monthly feature photo and two copies for

other photos chosen for the calendar. All photographers will be credited for their work.

Submissions must be high-resolution digital images on CD (which will not be returned) and must be submitted with a 2013 Call for Entries form, which can be found by clicking the "Call for Entries" button at www.LSUAgCenter.com/GetItGrowingCalendar. All images must be the original work of the photographer submitting the image, and individual photographers may submit up to 25 of their best gardening photographs.

Entries must be postmarked by Jan. 31 and mailed to Elma Sue McCallum, LSU AgCenter, 101 Efferson Hall, Baton Rouge, LA 70803.

More details, as well as the entry form and information about purchasing the 2012 edition of the calendar, are available online at www.LSUAgCenter.com/GetItGrowingCalendar. For even more details or to ask questions, contact McCallum at 225-578-2462 or email emccallum@agcenter.lsu.edu.

The LSU 2012 Get It Growing calendar also can be purchased by visiting www.LSUAgCenter.com and clicking the Online Store link at the top of the page.

Notice...

This could be your last issue!

Your Market Bulletin may soon be expiring. Check your expiration date, which is printed on your mailing label on page 1. Send renewal, with current mailing label, 6-8 weeks before expiration to assure continuous delivery of your Market Bulletin. Renewal form may be found on page 2.

Farmer of the Year nominations now being accepted

Agriculture is a multi-billion dollar industry in Louisiana. To acknowledge the exceptional contributions of its farmers, the Louisiana Radio Network, Louisiana Farm Bureau Federation, LSU AgCenter and Louisiana Department of Agriculture and Forestry will honor the 2012 Louisiana Farmer of the Year.

Nominations for the award are being accepted now through Dec. 19. Application forms can be obtained at any parish LSU AgCenter extension office or online at www.lsuagcenter.com/farmeroftheyear. Producers from all areas of agriculture are eligible to enter.

"Even in the tough times such as this year's drought, our farmers were able to produce an abundance of food and fiber," says LSU AgCenter Chancellor Bill Richardson. "Louisiana farmers are a resilient group and continue to be an essential economic engine for the state."

Three finalists will be recognized at White Oak Plantation in Baton Rouge on Feb. 23, 2012, with the winner receiving a cash award and other prizes.

This is the 15th year of presenting the Louisiana Farmer of the Year award. Last year's winner was Charles Gravois, a sugarcane farmer from Vacherie in St. James Parish.



COOKERY

Celebrate the holidays with
festive dishes from
www.Louisianaseafood.com

Crab and Spinach Bisque

4 (10oz.) bags of fresh spinach	2 pints whipping cream
1 lb. butter	1 lb. crabmeat
3/8 cup flour	1/2 can chicken stock or 1 can chicken bouillon
3/4 cup cream cheese	pinch of white pepper
1 cup milk	

Chop spinach fine, if using a food processor, do not puree. Set aside with its juice. Melt butter in a large pot, then add flour and stir until smooth, making sure there are no lumps. Add cream, crabmeat and chicken broth or bouillon. Add spinach and simmer. Melt cream cheese on a slow fire until smooth. Add milk and stir. Add to soup and let cook for 5 minutes. Slowly add water until the bisque reaches desired consistency.

Courtesy Tujague's Restaurant

Crab Imperial

2 tbsps. butter	1/2 tsp. dry mustard
2 cups cream	1 tsp. hot sauce
1/4 cup tri-colored peppers (diced)	1/2 tsp. Worcestershire sauce
1 tsp. minced garlic	2 tbsps. lemon aioli
1 tbsp. minced green onions (shallots)	1 bay leaf
1 tsp. fines herbs	1 lb. Louisiana crabmeat
1/2 tsp. salt	

Melt the butter. Add peppers, garlic, shallot and bay leaf and sauté until translucent. Add cream and bring to a simmer. Stirring, add salt, mustard, vinegar, hot sauce, and Worcestershire sauce; cook until thickened. Cool. Add lemon aioli to sauce. Add the crab meat to the sauce mixture. Be careful not to break crab meat up. Spoon into ramekins and lightly spread aioli on top. Bake at 350° for 15 minutes until golden brown.

Courtesy Executive Chef Matthew Murphy at The Ritz-Carlton New Orleans

Seafood Spread

2 cups finely chopped cooked Louisiana crawfish tails or shrimp	3 tbsps. fresh lemon juice
1 cup finely chopped celery	1 tbsp. capers
1/2 cup finely chopped green onions	1/4 tsp. salt
1/4 cup finely chopped red bell peppers	1/8 tsp. black pepper
1 cup mayonnaise	1/8 tsp. Louisiana hot sauce
	1 tbsp. finely chopped parsley
	Crackers for servings

Combine all of the ingredients in a mixing bowl and stir to mix well. Chill for at least 2 hours before serving. Serve with party crackers or toasted pita bread triangles.

Courtesy Louisiana Cookin

Oyster and Cornbread Dressing

1 1/2 sticks unsalted butter	salt and black pepper, to taste
1 1/2 cups chopped onion	2 cups raw chopped Louisiana oysters
1 1/2 cups chopped celery	2 eggs, beaten
1 1/2 cups chopped bell pepper	Creole seasoning, to taste
2 (8.5 oz.) pkg. Jiffy cornbread mix, cooked according to package directions, cooled	1 (12 oz.) can chicken broth
	2 tbsps. chopped parsley

Preheat oven to 350 degrees. Melt the butter in a pan set over medium-high heat. Add the onion, celery, and bell pepper and saute until tender, about 8 minutes. Scrape the vegetables into a large mixing bowl and crumble in the cornbread. Add the salt, pepper, oysters, eggs, Creole seasoning, chicken broth, and parsley. Mix until thoroughly blended. Pour into a buttered casserole dish and bake until hot and golden.

Courtesy of Eric Cormier's mom (LC columnist), Marion Cormier for Louisiana Cookin' Magazine

Crabmeat Salad

1 lb. lump crabmeat, picked over for shells and cartilage	1 tbsp. capers
1/2 tsp. salt	3 tps. finely chopped fresh parsley leaves
1/4 tsp. black pepper	1/4 cup mayonnaise
3 dashes Louisiana-style hot sauce	2 tps. Creole mustard
3 tbsps. finely chopped celery	
1 tbsp. finely chopped green onions	

Combine all of the ingredients in a mixing bowl and mix well. Refrigerate for at least 1 hour before serving. The salad can be served atop a mound of salad greens, on thick slices of tomatoes, or in an avocado half. It can also be served as an hors d'oeuvre, with crackers or toast points.

Courtesy Louisiana Cookin

Baked Macaroni and Cheese with Crawfish

1/2 lb. elbow macaroni, cooked	1 tbsp. granulated sugar
2 tbsps. butter	2 eggs, beaten
Nonstick cooking spray	1/2 cup milk
1/2 lb. cheese cut into small cubes (any mix of pepper jack, Gouda, sharp or mild cheddar)	1 cup cooked Louisiana crawfish tails, roughly chopped

Preheat oven to 350°F. Cook the pasta to al dente, drain, and stir in the butter. Spray a baking dish with nonstick spray and add the pasta. Mix in the cheese, sugar, eggs, milk, and crawfish tails. Bake for 40 to 45 minutes, until the macaroni is bubbly and the top is golden brown.

Courtesy of Irma Thomas



There are two gates at the Leland Bowman lock structure south of Intracoastal City. The eastern gate is in place but the western gate has been removed for repair, which allows higher salinity levels into the Intracoastal Canal and Mermentau Estuary system. The earliest estimate for the lock to be returned to service is January.



Agricultural and aquaculture producers use surface water pumped from the Mermentau River and its tributaries for irrigation and aquaculture but higher salinity levels make the use of Mermentau water a riskier proposition. Drought, low water levels and saltwater intrusion into the Mermentau and Calcasieu systems are creating problems for producers in southwestern Louisiana.

Strain leads effort to find fresh water solution for southwest Louisiana

By Sam Irwin

Agriculture and Forestry Commissioner Mike Strain, D.V.M., said he has contacted the United States Corps of Engineers and the United States Department of Agriculture officials to help find a solution to saltwater intrusion problems plaguing agricultural producers in southwestern Louisiana.

Strain said he was taking a lead role to help find long-term solutions to the issues caused by saltwater intrusion and asked USDA Under Secretary Michael Scuse to help identify assistance options for agricultural producers in Vermilion, Jeff Davis, Calcasieu and Cameron parishes.

"Agriculture plays a major role in our state's economy and we must do everything possible to ensure that our farmers, ranchers and aquaculture producers can stay solvent and productive," Strain said.

"Due to the extraordinary nature of the effects of natural disasters on our state's agricultural producers, the future of some commodities could be in jeopardy without assistance from the federal government.

"We're working closely with agricultural business interests as well as a number of government agencies, including local authorities, the Governor's office, federal offices and researchers from the LSU AgCenter, to get a firm understanding of all the issues relating to water resource problems in southwestern Louisiana."

Drought and excessive heat have created significant difficulties for agricultural production and generated increased salinity levels in irrigation water supplies in the Mermentau River Basin, Strain said.

"Vermilion, Cameron, Calcasieu and Jeff Davis producers have suffered nearly \$34

million in losses due to drought and saltwater intrusion," Strain said. "More than 450,000 acres experienced a significant negative yield impact. Vermilion Parish has declared a state of emergency because of a lack of freshwater in the basin. Unfortunately, climate data indicate that dry to drought conditions have intensified and will continue for some time." (*LSU AgCenter data)

Strain said conditions in the basin have been aggravated by damage to the Leland Bowman Lock on the Gulf Intracoastal Waterway which is creating another access point for saltwater to flow into the Mermentau Basin.

Corps of Engineers officials reported that the locks are undergoing repair, Strain said.

"However, the Mermentau Basin is not a

closed system and saltwater can still migrate into the basin during periods of drought," Strain said. "That is why it is of paramount importance that we find a workable solution to maintain the Mermentau as a freshwater system and other water resource problems in southwestern Louisiana."

Strain said possible solutions could include diverting more water from the Mississippi River through its flood control system to southwestern Louisiana or providing funding for agricultural producers to dig deepwater wells.

"Everything is under discussion at this point," Strain said. "But as world population increases daily and puts more pressure on the American farmer, it is extremely important to do everything we can to keep our producers competitive in the market."