



Market Bulletin

Bob Odom, Commissioner

Let Freedom Ring!



VOL. 90, No. 13

www.ldaf.state.la.us

June 21, 2007



James Robin Sr. of Opelousas has been in the nursery business more than 30 years. In his retirement, he specializes in fig tree propagation.



ALMA CONADRIA EXCELL FLANDERS LSU GOLDEN CELESTE GREEN ISCHIA LSU HOLLIER KADOTA KING LSU EVERBEARING LSU GOLD MAGNOLIA MARSEILLES SEEDLESS LSU SMITH VENTUR WHITE GENOA BEALL BLACK MISSION BROWN TURKEY CELESTE LSU CELESTE BENT LSU CELESTE IMPROVED HARDY CHICAGO HUNT LSU PURPLE OSBORN PROLIFERICAS WE BEARING SCOTT'S BLACK SICILIAN BLACK VIOLETTE DE BORDEAUX GRANAM ROYAL ALMA CONADRIA EXCELL FLANDERS LSU GOLDEN CELESTE GREEN ISCHIA LSU HOLLIER KADOTA KING LSU EVERBEARING LSU GOLD MAGNOLIA MARSEILLES SEEDLESS LSU SMITH VENTUR

Figs

By Sam Irwin

James Robin Sr. is spreading the gospel of figs. He wants everyone to have a fig tree. But at 71 years old, Robin is perhaps too aged to walk the countryside planting fig trees in yonder field like the Johnny Appleseed of yore.

Robin remembers a time when nearly everyone in Louisiana had a fig tree in their chicken yard, garden or courtyard.

"We planted the brown turkey fig tree in the chicken yard for the simple reason the figs had an open eye," Robin said from his Opelousas home. "When the figs would over ripen and fall from the tree, the chickens would eat it."

The brown turkey fig's eye has an aperture at the base of the fig that is the opening to the flower hidden within the fig pod.

Robin explained. "When you're looking at a fig, you're looking at a flower inside out."

Robin said the fig's stamen is located deep within the heart of the fig and the tiny fig wasp enters through the eye and pollinates the interior bloom. Other fig varieties need no pollination aid from insects and are instead propagated with the helping hand of man.

After 26 years as owner of KT's Nursery on Highway 357 in Opelousas's Bellevue community, Robin is eminently qualified to propagate fig trees.

His mother instilled in him an early love of horticulture by teaching him how to root a begonia plant.

He and his wife, Betty, retired at age 65 from the nursery, but Robin quickly realized he needed an activity to occupy his time.

"We started growing the virus-resistant tomatoes and still do that, but that was seasonal," Robin said. "I prayed about it. I said, 'Lord, I need to add something to my life. I'm tired of looking at the four walls.'"

Fig trees came to mind, but Robin was unconvinced. Everybody had fig trees already, he believed.

But instead of pondering the four walls of his house, which he built for \$7,100 in 1956, Robin studied the Louisiana countryside.

His survey revealed a surprising and possibly alarming trend to folks who remember the wonderfully sticky taste of candied figs on pure and white Evangeline Maid bread.

See James Robin, continued on page 2



James Robin, continued from page 1

"I looked around in the cotton fields, the sugarcane fields and the soybean fields. There were no more fig trees," Robin said. "All the old homesteads with fig trees were gone. The land had been cleared."

No doubt to make room for larger crop fields, housing subdivisions and expanding cityscapes.

The message was clear as the burning bush was to Moses: go forth and grow fig trees.

"I started listening to people," Robin said. "You know how we hear things, but don't listen? The people said they were interested in getting fig trees."

Robin decided then and there to collect and grow the ancient tree.

Some may argue with Robin's assertion about the scarcity of fig trees, but one thing that is inarguable. Folks, mostly of the Cajun persuasion, Robin claimed, that had fig trees didn't know what variety they possessed and harvested.

Robin, who is as Cajun as they get and pronounces his surname Cajun-style (row-ban), has a theory.

"The Cajun says, 'What kind of fig tree is that?'" Robin smiled as he recounted the familiar story. "They say, 'Mama gave me that,' or 'My uncle gave me a cutting.'"

Figuring he could do better identification, Robin began to research the varieties of figs in 2004.

"I started finding some named varieties and people started shipping them to me from all over the country," Robin said. "I now have 32 different varieties."

Word spread of Robin's fig quest and he quickly filled up his 1,700-square-foot greenhouse with fig tree starters.

He's thrilled with the learning experience fig tree propagation brought to him. The pages of his copy of the "New Fig Booklet" by Ray Given and Fred W. Borne are dog-eared, tattered and torn.

Robin thumbed through the book like an excited scientist on the brink of an earth shattering discovery. He ascertained that fig trees are commonly known by many names depending on what part of the country they are located.

"There's an advantage to knowing what kind of tree you have," Robin said. "The magnolia fig is also called the Madonna, Brunswick and Dalmatia. You can have one tree variety and fill

four different orders."

Though not versed in computers, someone put his name on an Internet fig tree bulletin board and he gets calls from customers up and down the East Coast and Midwest.

In only his third year of shipping, Robin is not in the fig propagation business to get rich.

At best, it enhances his tomato business because the market is only seasonal.

"I know some places ship fig trees out with green leaves and soil in a special box all year long, but they charge \$25 just for shipping," Robin said. "That's not the people who need the figs."

"The people I'm trying to reach are the old Italians and the other people who came from the old country and brought their fig trees with them. They're looking for that special fig."

Robin understands the passion that his northern customers have for that certain kind of fig, but is bemused by the effort it

takes to grow a fig in Rhode Island or Michigan.

"I never saw people almost dying to get a good tasting fig," Robin said. "They have sun porches and raise them in buckets."

"They baby them. They have a hard time rooting figs up north. They put them in a plastic bag or something."

Robin would like for his family to carry on his legacy and maintain his six-acre-nursery, but his two children have grown and have lives of their own.

He does have hopes for his nine-year-old granddaughter, Olivia.

"She seems to be interested," Robin said. "She comes out here and helps plant and fills the buckets with dirt and everything."

He ran his hands over the tops of his young fig trees in the shaded greenhouse. Come November, when the trees begin their annual dorman-

cy, they'll be shipped out.

"The figs are pretty right now," he said. "There's still a tremendous desire from Louisiana and other places to eat a fig right off the tree."

"It's been good for me and the Lord's been good sending me good stock."

For more information, contact Robin at 337-407-0188.



Robin still takes orders for pecan trees as well as fig trees.



Robin and his wife, Betty, at their Opelousas home. The couple retired from the nursery seven years ago.

Increase your fig IQ

The fig, long a staple on any Louisiana household's sweets shelf, is also one of civilization's earliest domesticated plants.

Archaeologists uncovered evidence in 2006 of parthenocarpic fig tree materials estimated to be more than 11,000 years old at six sites in the Mediterranean Sea region. Parthenocarpic means the trees were infertile, giving rise to the assumption they were grown from domesticated cuttings from other fig trees.

A research team from Israel's Bar-Ilan University headed by Mordechai Kislev found the ancient fig tree remains at digs in Gilgal, Jericho, Netiv Hagdud and Gesher in the Jordan Valley and Mureybit in the Euphrates Valley.

The age of the trees roughly coincide with the rice domestication in Asia, but 5,000 years earlier than millet, wheat or any other seed plant in the Middle East.

How did the scientists determine these fig trees were domesticated? The answer lies in the biology of this peculiar plant.

The fruit of the fig is not really a fruit, but a synconium. A synconium is a fleshy fruit with numerous seeds inside a hollow core.

The fig's synconium has an opening on one end called the eye. Inside the fig's core are hundreds of tiny flowers. When pollinated, these minute flowers produce drupelets, tasty little segments of fruitiness with a precious seed in the middle.

Wild fig trees are either female or hermaphroditic. The hermaphroditic fig produces pollen but no seeds to generate a new tree.

The female, however, produces no pollen but does grow three fig crops throughout the year. Any of the three crops, if pollinated, makes seeds for a new tree.

It's important to note that the hermaphrodite fig flowers are shorter than the female flowers.

A symbiotic relationship with the tiny fig wasp is the key to the fig tree's survival. In turn, the fig wasp could not survive without the fig's food and shelter.

The fig wasp enters the fig eye and lays eggs into the internal flowers. If the eggs are implanted on the hermaphrodite fig flowers, the baby wasps feed on the fig fruit and live inside the synconium until they reach adulthood.

The wasp females are fertilized by the males and chew their way out of the synconium, but not before their bodies are dusted with fig pollen.

The females then set out to find another fig synconium to enter, lay eggs, brush off pollen and expire.

But if the fig wasp crawls inside a female fig, the flowers are just a bit too long for the eggs to be successfully planted. The wasp spreads pollen but a new crop of baby fig wasps are not produced. The female fig now can grow unconsumed fruit and seeds for the next generation of fig trees.

If the female fig is never pollinated, no fruit is formed and the synconiums dry up and fall to the ground.

A mutation occurred in the fig somewhere along the evolutionary line and a fig tree that didn't need the fig wasp's services to bear an edible fruit was produced. This kind of fruit is parthenocarpic.

The infertile parthenocarpic fig tree needs another industrious organism like the fruit wasp to help it replicate. That enterprising organism is the human being.

Humans don't really have to do any of the fig wasp's detailed busy work, however. All the human has to do is take fig tree cuttings, root and plant. Very simple. Take fig tree cuttings, root and plant.

The main difference between humans and fig wasps?

Fig wasps don't care a fig about how sweet and juicy the fig fruit tastes. All they want is a nice cozy place to lay their eggs and eat. Neither do the fig trees. They're just happy the fig wasps give them a hand.

But Mr. and Mrs. Moses Mediterranean cared about the taste. And they took cuttings from that nice tree that made the sweet figs to grow more sweet tasting figs. In other words, they domesticated the fig tree.

The archeological evidence uncovered by Kislev's team were parthenocarpic, that is to say, domesticated, figs.

So the next time you eat a sweet fig, just remember those hardy souls that gathered around the shores of the Mediterranean Sea. They had a sweet tooth too. You may be eating the fruits of their labor.

K. Kris Hirst. "Early Domestication of Fig Trees." *About.com*.

Mordechai E. Kislev, Anat Hartmann, and Ofer Bar-Yosef. 2006. "Early domesticated fig in the Jordan Valley." *Science* 312:1372-1374.



Robin learned his fig biology from the "New Fig Booklet" by Ray Given and Fred W. Borne.

(44) 2"x4"x11' cypress lumber, 323 board ft., \$220; (6) 2"x6", 7'-20' long, 88 board ft., \$60; (6) 1"x4" oak boards, 12' long, \$20. A.J. Bradley, Transylvania; 318-552-6265.

Antique combination safe, 34"x24"x22", very heavy, \$750; antique 5' sickle mower, \$100; Porta variable speed portable band saw w/carrying case, \$50; dorm size Sears refrigerator, \$35; Black & Decker Workmate 400, new, \$35. Janice Pitre, Opelousas; 337-543-7289.

Creosote timbers, (1) 10"x10"x17' & (4) 12"x12"x18', \$100/1 obo; treated poles, (4) 14"x6"x20', \$75/1; (6) 12"x25"x30', \$50/1 obo; (2) iron wheels, 54", \$75/1 obo. Miles McNeely, Hornbeck; 318-565-4060.

Craftsman 10" radial arm saw, good cond., \$150 obo; (70) terra cotta ridge tiles, 18" long, good cond., \$7/1 obo; heavy-duty alum. dog box, 3'6"x3'x2', 2 sided w/2 hinged doors, all alum., \$300 obo. Larry Common, Gretna; 504-427-4256.

Okra cutters, hand operated, large model, \$180/1, others avail. Franklin Courville, Opelousas; 337-351-4128.

Priefert manual head gate, ready to work cattle, \$125; (2) 9 1/2' wagon wheel gates, each gate has (3) metal wheels, \$250/1 or \$450/all. Ed Durr Jr., Amite; 985-748-5556.

New galv. panels w/mud boots, 40' rd. pen, \$629; 50', \$770; 60', \$958. M. Passman, Amite; 985-748-5094.

Pasture gates, 4', \$41; 6', \$50; 8', \$57; 10', \$65; 12', \$75; 14', \$81; 16', \$91. Mike Passman, Amite; 985-748-5094.

(12) **oval culverts**, used, 20'x3'x5', tar coated, \$500. Pat Prestenbach, Houma; 985-868-9019.

Delta 10" tilting head band saw, extra blade, \$150 obo. Ernst Cook, Covington; 985-892-7058

3 phase motors, 20-20 hp, \$50 per hp; 6"-24" pipe, \$3/ft. & up; engine hoist on wheels w/extendable boom & 2 spd. ram, \$125; about 500' oxy-acetylene hose, 75¢/ft. or \$325/all; used metal desk for shop, \$15. Morris Pitre, Opelousas; 337-543-7289.

5-ton condensing unit w/12 Seer rating, good, working cond., \$200. Jim Bearb, Carencro; 337-896-3475 or 337-298-0479.

Plastic drums, used 60-gal.

food-grade barrels, like new inside, holds 350 lbs., screw-on lids, \$10-\$15, email for pics. Steve Delk, Hahnville; stevedelk@cox.net or 985-212-9760.

Corner post, \$10; ties, \$7/1; 10'-16', \$2/ft. William Hatcher, Kentwood; 985-229-8361.

Custom made fencing, ready to install, made w/3 1/2" & 5" heavy wall pipe, other sizes avail., corners & Hs avail., \$85/& up. K. Matte, Branch; 337-296-6798 or 337-334-9272.

Steel cage, 9'x9'x23' w/floor made w/C-channel & rectangular tubing, walls made w/sq. tubing, disassembles also, great for camp, \$800. Keith Matte, Branch; 337-296-6798 or 337-334-9272.

1998 Honda 300, 4x4, winch, swamp witch tires, ITP alum. rims, supertrap exhaust, extra set of tires, good cond., \$3100. B. Bergeron, Eunice; 337-457-1909 or 337-580-8994.

Craftsman lawn sweeper, very good cond., pull behind 4-wheeler or lawnmower, picks up leaves & pine needles, \$125. Shirley Demeritt, Sulphur; 337-527-6077.

Galv. rd. pens, 5' tall w/4' bow gate, del. avail, 50', \$775; 60',

\$925. Carl Barlow, Pride; 225-603-5610.

Galv. corral panels, del. avail., 5'x10', \$48/1 or \$1125/25; 5'x12' heavy-duty, \$68/1 or \$1625/25; 6'x12' extra heavy-duty, \$81/1 or \$1925/25; 100'x200' arena w/10' gate, \$2830. Billy Barlow, Pride; 225-603-5610.

Used tin, corrugated & V crimped, good shape, some rust on one side, 6'-12', 25¢/ft or \$2/sheet. Marvin Carter, Pineville; 318-442-1717.

Branding irons, custom made freeze branders, elec. branders & number sets, \$60/1-up. Trent Graves, Prairieville; www.bluebonnetlivestock.com or 225-324-5501.

Toyota motor, 22R, \$500. Robert Ruuge, Oakdale; 318-335-1414 or 318-491-1082.

2003 Honda 250 Recon, good cond., \$1500. Keith Hymel, Ponchatoula; 985-386-9657.

2003 Club Car golf cart, like new, \$2750. Leo Lyle, Rayville; 318-805-3087.

16" Teskey training saddle, excel. cond., \$650. V. Ernst, Ponchatoula; 985-370-0422.

Wanted: used T-post, 6' or better. Larry Coody, Mora; 318-793-4901 between 6 a.m. & 6 p.m.

FROM THE FARM

Canning jars, reg. & wide-mouth qt. jars, \$4/doz. Cleve Smith, Eunice; 337-457-9691.

(2) **3'x6' 9-light windows**, (4) 2'x6' 9-light windows, \$150/all. Harold, Plaquemine; 225-687-6731.

All natural goat milk soap, very good for your skin, no petroleum or artificial ingredients, various scents, \$5/bar. M. Blackmer, Lake Charles; www.hometown.aol.com/pdav-emp913 or 337-478-2208.

Delicious, homemade mayhaw jelly, \$3/½ pint; \$5/pint. Debra Miller, Mandeville; 985-626-3381.

Wanted: old sugar or syrup kettles, any size. Kathy, Baton Rouge; 225-261-8739 or 225-938-9366.

Wanted: old Coke signs, old gas signs, old Coke machines. Kathy, Baton Rouge; 225-261-8739 or 225-938-9366.

Wanted: painting pattern books, Southern Exposure vol. 2 & 3, by Sue Sickels, will pay reasonable price & postage. E.B. Durr, Brookhaven, MS; 601-835-1100.



Celebrate Dairy Month with these Sweet Treats

Coconut Pie

4 eggs, beaten	½ cup self-rising flour
½ stick butter, melted	1 tsp. vanilla
1 cup coconut flakes	1 ¾ cups sugar
1 cup milk	

In a mixing bowl, beat eggs, add sugar and butter. Mix well. Blend in flour and milk. Add coconut and vanilla. Pour into 10-inch pie plate. Bake at 350 degrees for 40 minutes. This pie makes its own crust as it bakes.

Submitted by Karlene L. Carpenter, Office of Forestry-District 10/Clinton, for the 2006 State Fair Cookbook.

Voluptuous Vanilla Ice Cream (Tub-Churn)

2 (14 oz.) cans sweetened condensed milk	6 large eggs
28 oz. of water	2 cups heavy whipping cream
few grains of salt	2 tbsps. vanilla

Mix condensed milk, water and salt in top of a double boiler and heat about 5 minutes over simmering water, stirring occasionally. Beat eggs in a bowl. When milk mixture is hot, beat about ¼ of the milk mixture into the eggs; then add egg mixture to remaining milk mixture in top boiler. Heat about 10 minutes, whisking the mixture and stirring and scraping sides of pan frequently until mixture is slightly thickened. Cover and chill several hours in refrigerator. Stir in cream and vanilla. Pour into freezer can. Freeze and churn according to the manufacturer's directions. Makes about 4 quarts.

Submitted by Mary Randolph, (retired) Office of Management & Finance/Baton Rouge, for the 2006 State Fair Cookbook.

Blueberry Cheesecake Bars

6 tbsps. butter, melted	2 large eggs
2 cups graham cracker crumbs	1 tsp. vanilla
2 (8 oz.) packages cream cheese, softened	1 (8 oz.) jar blueberry jam or preserves
¾ cup sugar	1 cup blueberries

Preheat oven to 350 degrees. Pour melted butter into 9x13 baking pan. Sprinkle crumbs over butter; mix well. Press firmly and evenly onto bottom of pan. Beat cream cheese until smooth. Add sugar, eggs & vanilla, beating until well blended; set aside. Stir jam in jar until texture is consistent. Spread jam evenly over crust; sprinkle with blueberries; top with cream cheese mixture. Bake 30 minutes or until slightly puffed. Cool completely in pan before serving.

Submitted by Heather Harper, Office of Ag. & Environmental Sciences/Monroe, for the 2006 State Fair Cookbook

Coming Your Way

The Deep South Stock Horse Show series will offer competitions at 10 a.m. June 16, Aug. 4 & 18, Sept. 1, 15 & 29, and Oct 13. at the Greenwell Springs Park Arena in Greenwell Springs.

Trail, walk-trot, Western pleasure, horsemanship and other events will be offered.

Poles, barrels and other timed events will begin no earlier than 1 p.m.

For more information, contact James Plauche at 225-261-8696, Karen Mixon at 225-261-3367 or visit the Web site at www.dsshhsa.org.

A Bonsai tree show will be held June 23 at the Fellowship Hall of the Trinity Baptist Church on Bank Avenue in New Iberia.

Hosted by the Bonsai Society of Acadiana, the featured artists will be Guy Guidry and Joe Day. Other vendors will be available as well.

The \$10 registration fee will include lunch.

For more information, contact Johnny Hardcastle at jmh6344@louisiana.edu.

The Cajun Riding Club's Jackpot Bull Riding & Barrel Racing Event will take place June 29 at the 5th Ward Arena in 5th Ward.

Cash prizes and belt buckles will be awarded.

For information, call Thomas Turner 318-446-4800.

A Farm and Construction Auction will be held at 9 a.m. June 30 at Brown's Auction yard in Eunice.

To consign or be placed on the mailing list, contact Gaynell Brown at 337-457-4919.

The Louisiana Thoroughbred Breeders Sales Co. will conduct a thoroughbred yearling sale at 10 a.m. October 1 at the Louisiana State Fairgrounds in Shreveport.

The sale is open to all thoroughbred yearlings regardless of what

state they were foaled.

The consignment deadline is July 13.

For more information, contact the La. Thoroughbred Breeders Sales Co. at 337-896-6152 or 337-849-5209.

Calcasieu Horseman Club will hold its monthly horse show at 8 a.m. July 17 at the Jennings Fairground covered arena on Hwy. 26 in Jennings.

Events include English, halter, Western, reining and speed. PAC approved.

For more information, call 337-528-6855 or 337-794-0662.

Silver Spur Riders Club shows will be held at 8 a.m. July 21, August 18, Sept. 8, Oct 27 and Nov. 10 at the Sulphur West-Cal Arena.

Covered arena, warm-up area, RV spots, stalls and hotels are available.

Classes are offered for peewee,

junior, senior and open in English, Western, Arabian, halter, showmanship, speed, and lunge and lead line.

For more information, contact Terry at 318-884-8167, Renee at 337-855-3279 or visit the Website at www.orgsites.com/la/silver-spurriddersclub.

The South Louisiana Team Sorting Association will host a team sorting competition at 10 a.m. August 18 at the C.M. Zito Arena in Plaquemine.

Classes include open, mixed, junior youth, senior youth, pro/am/novice, amateur and novice.

Other dates are September 15, October 20 and Nov. 10 & 11.

For more information, visit www.sltsa.org.

A Universal Horsemanship Freedom Course Clinic will be held August 18-19 and August 25-26 at the Good Guys Farm in

Folsom.

Fran Hancock, a Dennis Reis certified instructor, will conduct the clinic.

For information, call Fran at 337-263-1736 or via e-mail at fran@reisranch.com. For information about local facilities or directions to Good Guys Farm, call LeLe Kopfler at 985-796-5353.

Cocklebur Ranch in Loranger has several ongoing events scheduled for the summer.

Every Saturday from 8 a.m. until noon, the ranch hosts a horse safety clinic which includes buying, care and groundwork tips. Cost is \$25 with barbecue lunch and tours.

The working horse and cattle ranch is also open for tours, parties, weddings and other activities. Tours are \$6.

For more information, contact Dawn Rogers at 985-974-7994 or visit the Web site www.cocklebur-ranch.com.

Hurricane preparations, *continued from page 12*



Participants practice rescuing a dog by helicopter (left). A petowner flies with her rescued dog during the exercise (right). While pet owners are ultimately responsible for their animals during an emergency or disaster, government agencies will be available to assist.



being separated from their pet, it can and does happen during natural disasters," Littlefield said. "When an animal shelter or veterinarian has 10 or 12 lost golden retrievers show up after a storm, it can be very hard to tell them

Proof of annual vaccinations is important when evacuating with a pet. Boarding facilities and shelters will ask for this information. Be sure to gather it in a file with other critical documents before evacuating.

apart. A microchip comes in handy to ID these animals and return them to their owner."

While Littlefield encourages permanent identification for dogs and cats, she also stressed the need for collars and ID tags.

"People who cannot self-evacuate with their pets will be directed to pick up points in their parish where they will be processed with their animal(s) and sent to shelters. It will speed up the process if each animal has a collar with an ID tag that has a name and phone number listed on it," Littlefield said.

She also suggested taking digital or film pictures of any identifying marks on the pet in order to prove ownership. Again, shelters and veterinarians don't want to send an animal home with the wrong owner or someone trying to take advantage of the situation, Littlefield said.

For more information or help in planning for hurricane season, contact a veterinarian or local Office of Emergency Preparedness.

Domestic Pets

Many of the same principles apply when preparing for the care of domestic pets during a hurricane, Littlefield said.

"Planning in advance is essential," she said. "Almost all shelters for evacuees do not allow

pets. Owners need to make arrangements with a boarding facility at the first sign of trouble in the Gulf so they have a place to take their pet. If you are going to evacuate and take your pet with you, make sure you have a hotel reservation somewhere that allows pets

or that you have a relative living in an unthreatened area who will welcome you and your pet."

Littlefield said there are some important things to bring when evacuating with a pet.

"Dogs and cats need to have proof of annu-

Permanent identification, such as a microchip, brand or tattoo, is highly recommended for both pets and livestock.

al Rabies and other vaccinations. Although many vaccinations are not required like Rabies vaccines are, most facilities will not welcome pets without them. It's also very

important to have collars, leashes, harnesses and kennels for confining animals when necessary," Littlefield said. "For animals that are apprehensive in unfamiliar settings, a muzzle might be appropriate as well."

At least a three-day supply of food, water and medications should be at the top of the list for pet owners.

Exotic pets, like snakes and lizards, should be contained at all times and owners need to bring extension cords for plugging in heat rocks and lamps.

"As with livestock, identification is the most important thing a pet owner should remember when planning for a hurricane. Even though no one wants to think about

Visit your local farmers market

BEAUREGARD PARISH

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

BIENVILLE PARISH

Gibbsland
Gibbsland Farmers Market Assoc.
Main Street
Wed. & Sat. 7 a.m. until sold out
June - Oct.

CADDO PARISH

Shreveport
Shreveport/Bossier Farmers Market
river front at Festival Plaza
Wed. & Sat. 7:00 - 11:30 a.m.
June 3-Aug. 26

Oct. 21-Nov. 18, Sat. only

CALCASIEU PARISH

Lake Charles
Charlestown Farmers Market
1001 Ryan Street
Sat. 7 a.m. - noon, year round

Moss Bluff

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

EAST BATON ROUGE PARISH

Baton Rouge
Red Stick Farmers Market #1
Fifth St. near Main St.
Sat. 8 a.m.- noon, Jan.-Dec.
Red Stick Farmers Market #2
8470 Goodwood Blvd.
Unitarian Church Parking Lot
Tues. 8:30 a.m. - 12:30 p.m.
Jan. - July & Sept. - Dec.

EVANGELINE PARISH

Ville Platte
Ville Platte Farmers Market
11 East Main Street
Fri. 5 p.m.-7 p.m.
Spring & fall schedule TBA

IBERIA PARISH

New Iberia
Teche Area Farmers Market
Boulogny Plaza
Tues. 4-6:30 p.m., Sat. 7-10:30 a.m.
year round

JEFFERSON PARISH

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

JEFFERSON DAVIS PARISH

Jennings
Main Street Farmers Market
Founder's Park
Sat. 7 a.m. - 10 a.m., year round

LAFAYETTE PARISH

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

Lafayette

City Garden Market
River Ranch Town Square
Sat. 8 a.m. - noon, year round

LAFOURCHE PARISH

Thibodaux
Thibodaux Main Street Market
La. 1 and Maronge
Sat. 7 - 11 a.m.

Spring & fall schedule TBA

LIVINGSTON PARISH

Denham Springs
Livingston Farmers Market
Municipal Building parking lot
Sat. 7 a.m. - noon, year round

MADISON PARISH

Tallulah
Tallulah Farmers Market
408 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. 8 a.m.-5p.m., April-Dec.

NATCHITOCHE PARISH

Natchitoches
Cane River Green Market
Downtown Natchitoches riverbank
Tues. 4-8 p.m., June 5-July 25
Sat. 9 a.m.-1 p.m., April 22-July 29

ORLEANS PARISH

New Orleans
Crescent City Farmers Market #1
700 Magazine St.
Sat. 8 a.m.-noon, year round
Crescent City Farmers Market #2
Uptown Square, 200 Broadway
Tues. 9 a.m. - 1 p.m., year round

OUACHITA PARISH

Monroe
Monroe Farmers Market
1212 Washington St.
Mon., Wed., Fri. & Sat. 6 a.m.-1 p.m.

June - Aug. 19
West Monroe
West Monroe Farmers Market
1700 North 7th St.
Mon. - Sat. 6 a.m. - 7 p.m.
April 1 - Nov. 23

ST. CHARLES PARISH

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

ST. LANDRY PARISH

Opelousas
St. Landry Farmers Market
952 East Landry St., Hwy. 190
Tues., Thurs. & Sat. 7 a.m.-11 a.m.
Jan.-Dec.

ST. MARTIN PARISH

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

ST. TAMMANY PARISH

Covington
Covington Farmers Market
City Hall, 609 North Columbia
Sat. 9 a.m.-1 p.m., Wed. noon-4 p.m.
Jan. - Dec.

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

TERREBONNE PARISH

Houma
Cajun Farmers Market of Houma -
Terrebonne
Tunnel Blvd. & Naquin St.
Mon.-Sat. 6 a.m.-6 p.m., year round

WASHINGTON PARISH

Bogalusa
Bogalusa Farmers Market
500 Block of Columbia St.
Sat., 9 a.m.-noon, Jun. - Aug.
WEST FELICIANA PARISH

St. Francisville
St. Francisville Farmers Market
agricultural pavilion (4-H Barn)
Thurs. 1-5 p.m., May 25-first frost

WINN PARISH

Winnfield
Winn Farmers Market
301 West Main & St. John St.
Tues. & Fri. 7:30 - 11 a.m.
April 18-Aug. 11

ADVERTISING DEADLINES

July 19 issue: Deadline Thurs., June 28, noon
Aug. 2 issue: Deadline Thurs., July 12, noon
Aug. 16 issue: Deadline Thurs., July 26, noon
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**Louisiana Department of Agriculture and Forestry
Federal - State Livestock Market News Prices
Prices represent averages per hundred weight
Prices for week ending 06/09/07
CATTLE PRICES FROM PRESENT AND PAST**

	This Week	Last Year	Five Years Ago
Slaughter Cows Utility	\$51.19	\$46.79	\$38.90
Feeder Steers 400-500 lbs.	\$118.29	\$123.13	\$84.77
Feeder Heifers 400-500 lbs.	\$109.40	\$118.42	\$79.68



LOUISIANA DEPARTMENT OF AGRICULTURE & FORESTRY

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



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This public document was published at a total cost of \$1,266.88. 16,800 copies of this public document were published in this first printing. This document was published for The Louisiana Department of Agriculture and Forestry, Marketing Division, 5825 Florida Blvd., Baton Rouge, Louisiana 70806 by Baton Rouge Press, Incorporated, 2621 East Perdue Drive, Baton Rouge, Louisiana 70814, under authority of Act of June 6, 1900 for the purpose of disseminating agricultural information. This material was printed in accordance with the standards for printing by state agencies established pursuant to R.S. 43:31.

Department prepared for hurricane season

Commissioner urges residents to make plans before a storm forms in the Gulf



With hurricane season underway, Louisiana Agriculture and Forestry Commissioner Bob Odom is reminding pet and livestock owners to be prepared to not only take care of themselves but also their animals.

“Animal ownership is a responsibility and properly caring for your animals during a storm takes careful preparation and planning ahead of time,” Odom said. “State and local governments are here to assist but animal care begins at home.”

The Louisiana Department of Agriculture and Forestry is working as lead agency with the Louisiana Veterinary Medical Association’s State Animal Response Team, USDA, Louisiana SPCA, FEMA, Louisiana Department of Transportation and Development, and the Governor’s Office of Homeland Security and Emergency Preparedness to evacuate, shelter and rescue pets during hurricane season.

“We’ve always rescued and sheltered pets during hurricanes and that is not going to change,” Odom said. “A bill passed last year by the Legislature and signed by the Governor, now puts Louisiana in the lead in the nation for establishing evacuation plans for pets as well. All of the partners involved are working together to ensure Louisiana pets are taken care of before, during and after a storm.”

Department of Agriculture and Forestry State Veterinarian Henry Moreau and Assistant State Veterinarian Martha Littlefield have several recommendations for pet and livestock owners who might have to evacuate during the threat of a tropical storm or hurricane.

“There are three things that are key essentials to an organized evacuation for both pet and livestock owners. The first thing is to have an established plan before a storm ever forms in the gulf,” Moreau said. “Second, don’t wait until the last minute to leave or evacuate. And third, make sure your pets and livestock have proper identification – preferably something permanent like a microchip, tattoo or brand.”

Livestock

For cattle and horse owners, a hurricane or storm plan should begin with selecting the place on their property that is least likely to flood where livestock can quickly and easily be moved when a hurricane threatens the area.

Some owners may choose to trailer their expensive or genetically superior breeding stock and bring the animals with them during an evacuation. “The big, big thing when taking the animals with you is to make arrangements ahead of time and know where you are going with those animals,” Moreau said. “You can’t show up just anywhere with a trailer full of horses or cows.”

It’s important for livestock owners who plan to evacuate with a trailer of animals to leave as early as possible. During hurricane evacuations it is not unusual for routes to sometimes close to trailer and towing traffic.

“When hurricane evacuations usually occur, it is extremely hot outside. You don’t want to be stuck on the interstate, just sitting there, with a trailer full of livestock. It’s not good for their health and the animals will eventually get stressed from the heat,” Moreau noted.

He also said now is the time to make sure livestock trailers are in good condition and ready for an unexpected road trip. Check the tire pressure and the rubber for wear, test brake and running lights, and inspect the overall condition and functioning of the trailer.

Important items to take along during an evacuation: health records, especially proof of EIA testing for horses; food; special medications; and bridles or leads.

Even for livestock that are evacuated, proper identification is crucial during a natural disaster.

Livestock owners who run into problems with their preparations can call their local Office of Emergency Preparedness for assistance. These local OEP offices

have a network of veterinarians and other trained professionals ready to help livestock and pet owners, Moreau said.

See Hurricane preparations, continued on page 10

Know where you are going ahead of time and make sure you can bring your animals. Unexpectedly showing up with a trailer of evacuated horses or cows at Aunt Betty’s house is a bad idea.



A participant in a hurricane search and rescue exercise in New Orleans waits for instructions on how to be rescued by boat with her pet. State agencies, including the Department of Agriculture and Forestry and the Department of Wildlife and Fisheries, will work with pet owners to make sure their animals are evacuated before and/or rescued after a disaster strikes.