



Maryland Department of Agriculture News



Celebrating Maryland Agriculture

July 2009

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Secretary's Corner

Earl "Buddy" Hance

There is never a dull moment in agriculture. On Saturday, I took Governor O'Malley's lead with the [Buy Local Week Cook out](#) and visited the new [Green Spring Station Farmers' Market](#), the [Weber's Cider Mill Farm](#) and [Woodberry Kitchen restaurant](#) north of Baltimore to celebrate the diversity and variety of food products available from Maryland farmers.

A couple of weeks ago, I joined USDA Deputy Secretary Kathleen Merrigan at a day care center in Silver Spring to serve breakfast and read to the kids as part of [President Obama's Summer of Service](#). We

Governor O'Malley Kicks Off Buy Local Week July 18-26

Governor Martin O'Malley, First Lady Katie O'Malley and Lt. Governor Anthony G. Brown hosted the [2nd Annual Buy Local Cookout](#) to celebrate Maryland's Best bounty of locally grown, made and harvested foods and to challenge all Marylanders to eat at least one local product each day during the week. This year, Governor Martin O'Malley invited teams of a chef and one or more farmer, waterman or producer to submit recipes featuring local ingredients. Over 60 recipes were submitted in the categories of appetizers, side dishes or salads, main dishes, desserts, beverages and table decorations (centerpieces). All 60-plus recipe submissions, along with a few O'Malley family favorites are available online at www.mda.state.md.us/pdf/cookbook.pdf.



Maryland hospitals are setting a strong example of how companies and organizations can participate in the Buy Local Week challenge. More than 20 hospitals & nursing homes in Maryland are participating by serving at least one local food product a day and/or their employees have pledged to do the same on their own during Buy Local Week. Some hospitals have close to 200 employees participating by taking the pledge. Contact Louise Mitchell at Lmitc001@son.umaryland.edu for additional information.

For information about the Buy Local Challenge Week and to find local products, visit www.marylandsbest.net.
(Caption: Gov. O'Malley talks with Edward Bowen who prepared Pulled BBQ Pork and Cole Slaw using pork and produce from Southern Maryland farmers.)

Calvert County: "Capital for a Day"

Governor Martin O'Malley, Lt. Governor Brown and Maryland's Executive Cabinet joined Senate President Thomas V. "Mike" Miller, Jr. and local officials in Calvert County on June 19, declaring it Maryland's "Capital for a Day." The program brings the State Capital to every corner of Maryland through a series of events in Maryland cities, towns and communities.

Sec. Hance, a fourth generation Calvert County farmer, accompanied Governor O'Malley to events throughout the day. Events included a prayer brunch with county faith leaders at the North Beach Volunteer Fire Hall, an official ribbon cutting to open the Calvert Medical Arts Center at Calvert Memorial Hospital, and tour of Jefferson Patterson Park and Museum in St. Leonard. To kick off the public Cabinet meeting and to honor Calvert County's strong agricultural heritage, Joe Swann (Swann Farms, Owings) presented the Governor with the county's first harvest of sweet corn and peaches.



Click [here](#) for a video and more information.
(Caption: Joe Swann, Swann Farms, presents Gov. O'Malley with farm-fresh produce.)

drew attention to the value of USDA nutrition programs and the inclusion of fresh foods. Later this month, MDA will host a conference to accelerate Maryland's Farm to School program. All of these visits highlighted the fact that the demand for fresh, local food is alive and expanding.

From the commodity stand point, too much rain this spring has grain farmers grappling with the fact that much of the recently harvested wheat crop is contaminated with a naturally occurring fungus. Now, there isn't enough rain to bring the summer crop to its full potential, but as we all know that can change quickly. We'll learn more about this and other grain-related issues at the [Maryland Grain Producers' Commodity Classic](#) at the Queen Anne's County 4-H Center on the 23rd.

Dairy farmers are suffering one of the worst years ever and are in dire straits due to ongoing low milk prices and high grain costs. Governor O'Malley along with the Governors of other dairy states are asking USDA for Farm Service Agency leniency on loans to dairy farmers.

Queen Anne's County hosted the [60th Delmarva Poultry Industry Chicken Festival](#). As always, it was a job well done and fun for all.

The [Maryland Nursery and Landscape Association](#) held its annual field day at David Thompson's [Foxborough Nursery](#) in Harford County. At that meeting I shared a message that I need to share with everyone: times are tough and things will be different at MDA. Because of the state's budget situation, MDA is no longer able to provide the level of services to which the industry has become accustomed and we expect that things will get worse before they get better. Always optimistic, we know they will get better and we are looking for ways to work even more efficiently and effectively with you to give you the best services and programs we can. Please send us your thoughts about how we may be

Farm to School

The Farm to School program brings Maryland-based products into school lunches in order to stimulate local economies, help keep Maryland farmland open and productive and educate students about where their food comes, how it is produced, and the benefits of a healthy diet.

This summer marks the first ever state-wide Farm to School Workshop to be held on Wednesday, July 29, 2009 from 9:00 a.m. to 3:30 p.m. at Indian Creek Upper School in Crownsville, MD. Attendees will include Maryland farmers, food service staff, parents, teachers, and interested citizens. Together these groups can join forces to grow healthier children, a stronger economy and a better environment. Registration is required for the event and can be done online by clicking [here](#).

The program also hosts [Maryland Homegrown School Lunch Week](#) which will be held from September 14-18, 2009.

In an effort to boost participation, the Farm to School [website](#) will be expanded to contain various new resources including per-grade curriculum and activities that teachers can bring to the classroom as well as ways parents can get involved and support the program.



Hoff Memorial Barn Dedicated

The Marlin Hoff Memorial barn was dedicated on Saturday, July 18 at the Carroll County Farm Museum in Westminster under beautiful blue skies. The barn was built in the late 1700s on what is now the Hoff family farm near New Windsor. It was disassembled and moved to the Farm Museum where its history and unique construction can be shared with others. The barn is currently being reconstructed. Sec. Hance along with numerous state and local dignitaries joined at least 200 local residents for the ceremony.



Carroll County Team Wins Maryland Envirothon

A five-member high school team from Carroll County won the 19th Annual Maryland Envirothon. Teams from Harford, St. Mary's, Washington and Howard counties rounded out the remaining top scores. The Envirothon is an outdoor natural resources competition that challenges students to identify and categorize living resources, perform soil surveys and solve other complex natural resource issues. More than 100 challengers from 19 counties across Maryland and Baltimore City participated in this year's competition, held June 16-18 at the Mount St. Mary's University in Frederick County.



The winning team will represent the state at the national 2009 Canon Envirothon, which will be held at the University of North Carolina at Asheville from August 2-8. During the past five years, Maryland teams have consistently placed in the top 10 percent at national competitions. Click [here](#) for more details.

New Farm Energy Audit Program

The Maryland Statewide Farm Energy Audit Program will help farmers reduce their energy costs through farm energy audits and equipment incentives for qualifying energy saving projects.

Farmers who qualify to receive a farm energy audit through this program will pay \$300, just 25% of the normal auditing fee. This cost is fully refunded if they install any of the equipment recommended in their audit reports. The program offers incentives for equipment such as energy efficient lighting, heating, refrigeration, ventilation, motors, and more. It is not necessary for farmers to complete an energy audit to be eligible to apply for incentives on energy saving projects in this program. Farmers who have recently installed qualifying equipment or are planning to do are welcome to apply.



Click [here](#) for more details, or contact Corey Conant at 800-732-1399 or coreyc@ensave.com.

able to do this.

Thank you for your understanding, optimism and cooperation. I wish you all the best.

[Buddy Hance](#)

[MDA Secretary](#)

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MDA Offers Grain Testing for Vomitoxin

Many farmers are now seeing a negative result of persistent spring rain in their wheat and barley harvest in the form of vomitoxin. Deoxynivalenol (DON), better known as vomitoxin, may be produced in wheat and barley grain infected by the fungus, Fusarium head blight (FHB) or scab. The presence of vomitoxin can make the crop unmarketable or unusable as feed, depending upon the level of contamination. Anyone planning to feed this year's crop to livestock should test their grain first. The Maryland Department of Agriculture's State Chemist is sampling grain at grain elevators and feed mills to determine if vomitoxin is present and if so, at what level. [MDA is providing free testing and guidance](#) to farmers who may be considering feeding this year's small grains to livestock. Testing for crop insurance purposes must be done through a crop insurance adjuster.

Contact the Maryland State Chemist at 410-841-2721 for more information or to arrange for sampling.

Good Agricultural Practices Certification and Conflict Resolution Services Available

Two very different Maryland Department of Agriculture programs are offering valuable services to Maryland farmers: The [Good Agricultural/Handling Practices Certification Program](#) and the [Agricultural Conflict Resolution Services \(ACReS\)](#). Both are important tools for farmers doing business in Maryland.

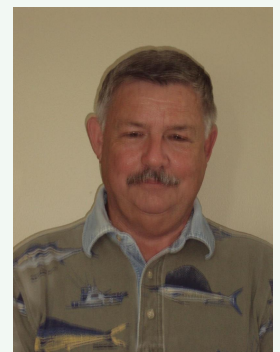
With the increasing concern for food safety issues and interest in buying local products, the Maryland Department of Agriculture (MDA) encourages fruit and vegetable producers and handlers to become certified in the U.S. Department of Agriculture's Good Agricultural Practices (GAP) and Good Handling Practices (GHP) voluntary certification programs.

To become GAP or GHP certified, a farm/business must implement a food safety program and complete a successful audit of its operation. The audit provides national recognition for producers and handlers to the increasing number of buyers now requiring audits for compliance to the GAP and GHP guidelines. For more information contact Deanna Baldwin at 410-841-5769 or baldwidl@mda.state.md.us, or log on to www.mda.state.md.us/go/gap.php.

ACReS is designed to help farmers and others in the agricultural community who may be embroiled in nagging agricultural disputes with family members, neighbors, government agencies, or even lenders. Those in such disputes can get a fresh start by using mediation through the Maryland Agricultural Conflict Resolution Service. Maryland ACReS is a quick, confidential, no- or low cost service offered by the Maryland Department of Agriculture (MDA) and is available to Marylanders to help resolve agricultural related disputes before they end up in court. For more information or to request mediation services, log on to www.marylandacrs.org or contact Mae Johnson at 410-841-5778 or Johnsomc@mda.state.md.us.

People Profile: William R. Woodfield

Bill Woodfield serves as the chairman of Maryland's Seafood Marketing Advisory Commission. The Seafood Marketing Advisory Commission assists the Seafood Marketing Program to "promote increased consumption and distribution of Maryland seafood" and to "seek effective methods to reduce cost and improve the quality and marketability of Maryland seafood." The Commission is comprised of 13 members that represent different areas of the Maryland seafood industry. These represented areas include seafood packers, licensed Maryland watermen, consumers, the Secretaries of Natural Resources and Agriculture and the aquaculture and retail food industries. Currently, the commission is focused on promoting Maryland crab meat and both hard and soft crabs. As Chairman, Woodfield runs the meetings and represents the Commission by hosting an exhibit at the annual International Boston Seafood Show.



Woodfield comes from a family with a long history in the seafood business and has great knowledge of the industry. After high school, Woodfield went straight into the Navy. Upon completion of his term, he entered into the family business: the seafood industry. For almost 40 years he worked at Woodfield Fish and Oyster Company in Galesville, Maryland. In 2002, the family-run business was bought by the Annapolis Produce and Seafood Division. Although it no longer operates under the same name, Woodfield continues to work there.

Featured Recipe: Maryland Crab Cakes

Courtesy of the Government House

Ingredients:

1 lb Maryland jumbo lump crab meat
1 c mayonnaise
1 tsp yellow mustard
1 tsp dry mustard powder
1 tsp Worcestershire sauce
2 tsp Old Bay seasoning
1 tbs fresh chopped parsley
1/3 cup Panko (Japanese breadcrumbs)
1 egg slightly beaten
Dash hot sauce

Preparation:

Preheat oven to 400°. Lightly butter a baking pan and set aside. In a large bowl combine all items except crab meat. Gently fold in crabmeat. Allow mixture to chill for at least 2 hours. Using a large scoop, portion out each crab cake to approximately 4 oz. Place on baking sheet and bake until golden brown (approximately 20-30 minutes).

Yields: 12 - 4 oz. cakes

Upcoming Events

- [Maryland Commodity Classic](#) (July 23) Queen Anne's County 4-H Park (Centreville).
- [Montgomery County Farm Tour](#) (July 25-26) Countywide visits.
- [Maryland State Fair](#) (Aug. 28- Sept. 7) Maryland State Fairgrounds (Timonium).
- [Maryland Horse Forum](#) (Aug. 6) Showplace Arena & Prince George's Equestrian Center (Upper Marlboro).
- [Rural Maryland Council's Statewide Rural Roundtable](#) (Oct. 22) Doubletree Hotel (Annapolis).
- [Maryland Seafood Festivals](#)
- [Maryland Fairs and Shows](#)
- [Maryland Farmers' Markets](#)

We invite your feedback.

Thank you for reading our latest publication. We are always looking for ways to improve how we serve our constituents. Please send your comments, suggestions and ideas to mdanews@mda.state.md.us or call 410-841-5881.

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Stop at Roadside Stands on Your Way to the Beach or the Mountains.

Roadside stands lining vacation routes are stocked with fresh, local fruits and vegetables. Be sure to stop along the way to pick up delicious products for your vacation and to stock up on the way home. To find local products, click [here](#).

[Forward email](#)

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