



Market Bulletin

Mike Strain DVM, Commissioner



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Dairyman Henry Mauthe and granddaughter Katie produce and package Mauthe's Creole Cream Cheese at Mauthe's dairy in Folsom. Henry resurrected the heirloom product in 2001 after larger commercial dairies quit making the labor intensive product. "Creole cream cheese is one of the best things from long ago," Mauthe said.

MAUTHE'S Creole cream cheese sought after by chefs

By Sam Irwin

Henry Mauthe wouldn't call his dairy a boutique dairy. To the 83-year-old Mauthe, he's just been doing the same old dairying that's he been doing for the last 70 years.

Mauthe (*pronounced mow-tay*) is no longer maintaining a herd of dairy cows but he's nurturing a family business by producing Creole cream cheese, a special dairy product that is dear to the heart of thousands of New Orleans natives who always ate their oatmeal with the creamy treat.

Creole cream cheese is mild, slightly sweet soft cheese that is made from clabbered milk, buttermilk and rennet. It's a New Orleans culinary tradition that dates back 150 years or so. According to Slow Food USA, "the cheese is similar to a Neufchatel and other fresh farmhouse-style cheeses with a taste between ricotta and *crème fraîche*."

Back in the day when every New Orleans neighborhood was service by a local dairy and milkmen delivered milk bottles to every back porch, residents of the Crescent City developed a taste for Creole cream

cheese. Dairyman would make sure all of their milk orders were filled and made supplementary products like Creole cream cheese with their extra milk.

Consolidation of the dairy industry created a new dairy farmer who simply milked his cows and sold the milk to a larger milk processor.

Products like Creole cream cheese that were heavy on the labor and not as profitable as cottage cheese simply disappeared from the market.

Mauthe, who relocated his dairy in 1956 to Folsom remembered his motivation to bring Creole cream cheese back to life.

"It made me mad that (the bigger dairies) bought our milk at one price and used our surplus to make cream, yogurt and cream cheese," he said. "They made money with those products, but we (the dairymen) got one price."

Mauthe and his son, Kenny, resurrected Creole cream cheese in 2001. Mauthe sells his Creole cream cheese at the Thursday Crescent City Farmers Market in New Orleans. *See Mauthe's Dairy, continued on page 3*



Excess whey drains from the Creole cream cheese curd.

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Louisiana Agriculture & Forestry Today

Bienville Parish man arrested after failure to deliver hay

A Bienville Parish man was arrested Dec. 13 for failing to deliver \$13,320 worth of hay that had been ordered in August, Agriculture and Forestry Commissioner Mike Strain, D.V.M., said.

Lorris Wayne Ward, 38, Erma Road, Saline, was booked into the Bienville Parish jail on "theft by fraud" charges after he allegedly failed to deliver 240 round bales of hay to Bryan B. Norwood Jr. of Mansfield.

Norwood purchased the hay August 29 with a \$13,320 bank money order but the hay was never delivered.

Harris County authorities in Texas also filed theft by fraud charges against Ward when he allegedly accepted a \$2,000 payment for hay that he did not deliver.

Louisiana Department of Agriculture and Forestry (LDAF) Livestock Brand Commission Inspectors Carney Burcham and H. Scotty Hill, Sergeant Joe West of the DeSoto Parish Sheriff's Office and DeSoto Parish District Attorney Richard Z. Johnson investigated the case.

The Bienville Parish Sheriff's Office and the Texas and Southwestern Cattle Raisers

Association Law Enforcement Division also participated in the investigation.

Johnson dropped the charges against Ward after restitution was paid to the victims. Ward was released from custody Dec. 14.

"I thought it was more important to pursue quick reimbursement for the victims instead of going through a long drawn-out court case," Johnson said.

"Hay is in very short supply and expensive because of the drought," Strain said. "Our Brand Commission Inspectors will investigate any crime committed against

Louisiana's agricultural producers."

Strain said anyone with knowledge or suspicion of an agricultural crime should call the LDAF Crimestoppers Hotline at 1-800-558-9741 to report any agricultural crime.

Livestock Brand Commission personnel investigate all agricultural crime in Louisiana including theft of livestock (cattle, equines, hogs, emus, ostriches, turtles, sheep, and exotics) and farm machinery and equipment.

All enforcement personnel are commissioned by Louisiana State



MIKE STRAIN DVM
COMMISSIONER

Police and have full police powers in the performance of their duties.

Louisiana Market Bulletin (USPS 672-600)

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USDA Agriculture Marketing Service Hay Prices

Values are in tons unless otherwise noted

Alabama SE Hay Report, Jan. 5, 2012

Bermuda Small Square.....	Premium.....	\$100-\$260
	Good.....	\$160-\$160
Bermuda Large Rounds.....	Premium.....	\$100-\$100
Bermuda Mid Round.....	Premium.....	\$100-\$120
	Good.....	\$60-\$90
Bahia Small Square.....	Premium.....	\$200-\$200
	Fair.....	\$140-\$140
Bahia Large Rounds.....	Premium.....	\$87-\$87

East Texas Weekly Hay Report, Dec. 30

Coastal Bermuda Small Squares.....	Good/Premium.....	\$295-\$360
Large Rounds.....	Premium.....	\$170-\$240
	Good.....	\$110-\$170



LOUISIANA DEPARTMENT OF AGRICULTURE & FORESTRY

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Mauthe's Dairy, continued from page 1

Orleans and the Covington Farmers Market on Saturday. He also sells milk with the Mauthe's Dairy label. (His chocolate milk is excellent).

The cheese making process is simple but takes time. First, the milk is pasteurized. The cream is skimmed off and the resulting skim milk is pumped into a stainless steel cooling vat. Rennet, an enzyme, and buttermilk are added to the milk to begin the curd-making process. It takes 12 hours for the culture to solidify into Creole cream cheese.

After 12 hours, watery liquid called whey separates from the cheese curds. The whey is siphoned off the cream cheese and 12-ounce plastic cheese molds are individually dipped into the cheese and placed on draining trays. The trays are racked and wheeled into a small walk-in cooler and allowed to drain overnight. The following day, the cheese is transferred from the molds into a small plastic tub with the Mauthe's Creole Cream Cheese logo imprinted on the lid. Each individual container of Creole cream cheese is packed by hand. It's a three day process.

Mauthe's granddaughter, Katie, works alongside her grandfather in the dairy processing plant and packs most

of the cheese herself. Another granddaughter, Sarah, makes a cheesecake with the Creole cream cheese for resale in select stores. The cheesecakes are available in Langenstein's Grocery in New Orleans and Metairie and Main's Grocery in Folsom. In Covington, the cheesecakes may be found at Acquistapace's Supermarket and also Artigue's Abita Market in Abita Springs. Mandina's Restaurant in Mandeville serves the cheesecake as a dessert.

It's hard to describe what Creole creamcheese tastes like, but add it to a recipe and it makes nearly everything taste better—bland oatmeal takes on a new culinary life. Cakes, cheesecakes and sauces made with Creole cream cheese become consumable masterpieces. *Haute-cuisine* chefs seek out Mauthe's Creole Cream Cheese for their top secret recipes.

Mauthe understands why world class chefs look for his product. "Creole cream cheese was one of the best things from years ago," said Mauthe.

Lake Ponchartrain residents are glad Creole cream cheese is back.

For more information, call 985-796-1001 or 985-264-7962.



Mauthe pours milk into the cream separator at his Folsom dairy. He sells his Creole cream cheese at farmers markets in Covington and New Orleans.

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
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\$450-\$1000 range

All data provided in this report is compiled by the auction barn and intended for informational purposes only. The Louisiana Department of Agriculture and Forestry does not warrant the accuracy, reliability or correctness of the content. If you want your auction report listed, call 225-922-2151. Visit www.LDAF.la.gov for expanded reports.

30th Annual Ag Expo features education, networking and livestock

Ag Expo 2012, scheduled for Jan. 20-21 at the Ike Hamilton Expo Center in West Monroe, will feature the newest products and services for agriculture producers and businesses plus educational displays and programs for all ages. Exhibitors from across the United States will demonstrate the newest technologies from a portable sawmill to row crop equipment to animal health.

In addition to the technology displays, special livestock features include a Jr. Livestock show fea-

turing more than 400 animals, the National Miniature Zebu (Cow) Show and a day of Cattle Dog (Australian Shepherd) Trials.

The Louisiana Cattlemen's Association Annual Meeting is held concurrently at the Hilton Garden Inn across the street from Ike Hamilton.

Ag Expo is the best attended event of its kind in the region. More than 10,000 attendees from Louisiana and adjacent regions of Arkansas, Mississippi and Texas visited the event last year.

Information on participating in the Jr. Livestock show is posted online at www.agexpo.com.

Ag Expo is sponsored each year by the North Louisiana Agri-Business Council, with cooperation from LSU AgCenter, Louisiana Tech University, Louisiana Cattlemen's Association and Goldman Equipment.

Additional information, including exhibitor applications and event schedules, can be found at www.agexpo.org or by calling 318-355-2495.

Heirloom Gardening Symposium Jan. 28

Friends of Hilltop Arboretum will present "Heirloom Gardening: Yesterday's Plants for Today's Gardens" at the LSU Design Auditorium in Baton Rouge on Jan. 28.

The event will feature gardening experts and authorities on heirloom gardens from 8:30 a.m. to 12:30 p.m. A pre-registration of \$45 for members and \$60 for non-members is required.

Heirloom Gardening: Yesterday's Plants for Today's Gardens will celebrate cultures and plants and how both these came together to create beautiful and memorable southern gardens.

Keynote speakers William C. Welch and Greg Grant believe that their own gardening experiences are integral to communicating with other gardeners. Their talks will focus on how they created

their own heirloom gardens and how others may create gardens that express a strong sense of place and commitment to sustainability.

Welch is a professor and Agri-Life Extension landscape horticulturist in the Texas A&M System. He has many years of experience with garden clubs and nursery organizations and is a regular contributor to Southern Living magazine. In addition to being on the board of directors of the Southern Garden History Society, he is also an honorary member of the Garden Club of American, which awarded him its distinguished service medal in 2008.

Greg Grant is the Stephen F. Austin (SFA) gardens outreach research associate at SFA in Nacogdoches, Texas. A former Agri-Life Extension agent and

lecturer in horticulture at SFA, Grant has traveled extensively to gardens in the United States and Europe and is a popular speaker on garden topics throughout the South. He is a regular contributor to Neil Sperry's Gardens Magazine and writes the column, "In Greg's Garden," for Texas Gardener Magazine.

Regional native plants, old southern garden varieties and pass-along plants that are the backbone of heirloom gardening for south Louisiana will be discussed.

Plants and merchandise from the Hilltop Garden Book and Nature Shop will be available for sale and the speakers will be on hand for book signings. Refreshments will be provided.

For more information, call 225-767-6916.

4-H/FFA livestock sales good source for fresh meat

By Sam Irwin

Farmers markets abound. "There's been a real trend for communities to build and promote farmers markets that sell locally grown fruits and vegetables," said Mike Strain, commissioner of the Louisiana Department of Agriculture and Forestry. "Since I've been in office, the number of farmers markets listed in the Market Bulletin has grown from 32 to 61."

But where's the beef? "It's difficult for the local beef producer to bring meat products to the farmers market," Strain said. "The product must be inspected, cut, wrapped and frozen. Most farmers aren't willing to make the investment that would be required to bring a display freezer to an open air farmers market."

There are other options for the consumer who wants fresh meat for his family and to support his farming neighbor by buying locally produced beef, sheep, goats and pork. He can go to any number of 4-H or Future Farmer of American (FFA) livestock shows and purchase an animal that has been raised locally.

In nearly every parish, the local 4-H or FFA chapter hosts a livestock show. Members raise a cow,

goat, sheep or pig to be judged against other livestock at the show. Animals are graded on breed standards and other criteria. Traditionally, livestock shows were a way for producers to learn how to improve the breeds. If an animal won the district level, it moved up to compete in the state livestock show.

When the shows are over, the animals are sold at auction to individuals or the livestock market.

The local livestock show and sale is tremendously important to the community, Strain said.

"The parish livestock show and sale used to be one of the community's biggest events," Strain said. "Everyone wanted to raise the top steer and win the blue ribbon. There was real prestige to buying the champion."

But as more and more of Louisiana's economy changes from a rural to an urban base, many consumers have forgotten about or never knew that the local livestock show and sale was a place to go for Louisiana meat.

Strain said he'd love to see more community participation at the livestock shows.

"4-H and FFA students raise their animals and prepare them for the

livestock show," Strain said. "It's a year of hard work for these young people, but they're learning responsibility and gaining leadership skills."

They also learn about marketing when their animals are sold at the auction after the show is over. Who buys their cattle? Some buyers are individuals who want to purchase enough meat to fill the family freezer. Others are business owners who want to host a barbecue for employees or clients. Another potential buyer is a service organization who wants to serve a pork plate free of charge at a club meeting.

The main advantage of purchasing an animal at a livestock show is that you know the animal is grown locally, and it's also a way to promote Louisiana agriculture.

"Not only do you have the advantage of fresh, locally produced meat, you are also supporting the local farming economy and encouraging our young people," Strain said. "With the average age of the Louisiana cattleman at 65, it is in our best interest that we do everything we can to promote agriculture as a viable profession in order to assure a food source for our future."



4-H livestock show schedule

- | | | |
|--|--|--|
| Jan. 13-14 Iberia Parish Livestock Show, SugArena, New Iberia | Parish Livestock Show, LSU facilities, Baton Rouge | Livestock Show |
| Jan. 14 Lafourche Parish Junior Livestock Show, Agriculture Building, Raceland | Jan. 21 Ascension Parish Livestock Show, Lamar Dixon Expo Center, Gonzales, | Jan. 28-29 Northeast District Jr. Livestock Horse Show, Delhi Livestock Barn, Delhi |
| Jan. 14 Assumption Parish Livestock Show, Assumption LSU AgCenter, Napoleonville | Jan. 20-21 Avoyelles 4-H/FFA Livestock show, 112 Fair St., Marksville | Jan. 25-28 Acadiana District Livestock Show, Blackham Coliseum, Lafayette |
| Jan. 19 Vermilion 4-H Livestock & Poultry Judging Contest, Cecil McCrory Exhibit Building, Abbeville | Jan. 20-21 St. Landry Parish Livestock Show | Jan. 28 Northwest District Livestock Show, |
| Jan. 19-21 Beaufort Junior Livestock Expo - Beaufort Parish Covered Arena, DeRidder | Jan. 21 Feliciana Junior Livestock Show, West Feliciana Sports Park, St. Francisville | Jan. 31-Feb. 3 Southeast District Junior Livestock Show, |
| Jan. 19-21 Calcasieu Parish Jr. Livestock Show, Burton Coliseum, Lake Charles | Jan. 23-26 Jeff Davis Parish Livestock Show, Jeff Davis Parish Fairgrounds, Jennings | Jan. 31- Feb. 4 Southwest District Livestock Show, Burton Coliseum, Lake Charles |
| Jan. 19-20 Cameron Parish Jr. Livestock Show, Parish Maintenance Barn, Cameron | Jan. 26 Sabine Parish Livestock Show | Feb. 11 -19 LSU AgCenter State Livestock & Poultry Show, Lamar-Dixon Expo Center, Gonzales |
| Jan. 19-21 Evangeline Parish, Chauncey Pitre Memorial Building, Ville Platte | Jan. 26-28 Allen Parish 4-H/FFA Livestock Show and Sale, Allen Parish Fair Grounds, Oberlin | Feb. 1 Northeast Jr. Livestock Show, Deli Livestock Barn |
| Jan. 20-21 Vermilion 4-H Livestock Show and Sale, Cecil McCrory Exhibit Building, Abbeville | Jan. 27 St. Tammany Parish Jr. Livestock Sale, St. Tammany Parish Fairgrounds, Covington, contact stpjrlivestock@aol.com, stpjrlivestock.webstarts.com or call Sandy Robbins at 985-630-5180 | Feb. 1 4-H Livestock Show, Deli Livestock Grounds |
| Jan. 20 Ouachita Parish Ag Expo Forestry Forum, West Monroe Convention Center | Jan. 27-29 St. James Parish Show, Lutcher Cow Palace | Feb. 2-4 Northeast District Livestock Show, |
| Jan. 20-21 East Baton Rouge | Jan. 28 Tangipahoa Parish 4-H Livestock Show, Florida Parishes Arena, Amite | Feb. 2-4 South Central District Livestock Show, Lamar-Dixon Expo Center, Gonzales |
| | Jan. 28 Terrebonne Parish | Feb. 2-4 Central District Livestock Show, Dean Lee Livestock Complex, Alexandria |
| | | Feb. 11-18 State Livestock Show, Lamar-Dixon Expo Center, Gonzales |

Arbor Day
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10 a.m. - 1 p.m.

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