Daylight Saving Time begins March 9.

Kleinpeter Farms Dairy President Jeff Kleinpeter of Baton Rouge has bright red hair.

“It’s the German influence,” Kleinpeter said. Kleinpeter’s Swiss ancestors settled along the Mississippi River near St. Gabriel in 1774, not far from the so-called German Coast of St. Charles and St. John the Baptist parishes.

The Germanic god Thor also had red hair. Lighting was said to emanate from Thor’s rusty beard. Kleinpeter doesn’t send out fiery bolts when he tugs on the bill of his omnipresent Kleinpeter Milk baseball cap but you can feel the electric enthusiasm in the air when he talks about Kleinpeter ice cream, his company’s latest endeavor. He and his sister, Chief Financial Officer Sue Anne Kleinpeter Cox, run the corporation.

His conversation is sparked with more than a few “Gollys,” “Man!” and the occasional “Woos,” when he talks about the ice cream project.

“We started thinking about developing ice cream nine months ago,” Kleinpeter said. A broad grin flashes across his face when he recollects the concept. “Funny thing, it’s about how long as it takes to have a baby. Man!”

The decision to make this grand multi-million dollar investment in ice cream wasn’t part of a broader five-year plan or anything like that?

“Heck no,” Kleinpeter said. “I can’t think that far ahead!”

But ice cream has been an idea circulating in the collective Kleinpeter brain trust ever since brothers Sib and Papa Kleinpeter milked that first cow for commercial purposes back in 1913.

Today, the Kleinpeter dairy milks the largest herd of milk cows – 750 - in the state.

Kleinpeter’s vanilla ice cream is chilled 22 degrees on the production line but will be flash frozen to a core of -45 within a four-hour period when packaged and shrink-wrapped.

“I have been asked all my life, ‘why don’t y’all do an ice cream?’” Kleinpeter said. “People say, ‘We love your milk. The ice cream would certainly be great ‘cause your milk is so good.’”

When he sat down and thought about the local milk market, ice cream wasn’t that hard to figure out.

“We have excess cream that we sell every week,” Kleinpeter said. “I looked at how much milk we buy locally from family farms around Baton Rouge and wanted to do more for those farmers.

“We have production fluctuations up and down with our milk that we buy from our dairy and other farms and it causes our sales to fluctuate as well.

“To avoid these fluctuations, we thought it would be nice to put the cream into a shelf-stable, code date-stable product like ice cream.”

And once he began considering ice cream, the ideas flowed like soft-serve ice cream at the Tastee-Freez. Who knew ice cream was brain food and capable of stimulating all kind of creative thought?

It was a given that the first two flavors from Kleinpeter would be perennial favorites vanilla and chocolate.

“We were trying to get people to think about what it means to buy local,” Kleinpeter said. “It’s real important to us to buy local and it’s real important to consumers to buy local.”

The Kleinpeter milk market is indeed a local one, strongest in Baton Rouge, New Orleans, the Northshore and down Bayou Lafourche. It only made sense for Kleinpeter ice cream to seek out local flavors as well.

That’s when cane sugar, strawberries, pecans and pralines came into play.

“Look at Ponchatoula strawberries. Look at Bergeron’s pecans (from New Roads). Look at Aunt Sally’s pralines from New Orleans. We’re going to use all of those flavors in our ice cream.

“We already know Louisiana food is the best in the world. Why not add value to the strawberries and pecans and put them in our ice cream?”

Kleinpeter admits he wasn’t always a leader of environmental causes but he’s jumped wholeheartedly into the “Buy fresh, See Kleinpeter ice cream, continued on page 12
Shade-tree seedling packets go on sale soon

The annual shade-tree seedling sale sponsored by the Louisiana Department of Agriculture and Forestry will be held March 3-7 at LDAF headquarters in Baton Rouge and forestry district offices throughout the state, according to Agriculture and Forestry Commissioner Mike Strain, D.V.M.

In Lafayette, the sale will be held March 1-8 with the exception of Sunday, March 2. New Orleans will have a one-day sale March 8.

"This is the perfect opportunity for homeowners to add beauty in an energy-efficient manner to their home or property. The seedlings are sold at a very reasonable price and the canopy offered by shade trees has a positive impact on the environment and lowers utility costs," Strain said. "You really can’t go wrong with an investment in shade trees."

Forestry district offices are located in Hammond, Clinton, DeRidder, Oberlin, Olla, Woodworth, Natchitoches, Haughton, Monroe and New Orleans. The New Orleans sale will be held at the Parkway Partners office at 1157 Baronne St. Some other districts will hold sales in locations in addition to the office site. Dates and times will vary and will be publicized locally, Strain said.

"We suggest anyone interested in buying shade-tree seedlings look for local publicity on the sale or call the district office in their area to find out the exact times and locations seedlings will be available," Strain said.

Two types of seedling packets are available. A pine packet containing 20 seedlings costs $3. The other packet, comprised of six trees including two baldcypress and one each of Chinese elm, green ash, cherrybark oak and river birch, also sells for $3. Packet species content may vary in some cases, depending on availability.

All packets feature year-old, bare-root seedlings. They are available on a first-come basis and cannot be reserved in advance.

"We have sold out of certain species before the sale is over, especially some of the hardwoods, so we encourage people to come during the early part of the week," Strain said.

Species are all native to Louisiana and are well suited to the state’s growing conditions. All are large trees at maturity and should be planted on sites where their limbs will not interfere with overhead utility lines or structures and their roots will not interfere with sewer lines, slab foundations, walkways or driveways as they mature.

Instructions for planting and care of the seedlings are included with the packets.

LDAF firefighters help battle Texas blazes

A Louisiana Department of Agriculture and Forestry firefighting strike team has been sent to Granbury, Texas, to assist the Texas Forest Service with wildfires. Commissioner of Agriculture and Forestry Mike Strain, D.V.M., said today.

Strike team leader Mike Smith of Kentwood and tractor plow crew members Bill Carpenter, Clinton; Craig Gottschalk, Ponchatoula; Craig Honeycutt, Grayson; James Pool, Minden; Darrell Eaves, Merryville; and Oris Carrier, Oberlin, left in mid-February for Texas. They are expected to assist Texas Forestry officials for up to two weeks.

Along with the crew, LDAF also sent three Mack truck transports and three John Deere 650 bulldozers to help prevent further wildfire breakthroughs.

Strain said the department is able to lend a hand to Texas right now because wildfire danger levels in Louisiana are moderate.

“We were requested to send any available manpower and equipment to assist in Texas," Strain said. “We’re happy to help, but if our situation in Louisiana changes, the team and equipment will return immediately.”

Strain said the Texas Forest Service activated the South-Central and Southeastern Forest Fire Compact agreements which allow member states to assist in a variety of emergencies if they are able.

LDAF firefighters help battle Texas blazes

4-H documentary to air in March

A half-hour TV documentary, “Louisiana’s Lucky Clover: A Century of 4-H” will be broadcast for the first time on Louisiana Public Broadcasting (LPB) and its affiliate stations March 12 at 7:40 p.m.

Produced by the LSU AgCenter, the documentary tracks the formation and development of this youth organization from the first “corn club” in Avoyelles Parish in 1908 to today's vast network of clubs and projects across that state that involved about 225,000 young people in 2007, according to Paul Coreil, vice chancellor and director of the Louisiana Cooperative Extension Service.

“4-H is the largest youth organization in the country,” Coreil said. “And Louisiana was one of the first states to recognize the potential.”

The documentary uses rare photographs and film footage to guide viewers through the history, which includes many stories people today may not realize, said Mark Tassin, director of the LSU AgCenter 4-H and Youth Development program.

For example, during World War II young club members raised $3.5 million in war bonds, enough for the military to build a cargo ship, or liberty ship as they were called. The ship was named the “Floyd W. Spencer” in memory of a popular Louisiana 4-H agent and former LSU football player, Tassin said.

The documentary includes clips from interviews with more than 30 people, said Randy LaBauve, LSU AgCenter communications specialist and the documentary’s producer. Among those featured are Lt. General Russel Honoré, East Baton Rouge Parish Mayor-President Kip Holden and Leonard Knapp Jr., grandson of Seaman Knapp, one of the founders of the nationwide Cooperative Extension Service.

“The club’s symbol, the four-leaf clover, has proven to be the perfect representation of the young people, leaders, volunteers and agents who have, indeed, brought good luck and good fortune to Louisiana,” Coreil said.

LaBauve will also be making arrangements for the documentary to air on other Louisiana stations during the course of the year. DVD copies of the documentary will be made available for sale later this year with the opening of the 4-H Museum in Mansura, which is in Avoyelles Parish. Proceeds from the sale will go to the Louisiana 4-H Foundation, Coreil said.

Looking for a gift for someone?

A Market Bulletin subscription makes the perfect birthday gift. See the subscription form on page 11 or contact the MB office for a gift certificate you can mail to your special someone.
Louisiana Agriculture & Forestry Today

Strain: All rice seed must be tested for Liberty Link traits

Mike Strain DVM
Commissioner

Agriculture and Forestry Commissioner Mike Strain is reminding seed dealers and farmers that all rice seed in Louisiana must be tested for Liberty Link 601 traits.

“The Liberty Link rule was passed in May of 2007 to protect Louisiana’s rice industry from economic losses being placed on genetically modified rice containing Liberty Link traits,” Strain explained. “The production of rice contributes more than $235 million to the state’s economy so even the slightest disruption in the availability of seeds for our product would be detrimental to the industry.”

Trace amounts of genetically modified rice with Liberty Link 601 traits were originally detected in the U.S. rice supply in August 1998, through USDA and FDA concluded after reviewing scientific data that there was no threat to human health, food safety or the environment, the European Union placed an embargo on U.S. rice. Other rice importing nations threatened to follow suit.

“Rice producing states had to determine how to best handle the Liberty Link issue. This led to the state’s Seed Commission implementing a rule saying all rice seed must be tested for the presence of Liberty Link traits. If the rice seed is free of those traits, it can be sold and planted for crop production,” Strain said.

“If the seed is found to contain Liberty Link, it will be placed under a stop sale and either destroyed or sent to a mill that will accept the seed as grain.”

To begin the testing process, seed dealers, rice/BioLink-2 bulls, contact the Department of Agriculture and Forestry for sampling. Field personnel will collect a sample and submit it to Biodiagnostics Laboratory Inc. in Wisconsin for testing, and those results are approved by USDA to conduct the Liberty Link test. Once testing is complete, the department receives results from the lab and notifies the owner of the sample as to the results.

“Samples can be retested if they test positive the first time, but a new sample will not be taken. The retest is only permitted on the original sample.”

“All of this is to protect our rice industry from the financial harm inadequate precautions might cause,” Strain said. “Every rice-producing state has implemented rules and regulations regarding Liberty Link traits and Louisiana’s are not out of line with what other states are doing.”

For more information, contact Eric Gates or Lester Cannon at 225-925-4733.

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(6) Doc Bar & Silk, b-dy 3 yr. old, 1500 cows; $1150; (20) Brangus heifers, exposed to lbw Angus bulls for 60 days, $1050. D. Spears, St. Landry; spears_farms_la@yahoo.com or 719-326-4092.

All horses, mules, and jack's must be from bona fide livestock farmers. We cannot accept notices from horse dealers, order buyers or persons selling on commission.

**MARKET BULLETIN**

**February 28, 2008**


**AHQA Honor & Cash, 15.2 hands, chestnut, Dash for Cash, Easy Jet, Texas Dancer, Hijo the Bull, Boston Mac, Leo, $400/$55 mare care. Beth Humphries, Monroe; 318-343-0823.


**AHQA** red roan, Peptoboomsland, Peppy San Badger, Royal Blue Boon, Smart Little Lena & Doc's Oak bloodlines, $500/$55 mare care. T. Lendon, Melville; 337-623-4683 or Terry; 337-945-3657.

**AHQA** sorrel, own son of '06 wh. stallion, Cats Rhett, High Brow Cat, Smart Little Kitty, Son of a Doc & Doc's Remedy on papers, $500/$65 mare care. M. Browning, Sunset; 318-452-3052.

**AHQA** 2 yr. old, $1500, Doc O'Lena breeding, ready to be broke. David Moses, Deville; 318-452-3052.

**AHQA** 2 yr. old, $1500, Doc O'Lena breeding, ready to be broke. David Moses, Deville; 318-452-3052.

**AHQA** nice looking sorrel geld, 15.1 hands, stut, used for ranch work & trail riding, great for beginners or adults. $2000; 56 not a good looking gray geld, used for team penning, sorting, kids & adults ride, great handle, $2000. Dean Gentile, Port Allen; 225-328-2198 or 225-627-9562.

**AHQA** 2 yr. old, $14 hands, 1100 lbs. stout, not a long neck Egyptian, snow white, very smart. $1500. Michael Vacherie; 225-328-2198 or 225-627-9562.

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337-831-3758.
Westlake; 337-912-1742.
$500/$7 mare care. James Reed, Hustler & out of a daughter of Doc Freeman, dam daughter of Freckles lion son of Boon a Little 126, AQHA, great foundation blood-
er, AQHA, great disp. & very athletic, first breeding season, limited 10 mares, $500/$7 mare care.
Westlake; 337-912-1742.
AQHA Play Honky Tonk, gray stallion, son of Playgun, dam daughter of Smart Little Lena, stallion, son of Playgun, dam
AQHA buckskin, grandson of Doc Remedy, $400/$5 mare care. Jim Briley, Opelousas; 337-543-8578 or 337-277-6695.
AQHA stallion out of Utopian Teddy Boy, by Honey creek Myjem, dam is Little Bit O Sugar by All American Boy by Bar Boy, 15.1 hands, $300/$55 mare care. Cody Darbonne, Opelousas; 337- 543-8578 or 337-277-6695.
AQHA stallion, Haidas Little Pep x Partner In La x Doc O’lena, AQHA futurity finalist, earner of $37,000 plus producing cutting bar-
el, reining & ranch horses, very cowy offspring, $1000/$5000 mare care. A. Vincent, Maurice; 337-224-9715.
AQHA stallion, Smart Smokin Pep x Got Pop Pep x Pop a Top Pep, excel. cutting & heeling horse, pro-
ducing cutting, roping & ranch horses, $5000/$55000 mare care. A. Vincent, Maurice; 337-224-9715.
Boer wether, 10 mos., daughter used for 4-H shows, both a good home for pets, $50. Shaun Beaug, Iowa; 337-756- 2532.
Top of the line fb Boer. Boer billy, color correct, herd builder, Rambo & Pipeline genetics, show quality, 11 mos., $300. Anthony Murphy, Eunice; 337-550-0826.
(2) Pb nubian babies, born 12/7/06, disbudded, (1) doeling (1) buckling, $200/1. Amber Kibodeaux, Egan; 337-783-1933.
Boer goat, wether, disbudded, 9 mos., very gentle, $60. Barney Mire, Washington; 337-363-3418.
Boer fainting goats, males & females, $175/1. Norma Trayler, Unachula; 338-368-1289.
(2) Boer wethers, 10 mos., skinning, $400/2. Danny Smith, Eunice; 337-756-1528.
(40) Boer goats, kidding now, $100/1-up. Miles McNeely, Hornbeck; 318-565-4060.
Reg. Bu sheep, 3 mos., $150/1-up; reg. Boer goats, (1) wether, 75/1, 5 mos., $85; reg. Boer goats, Eggstreme bloodline, (1) buck, 100/1, 2/00/04, $300; (1) buck, 100/1, born 11/17/06, $200. Allen Dugas, Tickfaw; 985-542-0217.
Brush goats, small goats for pets, grown under fence, keep proper & fences clean, all bred. Ronnie Saccaro, Baton Rouge; 225-261-6091.
Lots of Jan/Feb, babies, bucks & does to select from, Alpines, Boers, Nubians, LaMancha, Saanen, mixed breeds, pb, reg., $100/1-up. Ronnie, Denham Springs; bonniefarms@charter.net 985-692-4989.
Reg. Boer goats, yrly females by Topbrass grandn, nice bone & width, percentage nannies, many w/kids, being born now, scrape enrolled, $175/1-up. Damon
Albarado, Duson; 337-654-3599.
Miniature dairy goat doe, Nigerian, twin sister, parents reg. blue eyes, beautiful, 3 colors, great foundation family, Thibodaux; 985-688-4571.
Male pygmy goat, born, 4/15/07, blk./wh., $50; young male & female pygmy goats, born 1/25/08, males, $50; females, $100. Bernard Darbonne, Opelousas; 318-765-9415.
Reg. Nigerian dwarf goat kids & adults, expect more kids in April. Tammie DeHart, Colfax; lapit-
collie@bellsouth.net or 318-627- 6220.
Beautiful Nigerian dwarf goats, weaning now, some w/crys-
Complete herd dispersal, blk. belly Barbado & Katrinaheep sheep, $50/1-up. L. Hemphill, West Monroe; 318-801-4700.
Boer goat, weaning, disbudded, 9 mos., very gentle, $60. Barney Mire, Washington; 337-363-3418.
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AKC Chinese Shar-pei wrinkle pups, $275-$500. Sheila Wills, Jennings; 337-824-5197 or 337- 789-0699.
Pb Australian blue heeler, wormed all shots, born 1/7/08, (6) males, $60/1. Irvin Boyer, Eunice; 337-473-5457.
Border collie puppies, ready to start working, beautiful pups, not reg., fb, $50/1. C. Sibley, Livingston; 225-686-2304.
AKC bloodhound pups, ready 3/11/08, (red, 3 females), (5) males, parents on premises, must be working stock, tri color, blue merle female, $500. T. Seal, Franklinton; 318-573-9143.
(2) Boer wether, 9 mos., used for 4-H shows, both a good home for pets, $50. Shaun Beaug, Iowa; 337-756- 2532.
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wilder® race, land access in dry season, $2000/acre. Harold Cain, Bastrop; 318-823-3072.
75 acres in Washington Parish, located in Pine school district, $4000/acre, will sub-divide. Billy Thomas, Bogalusa; 985-734-4427.

SEEDS, FLOWERS & ORNAMENTALS

Paw-paw $1/seed; may-popp (passion flower), $2/15 seeds; cashew green stripe, $2/20 seeds; birdhouse & dipper gourd, $2/15 w/SASE. J. Robin Brn., 4017 Hwy. 357, Opelousas, LA 70570; 337-407-0188.

Lasallia pungens, proven yrs., $40/oz.; roma, cherry & tree tomato, Peter, rooster’s spur, cowhorn, red & yellow eggplants, birds eye, hot & sweet banana peppers, Confederate rose, candlestick, pine & red Texas Star, Stephanotis vine, yellow butterfly vine, chinaberry, bush cherry. Morris Collura, 2327 Louisiana Ave., Lake Charles, LA 70601; 337-478-2042.

Louisiana live oaks, 6-7', all in 5-gal. pots, $19.95/ac. Ann Nichols, Cloutierville; 318-379-0336 or 318-379-0272.

Waxy palms, jelly palms, $5 to $15/1.; Japanese plum, $4/1.; Celeste fig, 1-gal., $4; monkey grass, 3 qt. tufts, $1; live oaks, 3-gal., $4; amaryllis reds, $2-10; by bulb size. James Stelly, Eunice; 337-457-4258.

Mayhaw trees, large fruited varieties, also grafted everbearing mulberry, jelly palm, queen palm, bur oak, American beech, ginko tree, thornless holly locust, native red, pink & white; hardy hibiscus, basswood, $10-$45/1. Kent Benton, Livingston; 225-686-0248.

Crepe myrtle, oleander, fruit, hollies, figs, grasses & much more, wholesale price if quantity pur-
Chased. Albin Yakobski, Farmerville; 318-368-3992.

Chinquapin, mayhaw, chickasaw plum, common apple, Bartlett pear, Arkansas blackberry, nut, oak, bald cypress, common persimmon, paw paw, native pecan, 4'-6' in 3-7 gal. pots, $7.5-$14/1. Glenn Austin, Winnfield; 318-628-6150.

Louisiana live oaks, good stock, single leader, 1-2', $3/1, 2'-5', $10/1; 24' boxes, 8' tall, $80/1. A.M. Gray III, Patterson; 318-597-0684.


Grafted mayhaw trees, top varieties, large-fruited, consistent producers, 3-gal, $10/1, 4-gal., $71, brown turkey figs, 3-gal., $71, at place. Johnny Singe; 318-397-0630.

Pecan trees, Caddo, Candy, Creole, Crespi, Elliott, Jenkins, Gafford, McMillian Ocoee, Sumner, Syrup Mill, Lakota, 3-gal. container. Robert Dupuy, Houma; 318-597-0684.


2007 hay, barn kept, tight rolls, Dallas & Bahia, will load, $25/1. Robert Ault, Robeline; 318-201-6085.

4x5 bales of hay & grass, baled early June '07 & stored in barn, 6x10 bales, $30/1. Barry Dupuy, Opelousas; 337-945-5158 or 337-947-0186.

High quality Grafted mayhaw, fence rows, leafy, 5x5 bales, 750 bales, $115/1. Joe Breaux, Plaquemine; 318-947-0240.

High quality Grafted mayhaw, 4x5 rd. bales, wrapped, $53/1. J. Lashay, Caddo; 318-543-3671.

High quality Grafted mayhaw, 5x5 bales, $125/1. J. Lashay, Caddo; 318-543-3671.

2007 hay, barn kept, tight rolls, Dallas & Bahia, will load, $25/1. Robert Ault, Robeline; 318-201-6085.

4x5 bales of hay & grass, baled early June '07 & stored in barn, 6x10 bales, $30/1. Barry Dupuy, Opelousas; 337-945-5158 or 337-947-0186.

High quality Grafted mayhaw, fence rows, leafy, 5x5 bales, 750 bales, $115/1. Joe Breaux, Plaquemine; 318-947-0240.

High quality Grafted mayhaw, 4x5 rd. bales, wrapped, 53/1. J. Lashay, Caddo; 318-543-3671.

High quality Grafted mayhaw, 5x5 bales, $125/1. J. Lashay, Caddo; 318-543-3671.
MARKET BULLETIN

February 28, 2008

Yanmar '85 YM 336D, 33 hp, 2350 hrs., 4 wd, front-end loader, perfect for work around the house or hunting camp, plus 5' Howse bush hog, $2000. W. Miller, Wolfe, LA; 985-335-6406.

Komatsu excavator, '96 PC-60, very tight machine, in perfect mechanical cond. & new paint, $21,000 obo or possible trade. Larry Dunn, Thibodaux; 985-413-0853.


6' JD bush hog, good shape, never used, diesel gas, in 1/2 ton truck, may also be used. Oris Creighton, Folsom; 985-788-4313.

160 MF truck, $3200. Delos Thompson Jr., Folsom; 985-796-9606.

JD 7520 tractor, runs, 4 wd, $3500; MF 2745 tractor, serial# 9R01088, runs, needs work, 2 wd, $3000; dozer dirt blade w/3C frame to fit D6D or D6E, $2000. Dianne Price, Denham Springs; 225-664-4232.


Ditch Witch 4010, diesel, front backhoe & 6-way blade, ready to wrestle, $50,000. T. Richard, Scott; 337-235-0764.

Ford 2600 diesel, 5' bush hog & 5' grooming mower, good cond., $6000. Tom Richard, Scott; 337-235-0764.

(4) new Burch corn planters w/hot, $3500/1; (1) 4-row rotary hoe, never used, $750. Clement Lejeune, Brusly; 318-927-9389.

Allis Chalmers, 3 pt. hay rake, $400; horse drawn hay rake, excel. cond., $225; 33' 14' mule pound boards, $400; 5' blade tillers, made by Thomas, $350; 42' alumin. floor mowers, $1200. Frank Demarco, Hammond; 985-345-0385.

5000 Ford tractor, runs good & in good shape, $6400; 3000 Ford tractor, good rubber & metal, $4000. Mark LeBlanc, Mamou; 337-992-2021.

1-row riding digger, $3000. Daniel Labarde, Mansura; 318-964-2902.

50 Case front-end loader & backhoe & JD corn breaker, model 120. Will Romero, New Iberia; 337-369-3047.

2675 MF diesel tractor, 110 hp, cab, ac, p/s, 90% excel, tires, needs clutch, $5000; 336 JD sq. baler, in good cond., $2000. B. Beibert, Mamou; 337-523-4613.

Bobcat 733 skid steer loader, 2000 hrs., good cond., $11,000. John Delaney, Lecompte; 337-201-9572.

John Deere 7500a, 16 ft. corn head, $300; 5 1/2 drum hay cutter, works fine but needs tarp, $350; NH SQ baler, $250. Dwight Brignac, Washington; 337-831-3758.

3 pt. offset ditcher, very good cond., runs, has new 10' offset ditcher, $8500. Clement Lejeune, Oberline; 337-639-2439.

JD 335 rd. hay baler, makes 4x4 bales, shed kept & in good working cond., $2500. Caterpillar D6 dozer, '85 model, good solid engine, undercarriage, 85% good, screens, screens & winch, KG shearing blade, excel. cond., located near Simmesport, $3500. J.E. Rabalais, Lafayette; 337-984-5788.

Keg 2.55 bale hook, works off 3 pt. hitch, 2' bucket, $1800. Kevin Hanks, Jennings; 337-824-9747.

6' relift pump w/electric motor, $1500; Great Plains, 2020 drill, $5000; IH 1640, 4 wd, 16' row, $6000. IH 5488, 3 pt. rear hitch, $5000. M. Carrere, Schriever; 985-448-3158 or 318-446-3279.

Wanted: used pecan cleaner. Clayton Lemoine, Moreville; 318-985-2532.

Wanted: 10' heavy-duty leveling disc, whyd. lift, good cond. Larry, Minden; 318-979-7792.

Wanted: 3 pt. rear hitch, 4 or 6-way hyd. grade blade w/pt. hitch. Victor Dugas, Mansura; 318-395-8724.

Wanted: disc plow, 12, 14' or 16' size rotto ditcher, reasonably priced. Pete Tuchet, Jennings; 337-912-1449 or 913-1449.


WANTED:

FARM TRUCKS & RELATED PARTS

1995 Dodge 2500, 5.9 Cummins turbo diesel, single cab, new trans. & turbo charger, p/s, p/b, ac, very dependable, 150,000 miles, $4000 or best offer, Thibodaux; 985-413-0853.

Hitch receiver, class III for '03 Dodge 1/4 ton truck, $30. H. Stephenson, Erwinville; 225-627-4348.

1974 Chevrolet C30 1-ton pickup, 63,000 miles, $3000. John, Clayon; 338-389-4219 or 318-739-8964.

Alum. toolbox, fits behind cab, $100. Willie Richard, Rayne; 337-
Coming Your Way

The Louisiana Equine Council Horse Expo will be held March 8-9 at the Lamar-Dixon Expo Center in Gonzales. A variety of clinics and competitions are offered. For more information, contact Ruby Halter at 337-234-8652. More information may be found at the Web site www.laequinecouncil.com.

The South Louisiana Team Sorting Association will hold a competitive cattle sorting event at 9 a.m. March 8 at the C.M. Zito Arena in Plaquemine. Classes include open, mixed, pro/am/novice, junior youth, senior youth, amateur and novice. Other dates include April 12 at the Lamar-Dixon Expo Center, Gonzales; May 10 at the Pointe Coupee Arena in New Roads and June 7 at the C.M. Zito Arena in Plaquemine.

For more information visit Web site www.sltsa.org. The Louisiana Angus Association Annual Female Sale will be held at noon March 8 at LSU Alexandria’s Dean Lee Research Station in Lecompte. Approximately 70 lots will be offered, including cow/calf pairs, open and bred heifers. For a free catalog, call 662-837-4904 or visit the Web site www.americanlivestockbrokers.com.

The South Louisiana Saddle Club will hold the 2008 Winter Classic open horse show at noon March 8 at Churchill Arena, 10205 Lapalco Boulevard, in Westwego. There will be more than 32 judged and timed events with buckle and rosette awards. Event fees are $7 or $5 for $30. Other show dates are March 22 and April 5.

For more information, contact Dudley Hartz at 504-436-8145. More information can be found at the Web site www.southlouisianasaddleclub.com.

The Silver Spur Rider’s Club Monthly Show will be March 15 at the DeRidder Arena in DeRidder. Classes offered are pee wee, junior, senior and open in English, Western, Arabian, halter, showmanship, speed and lunge-line events. APHA, PAC, PtHA and OCAP approved. Future event dates are April 26, May 24, May 31 and June 1. Clinics sponsored by the SSRC are scheduled for June 21, July 19, Aug. 23, Sept. 20, Oct. 19 and Nov. 22. Warm up areas, RV spots, stalls and hotels are available. For more information, contact Dan Morgan at 337-540-0565 or Michelle Seaman at 409-423-6783. Information may also be found at the Web site www.silverspurriderclub.com.

The Louisiana Polled Hereford Association Bayou Classic Sale will be held at noon April 5 at the LSU Alexandria sale facility in Lecompte. Approximately 65 lots will be offered, including polled Herefords, horned Herefords, Black Baldies and F-1 cattle. For a catalog or more information, call 985-687-5793, 225-222-6373 or 985-516-7643.

The Louisiana Tech University Farm Production Sale will be held at 1 p.m. May 3 at the Louisiana Tech Equine Center. Quarter horses, paints, heifers, steers, hogs, goats and lambs will be offered. For more information, contact Dr. Gary Kennedy at 318-257-3275. Information may also be found at the Web site www.livetocksale.latech.edu.

The International Harvester Collectors of Louisiana, Chapter 31, will hold its annual Antique Tractor, Engine & Equipment Show from 8 a.m. until dark May 9-10 at the Washington Parish Fairgrounds in Franklinton. Set up is May 8. IHC items are featured but all makes are welcome.

For more information, call Buddy Banks at 985-732-3950 or e-mail bhbanks@bellsouth.net.

Zachary Christian Riders host a western horse riding drill team patterns practice at 7 p.m. every Thursday at the Greenwell Springs Arena on Park Dr. in Greenwell Springs. For more information, contact Duayne at 225-654-9304 or James at 225-261-8696.

Louisiana Lenten Cuisine

Shrimp Stuffed Potatoes

6 large baking potatoes
Vegetable oil for coating
8 tbsp. butter
2 cups grated sharp cheddar cheese
2 cups grated Monterey Jack cheese
2 cups sour cream
Salt and pepper to taste
1 lb. shrimp, peeled and sautéed
Paprika
Grated sharp cheddar cheese for sprinkling on top

Preheat oven to 350 degrees. Wash and dry potatoes, then prick with a fork on sides. Coat with vegetable oil, place on foil covered baking sheet and bake for about 1 hour. Put butter in a large mixing bowl. When baked, slice each potato in half and gently scoop potato out into a bowl with a mixer on high, mix potatoes, butter, sour cream, salt and pepper. Fold in shrimp and both cheeses. Gently stuff back into potato shells, pile mixture as high as you can on shells. Sprinkle each potato with cheese and paprika for color. Bake about 20 to 30 minutes until browned on top.

Submitted by Patty Leonards (wife of Louis Leonards), Office of Agricultural & Environmental Sciences - Haughton, for the 2007 State Fair Cookbook.

Shrimp Stuffed Potatoes

4 tomatoes, peeled, seeded & chopped
1 cup seafood stock
1 tsp. Louisiana Hot Sauce
4 small red potatoes, quartered
1 lb. La. catfish filets, cut into bite size pieces
1 lb. La. crawfish tailmeat
1 pint La. oysters with liquid
Creole dry seasoning, to taste

Fry bacon in a heavy pan until crisp. Remove bacon and drain. Add onions, bell pepper, celery and carrot to two tablespoons of the hot bacon drippings and cook until onions become translucent, but not brown. Add garlic, parsley, tomatoes (canned and fresh), both stocks, oyster liquid, hot sauce and potatoes and bring to a boil. Reduce heat and simmer for 20 minutes or until potatoes are soft. Adjust salt level by using dry Creole seasoning. Add crawfish tail meat and catfish meat and simmer for five minutes. Add oysters, stir well and remove from the heat.

Submitted by Roy Johnson, Office of Marketing, for the 2007 State Fair Cookbook.

Louisiana Red Chouda

6 slices bacon
1 large white onion, chopped
1 sweet bell pepper, chopped
2 ribs celery, chopped
1 large carrot, chopped
2 garlic cloves, crushed
1/4 cup Italian leaf parsley, chopped
1 (10 oz.) can Rotel spicy tomatoes, chopped

Preheat oven to 350 degrees. Wash and dry potatoes, then prick with a fork on sides. Coat with vegetable oil, place on foil covered baking sheet and bake for about 1 hour. Put butter in a large mixing bowl. When baked, slice each potato in half and gently scoop potato out into a bowl with a mixer on high, mix potatoes, butter, sour cream, salt and pepper. Fold in shrimp and both cheeses. Gently stuff back into potato shells, pile mixture as high as you can on shells. Sprinkle each potato with cheese and paprika for color. Bake about 20 to 30 minutes until browned on top.

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Submitted by Roy Johnson, Office of Marketing, for the 2007 State Fair Cookbook.
Visit your local farmers market

ASCENSION PARISH
Gonzales
Ascension Fresh Market
Lamar Dixon Expo Center
Sat. 8 a.m. - noon, year round

BRENNARD PARISH
Jay
Jay Farmers Market
Jay Farmer's Market
Sat. 8 a.m. - noon, during peak season

BIENVILLE PARISH
Gibsland
Gibsland Farmers Market Assoc.
Main Street
Wed. & Sat. 9 a.m. until sold out

CALCASIEU PARISH
Ville Platte
901 Ryan Street
Sat. 7 a.m. - noon, year round

BEAUREGARD PARISH
Opelousas
St. Landry Farmers Market
952 East Landry St., Hwy. 190
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
Mon. - Sat. 9 - 1 a.m.

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. 10 a.m.-2 p.m., Jan. - Dec.

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

TERREBONNE PARISH
West Monroe
West Monroe Farmers Market
1700 North 7th St.
Mon. - Sat. 6 a.m. - 7 p.m.

Mon. - Sat. 6 a.m. - 7 p.m., April 1 - Nov. 23

ST. LOUIS PARISH
West Monroe
West Monroe Historical Square, Hwy. 12
Sat. 8 a.m. - 1 p.m., during peak season

ST. PARIS PARISH
New Iberia
I LAFAYETTE PARISH
Baton Rouge
Red Stick Farmers Market #2
Main Street
Gretna Farmers Market
300 Hays P. Long Ave.
Sat. 8:30 a.m.-12:30 p.m., all year

JENNERSON PARISH
Gretna
300 Hays P. Long Ave.
Sat. 8:30 a.m.-12:30 p.m., all year

JEFFERSON PARISH
Gretna
LAUERSON PARISH
Gretna
La Salle Center
700 Magazine St.
Sat. 8 a.m. - noon, year round

DOUGTOWN PARISH
Gretna
River Ranch Town Square
Mon. - Sat. 8 a.m. - 5 p.m., April-Dec.

Downtown Natchitoches riverbank
Mon. - Sat. 8 a.m. - 5 p.m., June 5-July 25

Charlestown Farmers Market
700 Magazine St.
Sat. 9 a.m. - 1 p.m., all year

TALLULAH PARISH
Tallulah Farmers Market
408 N. Cedar St., Hwy. 65
Sat. 8 a.m. - noon, year round

Downtown Natchitoches riverbank
Mon. - Sat. 8 a.m. - 5 p.m., April-Dec.

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Kleinpeter ice cream, continued from page 1

buy local” way of thinking.
“Five years ago I wasn’t conscious about those things,” Kleinpeter said. “Not like I am today. It’s starting to mean more.
“Environmetally-conscious people are thinking about what’s better for our environment, buying Ponchatoula strawberries or buying strawberries from Mexico or California that are shipped hundreds of miles burning fossil fuels getting them here? People are starting to be more aware of that, as are we.
“It’s making a big difference. A local company like Kleinpeter coming out with ice cream after all these years, using local ingredients and local flavors and doing business with local people, it means a lot. And I’m glad for it, happy to do it.”

A new ice cream packing service line was purchased from Solo Company. The ice cream, cooled to a temperature of 21 degrees, is squirted into the colorful Kleinpeter tub. The machinery gently rotates the tub and ice cream within to eliminate air pockets. The lid is clamped down over the top and the filled tub is sent down the line to be shrink-wrapped in a three-pack.

The ice cream continues its ultimate trip to the consumer by making a stop in the spiral freezer where it is flash frozen to a core temperature of -60 degrees. Once the initial four-hour freeze process is completed, the product is stored in a 5000-square-foot freezer set down to an Antarctic -60 degrees.

Everyone within the Kleinpeter organization who is associated with the ice cream rollout, including executives, salespeople, supervisors and delivery drivers, is going through an intense ice cream boot camp and spending time on the production line.

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Everyone within the Kleinpeter organization who is associated with the ice cream rollout, including executives, salespeople, supervisors and delivery drivers, is going through an intense ice cream boot camp and spending time on the production line.

“We think it’s important for everyone to know the ice cream production process so they can answer the customer’s questions,” Kleinpeter said.

The investment is sizable by any standard.

“We’ve got a freezer that can hold 300,000 half-gallons,” Kleinpeter said. “That’s a lot. Woo! Man!”

Talking about the giant emergency generator that can supply power to the entire Kleinpeter operation elicits further exclamations from the fiery Kleinpeter.

He points to the mammoth machinery. It’s about the size of a two-bedroom home. “That’s an expensive son of a gun. Woo!”

“Let’s say the freezer was full with 300,000 half-gallons of ice cream,” Kleinpeter said. “You’re talking about more than a million dollars worth of product. Let’s say the power goes out for 10 hours. That’s not a big deal for most people. But ice crystals will form in the ice cream if the core temperature goes up to 10 degrees and back down to -20. We can’t afford that so it was better for us to install this generator that can run this entire facility, milk and ice cream. It’s better for us to do that than jeopardize our quality.”

Kleinpeter knows his rah-rah attitude can sell the ice cream and get it. We’ve been farming and welfare. They had to get out boat at St. Gabriel and settled,”

On August 12, 1774, Johann Kleinpeter, his wife Gertrude and seven children landed a flatboat at St. Gabriel and settled,” Kleinpeter said. “They didn’t have any government benefits and welfare. They had to get out and get it. We’ve been farming since then. We’ve been in the milk business officially since 1913. You talk about old companies. If you want to get technical, Kleinpeter goes back 233 and a half years.”

Jeff Kleinpeter, the current president of Kleinpeter Farms Dairy, credits his father and the Kleinpeter pioneer spirit for the family’s current success.

“Ben Kleinpeter taught us from day one to do things right the first time,” Jeff Kleinpeter said. “He is a wonderful mentor to us.”

Milk a family affair for generations of Kleinpeters

When you think Kleinpeter Milk, you think Baton Rouge. It’s a natural fit. The Kleinpeter milk trucks have been rumbling through Capital City neighborhoods since 1913.

But the Kleinpeters have been in the Baton Rouge area much longer than that.

Patriarch Ben Kleinpeter gave a brief rundown of the Kleinpeter family history at a Jan. 31 press conference announcing Kleinpeter’s new ice cream line.

“My forefathers and brothers have dedicated everything in their life to promote this outfit right here,” Kleinpeter said. “We had six boys in my family and I don’t know how to this day that we finished high school because we were up and running at three o’clock in the morning. We delivered milk and then came right back to milk the cows and wash bottles. We did it all the old-fashioned way.”

The old-fashioned way meant the entire family was willing to work long hours to keep the Kleinpeter cows and customers happy and the Kleinpeter milk cartons prominently featured on Baton Rouge breakfast tables, school cafeterias and soda shops.

“I guarantee you my mother and father, my grandfather, my brothers and sisters too, we worked together,” Kleinpeter said. “We’re a big family.”

The old-fashioned way also meant self-sufficiency for more than 200 years, the 80-year-old Kleinpeter said.

“When you think Kleinpeter Milk, you think Baton Rouge. It’s a natural fit. The Kleinpeter milk trucks have been rumbling through Capital City neighborhoods since 1913.

But the Kleinpeters have been in the Baton Rouge area much longer than that.

Patriarch Ben Kleinpeter gave a brief rundown of the Kleinpeter family history at a Jan. 31 press conference announcing Kleinpeter’s new ice cream line.

“My forefathers and brothers have dedicated everything in their life to promote this outfit right here,” Kleinpeter said. “We had six boys in my family and I don’t know how to this day that we finished high school because we were up and running at three o’clock in the morning. We delivered milk and then came right back to milk the cows and wash bottles. We did it all the old-fashioned way.”

The old-fashioned way meant the entire family was willing to work long hours to keep the Kleinpeter cows and customers happy and the Kleinpeter milk cartons prominently featured on Baton Rouge breakfast tables, school cafeterias and soda shops.

“I guarantee you my mother and father, my grandfather, my brothers and sisters too, we worked together,” Kleinpeter said. “We’re a big family.”

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“When you think Kleinpeter Milk, you think Baton Rouge. It’s a natural fit. The Kleinpeter milk trucks have been rumbling through Capital City neighborhoods since 1913. You talk about old companies. If you want to get technical, Kleinpeter goes back 233 and a half years.”

Jeff Kleinpeter, the current president of Kleinpeter Farms Dairy, credits his father and the Kleinpeter pioneer spirit for the family’s current success.

“Ben Kleinpeter taught us from day one to do things right the first time,” Jeff Kleinpeter said. “He is a wonderful mentor to us.”