



LOUISIANA MARKET BULLETIN

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LOUISIANA DEPARTMENT OF AGRICULTURE & FORESTRY
MIKE STRAIN DVM, COMMISSIONER



THE Crawfish AMBASSADOR (SELF PROCLAIMED)

SOCIAL MEDIA GROUP BECOMES LIFELINE DURING COVID-19 CRISIS



Candace "Candy" Domengeaux

By Laura Pursnell-Lindsay

One Lafayette woman's love of crawfish turns a hobby into a mission to help restaurants and crawfish farmers connect with customers amid the COVID-19 pandemic through a Facebook

group she created over three years ago.

Candace "Candy" Domengeaux, the self-proclaimed Crawfish Ambassador, said she has always loved crawfish. "When I was little my mom would tell me, 'You're gonna start walking backwards because you eat so much crawfish.'"

When Domengeaux is not eating crawfish, she is talking about eating crawfish.

"I have no connection to the crawfish industry but, I guess, since I talk about crawfish all the time people were constantly calling or texting me asking where to get crawfish."

She realized there was a need to connect crawfish lovers with crawfish producers and boilers.

Domengeaux said there should be a place for people to share pictures and reviews when and where they are eating crawfish – in real time. "A place, for example, that allows people who might be



Photos and graphics courtesy of Candace Domengeaux

craving crawfish at 8 p.m. on a Saturday night to pose the question, 'Any restaurants with no wait right now?' And restaurants or other people in the group could answer and help them out. We already had a real-life crawfish-loving community - I just wanted to bring these people together, online, to share their crawfish love together."

Candy's Crawfish Tales Facebook group was born from this idea. Domengeaux encourages members to use the group as a platform for sharing their own, personal crawfish experiences at local Acadiana area crawfish-boiling restaurants, in real time.

Fast forward to the current COVID-19 situation.

This year's crawfish season was shaping up to be an exceptional one. Then the Coronavirus pandemic hit and just like that, restaurants were being shut down and the entire crawfish industry felt the impact almost immediately Domengeaux said

All of a sudden Domengeaux had a number of restaurants and even crawfish producers

See *Crawfish Tales*, continued on page 20

LOUISIANA AGRICULTURE & FORESTRY TODAY

LDAF still accepting SCBGP applications

Despite the ongoing worldwide COVID-19 pandemic, the Louisiana Department of Agriculture and Forestry (LDAF) is accepting applications for the 2020 Specialty Crop Block Grant Program (SCBGP), Commissioner Mike Strain, D.V.M., announced today.

The LDAF will administer the grant program funded through the United States Department of Agriculture - Agricultural Marketing Service (USDA-AMS). The LDAF anticipates at least \$413,000.00 to be allocated to fund Louisiana projects.

Applications must be received no later than close of business (4:30 p.m.) April 23, 2020.

The grants are to be used for projects that solely enhance the competitiveness of Louisiana-grown specialty crops like fruits, vegetables, tree nuts, dried fruits and nursery crops including floriculture and horticulture in either domestic or foreign markets.

Applicants must reside in or their organization or educational affiliation must be in Louisiana. All applicants are required to obtain a Data Universal Numbering System (DUNS) number and include that number on their application.

Grant funds will not be awarded for projects that directly benefit a particular commercial product

or provide a profit to a single organization, institution or individual. Projects should focus on issues to help improve specialty crop industries as a whole such as: distribution, production, research, market development, food safety, promotion and education. Individual farms are not eligible to apply; however, producer associations, state and/or local organization, state or local governments, qualified educational institutions, non-profits and other specialty crop stakeholders are eligible recipients.

For more information, go to www.LDAF.la.gov. Click on the [2020 Specialty Crop](#) alert.



MIKE STRAIN DVM
COMMISSIONER

LOUISIANA MARKET BULLETIN (USPS 672-600)

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LAURA PURSNELL-LINDSAY
MANAGING EDITOR
5825 FLORIDA BLVD., STE 2001
BATON ROUGE, LA 70806
PHONE 225-922-1284 • FAX 225- 923-4828

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USDA Agriculture Marketing Service Hay Prices

Values are in tons unless otherwise noted

ALABAMA SE HAY REPORT, APRIL 2, 2020

Bermuda Small Square	Premium	\$180-\$300
Bermuda Large Round	Premium	\$133.33-\$133.33
Bermuda Mid Round	Premium	\$100-\$140
	Good.....	\$50-\$110
Bahia Grass Small Square	Premium	\$240-\$240
	Fair.....	\$200-\$200
Bahia Grass Mid Round	Premium	\$120-\$120

EAST TEXAS WEEKLY HAY REPORT, APRIL 3, 2020

Coastal Bermuda Small Square	Premium	\$8-\$10/per bale
Coastal Bermuda Large Rounds	Good/Premium	\$60-\$70/per roll



LOUISIANA DEPARTMENT OF AGRICULTURE & FORESTRY

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CATTLE

Attention: Bull sellers and buyers. All non-virgin bulls and bulls older than 24 months for sale in Louisiana must have a current negative trichomoniasis test from an accredited veterinarian before they may be sold. Virgin bulls must have a breeder's certification of virgin status signed by the breeder, the breeder's agent or an accredited veterinarian. For more information, contact the LDAF Animal Health Services and Food Safety at 225-925-3980 or visit the website at www.ldaf.state.la.us.

REMINDER: Have all of your heifer calves between four and 12 months of age vaccinated against brucellosis. For information contact your local veterinarian, LDAF animal health personnel, your parish Cattlemen's Association or parish Farm Bureau.

ANGUS

Reg. Angus bulls, 14 & 16 mos., gentle, great bloodline, vacc. & dewormed, EPDs avail., \$2000/1. Dane Thomas, Loranger, Tangipahoa Parish; 985-687-4555.

Pb Angus, (5) bulls, 7-8 mos., \$600/1. Clinton Breland, Angie, Washington Parish; 985-515-8883.

Reg. Angus bulls & heifers, bulls \$1200 & heifers \$1000; (2) cows & calves, \$1800. Lattie Martin, Walker, Livingston Parish; 225-664-4020.

Reg. Angus, heifers. Jeremy Ledet, Delhi, Franklin Parish; 318-341-2368.

Angus bull, 6 mos., \$600. Ronald Comeaux, Lafayette, Lafayette Parish; 337-277-1324.

(5) reg. Angus bulls, 22-34 mos., tested, LBW, gentle, bucket fed; (14) 10-12 mos., weaned, wormed, vacc., on feed, stress tubs, VitaFerm concept aid protein meal. Arnold or Missy Hess, Morganza, Pointe Coupee Parish; 225-718-1953.

Angus bull, very gentle, 4 yrs., from 12 Star Ranch Tangipahoa Parish, \$1500. Wayne McElveen, Franklinton, Washington Parish; 985-839-5761.

Reg. Angus bull, 5 yrs., \$1450. Ricky Huffman, Jena, LaSalle Parish; 318-992-5739.

Reg. Angus AI bred bull, 4 1/2 yrs., 2200 lbs., sire PVF Insight 0129, easy to handle, produces LBW quality calves, great shape, \$2300. Mitch Fontenot, Ville Platte, Evangeline Parish; 337-459-5045.

Reg. Angus bulls, 2 yrs., pasture raised, limited feed, ready for service, \$1800-\$2200. Errol Aymond, Effie, Avoyelles Parish; 318-447-1206.

Reg. Angus bulls, 24 mos. & older, by AI sires, AAR Tenx, WR Journey & GAR Ingenuity, breeding soundness tested, dewormed & vacc., \$2000/1-up. Carroll, Boudreaux, New Iberia, Iberia Parish; 337-519-0420.

Reg. Angus bulls, AI sired, Insight, Tour of Duty & WR Journey, weaned, dewormed & vacc., pre-conditioned, all are 12 mos. & up, \$1400/1-up. Carroll, Boudreaux, New Iberia, Iberia Parish; 337-519-0420.

3 yr. old. Angus bull, very gentle, good for heifers, calves to show, semen & Trich tested, all vacc. & dewormed, BSE cert. from vet., \$2250. Ben Baggett, Mittie, Allen Parish; 337-370-8254.

(10) Pb Angus & cross cows & heifers, \$1050; Angus herd bull, reg., 3 yrs., \$1500. Aaron Poirrier, Roseland, Tangipahoa Parish; 985-514-1043.

Angus bull, 25 mos., \$2500; (10) 600 lb. steers & heifers, blk. & Char. cross, \$1000/1. Oscar Bearden, Downsville, Union Parish; 318-953-7447 or 318-789-0386.

(2) reg. Angus bulls, 24 mos., \$2500. Charles Williams, Jena, LaSalle Parish; 318-992-2240.

(4) 2 yrs. bred heifers, from F1 Brangus, Braford, & Angus bull, \$1600/1. if take all, \$1750/1. Oran Gaspard, Kaplan, Vermilion Parish; 337-643-7276 or 337-652-0973.

BEEFMASTER

Reg. Beefmaster bull, 5 yrs., \$2300. Kenneth Ellender, Sulphur, Calcasieu Parish; 281-932-2599.

Beefmaster heifers, reg., pb, Lasiter bloodline, 1-2 yrs., some polled, \$750-\$1000. John Belgard, Kentwood, Tangipahoa Parish; 985-286-3010.

Beefmaster bulls, breeding age, blk. or red. Roy, Hessmer, Avoyelles Parish; 318-563-4566.

Beefmaster bull, 6 yrs., Lasater sire #7499, very tame, calves to show, \$2500. Raleigh Miller, Iota, Acadia Parish; 337-779-2545.

Beefmaster reg. yearling bulls, red, excel. cond. & disposition, \$1500/1 & up. Fred Moran, Greensburg, St. Helena Parish; 225-921-7449.

Beefmaster bull, 4 yrs., very gentle, bucket fed, great shape, \$1850. Felix Bordelon, Moreauville, Avoyelles Parish; 318-201-5115.

BRAFORD

(50) Braford, blk. baldy, Char. heifers, on feed since weaning 10-28-19, dewormed, vacc. w/Blackleg, Virashield 6-VL5 one brand, \$1200/1. Bobby Denton, Jena, LaSalle Parish; 318-992-4504 or 318-758-4504.

(25) 5/8 Hereford x 3/8 Brahman heifers, 800 lbs., exposed to lbw blk. bulls, \$1475/1. John Boudreaux, Abbeville, Vermilion Parish; 337-893-6743.

Braford heifers, 5 to 6 mos., \$850. Cody Norris, Deville, Rapides Parish; 318-451-5863.

BRAHMAN

(16) pb Brahman cattle, \$1750/1 if all taken obo, bred to Hereford bull. Cody Leblanc, Jennings, Jeff Davis Parish; 337-515-7557.

Pb Brahman bull, 6 yrs., Hudgins bloodline, \$2000; pb Brahman bull, 1 yr., \$1000; 3/4 gray, 1/4 red; 3/4 Hereford, 1/4 Brahman cow w/bull calf, exposed to Brahman bull, \$1200. Sam Broussard, Maurice, Vermilion Parish; 979-479-0929.

Reg. Brahman bull, 15 mos., \$1300. Joseph Santangelo, Central, East Baton Rouge Parish; 225-261-3350.

(15) Brahman heifers, 3 yrs., heavily bred to Angus bull, 1st calving, 4 1/2 yr. Angus bull. K.C. Robinson, Lacamp, Vernon Parish; 337-208-7155.

(19) wh. Brahman cows, 5-6 yrs., excel. quality, possibly bred, \$1450/1. Keith Grant, Athens, Claiborne Parish; 318-243-4885.

2 yr. old gray Brahman bull, very gentle, great confirm., semen & Trich tested, all vacc. & dewormed, BSE cert. from vet, \$2250. Ben Baggett, Mittie, Allen Parish; 337-370-8254.

Reg. gray Brahman heifer, born 10/17, gentle, double bred Liberty Manso, lbw, open, \$3000. Carl Creduer, Church Point, St. Landry Parish; 337-349-3991.

Reg. Brahman gray bulls, #974765, LMC & Suva genetics, naturally polled, born 05/18, lbw, EPD data collected, dog gentle, \$2000; golden cert. F1 Brangus bulls & heifers from polled reg. stock, J.D. Hudgins, V8, Hoff & Bon View New Design genetics, vacc., dewormed, \$900 & up. Clinton Twilley, Prairieville, Ascension Parish; 225-910-0549.

BRANGUS

Reg. Brangus virgin bulls & heifers, all ages, great genetics, hand fed & gentle. Brian Torres, Maringouin, Pointe Coupee Parish; 225-202-8411.

Brangus F1 herd bull, golden certified, born Oct. 2018, reg. LMC polled Brahman sire & Hoff Angus cow, hand raised, super gentle, vacc. & dewormed, \$1400. David Ellis, Greensburg, St. Helena Parish; 225-603-1028.

Reg. Brangus bull, Genetrust genetics, lbw, great EPDs, \$2800. Chevy Thornton, Jena, LaSalle Parish; 318-730-8786.

Reg. Brangus pb bulls, coming 2 yrs. virgin, tested, ready to work, \$2300 to 2500. Sonny or Teresa Crosby, Cut Off, Lafourche Parish; 985-278-1670 or 985-688-8466.

(15) Brangus heifers, ready to breed, 15 to 18 mos. W.V. Jackson, Lake Charles, Calcasieu Parish; 337-515-0520.

(5) Brangus heifers, bred, 2 yrs., \$1500. Roy Shubert, Franklinton, Washington Parish; 985-705-5038.

(2) reg. Brangus bull calves, 10 mos., \$1200/1. Chris Norman, Pineville, Avoyelles Parish; 318-253-5569.

ADVERTISING DEADLINES

May 7 issue: Deadline Thurs., April 16, noon
 May 21 issue: Deadline Thurs., April 30, noon
 June 4 issue: Deadline Thurs., May 21, noon

ADVERTISEMENT FORM

PLEASE USE THE FOLLOWING FORM TO SUBMIT ADVERTISEMENTS

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CERTIFIED DELICIOUS RECIPES



ICEBERG LETTUCE WEDGES

Submitted by Kinloch Pecan Oil

Yields 4 servings

Ingredients:

- Bleu cheese crumbles
- Bacon bits
- 4 iceberg lettuce wedges

Instructions:

Mix dressing ingredients and shake well. Pour over 4 iceberg lettuce wedges. Sprinkle with bleu cheese and bacon bits.

Note: Homemade ranch dressing is best. Larger quantity of dressing keeps well when refrigerated.

www.pecanoil.com



BOUDIN STUFFED MUSHROOMS

Submitted by Richard's Cajun Foods

Yields 36 mushrooms

Ingredients:

- ½ 16 ounce package of Richard's Boudin Sausage
- 1 pound small, white mushrooms
- 1 tablespoon olive oil
- ½ teaspoon coarse salt

Instructions:

Preheat broiler and grease a baking sheet. Wash mushrooms and dry thoroughly. Remove stems and reserve for another use. In a large bowl, toss mushroom caps with olive oil and salt. Remove Richard's Boudin Sausage from casing and stuff mushroom caps. Place stuffed mushrooms on baking sheet and broil until nicely browned, about 5-6 minutes.

www.richardscajunfoods.com



PIG STAND BBQ HOT WINGS

Submitted by Kary's Roux and Bar-B-Q Sauce

Ingredients:

- 3-4 pounds chicken wings, cut at joint and remove tips
- 6 ounces of your favorite hot sauce
- 16 ounces Pig Stand HOT or Original Bar-B-Q Sauce
- Queen Bee Seasoning to taste

Instructions:

In a resealable bag, add chicken wings and hot sauce. Mix well and seal. Allow wings to marinate with hot sauce for 12-24 hours in the refrigerator. Place wings on a preheated grill and sprinkle with Queen Bee Seasoning on the side that is facing up. Cook the wings until the chicken is cooked through and through and the skin is golden brown and crispy. Brush Pig Stand Bar-B-Q Sauce onto each side of the wing and allow to cook for 1-2 minutes with the sauce on them. Remove from grill and serve.

www.karysroux.com



SOUTHERN FRIED OKRA

Submitted by Slap Ya Mama

Ingredients:

- 15 large okra
- 2 cups of flour
- 2 tablespoons Slap Ya Mama Original Cajun Seasoning
- 5 eggs, scrambled
- 1 tablespoon Slap Ya Mama Original Cajun Seasoning
- Oil for frying

Instructions:

Heat oil to 350 degrees F. Cut okra into desired size. Place of flour and 2 tablespoons of Slap Ya Mama in a bowl and stir dry ingredients until completely mixed. In a separate bowl scramble 5 eggs mixed with 1 tablespoon of Slap Ya Mama to it. Place the okra in the egg mixture to soak first and then transfer it into the flour mixture. Carefully place in hot oil and fry until golden. Serve and Enjoy!

www.slapyamama.com

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Easter Bunny Cupcakes

Total Time: 80 min

Cook Time: 20 min

Prep Time: 60 min

Makes: 12 servings

Louisiana Egg
C O M M I S S I O N

what you need

2 EGGS
 1/4 cup butter, softened room temperature
 1/4 cup canola oil
 3/4 cup granulated sugar
 1/2 Tbsp. vanilla extract
 1 1/2 cups all-purpose flour
 1/2 Tbsp. baking powder
 1/2 cup + 2 Tbsp. buttermilk
 1.5 cups unsalted butter, softened to room temperature
 4.5 cups powdered sugar, sifted
 5 Tbsp. heavy cream or milk
 1 Tbsp. vanilla extract
 1 pinch fine table salt
 2 cups sweetened shredded coconut
 12 large marshmallows
 1/2 cup pink sanding sugar
 24 semi-sweet mini chocolate morsels
 1 Tbsp. pink fondant

make it

PREHEAT oven to 350° F. **LINE** muffin pan with 12 cupcake liners.

COMBINE butter, canola oil and sugar in a bowl of a stand mixer. **MIX** until well combined and creamy.

ADD eggs, one at a time. **MIX** well after each addition. **STIR** in vanilla extract.

WHISK together flour, baking powder and salt in a separate medium bowl.

ADD buttermilk, a 1/4 cup at a time, **ALTERNATING** with flour mixture and **MIXING** with large spoon until just combined after each addition. Do not over mix.

DIVIDE batter between lined cupcake molds. **BAKE** for 18-22 minutes or until golden brown.

REMOVE from oven and let cool on a wire rack.

To make buttercream frosting, **MIX** unsalted butter, powdered sugar, heavy cream, vanilla extract and fine table salt; using a whip attachment, starting slowly and gradually increasing the speed until light and fluffy. **ADD** more cream or powdered sugar as needed to get the desired consistency.

FOR DECORATION

ICE cupcakes with the whipped white frosting.

COVER each iced cupcake evenly with coconut flakes.

CUT marshmallows in half diagonally and **DIP** cut sides into pink sugar

PLACE two marshmallow halves onto each cupcake to make ears.

LACE two chocolate morsels onto each cupcake to make eyes.

ROLL a 1/2 inch ball of fondant in the pink sugar. **PLACE** on cupcake to make a nose.

For recipes and more, go to LAEGGS.com or AEB.ORG

LOUISIANA DISTILLERY PRODUCING SANITIZER

The tasting room at Three Roll Estate Rum in Baton Rouge has temporarily closed its doors as the state and the rest of the Nation deal with the COVID-19 global pandemic. However, the Three Roll Estate distillery that specializes in rum made from sugar cane grown on Alma Plantation in Pointe Coupee Parish, is now focusing on producing alcohol that can be used in sanitizer.

"The process is fundamentally the same as making rum except for the fermentation and distilling process. Different yeasts are used for fermentation depending upon the desired final product. In this case, the final product is 80% alcohol by volume that has to be denatured so it will not be consumed by humans," said David Stewart, CEO of Alma Plantation and Managing Member of Three Roll Estate. "The need for sanitizer in the country is at a critical stage.

Making rum, bourbon, gin,

vodka is about choosing a base sugar or starch source for fermentation and tweaking the distillation. Making sanitizer is basically the same process, but it utilizes all of the ethyl alcohol produced, whereas the final volume of spirits grade alcohol utilized for rum is a much smaller percentage," added Stewart.

Production of the hand sanitizer started at the end of March. Stewart said it is not a gel hand sanitizer. It is a versatile liquid that can be used to make gel sanitizer, or used "as is" in a spray bottle



with much higher germ killing power. While the gel is normally 60-65 percent alcohol by volume, Three Roll Estate's germ killing product is 80 percent alcohol.

"You can put it into a hand sprayer and spray it all over tools, equipment, doors, counters, boxes, grocery bags that potential Covid-19 carriers may come into contact with daily. You can also spritz your hands with the solution, or spray onto wipes or towelettes in a Ziploc bag and use throughout the day."

Stewart said it takes about four days to ferment and one day to

distill. Distribution of the sanitizer is in 55-gallon drums delivered that can be stored and drawn from with a simple hand pump in smaller amounts as needed. So far, their orders and inquiries have been through word of mouth. He believes the ability to diversify during this unprecedented event can help alleviate the critical shortage while adding to our income stream.

"The sugar industry in Louisiana remains strong but diversification is always a good hedge." Stewart said.

Three Roll Estate remains in the rum business first and foremost. In light of travel restrictions, Stewart said they are considering selling curbside or making home deliveries.

For more information on sanitizer quantity pricing call Tim Sullivan (225) 960-5877.

For Three Roll Estate rum, call Jean-Paul Guillory at (601) 594-0639.

LSU AgCenter, Louisiana Farm Bureau surveying crawfish producers

By Bruce Schultz

(04/03/20) CROWLEY, La. — The LSU AgCenter and Louisiana Farm Bureau are conducting a survey to determine the economic damage to Louisiana crawfish producers caused by the coronavirus.

"It is extremely important that we get timely participation of this survey to strengthen the efforts in petitioning the U.S. Department of Agriculture for assistance for the industry," said Kurt Guidry, LSU AgCenter economist and director of the AgCenter Southwest Region.

Crawfish producers have been wracked by a glut of crawfish after restaurants were limited to carryout and delivery only.

Respondents without complete records should still participate in the survey, answering as many questions as possible. "Please don't let a lack of data be the reason that we can't help our crawfish farmers and crawfish industry," Guidry said.

The deadline for submitting survey

responses is April 10.

AgCenter agents will be distributing the survey through email. Anyone without email service can obtain the form by calling their AgCenter agent or Guidry at 225-281-5948.

A completed survey can be sent by email to kmguidry@agcenter.lsu.edu. Also, the responses can be made verbally over the phone by calling Guidry at 225-281-5948, or by photographing the completed form and texting it to that phone number.

"With your participation, you will be joining the efforts of many producer leaders of the crawfish industry, Louisiana Department of Agriculture and Forestry Commissioner Mike Strain, the Louisiana Farm Bureau Federation executive committee, and the Louisiana congressional delegation," Guidry said.

More information is available by calling Guidry or AgCenter economist Michael Deliberto at 985-320-8214.

CRAWFISH TALES continued from page 1

messaging her with requests to post information to the Facebook group about their new business hours or new drive thru service.

"What was once my fun pastime of crawfish shenanigans, became a mini platform to try and help our crawfish people out," Domengeaux wrote in a recent post on Facebook. "I'm just a little voice in a big scary world right now and, maybe, I'm just putting a dent in the hurt everyone is feeling," Domengeaux said. "I just feel like if I can continue to engage with crawfish farmers, distributors, restaurants and drive-thrus to help them engage more with our crawfish community, small strides can be made. Small efforts can help one more farmer, one more restaurant, to survive maybe just one more day. It's what I hope for. It's what my new goal is."

To learn more about the Facebook group, go to <https://www.facebook.com/groups/CandysCrawfishTales/>.

From the editor: Domengeaux is a marketing executive with the marketing firm Graham Group in Lafayette, La. The firm currently holds the marketing contract for the Certified Louisiana program. Domengeaux's Facebook group Candy's Crawfish Tales is not associated with Certified Louisiana program.