

AGRIFEST 2011

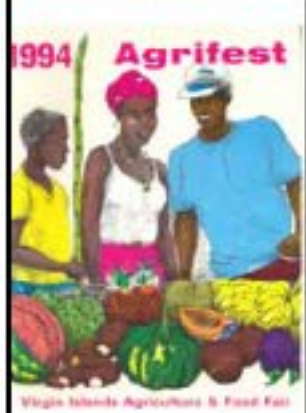
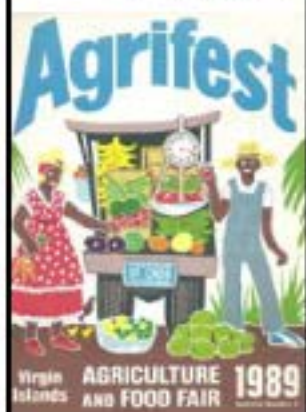
40 Years and Still "Growing" Strong



40TH ANNUAL AGRICULTURE AND FOOD FAIR OF THE U.S. VIRGIN ISLANDS

February 19 - 21, 2011
St. Croix, U.S. Virgin Islands

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Jointly sponsored by the V.I. Department of Agriculture
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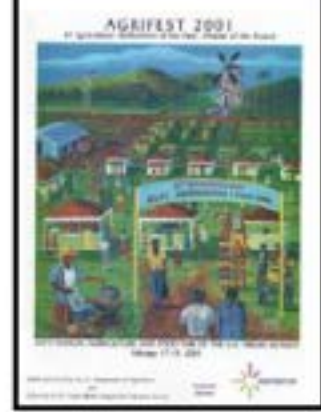
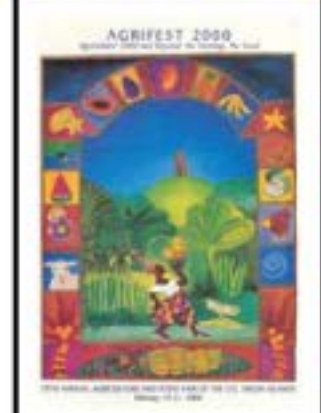
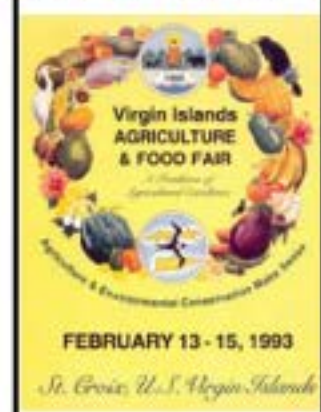
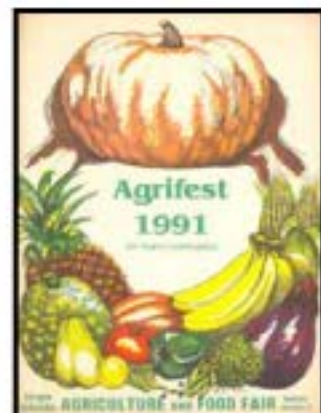
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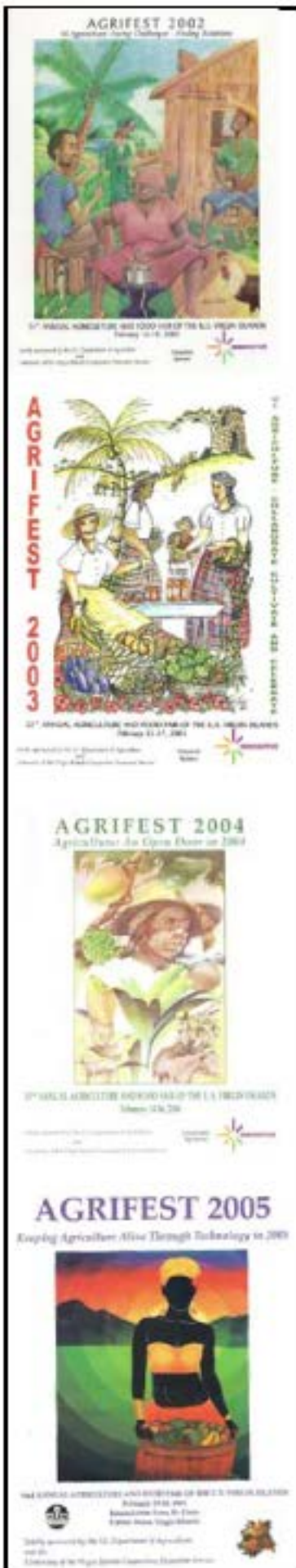
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Editorial Committee

Valerie Combie, Ph.D.
 Associate Professor
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Stafford Crossman
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 Agriculture & Natural Resources Program
 UVI Cooperative Extension Service

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 V.I. Department of Agriculture

Clarice C. Clarke
 Public Information Specialist
 UVI Cooperative Extension Service

Pam Richards Samuel
 Director of Publications & Sponsorship
 Agriculture & Food Fair Board

Design/Layout

Clarice C. Clarke

Agrifest Photos

Dale Morton
 Extension Agent
 UVI Cooperative Extension Service

Albion "Chico" George
 UVI Extension Assistant IV

Clarice C. Clarke
 Public Information Specialist



IN MEMORIAM

**The Board of Directors
of the
40th Annual Agriculture and Food Fair
of the U.S. Virgin Islands
Remembers
Rita A. Stinson
August 23, 1949 - November 10, 2010**



Rita A. Stinson was born August 23, 1949 to Edward and Phyllis Stinson. She was the oldest child from a family of nine children plus two step-brothers and two step-sisters. Rita was born in a small town outside of Detroit, Michigan called Inkster. She was a person who loved small communities and lots of people.

In 1963 Rita and family relocated to Los Angeles, CA and by 1965, her family had settled in the city of Compton, CA, where she attended Jr. and Sr. high school. In 1968 she graduated from high school and went on to attend Los Angeles City College. Her major interests were Early Childhood Development and Art. By 1971 she had become a responsible parent of her only child, Ngai. She was then a conscientious part of her community, being interested in the social welfare of the people and all poor working people of the world. She read and listened to the hearts and souls of her family and friends; she cared and wanted to improve the world.

During the mid 1980s she was a part of a women's group which developed an independent school in the city of Compton, CA called *Children Space*, whose mission was to love and educate black children and eventually establish themselves in the Caribbean islands and Africa. It was then through her friend and associate Sista Uta, (Yolanda Reed), that she became aware of St. Croix and after several trips decided that this was where she wanted to settle. In 1990 Rita and Samuel Smith relocated to St. Croix, Virgin Islands. Leaving behind jobs, home and families, they found the new life was very much a challenge. She was a strong-willed woman and knew what she wanted to accomplish. Her goal was to bring natural foods to the community and a better awareness of healthy lifestyles.

U.C.A.'s kitchen and working with the Virgin Islands Farming Cooperative (VIFC) were highlights in here life. Being a self-taught gourmet chef, whose palate was sensitive to natural herbs and spices, enabled her to create memorable salad dressings and dishes like her vegetarian chili and finally the chili cook-off competition with her trademark "*Spicy Lady Enterprise and Popcorn.*" Rita was just beginning to show herself as an up and coming farmer with the interest in organic certifications and farming practices that she was devoted to and enthusiastic about. Whenever or wherever people saw Rita's smiling face they saw her love of life.

May her soul rest in peace.

IN MEMORIAM

***The Board of Directors
of the
40th Annual Agriculture and Food Fair
of the U.S. Virgin Islands
Remembers
Hernan "Puchy" Santos, Jr.
October 5, 1965 - February 28, 2010***

Hernan "Puchy" Santos, Jr. was born in Christiansted, St. Croix on October 5, 1965 to Lillian & Hernan Santos, Sr. Hernan grew up in Harrigan Court and attended Claude O. Markoe, Arthur A. Richards, and St. Croix Central High School. Hernan was the oldest of five (5) children. He loved his siblings very much and always looked out for them. He started going to work with his dad at a young age on his days off from school – that was where he developed a love for cars. After high school, he worked several different places such as UDCI, Masco, Joe Phillips Auto & Body, and Ye Feed Shoppe. Hernan loved working at Ye Feed Shoppe so much that he left and came back to work there again.

Hernan always dreamed from a very young age that he would one day own a business and wouldn't have to work for anyone. One day, his dream came true and he became the new owner of Ye Feed Shoppe. He was so excited on his opening day. He wanted everything to run smoothly and it did. Hernan loved donating to people in need. All you had to do was ask and he would help. He just loved helping people no matter who they were. He was also a family guy and always wanted the best for his family. One place you would always see Hernan was at the horse track or car track with his family. He had a love for these two sports from young. You would always see him with his wife Sherry Payne Santos and his four (4) children, whom he loved dearly.

Hernan was a loving, caring, considerate young man who was always concerned about what was going on in his community and how he could help. He would always say "Never give up on your dreams or goals because anything you put your mind to, you can do no matter where you come from." He was a very good and intelligent businessman and could do anything or fix anything. He had a smile that would light up any room. He would always say "Ayo gone be alright" when he would try to explain something to others or show them how to do something and they wouldn't listen to him. He never attended college, but he educated himself on the computer and mastered it. He was excellent on QuickBooks or anything anyone else needed help with. On February 28, 2010, his life came to a tragic end when he was robbed of his gold chain. His death is a big loss to the entire VI community and abroad.



May his soul rest in peace.



IN MEMORIAM

The Board of Directors
of the
40th Annual Agriculture and Food Fair
of the U.S. Virgin Islands

Remembers

Joe Samuel

Victor Murray, Sr.

Edwin Petrus

May their souls rest in peace.



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The Board of Directors of the Agriculture and Food Fair of the U.S. Virgin Islands wishes to express its heartfelt thanks to

V.I. Bureau of Corrections

for its invaluable help in preparing the livestock area for the 2011 Agrifest.

**A PUBLICATION OF THE
40TH ANNUAL AGRICULTURE AND FOOD FAIR
OF THE U.S. VIRGIN ISLANDS**

BULLETIN NUMBER 25

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AGRIFEST 2011—

***Honors Arthur C. Petersen, Jr., Ph.D.
by naming the
Agriculture and Food Fair Grounds:***

**Dr. Arthur Cedric Petersen, Jr.
Agriculture Fair Grounds**

Dr. Arthur Cedric Petersen, Jr. was born on March 1, 1953, the son of the late Grete M. James and Arthur C. Petersen, Sr., in the historic waterfront town of Frederiksted, St. Croix, US Virgin Islands. In his youth, he participated in 4-H and FFA. His family, church, scouting, and farming have always been the center of his life. He was especially interested in science and agriculture. Luckily, his grandparents, the late Isaac Gatewood—a crop farmer and cattle rancher, and Victoria Tuitt-James—encouraged those interests. That encouragement drove him to excel in his academic pursuits. Upon graduating from St. Croix Central High School in 1971, he entered Cornell University where, in 1975, he earned a Bachelor of Science degree in agriculture, majoring in Vegetable Crop Production. He continued with his studies in agriculture at the Colorado State University, where he earned a Master of Science degree in Horticulture in 1978. He received a National Science Fellowship from the University of Minnesota to continue his studies in agriculture and received his doctorate in Horticultural Science in 1985.

In 1985, Dr. Petersen returned to St. Croix to join the teaching and research faculty of the University of the Virgin Islands. There he taught several undergraduate agriculture courses, coordinated the Agriculture Teaching Program, advised students enrolled in the Agriculture Teaching Program, and managed the Vegetable Crop Research Program. Dr. Petersen conducted extensive field research on vegetable crop variety evaluations for adaptability to the Virgin Islands production system. He also managed a joint research project between Florida State University and the University of the Virgin Islands on the effects of heat stress on the growth and development of containerized tropical fruit trees and ornamental plants under a nursery production system. Dr. Petersen remained at the University of the Virgin Islands until December 1994.

From 1995 to 1998, Dr. Petersen served as the Commissioner of Agriculture under Governor Roy L. Schneider. His responsibilities included providing administrative and technical expertise for overall management of the department; formulating policies relating to agriculture production, water and soil conservation, environmental conservation and institutional strengthening; and developing the annual scope of work for mandated programs, including implementation of projects and new agricultural initiatives. During his tenure as commissioner, the infrastructure of the fair grounds was upgraded with the purchasing of tents, and the building of bathrooms and booths.

He remained in this capacity until the administration's term ended in December 1998. Following the change of administration, Dr. Petersen returned to teaching at the St. Croix Central High School where he taught biology from 1999 to 2000. In June 2000, he was recruited to be the Chief Agricultural Officer of the British Virgin Islands and served in that position until June 2002. In that capacity, his responsibilities included the following: budget development and financial oversight; all human resource functions including hiring, training, supervising, performance and compensation evaluation, staff and leadership team development; database oversight; production and distribution of internal and external newsletters; office and facilities management; and development of the agricultural programs.

Upon his return to the territory, he joined the staff at the St. Croix Career and Technical Education Center, where he teaches Adolescent Life Skills.

Throughout his career, Dr. Petersen has been known to have an outstanding record of getting things done—whether on his job, working in his family nursery and landscape business, or serving on the boards of the various civic organizations on the island. He is a strong advocate for agriculture and is committed to improving coordination, cooperation, and communication among agriculture, environmental, and economic agencies.

Dr. Petersen is a member of the Association for International Agriculture Education, American Society for Horticultural Science, American Society of Agronomy, American Society of Plant Physiologists, Bean Improvement Cooperative, Crop Science Society of America, Caribbean Food Crop Society, Florida State Horticulture Society, National Aquaculture Association, the International Society for Tropical Root Crops, and Alpha Phi Alpha Fraternity.

He has also received a number of honors, including Jessamine-Allen Dissertation Fellowship, 1982; National Science Foundation Scholarship, 1978-1979; University of Minnesota Graduate School Fellowship, 1979 and 1980; Colorado State University, Graduate School Fellowship, 1977 and 1978; Gamma Sigma Delta, Colorado State University Chapter, 1976, Virgin Islands Territorial Scholarship, 1971-1975, Graduate Teaching and Research Assistantship, University of Minnesota, 1978-1982, Graduate Teaching Assistant, Colorado State University, 1975-1978 and many others.

He is active in a variety of civic and cultural organizations, locally. Outside his professional interests, he travels widely, reads, writes, and enjoys gardening and lives in the west-end of the island with his family and dogs. He has two children, Amandi and Trevor, and four grandchildren. He describes himself as a "dreamer who believes nothing in life is impossible." I believe his life experiences have proven himself correct. Today, he encourages young people to follow their dreams no matter how challenging the task.

AGRIFEST 2011—

Honors Eric “Larry” Bough—for preserving the rich agricultural heritage of the U.S. Virgin Islands

Eric “Larry” Bough started to work with the Virgin Islands Department of Agriculture in October 1967 as the Horticulturist, and retired in December 1994, as Assistant Commissioner of the VI Department of Economic Development and Agriculture.

He has worked with the Virgin Islands Agriculture and Food Fair from its inception in 1971 to the present (2011). During his 40 years of involvement, he has held many positions including, but not limited to, Director of Facilities, Fair Superintendent, and Vice President of Operations.

Even though he retired in 1994, Mr. Bough has continued to assist with the organization and preparation of the Agriculture and Food Fair of the U.S. Virgin Islands.

It is with great honor that the Agriculture and Food Fair Board presents Mr. Eric “Larry” Bough with the 2011 Agrifest Recognition Award.



AGRIFEST 2011—

Honors Victor Murray, Jr.—for preserving the rich agricultural heritage of the U.S. Virgin Islands

Born and raised on St. Croix, Victor grew up on Castle Nugent Farms on the Southside of the island, working side by side with his father Victor Murray, Sr. (deceased). Throughout his years on the farm, Murray learned all aspects of farming, including the repair and maintenance of farming equipment, and the maintenance of the farm.



As early as thirteen years old, Murray worked on the farm part time, after school, preparing the land for the planting of sorghum (feed for cattle). Later on, the farm transitioned from sorghum to hay production. In 1979, Murray began working on the farm on a full time basis and was involved in raising, breeding, and exporting Senepol cattle and the raising of Holstien cattle for dairy production. On the dairy farm, Murray was responsible for milking the cattle and sanitizing the equipment on a daily basis. Some of the cattle farmers whom Murray worked with were Charles Schuster, and the Roebuck, Nelthropp, Skov, and Lawaetz families.

Murray, along with his father, had a small backyard garden which provided fresh produce for the table. They raised and sold goats, raised chickens for eggs, and bred and raced horses.

In 1991, Murray became an employee of the Virgin Islands Department of Agriculture as a Heavy Equipment Operator I. Today, he is presently the Director of Agriculture Development. He is also a board member of the Agriculture and Food Fair of the U. S. Virgin Islands serving in the capacity as Director of Fair Grounds. Mr. Victor Murray is married to Marisol and is the proud father of seven children.

It is with great honor that the Agriculture and Food Fair Board presents Mr. Victor Murray, Jr. with the 2011 Agrifest Recognition Award.



THE UNITED STATES VIRGIN ISLANDS

OFFICE OF THE GOVERNOR
GOVERNMENT HOUSE

1105 King Street
Christiansted, St. Croix, V.I. 00820

Tel: (340) 773-1404
Fax: (340) 713-9806

Tel: (340) 772-1000
Fax: (340) 772-0333

February 19, 2011

MESSAGE FROM THE GOVERNOR

On behalf of the people and Government of the Virgin Islands, it is my pleasure to welcome all participants of the 2011 Agriculture and Food Fair of the United States Virgin Islands. For 40 years, the AgFair has been a highly anticipated event on the Territory's calendar, and is one of the signature public engagements organized by the Virgin Islands Department of Agriculture. Each year, the AgFair has continued to expand in size, diversity, attendance and spirit. The 2011 theme reflects this remarkable history with the message: "Forty Years and Still Growing Strong."

Each year, the AgFair offers something of interest to people of all ages; the convivial and dynamic atmosphere is, in many ways, part of the great appeal of this important event. Throughout the three-day fair, AgFair participants are treated to displays of all sorts, including various attractions for the whole family, food stalls, competitions, musical entertainment, and agricultural demonstrations. It offers the occasion to sample the best Virgin Islands food, and mingle with friends and family, as well as individuals from throughout the Caribbean region. First-time visitors will be enchanted with the bounty and cultural richness on display, and annual fair-goers will head for favorite arenas, such as the fresh fruit, herb and vegetable market. I also encourage all AgFair attendees to take the time to speak with our local farmers, artisans, horticulturalists, and business representatives, because above all else, this is a wonderful opportunity to learn about the Territory's agricultural variety and rich history. It is also a unique and special opportunity to network with local businesses and socialize in a relaxed environment.

In the 40 years since the first AgFair took place, the Virgin Islands has undergone remarkable changes, but the need for a healthy environment and abundant, nutritious food has remained constant. One overriding mission of the AgFair has been to emphasize the importance of our farmers and their positive contributions to our community and lifestyles. Agriculture is self-sustaining, and therefore, as an industry, it is vital to preserving the beauty of our islands and providing sustenance to its residents. I urge all Virgin Islands citizens to take advantage of the wholesome, fresh foods produced locally as we embrace this special 40 year anniversary as a community and as a people.

On this celebratory occasion, I am pleased to express my appreciation to the V. I. Department of Agriculture, the Cooperative Extension Service of the University of the Virgin Islands, and the V. I. Department of Tourism for their collaborative efforts in organizing another banner agricultural event, and commend the businesses that support the Agriculture and Food Fair with their sponsorships. I am delighted to take this opportunity to wish everyone a healthy 2011, and I hope to see you again at next year's AgFair!


John P. de Jongh, Jr.



THE VIRGIN ISLANDS OF THE UNITED STATES

DEPARTMENT OF AGRICULTURE

Telephone (340) 778-0997/0998
Fax (340) 778-7977



Estate Lower Love
Kingshill, V.I. 00850

MESSAGE FROM LOUIS E. PETERSEN, Jr., Ph.D., PRESIDENT OF AGRIFEST BOARD OF DIRECTORS AND COMMISSIONER OF AGRICULTURE

On behalf of the Board of Directors of the Agriculture and Food Fair of the US Virgin Islands I extend to all greetings and a warm welcome to Agrifest 2011. This year, we look forward to celebrating 40 years of promoting the deeply rich culture and traditions of these islands through the exhibition and sale of agricultural products, arts and craft items, prepared foods and much more.



Promoting our theme of "Forty Years and Still Growing Strong" is most appropriate since we are just as committed today as we were forty years ago in promoting the cultural and agricultural ideals of these islands.

The Agriculture and Food Fair Board of Directors, the VI Department of Agriculture, and the UVI Cooperative Extension Service have worked diligently during the past year to present a showcase of VI culture and agriculture that is second to none. This year's presentation follows a devastating rainy season, which resulted in major crop losses and revenue for farmers. Despite this set back our producers have persevered to present a slice of our agricultural potential.

This year we are especially proud to have named our fairgrounds in honor of Dr. Arthur C. Petersen, Jr., a former Commissioner of the VI Department of Agriculture. During his tenure, Dr. Petersen was instrumental in the growth, development, and improvement of these grounds as well as this annual event.

I wish to thank all farmers, vendors, culture bearers, sponsors, donors, media outlets and fairgoers for their roles in this year's successful fair. I offer my most sincere gratitude to my fellow Board members for their hard work and sacrifices during the past year toward the successful planning and execution of this cultural and agricultural experience.

Congratulations to all of us on our 40th anniversary of the Agriculture and Food Fair of the US Virgin Islands; thank you for your many and varied contributions over the last four decades. Once again – welcome to the Dr. Arthur C. Petersen, Jr. fairgrounds -- enjoy Agrifest 2011 and support our farmers and culture bearers!

Sincerely

Louis E. Petersen, Jr.

Louis E. Petersen, Jr., Ph. D.
President, Agrifest Board of Directors
Commissioner of Agriculture



MESSAGE FROM THE PRESIDENT OF THE UNIVERSITY OF THE VIRGIN ISLANDS

It is with great pleasure that I welcome you, on behalf of the entire University community, to the 40th Annual Agriculture and Food Fair of the U.S. Virgin Islands, as we celebrate a milestone in our agricultural history, as noted through the theme of this year's Fair, 40 Years and Still "Growing" Strong. This year's Fair is another opportunity for us to recognize the importance of agriculture and the need to sustain and expand our efforts in this area. The University of the Virgin Islands is proud to be a part of a collaborative with the Virgin Islands Department of Agriculture, our local livestock and produce farmers, the many corporations and businesses across the Territory, and the people of the Virgin Islands who continue to be committed to promoting agriculture here in the Territory. We, therefore, embrace all those who contribute to making the Fair a reality each year by promoting the message of the theme. We also embrace the creative ideas that enable us to improve on our Fair through our offerings, our products, and our people. We also salute our neighbors who join us year after year from other islands across the Caribbean to help celebrate and promote agriculture.

As a land grant institution, the University of the Virgin Islands is committed to advancing knowledge through research and public service. To that end, we assist in understanding and resolving issues and challenges unique to the Virgin Islands and the Caribbean. So, as we celebrate 40 years of growth and development in the area of agriculture here in the Territory, we at UVI are proud that we have been able to play a significant role in the growth, to date, and pledge our continued support of efforts in the area, so vital to the health and wellbeing of both residents and visitors. We will not waiver in this commitment, but will, through our teaching, our research, and our public service, work with others in this community to improve and expand the area of agriculture, so that we can offer exemplary programs and services to better meet the needs of the valued members of this community.

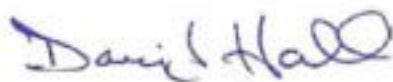
We will do this, in part, through the Cooperative Extension Service, which continues to play a major role in the preparation, management and supervision of the Fair's activities. Additionally, the Cooperative Extension Service has implemented the Urban Gardening Program which serves elementary schools and families across the Territory that are interested in starting backyard gardens. This program has branched out into *Home Grown*, a television program that is delivered in partnership with Public Television. The show features local farm families and the creation of their vegetable gardens.

Further, UVI's Agricultural Experiment Station is presently conducting research that is particularly relevant to our local needs. These include studies on increasing the yield of sheep and cattle in our climatic conditions and the use of drip irrigation for farming of rice right here on St. Croix. Programs are in place for sharing the knowledge gained not only locally but globally. In its 12 year history, our International Aquaponics and Tilapia Course has enrolled 510 students from 40 states, five territories and 52 countries.

This year's theme speaks to growing strong and I truly believe that as a University community and as a wider community, we derive our strength from our support of each other. Such support is crucial when we encounter challenges, whether they be brought on by nature – as the significant rainfall that was experienced right here in the western end of St. Croix last fall, or whether the challenges are manmade – through careless instances of insensitivity toward our fellow man. This year's Fair affords us an opportunity to rally around each other, and to experience evidence of challenges transformed to conquests and the goodwill of our fellow man. This year's Fair is sure to follow the trend of past Fairs in terms of attendance and I know that all participants will feel the warmth that will envelope all who attend. Please enjoy the ambiance, and experience the activities that have been made possible through the efforts of our staffs.

This year, as in the past, we would like to highlight the Fair as one of the most important family-oriented, community-involved, multicultural activities, that provide many opportunities for us to rekindle the flame of friendship and embrace the wider community as we learn about ways to improve and expand agriculture in the Virgin Islands.

Finally, I convey my profound gratitude and commendation to key organizers and planners—the Board of Directors and all others involved in making the annual Fair such a successful cultural landmark in the community. Again, welcome! I trust that the activities of the weekend will create lasting memories of a Fair that is both enjoyable and educational.

A handwritten signature in blue ink that reads "David Hall". The signature is written in a cursive, flowing style.

David Hall, S.J.D.
President



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MESSAGE FROM THE COMMISSIONER OF TOURISM

On behalf of the U.S. Virgin Islands Department of Tourism, I would like to extend my best wishes to all for a bountiful 40th Annual Agriculture and Food Fair!

If you are visiting St. Croix for "Agrifest," get ready to experience an event that will please your senses as we invite you to enjoy one of the most highly anticipated and lively events in the Caribbean! You won't want to miss the Farmer's Market where you can sample locally grown produce such as soursop, sugar apple, guava, breadfruit, and sugarcane, just to name a few. At the Food Pavilion be sure to taste our mouth-watering island delicacies such as kallaloo, stewed tamarind and sweet sugar cakes as well as our native drinks like maubi and ginger beer. A trip to the fair is not complete without visiting the array of exhibitor booths where you can find just about anything including African and Caribbean cloth and clothing, locally made jewelry, organic soaps and fragrances, and so much more! Don't forget to take lots of photos as you will also experience lively Quadrille dancing and mocko jumbie performances, in addition to the colorful demonstrations of traditional arts and crafts.

This year's theme, *"Forty Years and Still Growing Strong,"* pays tribute to the event's success over the years, recognizing its founders and those who have developed the event into one of the most successful agricultural exhibitions in the Caribbean. Congratulations to all the honorees - Dr. Arthur C. Petersen, Jr., Mr. Cedric Armstrong, Ms. Donna Samuel, Mr. James Hamilton, Mr. Victor Murray, Jr., and Mr. Eric Bough. These individuals have contributed greatly to the success of Agrifest through their efforts to modernize the Agricultural Complex and preserve our agricultural and culinary traditions for generations.

The U.S. Virgin Islands Department of Tourism is proud to sponsor the Agriculture and Food Fair recognizing that events such as this not only preserve our cultural and agricultural traditions, but also enhance our tourism product. We extend our most sincere thanks to the V.I. Department of Agriculture and the University of the Virgin Islands- Cooperative Extension Service, and to all our citizens who participate in this event for your dedication and enthusiasm in making this year's Agriculture and Food Fair most memorable. May we continue to work together to develop agritourism in the U.S. Virgin Islands introducing visitors to our culture through our agricultural products and local cuisine.

Enjoy a wonderful weekend and a healthy, prosperous 2011!

Beverly Nicholson Doty
Commissioner

Opening Ceremony

10:00 a.m., Saturday, February 19, 2011

Master & Mistress of Ceremonies

Willard John, Director of Special Activities
Clarice C. Clarke, Coordinator of Promotions

Honor Guard

St. Croix Educational Complex Marching Band

National Anthem/V.I. March

Invocation

Reverend Jefferson C. Niles, Superintendent Minister
The Methodist Church St. Croix Circuit

Introduction of Board Members/Platform Guests

Willard John

Welcome Remarks

The Honorable Louis E. Petersen, Jr., Ph.D.
Commissioner, V.I. Department of Agriculture

David Hall, S.J.D.

President, University of the Virgin Islands

The Honorable Beverly Nicholson-Doty

Commissioner, V.I. Department of Tourism

The Honorable Donna M. Christensen, M.D.

Delegate to Congress

The Honorable Ronald E. Russell

President, 29th Legislature, U.S. Virgin Islands

Presentations

Arthur C. Petersen Jr. Ph.D.

Mr. Eric. L. Bough

By Kofi A. Boateng, Executive Vice President

Victor Murray Jr.

By Commissioner Louis E. Petersen, Jr., Ph.D.

Donna Samuel

By Errol Chichester, Director of Crop Exhibits

James Hamilton

By Sue Lakos, Director of Livestock Exhibits

Cedric Armstrong

By Sharon M. Brown, Director Food Exhibits

V. I. Police Department

By Commissioner Louis E. Petersen, Jr., Ph.D.

Memoriam Awards

Hernan Santos, Jr.

By Sue Lakos

Rita Stinson

By Stafford Crossman

Gift Baskets/Posters Presentations

Clarice Clarke

Assisted by

Joneisa Smith, Miss UVI

Taryn Mashburn, Miss St. Croix

Presentation of the Farmers of the Year

Sue Lakos, Director of Livestock Exhibits (Livestock Award)

Errol A. Chichester, Director of Crop Exhibits (Crop Award)

Remarks

The Honorable John P. deJongh, Jr.

Governor, United States Virgin Islands

Benediction

Reverend Jefferson C. Niles

Marching Band

Retiring of the Colors



Ribbon

Cutting

VI AGRICULTURE & FOOD FAIR 2011

TALENT LINE-UP

DATE	TIME	TALENT	LOCATION
Sat. 2/19	10:00 am – 12:30 pm	Opening Ceremonies SCEC Marching Band	Big Tent
Sat. 2/19	2:00 pm – 6:00 pm	Grand Quadrille Dance with Stanley & 10 Sleepless Knights SCEC Quelbe Band & STX Heritage Dancers	Big Tent
Sat. 2/19	3:00 pm – 3:30 pm	West End Masqueraders	East Stage
Sat. 2/19	1:00 pm – 2:30 pm	Fairware Fashion Competition	
Sat. 2/19	3:00 pm – 6:00 pm	N'ergy	East Stage
Sat. 2/19	12:30 pm – 3:00 pm	Love City Pan Dragons	Middle Stage
Sat. 2/19	3:00 pm – 6:00 pm	Rising Stars Steel Orchestra	Middle Stage
Sun. 2/20	9:00 am – 1:00 pm	Caribbean Gospel Singspiration	Big Tent
Sun. 2/20	2:00 pm – 6:00 pm	X-Press Band	Big Tent
Sun. 2/20	3:00 pm – 4:00 pm	Jr. Calypso Ag. Competition	Big Tent
Sun. 2/20	9:00 am – 12:00 pm	DJ Myron	East Stage
Sun. 2/20	11:30 pm – 2:30 pm	Heart Attack International	East Stage
Sun. 2/20	3:00 pm – 6:00 pm	Fusion Band (road march champs 2011)	East Stage
Sun. 2/20	4:00 pm – 4:30 pm	Guardians of Culture Moko Jumbies	East Stage
Sun. 2/20	11:30 am – 2:30 pm	Eddie Russell's Latin/Jazz/Quelbe Band	Middle Stage
Sun. 2/20	3:00 pm – 6:00 pm	LC Band	Middle Stage
Mon. 2/21	8:30 am – 11:00 am	Love City Pan Dragons	Big Tent
Mon. 2/21	11:30 am – 2:30 pm	R&B Connection	Big Tent
Mon. 2/21	3:00 pm – 6:00 pm	Fyah Train featuring Katalis, Sherise King, Xcaliba & Sekhu	Big Tent
Mon. 2/21	9:00 am – 11:30 am	DJ Myron	East Stage
Mon. 2/21	11:30 am – 2:30 pm	Prodigy Block	East Stage
Mon. 2/21	3:00 pm – 6:00 pm	Native Rhythm	East Stage
Mon. 2/21	11:30 am – 2:30 pm	Friends	Middle Stage
Mon. 2/21	3:00 pm – 6:00 pm	Ebenezer Methodist Steel Orchestra	Middle Stage

ACTIVITIES RELATED TO THE FOOD & REFRESHMENT AREA

FOOD DEMONSTRATION

Saturday, February 19, 2011

TIME	ITEM	PRESENTER
2:00 p.m.	Corned Fish	<i>Ralph Percival Johnson</i>
2:30 p.m.	Roasted Fish	<i>Victor "Fish" Edney, Sr.</i>
3:30 p.m.	Plant Based Food Presentation	<i>Lynda Muhammed</i>

Sunday, February 20, 2011

TIME	ITEM	PRESENTER
2:00 p.m.	Discussion on Bush, Mixtures, and Kallaloo	<i>Nathalie Ballentine</i>
3:00 p.m.	Banana Sweet Potato Casserole	<i>Evannie Jeremiah</i>

Monday, February 21, 2011

TIME	ITEM	PRESENTER
11:00 a.m.	Native Fruit Ice Cream	<i>Clint Ferris</i>
2:30 p.m.	Pasteles	<i>Sylvia Ventura</i>

PUBLIC ENTRY - *No Entry Fee * CASH PRIZE***

Carrot Cake

SUBMISSION DATE	ACCEPTANCE TIME	JUDGING
Sunday, February 20	8:00 a.m. - 2:00 p.m.	3:30 p.m.

YOUTH ACTIVITIES

Saturday, February 19, 2011

Opening Ceremony Parade

9:30 a.m.

Decorated Hay Bale Judging

9:00 a.m. (Livestock Pavilion)

Fair Wear Competition

1:00 p.m. (East Stage)

Sunday, February 20, 2011

Ag Olympics and Mini-Rodeo Team Competition

Registration: 1:00 p.m.

Events begin: 2:00 p.m. (Livestock Ring)

Agrifest Youth Calypso Competition

3:00 p.m. (Big Tent)





40 Years and Still “Growing” Strong: Support the Virgin Islands Agricultural Industry to Guarantee Future Fairs

By

Olasee Davis

Extension Assistant Professor/Extension Specialist Natural Resources
University of the Virgin Islands Cooperative Extension Service

This coming year, the Agriculture and Food Fair will celebrate its 40th year at the Rudolph L. Shulterbrandt Agricultural Complex in Estate Lower Love. Although the celebration of the fair goes back to the early 1900s, the 40 years we are celebrating started in 1971. The late Commissioner Rudolph Shulterbrandt, along with others, was responsible for reviving the Agriculture and Food Fair on St. Croix. In the old days of the fair, it was called “Agricultural Field Day,” and was held at the former Agricultural Experiment Station at Estate Anna’s Hope.

In the 1930s when the fair was held at Estate Anna’s Hope grounds, Morris R. Henderson mentioned that, the fair attracted more than five thousand persons, which was considered a lot of people in those days with a population of no more than twelve to fourteen thousand people living on the island. The Agricultural Field Day at Anna’s Hope lasted for two days. Producers from all over the island came to the fair with an over abundance of agricultural produce ranging from vegetables, fruits, and ground provisions, to livestock of every description.

According to the 1953 USDA Agricultural Research Service (ARS) Economy Survey of family farms on St. Croix, more than 90 percent of farmers owned all or part of the land they farmed. About 25 percent of the farms were less than 15 acres in size, and about 60 percent were less than 40 acres. Sugarcane, the major cash crop at that time, was grown on almost all of the farms, with 8 acres being the average amount. Twenty-five percent of the families were farming less than 5 acres of sugarcane and 70 percent, less than 10 acres.

Additionally, USDA (ARS) service report continues by saying that the total cash income averaged about \$2,200 per family of which \$1,600 was from the sale of farm products. Cash operating expenses were about \$700, leaving net cash income per family about \$1,500, plus farm privileges estimated at about \$500 per family. After allowing for non-cash costs in the form of unpaid family labor and interest on capital invested in the business, the farmer’s returns to labor and management averaged about \$1,400. These income and expense estimates varied in relation to the size of farms.

The USDA (ARS) also stated that about 60 percent of the small farmers grazed cattle on the less desirable parts of their farm. The number of brood cows per farm averaged about 12 head, and at 1953 prices, the value of estimated production from units of this size averaged about \$700. Since practically no feeding was done outside of the grazing, cash expenditures on cattle were about \$30 per farm, exclusive of unpaid family labor, valued at about \$300.

The 1950 agricultural census reported a total of 508 farms on St. Croix, of which 372 or 73 percent were less than 20 acres. The backdrop of the 1950s census gives an idea of the farming situation during that particular time on St. Croix. The “Agricultural Field Day” was looked upon by the St. Croix farming community as a two-day event to display and sell their produce. It was a time when people, for the first time in the year, met each other. They socialized with families and friends just like today’s fair.

Besides the large livestock and poultry displays at the fair grounds at Estate Anna's Hope, there were the products: milk, eggs, and meat. In those days, animals were sold at the fair besides being exhibited. Native foods were also popular as they are today, with a large variety of dishes as well as many different types of local candies and beverages. Prizes and awards of various types were presented to those with outstanding quality produce, livestock, homemade goods, food, and handicraft.

Music and dance on the fair grounds at Anna's Hope also made the day as is done today. The farmers looked forward to those "Field Days" because they were, as they are today, one of the highlights of the year and the time when residents could not only get a first hand exposure to what the producers were growing, but were also able to purchase any amount and any kind of produce they desired. The fairs of yesteryears also coincided with "Crop Season," the harvesting of sugar cane on St. Croix. Listen to what the late George A. Seaman said about the reaping of sugar cane on St. Croix. "Of all the sugar islands—and there were many—the history of St. Croix was particularly associated with the varied and colorful past of this exotic introduction: sugar-cane. Again, it seems the island was made for this crop, or the crop was made for the island, since in spite of wars, fluctuating prices, great droughts and devastating hurricanes, we stuck together through thick and thin, St. Croix and its ubiquitous fields of waving sugar-cane."

Seaman's description of sugar cane is as follows: "Locally, this grass's sweet plumes were called arrows. In the early part of the year, the bloom covered the great heartland of the island in serried masses of light purple. Under the livening trades they shimmered like the crested helmets of Roman legions marching home from victory. This purple land was not of blood, but of life. The feathery seed harvest indicated that the mother plant was ripe for cutting, and ready to deliver her juices for the making of that greatest of all sweets, cane sugar."

Seaman went on to say, "It was forbidden by law for anybody to cut and eat cane outside of the crop season. A few people planted small patches of white cane (*Crystalina*) which they sold in the town markets specifically for eating. This variety was soft and juicy, and sold for a cent a stalk. The day of candy bars and a thousand varieties of packaged sweets was not dreamt of, and our access to sweets was through a few homemade goodies, fruits and sugar-cane. The chewing of this fibrous cane, I might add, probably accounted for the excellent teeth most of us enjoyed, especially the working-class people."

Nonetheless, like today, there were programs at which government officials and other dignitaries made speeches and many outstanding farmers were recognized. Today's fair is much larger where thousands of people congregate for three days on the Estate Lower Love fair grounds and millions more listen on radio and the internet. As this year's fair theme says: 40 Years and Still "Growing" Strong, this was not always so in past agricultural fairs on St. Croix. Listen to the recollections of Morris R. Henderson regarding past agricultural fairs. He was talking after the 1930's fair. He stated: "After about a decade or two, and possibly with the shift in the economic situation experienced locally, agricultural field days petered out. However, during the mid fifties, the former Federal Experiment Station endeavored to revive an interest in such activities. To take the place of the old-time field days, livestock shows and competition were held periodically."

He continued by saying: "These attracted the livestock producers. In addition, field demonstrations and tours of the station were conducted periodically, but these were geared basically to encourage the local producers to visit in order to observe what was being done in agricultural research, and should not be interpreted as taking the place of an agricultural fair, per se."

Since 1971, the fairs have not stopped. Today, the fair attracts thousands of people from all over the Caribbean region and as far as the U.S. mainland. I was told even from other countries around the world. Every year, people plan their vacation around February. Many of our Caribbean neighboring islands also display their agricultural products as well as other handmade crafts, etc. The fair on St. Croix is now the second largest event in the Virgin Islands beside the Virgin Islands Carnival. In that sense, it has grown strong. There is so much to see from educational displays, demonstrations of native foods, playing old time games, livestock shows, children's exhibition, dancing, and so many other activities.

It is an event you want to come back to again and again every day, especially smelling the different local foods in the air as you pass by the different vendors. During the fair, hotel rooms are booked to capacity, as well as car rentals. The fair is one of our cultural agricultural showcases of all what St. Croix has to offer to the world. Although the fair has grown tremendously for the past 40 years, there is little support from government officials. Agriculture is one of the industries in the Virgin Islands that get lip service from politicians.

In today's world, the Department of Agriculture's budget is a little over \$3,000,000.00. This proves how serious our politicians are in moving forward the industry. We once had five dairy farms on St. Croix. Today, we have none. We once had a large cattle beef industry on St. Croix. Today, we have one or two. St. Croix was once known to have large poultry farms. The agriculture industry in the Virgin Islands not only impacted the local economy in the past, but it impacted the world. One of the top breed animals in the world is the Senepol cattle. It was bred here on native soil. Then, we have one of the best breeds of sheep in the world, the St. Croix White Hair Sheep.

Even on St. Croix, which at one time in its history was called the "Garden Spot of the Antilles," fruits and vegetables are now imported in large quantities from all over the world while thousands of acres of fertile land formerly under cultivation are urbanized into houses, roads, schools, businesses. If the Agriculture Food Fair is to survive for another 40 years, then preserving the rural landscape of St. Croix must be protected.

One of the largest farms on St. Croix was managed by the late Frits E. Lawaetz. He managed up to 5,900 acres that supported 1,500 heads of cattle. This land helped to protect the rural northwest landscape of St. Croix while enhancing the tourist industry of the Virgin Islands. Sad to say, these lands are now threatened today by development because of the decline in the agricultural industry.

Today our government is making the same mistake as was done in the past. Peter Hoxcer Jensen, a young Danish graduate student, now deceased, stated in his master's thesis entitled: *From Serfdom to Fireburn and Strike: The History of Black Labor in the Danish West Indies 1848-1916*: "Around 1895, on the plantations Little La Grange and Spring Garden, among others, experiments were conducted in planting pineapple, cocoa, coffee, mango, oranges, and vanilla. They received no financial support from the local authorities, and as a result apparently did not succeed. In 1892, the government of the Danish West Indies established an agricultural experiment station on the government plantation in La Grange, a Danish Horticultural graduate was in charge." This also failed because of the location chosen for the agricultural experiment station and the shortage of both water and money. The purpose of the experiment station was to advise planters on growing sugarcane but also to carry out research on other crops. For years after St. Croix became an industrial society, (this took place in the 1960s) the neglect of the agricultural industry in the Virgin Islands was on a slippery slope.

The last appointed governor and first elected governor, the late Honorable Melvin H. Evans, made this statement in the first printed food fair booklet of 1971: "Although the passing years have dimmed

the importance of farming here, and the fields of cultivated sugar cane have vanished from the scene, the soil of our native land is still a precious possession. The farmers, who have remained close to the earth must be admired for their appreciation and understanding of the more basic values of life. Their yields are not only a material reward of such endeavors, but also the spiritual and aesthetic benefits."

Our second elected governor, the late Cyril E. King, had this to say of the Agriculture and Food Fair over 30 years ago. "It is a truism that for much too long agriculture has been neglected in our islands. There are many reasons for this, but there are also many pressing reasons why it must now be revitalized with some sense of urgency. Certainly among them is the ever-increasing cost of imported food items, notably fresh produce, and our extreme dependence on imported foods in general. The implications of this dependence are as obvious as they are unsettling. Not only does it continually drain our economy of needed capital, but it holds the potential of a serious crisis if communications were ever disrupted with the Mainland, our main food supplier. We can no longer remain complacent. The development of a degree of self-sufficiency is more than prudent—it is vital."

If we are to continue to enjoy the growth of the Agriculture and Food Fair in the Virgin Islands for years to come, then we must protect agricultural lands and support the industry with substantial funds, instead of the crumbs from the table allocated to the budget for the Department of Agriculture. Mark my words, if we don't support our agricultural industry, our fairs in years to come will become a fashion show instead of a fair with substance.

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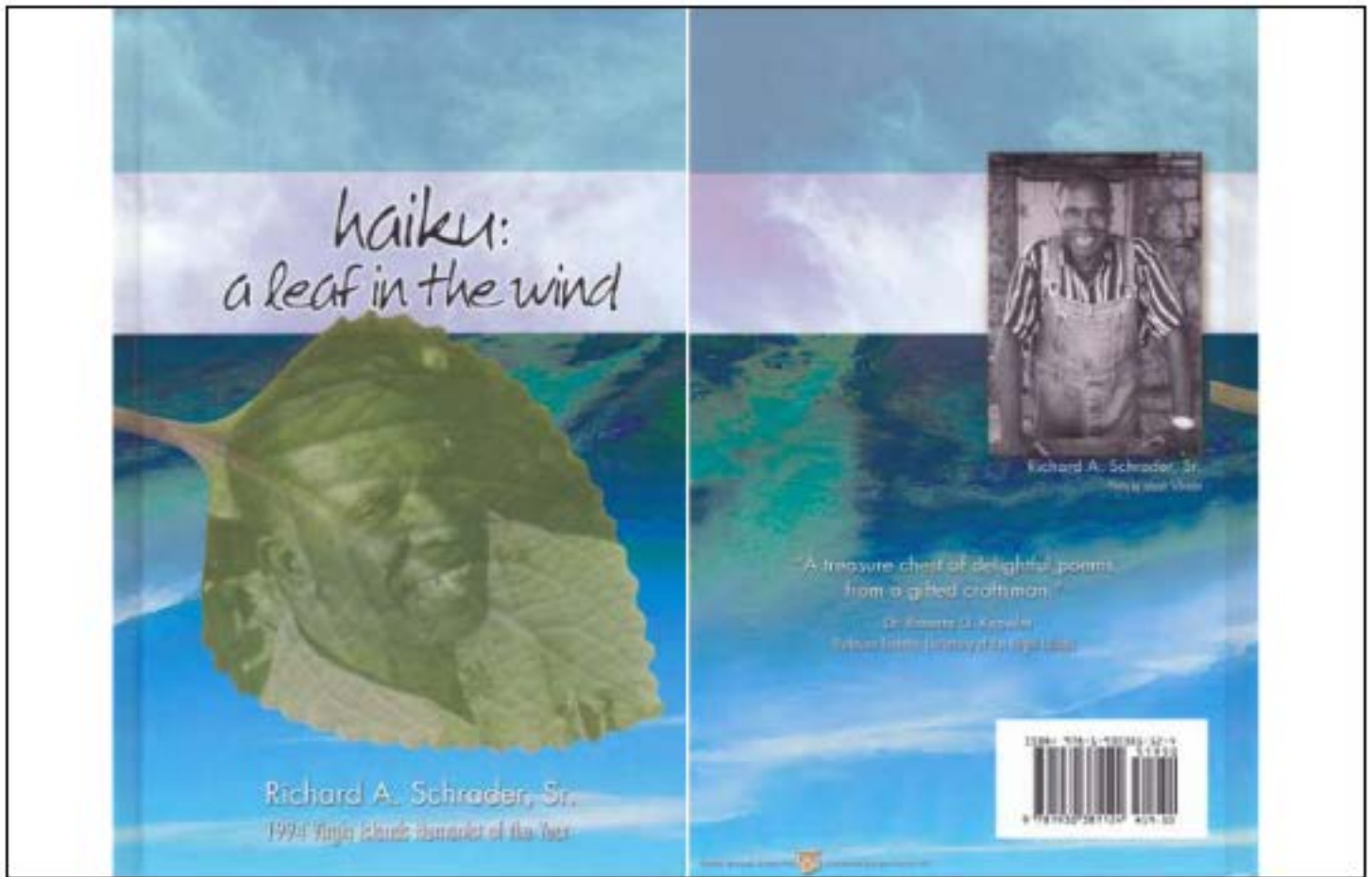
2010 Youth Awards



Livestock Awards







KIDS and ANIMALS – Make It Happen Through 4-H!

By

Sarah Dahl-Smith

Extension Agent – 4-H/Youth Development

University of the Virgin Islands Cooperative Extension Service

Kids and animals! Fair time provides a perfect opportunity to explore this wonderful relationship. It seems that they go so well together that we often overlook the benefits that these relationships provide. Consider this: From the time our children are born we provide them with stuffed animals, animal designs on clothes, and stories about bears who love honey, wise old owls and very clever mongooses. An age old tale illustrating the magic of animals, especially our farm animal friends, was recently released in theatres everywhere. At some level the child in us all can understand and share the feelings, needs and characteristics of Wilbur and his barnyard friends as *Charlotte's Web* unfolds. Make sure to see this family-oriented classic or visit your library, check out a copy of the book and spend some quality time reading with your children.



As our babies grow up, we begin to replace the toys and stories with real live animals. Many first companions include a cuddly rabbit, an energetic puppy or a fun-loving feline. With guidance and support from a caring adult, these experiences can have a positive, life long impact on children. They learn responsibility by providing food and shelter. Interacting with, holding and grooming, their newfound friend develop compassion. Their interest fosters a desire to learn more about the animal world. Through these experiences, they develop an appreciation for their role as caregivers for living creatures that are dependent on them for all their needs. Because children are self-centered and need good examples and guidance, it is important that parents and adults be involved.

It is no secret that the relationship between child and animal can promote healthy attitudes. It

is also no secret that there is a strong connection between the nature of human-animal links and human to human relationships. Helping children develop caring and compassionate relationships with their pet translates into young people who will grow up to be caring and compassionate adults. Children need warm, close relationships with others who need them. Often they are not good at establishing these relationships, and their parents or other adults in their environment are not ideal companions. Animals, on the other hand, are not threatening or demanding. Rather they respond positively and unconditionally to a child's attention, care and loving touch. They are also tolerant of mistakes.

These psychological and social benefits are enough to justify our 4-H small animal and pet projects. In addition, with help from adults, children learn about nutrition, animal reproduction, breeds and indigenous species, veterinary care and food production. Life skill development is also an important benefit. Decision making, time management and budgeting are just a few skills that can be built into the child-animal relationship.

The 4-H program, through its many activities such as the small animal, pet and livestock projects, provides opportunities for children and their families to capitalize on the young person's interest in these projects. Being a part of a 4-H club helps children satisfy their need to belong and be accepted. Working with a caring volunteer, fosters a positive relationship with adults. Hands-on involvement with their companion helps them stay focused. The 4-H club, a group of five or more young people

4-H is a **community**
of **young**
people
across **America**
who are learning
leadership,
citizenship and
life skills.

with an adult volunteer is organized based on mutual interests, provides a wonderful setting for youth to build positive self-concepts, share their thoughts and feelings, and gain satisfaction in completing a project. Participation in community service projects is enjoyed because youth see that they can make a difference in another's life. Teen members enjoy the social interaction and acceptance they experience in groups like 4-H. Self-discovery activities help provide teens with opportunities to learn more about themselves. They definitely want to be part of something important and have opportunities to develop responsibility and demonstrate leadership skills.

The 4-H Youth Development Program promotes the five steps of the experiential learning model as an essential part of all educational experiences. "Experiential learning takes place when a person is involved in an activity, looks back and evaluates it, determines what was useful or important to remember and uses this information to perform another activity," says Roger Dewey, world renowned education and development expert. The 4-H Club setting provides the development for youth and adults sharing similar interests to work together cooperatively. Within this group standards of behavior are established, commitment to others is realized through achieving group goals, and personal satisfaction is gained through positive, supportive relationships with caring adults and parents. Older youth are engaged and valued for their leadership abilities.

Operating as an integral, educational youth outreach component of the University of the Virgin Islands, a land-grant institution, the 4-H program has access to extensive, research-based programs and resources in many areas including small animals, livestock and pets. Volunteers are recruited and trained following standard best practices in the youth development field. Together with the full-time staff of the UVI-CES 4-H Program, volunteers provide vital leadership in establishing clubs, organizing activities and conducting non-formal, educational programs for youth throughout the territory.

If you want your children to experience the full benefit of working with and relating to animals, and participating in one of the most



widely recognized youth development programs, help them get involved in a 4-H animal project. During the fair, be sure to visit and see first hand, what members of the "Happy Hoppers and More" 4-H Small Animal and Rabbit Club are doing. They can be found in the Livestock Pavilion. If you are interested in exploring other 4-H project areas, consider volunteering your time or talents to establish a club in your school, neighborhood or church. For more information about 4-H, visit our booth inside the UVI Exhibit Tent at the fair, stop by the 4-H Office in the UVI Research and Extension Center, Room 116, or contact us at (340) 692-4084 or via email at sdahi@uvi.edu.

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Sejah Farm is situated in what is called the "farm belt" of the island. Its fifteen acres of farm land consists of eleven acres that are used as grazing for sheep and goats; three acres used for vegetable crop production; and, three quarter acres that will be used in the near future for poultry production. We raise Boer Goats and Boer Goat crosses for sale, local fresh meat, and vegetables for local and off-island demands. We provide agricultural technical assistance, seminars, education, training, and consultation to farmers and the community. We are located on Casper Holstein Drive. We are at the last farm gate traveling north from the Old Bethlehem Sugar Factory toward Colquohoun road or the first farm gate traveling south from Colquohoun road toward Bethlehem Sugar Factory. Open daily Monday to Saturday. Monday to Friday 10 a.m. to 4 p.m. and on Saturday's 7 a.m. to 3 p.m. You may visit our website at www.sejahfarm.com for weekly available local produce and meats and make special orders, or you may call 277-6046 or 277-9392.



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AGRIFEST 2011 —

**Honors Ms. Donna Samuel
by naming the
Farmers' Market:**

The Donna Samuel Farmers' Market

Donna "Queen Asheba" Samuel was born in Frederiksted, St. Croix to the parents Jean Prince and the late Ira A. Samuel, Sr. She is a mother of eight, and a grandmother of three. Ms. Samuel came from a proud family of entrepreneurs of bakers, cooks, farmers, fishermen, butchers, crafters, and seamstresses. For the past 25 years, she has participated in the Agriculture and Food Fairs as a farmer. She also sells locally grown produce and plants at the Farmers' Market on Saturdays at Estate La Reine.

This multi-talented woman is a master storyteller, actor, author, singer, song writer and arts & crafts facilitator. She enjoys planting, crocheting and reading. Ms. Samuel specializes in selling plants and organic products. She enjoys meeting people and providing fresh locally-grown food to her customers at a reasonable price.



It is with great honor that the Agriculture and Food Fair Board names the 2011 Farmers' Market the "Donna Samuel Farmers' Market."

**Memorable Moments
2010 Aberra Bulbulla
FARMERS' MARKET**







ST. THOMAS/ST. JOHN WOOD WORKERS SOCIETY, INC.
ST. CROIX ASSOCIATION OF WOOD ARTISTS, INC.

"The Virgin Islands Finest"



After the Rain...

By

Julie Wright, RC&D Coordinator, USDA-NRCS

September – November 2010 brought unprecedented rainfall to the USVI. The extreme rainfall from Hurricanes Earl, Otto and Tomas left the territory's residents variously flooded, eroded and buried. Many residents are now seeking assistance in repairing landslides, gullies eroded on their properties, eroded gut channels, and constructing runoff diversion channels to prevent future flooding. But there are many ways we can prevent or minimize stormwater damage to our properties and our islands.

What is stormwater runoff?

Stormwater runoff occurs when rain flows over the ground. Impervious (paved) surfaces like driveways, sidewalks, parking lots and streets prevent stormwater from naturally soaking into the ground.

Why is stormwater runoff a problem?

Uncontrolled stormwater runoff can cause severe flooding, destabilize road beds and building foundations, cause roadways and gut banks to cave in, and carve new channels through properties. Stormwater can also pick up debris, chemicals, dirt, and other pollutants and carry them into a storm drain or directly to a gut, pond, wetland, or coastal water. Anything that enters a storm drain is piped untreated into the bays and coastal areas we use for swimming, fishing, and providing drinking water.

Stormwater Solutions

Landscaping

Permeable Pavement —Traditional concrete and asphalt don't let water soak into the ground. Instead water runs over driveways, parking lots and streets and into storm drains or the sea. Porous paving lets rain soak through the soil, decreasing stormwater runoff and flooding.

Rain Gardens & Grassy Swales—Specially designed areas planted with native plants can provide natural places for rain to collect and soak into the ground. Rain from paved areas can be diverted into these gardens rather than into roads and storm drains.

Vegetated Buffers —Buffers are areas of native grass or plants preserved or planted along roads, guts or shorelines. They slow stormwater runoff causing it to spread out and become less erosive. Buffers also trap the pollutants stormwater picks up as it flows across yards & paved areas.

Guts

Guts are important habitats and natural features in the Virgin Islands. They are home to fresh water species and moist forest plants. Guts also safely route stormwater to the sea to minimize flooding & property damage.

- Do not clear vegetation within 25' of the edge of a gut or 30' of the center of a gut.
- Build gut crossings (bridges) so that they minimize erosion and physical changes to guts.
- Revegetate cleared areas as soon as possible.

Residential

Recycle or properly dispose of household products that contain chemicals, such as insecticides, pesticides, paint, solvents, and used motor oil and other auto fluids. Don't pour them onto the ground or into storm drains.

Lawn care – Excess fertilizers and pesticides applied to lawns and gardens wash off and pollute guts, ponds and bays. Yard clippings and brush can wash into and clog culverts.

- Don't overwater your lawn. Try using a soaker hose instead of a sprinkler.
- Use pesticides and fertilizers sparingly. When use is necessary, use these chemicals in the recommended amounts. Use organic mulch or less toxic pest control methods whenever possible.
- Compost or mulch yard waste. Don't leave it in the street or sweep it into storm drains or guts.
- Cover piles of soil or mulch being used in landscaping projects.

Auto care – Washing your car and changing oil & fluids at home can send detergents and other contaminants through storm drains or into soils and guts. Dumping automotive fluids into storm drains has the same result as dumping them directly into the sea.

- Use a commercial car wash that treats or recycles its wastewater, or wash your car on your yard so the water soaks into the ground.
- Fix leaks and recycle used oil and batteries at designated DPW drop-off sites.

Septic systems - Leaking and poorly maintained septic systems release nutrients and pathogens (bacteria and viruses) that can be picked up by stormwater and discharged into nearby waterbodies. Pathogens can cause public health problems and environmental concerns.

- Inspect your system every 3 years and pump your tank as necessary (every 3 to 5 years).
- Don't pour household hazardous waste in sinks or toilets.

Pet waste - Pet waste can be a major source of bacteria and excess nutrients in local waters.

- When walking your pet, remember to pick up the waste and dispose of it properly. Flushing pet waste is the best disposal method. Leaving pet waste on the ground increases public health risks by allowing harmful bacteria and nutrients to wash into storm drains or guts and eventually into the sea.

Commercial

Dirt, oil, and debris that collect in parking lots and paved areas can wash into the storm drains, guts and the sea.

- Sweep up litter and debris from sidewalks, driveways and parking lots, especially around storm drains.
- Cover grease storage and dumpsters and keep them clean to avoid leaks.
- Report oil or chemical spills to DPNR. They'll know the best way to keep spills from harming the environment.

Automotive Facilities

Uncovered gas stations allow spills to be washed into storm drains. Cars waiting to be repaired can leak fuel, oil, and other harmful fluids that can be picked up by stormwater.

- Clean up spills immediately and properly dispose of cleanup materials.
- Provide cover over gas stations and design or retrofit facilities for spill containment.
- Properly maintain vehicles to prevent oil, gas, and other leaking fluids from being washed into waterbodies.
- Install and maintain oil/water separators.

Construction

Erosion controls that aren't maintained can cause excessive amounts of soil and debris to be washed into guts, storm drains and the sea. Construction vehicles can leak fuel, oil, and other harmful fluids that can be picked up by stormwater and carried into waterbodies (guts, ponds, wetlands, bays).

- Prevent soil erosion by minimizing clearing. Seed and mulch bare areas as soon as possible
- Install silt fences, gravel construction entrances, vegetative cover, and other sediment and erosion controls and properly maintain them, especially after rainstorms.
- Divert stormwater away from disturbed or bare areas of the construction site.

Agriculture

Lack of vegetation on gut banks can lead to erosion. Overgrazed pastures can also lose excessive amounts of soil to waterbodies. Excess manure, fertilizers and pesticides can poison fish and shellfish and lead to destructive algae blooms. Livestock in guts or on beaches can contaminate water with bacteria, making them unsafe for human contact.

- Keep livestock away from guts and provide them with a water source away from waterbodies.
- Store and apply manure away from waterbodies and according to a nutrient management plan.
- Vegetate bare areas along waterways.
- Rotate animal grazing to prevent soil erosion in fields.
- Apply fertilizers and pesticides according to label instructions to save money and minimize pollution.¹

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Citrus' Diversity Makes it an Ideal Fruit Crop for the Home Garden

By

Errol A. Chichester, Deputy Commissioner
Virgin Islands Department of Agriculture

Citrus is one of the most diverse fruit, second to mango. It possesses a wide range of qualities as it relates to flavor, size, shape, color of flesh and rind, rind thickness and texture, flower size, shape, color, and use.

Citrus varieties were used as medicine in ancient India and in the Persian Empire, pampered in orchards of Louis XIV and savored by Americans for centuries after being introduced to the New World by Columbus.



Citrus of varying size, shape and color

Citrus plants are some of the most rewarding for home gardeners to grow because of their many fine attributes which include glossy, emerald green or variegated foliage, sweetly perfumed white flowers that hang like jewels from the branches and the colorful ornamental effect of the fruits.

Citrus also offers great variety. Mature trees range in size from small shrubs ('Myers' lemon) to large trees (grapefruit). Leaves range from small, pointed foliage of the "king" orange to large, lush, tropical-looking leaves of the pummelo (shaddock). Fruits can be as small as a bean on kumquat or almost as large as a volleyball on pummelo.

The myriad of flavors of citrus fruits are unmatched by any other type of fruit except mango. One may choose from the highly acidic and aromatic flavors of lemons and limes, the tangy spiciness of mandarins, the cheerful sweetness of oranges, the sweet, rich almost syrup taste of "Encore" mandarins, and the aromatic flavor of "Chandler" pummelo. Even the bitter flavor of sour oranges and citron are esteemed by connoisseurs of marmalades, liqueurs and bitters. The peel and blossoms are also used in making perfume and cake.

The following is a list of citrus that grow without difficulty in the Virgin Islands that you may consider incorporating in your home landscape or garden.



Locally grown citrus from left to right (top): Pummelo, Grapefruit, Chironja, Orange (bottom) Myer's lemon, Tangerine, Tahiti lime, Local lime

- Lemons (*Citrus limon*)
- Tangerine or Mandarin (*C. reticulata* = *C. nobilis*)
- Oranges (*C. sinensis*)
- Tangelo (*C. x tangelo*)- A hybrid produced by crossing a Tangerine (*C. reticulata*) with a Grapefruit (*C. x paradisi*)
- Grapefruit (*C. x paradisi*) is another hybrid between the Shaddock or Pummelo (*C. maxima*) and the Sweet Orange (*C. sinensis*)
- Shaddock or pummelo (*Citrus maxima*)
- Lime (*Citrus aurantiifolia*)
- Kumquat (*Fortunella margarita*)
- Limequat Hybrids between limes and kumquats are placed in the hybrid genus (*x Citrofortunella*)
- Sweet lime (*Citrus limettioides*), not to be confused with the Sweet lemon (*C. limetta*)
- Calamondin (*x Citrofortunella microcarpa*) is a hybrid fruit resembling a miniature orange. It is the result of a cross between the tangerine or Mandarin orange (*Citrus reticulata*) and the kumquat (*Fortunella margarita*). Although the flesh is quite sour, the peel is sweet.
- Citron (*Citrus medica*)
- Sour orange - (*Citrus aurantium*)
- Chironja (*C.x paradisi x C. sinensis*)



"Buddha's Hand" Citron

2010 AWARDS



The 2010 Agriculture Fair Grounds was named in honor of Mr. Otis F. Hicks, Sr. Kofi Boateng, Executive Vice President of the Fair Board, presented Mr. Hicks with his Recognition Award during the Opening Ceremonies.



2010 Livestock Farmer of the Year, Mr. Wendell Cox (right) accepting trophy from Governor John P. de Jongh during the Opening Ceremonies.



Mrs. Gloria Neale Felix accepting trophy on behalf of her late husband Denzil Felix from Stafford Crossman, Director of Awards.



The 2010 Farmers' Market was named in honor of Mr. Aberra Bulbulla. Errol Chichester, Director of Crop Exhibits, presented Mr. Bulbulla with his Recognition Award during the Opening Ceremonies.



The 2010 Livestock Pavilion was named in honor of Dr. Duke Deller. Kofi Boateng, Executive Vice President of the Fair Board, presented Dr. Deller with his Recognition Award during the Opening Ceremonies.



The 2010 Food Pavilion was named in honor of Ms. Laverne Bates. Sharon Brown, Director of Food Exhibits presented Ms. Bates with her Recognition Award during the Opening Ceremonies.



Commissioner Petersen awards a plaque to Roland "Kurt" Horsford for excellent service to the VI Department of Agriculture.



Commissioner Petersen introduces Sasha Morales, one of the ten VI youths, who attended the three week Young Farmers Training Program at Fort Valley State University in August 2009.

Growing Citrus in the Home Garden

By

Errol A. Chichester, Deputy Commissioner
Virgin Islands Department of Agriculture

Growing citrus can be a rewarding experience for homeowners. There are numerous varieties of citrus that grow, and can be grown, in the Virgin Islands. However, before planting a citrus, one must take into consideration the variety, type and means of propagation. This, along with other production practices, will determine growth habit, production time, fruit quality, and yield.

Citrus can be easily propagated and grown by homeowners and/or gardeners. Citrus may be propagated in a number of ways: by seed, cutting, air-layering, budding and grafting. All of these methods, except seed, are guaranteed to produce fruit similar to the parent plant.

Citrus seeds often produce two or more seedlings (plants) upon germination. One of these seedlings is the result of pollination and will produce a tree that has traits from both parents. These seedlings are totally different from the fruit from which the seeds came. Additionally, citrus plants produced from seeds tend to have the characteristic long, pointed thorns on branches and stems and take longer to come into bearing than vegetatively propagated plants.

The other seedlings are not the result of pollination and are identical to the tree from which they came. They are called nucellar seedlings. Citrus varieties that produce a large percentage of nucellar seedlings can be grown from seed as they will produce a large percentage of seedlings identical to the parent.

When propagating by seeds, the recommendation is to plant fresh seeds; do not allow seeds to dry out for extended periods; store seeds in moist peat moss or vermiculite in refrigerator (up to six months); plant seed 1/4 -1/2 inch deep in vermiculite, peat moss or other suitable medium; and keep medium moist until seeds germinate, usually in two weeks.

Some citrus, such as lime, propagate easily by cuttings. This method guarantees that fruits will be similar to the parent plant. When propagating by this method, one should select pieces of green stems 6-8 inches long, dip the back of cuttings in rooting solution or powder, place cuttings in perlite or vermiculite and water thoroughly. Cuttings should be allowed about 4-5 weeks after rooting before placing plants in individual pots for further growth and establishment.

Air-layering is a fast, easy, sure way of making new plants that allow for rapid propagation, early bearing, and the production of fruits identical to the parent plant. Depending on the size of the parent plant, one plant can yield dozens of new plants using this method. For this method, a healthy branch about pencil size in thickness is selected. Two circular cuts about one inch apart are made through the bark. A cut is then made connecting the two circular cuts which allows for the piece of bark to be removed. The thin layer beneath the bark is scraped and damp sphagnum moss is placed in foil or plastic around the cut area. Roots will emerge from the cut area and grow into the sphagnum moss. Once rooted (about 3-4 weeks), cut off the rooted branch, remove the plastic/foil and plant in a pot with loose medium to facilitate further root development and growth.

Most citrus, however, are propagated by budding the desired variety onto a specific type of rootstock. Budded trees are preferred over seedlings because they are true-to-type, producing fruits identical to the parent plant. These plants come into production sooner than seedlings. Plants generated by this method of propagation benefit from qualities for which the rootstock was selected such as disease resistance, dwarfing, better fruit quality, early maturity, and adaption to adverse soil conditions. The preferred rootstock, locally, is sour orange. This method involves the attachment of a small piece of stem(bud) from the desired tree onto a suitable or preferred rootstock.

Plants propagated by grafting, a process similar to budding but using a larger piece of stem, produce fruits quickly (within 1-3 years). Benefits include reduced thorniness, dwarfing, spreading canopy, and fruits similar to the parent plant.

Most citrus trees are easy to care for, requiring minimal pruning and infrequent pest control. What they usually need is regular watering and fertilizing for good production. Adequate soil moisture is essential for healthy growth and good fruit production. Young trees should be watered at least three times weekly. Drought during bloom causes the flowers to drop and result in poor fruit-set while lack of moisture cause fruit-drop and low yield. Prolonged drought will defoliate and eventually kill trees. Standing water and poorly drained soil are also detrimental to citrus trees. Plant trees in well-drained soil and water regularly during dry periods.

Citrus trees should be fertilized regularly. The number of applications depends on the soil type and age of the tree. Young trees (1-3 yrs) should be fertilized at least 3 times per year while older trees should be fertilized at least 2 times per year. Sandy soils will require more applications as the nutrients leach more easily from the soil. Most trees will benefit from a complete fertilizer (containing nitrogen, phosphorus, potassium) with zinc, iron, and manganese.

There are usually four or five flushes of new growth on a citrus tree each year. Locally, this is greatly influenced by the weather conditions. Each flush is capable of producing flowers and setting fruit. As a result, many trees have fruits at various stages of maturity.

Citrus naturally drop a significant number of fruits. Typical citrus trees go through three distinct periods of fruit drop. First is the drop of about 70 to 80 percent of the flowers during and immediately following bloom. The second drop occurs a couple of weeks later, involving small fruit of pea-size to marble-size. The third drop involves larger fruit, almost golf ball in size. A few fruit on all citrus will continue to drop through final harvest, but that is normal.

Citrus trees do not generally require regular pruning to be productive. Pruning to control the size of vigorous trees is advised. Prune to remove overcrowded branches and thin the interior growth to reduce pest buildup. Avoid over pruning, which can expose bark and cause sunburn to branches.

Common citrus pests include aphids, leaf miners, mites, scale insects, thrips, and whiteflies. Most of these are easily controlled with soaps, horticultural oils, or recommended insecticides. Monitor plants and take action before pest population gets high.

Good weed control is essential for rapid establishment and vigorous growth of young citrus trees. Weeds and grass may harbor pests which can affect the fruits and/or trees. Control weeds and grass beneath citrus trees to reduce competition for fertilizer and water.

Citrus fruits mature at various times depending on variety and type. Color is a poor indicator of ripeness/maturity. The only true way to determine maturity is to taste the fruit. Lemon, limes, and other acid citrus are exceptions; they can be picked whenever they reach acceptable size and juice content. Once mature, most citrus fruits can be stored on trees for several weeks and picked as needed. The pulp or flesh of fruits remaining too long on trees gets dried and corky.

Many parts of the citrus plant are used including the flowers(juice, flesh, rind and seeds). Fruits are eaten fresh or used in juice, jam and jelly, marmalade, medicine, fruit salad, pastry, cooking, sherbet, ice cream, pickle, candies, garnish, salad dressing, cosmetic, liqueur and perfume.

Consider planting a citrus in your landscape today.



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Novelle E. Francis, Jr.
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Root & Spoon

Growing Writers: *The Caribbean Writer's Mission*

By

Opal Palmer Adisa

Professor of English/Editor, *The Caribbean Writer*
University of the Virgin Islands

If writers were food would a poet be a carambola or a mango? A novelist might be tannia, and his novel a series of tannia cakes. I suspect a playwright might be okra stewed into kallallo or pumpkin lightly steamed so that it is slightly firm when bitten into. Other kinds of writers, such as an essayist, would certainly be an eggplant, and those who indulge in scholarly writing would be of the personality type of pigeon peas and yams, hardy, capable of both long endurance and nurturing.

A society that wants to be sustaining and viable must provide adequately for its people, must be able to feed them, provide them with shelter (housing) and offer them education to improve their minds, and by extension, the social and economic conditions of the society. Writers are very similar to plants and food, they are grown and require comparable care: right soil condition. For a writer this means being in an environment that values its culture and sees the merit of sharing it with one another as well as others. While water, attention and care are other essential elements of food production, the parallel for a writer is having the opportunity and the avenues to test out her/his writing skills and develop and hone her/his talents. This requires having an audience that supports her/his development and patronizes the writer by attending readings of his work and purchasing her/his books. Just imagine a farmer who toils and labors under all kinds of conditions to yield produce, and then takes them to a market and no one comes to purchase his products. Not only would this be a frustrating experience for the farmer, but also it would be a missed opportunity for people who need crops to sustain themselves. Similarly, writers need people to purchase their products –books– so they can continue to polish their craft and develop their skills.

The mission of *The Caribbean Writer* is perhaps more analogous to the goals of the Department of Agriculture than most would imagine. We are both about achieving sustainable and expansive production; we are both catering to the needs of Virgin Islanders and we are both working to create a community that is not only viable, but thrives. *The Caribbean Writer* showcases writers who document and project the culture of the region. We provide soil —the journal—for writers to express and disseminate their ideas, as well as a place for them to share their ideas with one another. Our goal is to encourage literary production in the region and provide an international platform for Caribbean writers, of which Virgin Islanders are integral, to write their stories, using various literary genres to express their cultural ethos.

In volume 24, the most recent of *The Caribbean Writer*, Soyini Ayanna Forde helps us to see hibiscus in a whole other light in her poem, "The Taste of Hibiscus."

The flutter of red petals
toward a parched ground,
where little girls stomp
on fallen scions and rub dusty bits of
flower pollen into their skin,
believing that it will make them
soft and beautiful too.
They kiss on the cheek,
pass secrets behind cupped hands,

in games like pass de message.
They sing, hold hands and swing them in the breeze
in games of "in a fine castle, do you hear my sissy-a?"

They pick flowers, stick them behind an ear,
into a fat, well greased plait,
bury them deep into the grave
of pleated skirt pockets,
or discard them on the ground.
They run wild amid these flower bushes
as tall as they themselves
in sanctuary.
They know just where to find
the nectar from a flower inside its sacred place.
They brutalize caraili plants,
separate the bright florets,
suck the seeds from ripe pods, like thirsty soucouyants
and tear up the grass for no reason at all. (page 68).

While the focus of the poem is specific to the antic of girls, those who enjoy the light refreshing taste of its juice or know the functional value to its petal to shine shoes, or other medicinal usage, can't help but appreciate the hibiscus that many of us take for granted. Likewise, Katherine Lukey, in "Homecoming, St. Croix," allows us to reminisce and trace how various cultural icons, such as Macko Jumbies are always apart of our psyche memory.

these days I'll remember always;
gentle breezes turning
into Christmas winds
making palm frond
shadows on my wall like
leaping mocko jumbies (page 112)

The Caribbean Writer is like the proverbial coconut tree that provides multiple usages. The coconut, when young, offers refreshing water whose nutrients have been sufficiently documented; when aged, its nut is boiled into coconut oil, good for both ointment for the body as well as cooking or grated as flakes for pastry. *The Caribbean Writer* features poetry, prose, one act plays, personal narratives and reviews of recently released books about the Caribbean. Our writers immortalize our culture and history as the late Marvin E. Williams does in "The Mill Ruin Above Ham's Bluff:"

The sea's hoarse turbulent voice grates
in the weary ears of this shell
of a windmill above the bluff,
its open mouth invites Prosperity,
that thirsty estate whose memory only
remains prosperous (perhaps prosperity
lingers too in its rainbow back
crabs that swiftly disappear in ravenous
traps of our docked pirates or
in search of rivers long eloped with
conquistadors wearing Panama hats).

In this mill I see shells of hurricanes
crushed by the reflection of their returned
cruelty and magnificence; I feel my great father's
arm crushed in the wheels that ground beyond
greed's necessity, his nub soothed by
the stubborn astonishment of sugar; I hear
the bomba's ambivalence in the whip
and the wound of his whipping, the slave
ship stranded on the middle passage of
our journey from ruins of empires
to rise of profligate islands whose
gnarled roots are the new world's. (page 36).

When you think of food make sure you include *The Caribbean Writer* as part of your diet. Knowledge is the foundation of human existence, and it is perennial so make sure you have volumes 1-24 of *The Caribbean Writer*, and join us June 3, 2011 when we will celebrate our 25th anniversary with a sumptuous volume produced in both English and French, and offering a wide palate of spicy poems, salty stories, sweet personal reflections, juicy book reviews and a smothering of other appetizing word-foods.

*Both poems are from *Seasoning for the Mortar: Virgin Islanders Writing in The Caribbean Writer* edited by Marvin E. Williams, 2004.

Rare Native Tree Sweet-Pea: Potential Candidate for Landscaping

By

Olasee Davis

Extension Assistant Professor/ Extension Specialist Natural Resources
University of the Virgin Islands Cooperative Extension Service

In all my years attending the Virgin Islands Agriculture and Food Fair, I have never seen the Sweet-pea (*Inga fagifolia*) being sold by any of our plant vendors on the fair grounds. That leads me to conclude that most people in the Virgin Islands have never heard of Sweet-pea. In the past in the Virgin Islands, local fruits were commonly sold in markets in Christiansted and Frederiksted, on St. Croix; Market Square in Charlotte Amalie; and Cruz Bay, St. John.

At the former Agricultural Experiment Station at Estate Anna's Hope, local fruits were very common at what was known then as "Agricultural Field Day" fairs. Fruits were always a major part of local people's diets. On the northwest of St. Croix particularly, on the north of St. Thomas, as well as on the island of St. John, fruit trees once grew in abundance. The late naturalist and author, Mr. George A. Seaman, a native Crucian, born in Frederiksted in the Danish West Indies, once said: "My concern here is rather for the passing away of so many fruits common when I was a boy, and which sold for little or nothing (by modern monetary standards) in our open markets."



He further stated, "Let us deal with just one item: plums. We had hog plums, Jamaica plums, yellow milky plums, Caracas plums and pomme cytheres. With the exception of the so-called Caracas plum, all the others belong to the cashew family, Anacardiaceae and the genus *Spondias*. The Caracas plum, which is a *Flacourtia* and has a delicious small, red fruit with many tiny seeds, has practically vanished from the scene, and is hardly known today. The others, with the exception of the hog plum, are scattered in lone trees here and there, and even these are unknown to many. It is to me a sad far cry from these sunlit and joyous old open markets selling their fresh island produce to the packaged foods like so many laboratory specimens. Something, very difficult to describe has orbited from our microcosm, and I am afraid that, like our once-running streams, will never be known to us again."

Sweet-pea, commonly known as guama in Spanish, Spanish oak in English, and Pois Doux in French, is a medium-sized evergreen tree 50 to 70 feet and 1 1/2 feet in trunk diameter, with a rounded dense crown of dark green foliage. It is native to the Greater and Lesser Antilles. The plant is also native to the areas from Mexico and Guatemala to Panama.

During the Danish period and early American rule of the Virgin Islands, Sweet-pea grew in abundance in the moist northwestern hilly side of St. Croix; Crown Mountain, Estate Pearl, Hawk Hill, and other northeast and northwest sections of St. Thomas and the moist areas of St. John. In those days, Sweet-pea was known locally, especially on the island of St. Croix, as pomshock. Today, the fruit is considered rare among local fruits. The late George A. Seaman had this to say about sweet-pea: "Probably our least known wild edible fruit is the pomshock, our Spanish oak, *Inga laurina*. Really it is not much of a fruit, and only taken by country kids roaming in the bush, who call it 'Jumbie finger.' It was once more widely distributed on our island and was better known."

Sweet-pea tree leaves are alternate on stems with hairless leaflets usually 2 pairs sometime 1 pair, green to dark green, elliptic or ovate, the outermost leaflet is usually considerably larger than the first pair. The leaves of this rare fruit are mostly 3 to 8 inches long, with a slender green axis of 1 to 4 inches long. It bears clusters of slightly fragrant white flowers that hang like little brushes. Individual flowers are about 5/8 to 3/4 inch long to the end of the stamens that has a greenish tubular 5 toothed calyx less than 1/8 inch long.

The pods are green, 1/8 to 3/4 inch thick and rounded at both ends and later turning brown when mature with several large seeds covered with a sweet, cottony pulp. The seeds appear as frosted and cool to the taste. The seeds are dispersed by birds and bats that feed on the pods. These animals may, in the process of feeding, carry the pods some distance from the parent tree. Also, the tree is a very important honey plant. The tree flowers and bears fruit throughout the year, but in the autumn and fall season in the Virgin Islands fruits seem to be more abundant.

On some islands such as Puerto Rico and Cuba where Sweet-pea grows, the plants are used as a coffee shade tree. One of the reasons Sweet-pea is planted extensively as coffee shade trees is because it fixes nitrogen through symbiotic association with Rhizobium bacteria in its root nodules. The second reason is the covering of the coffee plants by Sweet-pea trees is excellent in protecting the coffee plants from direct sunlight and heavy rain. The wood is also useful for cabinet making, furniture, tool handles, boxes, crates, etc., although it is very susceptible to decay and the attack by dry wood termites if not treated.

Sweet-pea grows on a wide variety of soils in the Virgin Islands including soils with textures from sand to clay. However, Sweet-pea wouldn't do well in calcareous soils, especially in areas of white marl on St. Croix. The plant will thrive from a few feet above sea level to over 1,000 feet in elevation. It is well adapted to moist and wet forests with mean annual rainfall from 1400 to 3500 mm. This species also does well in drier areas on alluvial soils along perennial or intermittent streams or guts. In fact, planting Sweet-pea along streambeds or guts helps to stabilize soils due to its deep root system.

To help preserve this rare species of fruit tree, seeds can be propagated by collecting ripe pods from the trees or by picking them up from the ground under bearing trees. As pods ripen, they will change color from green to yellow to brown. According to research done by John K. Francis on Sweet-pea, seeds will not retain their viability if dried. Therefore, it is best to sow the seeds immediately after collection if possible, or refrigerate the pods for a few days without damage to the seeds. There is not enough research conducted to find out whether cuttings can be rooted or if grafting will be successful in propagating Sweet-pea. In one germination trial, seeds began to germinate about 5 days after sowing and continued for about 17 days.

On St. Croix, seeds of Sweet-pea are attacked by grubs which eat the seeds before they germinate. In Puerto Rico, Sweet-pea's serious pest is the hormiguilla, an ant (*Myrmelachista ambigua ramulorum* Wheeler) that tunnels into live branches and trunks of the tree. John K. Francis, a research forester stated that, "This ant tends aphid species *Pseudococcus citri* Risso and *Cryptostigma inquilina* Newstead that suck the sap of the host tree and secrete a sweet nector."

As we celebrate 40 years of the Agriculture and Food Fair, I hope the forestry program at the Department of Agriculture will be rejuvenated to save some of our rare native trees like the Sweet-pea. Sweet-pea has the potential of being a good candidate for reforestation because of its ability to improve our soils through nitrogen fixation. The potential is there also for an attractive shade tree for landscaping. The growth rate of Sweet-pea is moderate. Its drought tolerance is high with a salt

tolerance of medium. Also, the fruit will benefit wildlife as well as being an additional source of nutrients in our diet.

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2011 State Component-Conservation Innovation Grants

The U.S. Department of Agriculture announces the availability of the State Component for Conservation Innovation Grants (CIG), through the Natural Resources Conservation Service (NRCS). Proposals are due on April 1, 2011 and are accepted only from Puerto Rico and the US Virgin Islands.

CIG is a voluntary program intended to stimulate innovative conservation projects in conjunction with agricultural production. CIG enables NRCS to work with public and private entities to promote the use of promising technologies in order to address some of the nation's most pressing natural resource concerns.

NRCS encourages landowners and organizations to explore the availability of these federal grants. Funds will be assigned for single- or multi-year projects, not to exceed three years.

For more information on CIG and the grant application process, please see the NRCS website at www.nrcs.usda.gov/programs/cig, or contact: Jaime.valentin@pr.usda.gov

AGRIFEST 2011 —

Honors Mr. James Hamilton by naming the Livestock Pavilion:

The James Hamilton Livestock Pavilion

James Hamilton is a prime example of a farmer on the island of St. Croix. Hamilton Farms has been in operation for 24 years in Bethlehem Middle Works. During this time Mr. Hamilton has maintained the farm while still continuing his employment with Hovensa, which has led to some very long days. The farm, however, is a labor of love for this family man. He and Claudette, his wife of 42 years, have successfully raised 5 children. In 1987, James felt the need to be closer to the natural world and started farming. Originally he started with raising cattle but gradually transitioned to swine, sheep and goats when it became clear that the market for these animals was better than for cattle. He firmly attests to the fact that any animal that he raises must be productive and, therefore, will not raise horses or the like because "all they do is eat." Even though feral dogs are the greatest enemy to the small livestock producer on St. Croix, he doesn't feel that the benefit of equine guards outweigh the value of the grass that they eat. He employs all means that are at his disposal to ensure the profitability of his flock.



He currently operates his farm on approximately 20 acres in the center of the island. He has improved his base breeding stock through the introduction of the improved genetics of the Boer goat and the Dorper sheep, and now has one of the highest quality herds on the island. Recently, he has also started to improve the quality of his pastures as well, through reseeding with superior grasses. Many of his improvements came as a result of consultations and meetings with the staff of the University of the Virgin Islands Cooperative Extension Service and the Agricultural Experiment Station, for which he is grateful. Mr. Hamilton has been a participant in the Agriculture and Food Fair

since he started farming. He has consistently brought quality animals for display at the fair and was named the Livestock Farmer of the Year in 2004.

For this commitment and dedication to the livestock industry of St. Croix, the Board of Directors is pleased to honor Mr. James Hamilton.



**Honors Mr. Cedric Armstrong
by naming the
Food Pavilion:
The Cedric Armstrong Food &
Ice Cream Pavilion**

Cedric Armstrong was born in Frederiksted, St. Croix to Ivan and Irenia Armstrong. The making and selling of ice cream was a way of life around the Armstrong family. Cedric, who was always around observing, nervously sold his first cup of ice cream at the age of twelve. After completing his education and pursuing employment opportunities, Cedric returned in 1990 to his roots and began working full-time in a business rich in family history. Cedric's grandmother, Minerva Petersen, started the family art of making and selling a very tasty ice cream around 1900. Minerva turned over the family business to her son Ivan in 1942. Ivan would churn ice cream for the next 50 years resulting in Ivan being a household name throughout St. Croix. In May 1996, Cedric, the proud father of five, realized his life dream of opening his ice cream parlor located on the Queen Mary Highway in Frederiksted. Cedric's business motto is "Over 100 years of ice cream tradition in every scoop."



For his dedication and commitment in preserving the cultural cuisine of the U.S. Virgin Islands, the Board of Directors is pleased to honor Mr. Cedric Armstrong.



Lettuce and Leafy Greens Production for the Home Garden

By

Jacqueline Kowalski

Director of Horticulture & Agronomy
Virgin Islands Department of Agriculture

Leaf crops such as lettuce are highly perishable and expensive, yet they are some of the easiest crops to grow. Typically, greens are quick growing and require little space. Any of the crops listed below can be grown in either a one- or two-gallon pot or raised bed. In addition to being easy to grow, leaf vegetables are low in calories, low in fat, high in dietary fiber, provide high amounts of calcium, iron, vitamin C, vitamin K and folic acid. Gardening as a whole provides physical activity for young and old alike.

TYPES OF GREENS

Arugula-*Brassica eruca sativa* (Rocket or Roquette)

Arugula is a leaf vegetable that is sometimes considered an herb, due to its spicy taste and can be used in stir fry. The leaves are lobed, deep green and will form a loose cluster. It is native to the southern European region and Morocco and is heat tolerant. The leaves are often harvested at the baby stage to add flavor to salad mixes.

Recommended Varieties: Agurula Slow Bolt, Surrey, Astro

Chinese Cabbage -*Brassica rapa subspecies pekinensis* (Napa cabbage)

Chinese cabbage is an Asian type leafy green which will, at maturity, exhibit broad green leaves at the side of the plant with a tightly wrapped cylindrical head. Chinese cabbage is a large plant and the side leaves can be harvested individually before bolting while the head can be harvested at maturity.

Recommended Varieties: Michihili, Monument

Pak Choi -*Brassica rapa subspecies chinensis* (Pac Choi or Boc Choy)

Pak Choi a popular Asian-type vegetable used in stir fry, is sautéed or consumed fresh. It has smooth, dark leaf blades which form a cluster similar to celery. The leaves can either be harvested individually or the head can be harvested at either the baby or full size stage. Pak choy is heat tolerant and cold hardy and is therefore found in markets around the world.

Recommended Varieties: Joi Choi, Mei Qing Choi, Red Choi

Collards -*Brassica oleracea group acaphala*

Collards are a very traditional leafy green in the Caribbean. They are cultivated for their thick leaves. The leaves are harvested individually at the desired size for the consumer. Collard plants are hardy and it is not uncommon for a collard plant to be productive for over a year if it receives appropriate care. Collards are genetically extremely similar to kale.

Recommended Varieties: Vates, Champion, Georgia Southern

Kale -*Brassica oleracea group acaphala*

The kale group is grown very similarly to collards and is genetically very similar. There are several different types of kale, including ornamental types which are widely grown in Northern climates. In the

Caribbean, the wavy leaf type is the most prevalent. Like collards, the leaves do not form a head and are harvested individually. Kale seems to be slightly more susceptible to aphid infestations.

Recommended Varieties: Vates, Blue Knight and Russian Red

Mizuna-*Brassica juncea*

Mizuna is also an Asian-type leaf vegetable with a mild, peppery flavor which is an alternative for people who find arugula too spicy. The growth habit is similar to arugula and the leaves are a medium green with speared, serrated edges. The leaves can be used individually or the whole head harvested at maturity.

Recommended varieties: Kyona mizuna, Early mizuna, Purple mizuna

Mustard-*Brassica juncea* var. japonica

There are several types of mustard grown in the Caribbean with a variety of flavors ranging from mild to very pungent. They are often mixed with other salad greens. There are many leaf types as well; curly, smooth and red types. Mustard is often used in phytomediation to remove heavy metals from contaminated soils.

Recommended varieties: Savannah, Georgia Southern, Red Giant

Tatsoi-*Brassica rapa* var. rosularis (Spoon mustard, Spinach mustard)

Tatsoi is similar in growth habit and use to pak choi. The leaves of the plant are spoon shaped and smaller than pak choi leaves. The plant has a creamy texture and can tolerate both heat and cold.

TYPES OF LETTUCE

Lettuce is referred to as a "cool season crop" and it was only in the latter half of the 20th century that breeding programs developed "slow-bolt" varieties, enabling areas which are warmer such as the Caribbean to be able to produce lettuce successfully.

There are several different types of lettuce including leaf, romaine, iceberg, and butterhead. The types of lettuce that perform well in the Virgin Islands climate are leaf, butterhead and summer crisps.

Recommended varieties:

Leaf: Simpson Elite, Green Star, New Red Fire
Butterhead: Eromosa, Fireball, Adriana
Summer Crisp: Magenta, Cherokee, Concept

SPACING

Spacing is determined by the type of plant and the stage of growth when you will harvest the plant. Larger plants such as collards and Chinese cabbage will require a larger spacing in a box or raised bed garden and at least a 2-gallon pot. Small plants such as lettuce or tatsoi can be grown in a 1-gallon pot or a smaller spacing in a box garden.

PROPAGATION

Lettuce and leafy greens are propagated by seed. Although direct seeding is possible, the chances of success are higher if seedlings are used. You may either produce your own or buy seedlings from the VI Department of Agriculture.

PEST PROBLEMS

Aphids

The most likely pest problem on greens will be aphids. Aphids are sucking insects which you will first notice on the underside of the leaves. Once established, they are difficult to control. If discovered early they can be treated by a liquid detergent mixture or removal by hand.

Snails & Slugs

Snails and slugs can cause significant damage to your greens. They can also harbor diseases that are potentially dangerous to humans. Snails can be controlled by applying snail bait at the recommended rate. One home remedy is to place a dish of stale beer near the plant which will attract snails or slugs into the dish where it will drown.

Iguanas

Iguanas have developed into a pest problem on St. Croix, which was not seen before 2000. If you are unfortunate enough to have an iguana population in your neighborhood, you may have to completely "cage" your garden.

Worms and caterpillars

Worms must be controlled at first discovery. Apply a product containing Bt at the recommended rate.

Disease Problems

Diseases are less problematic than insect problems and are usually related to too much or too little water. If leafy greens are over watered or the weather causes the roots to remain wet for an extended period of time, the plants may develop root rots or wilts. At this point there is not any easy control. Similarly, if the plant doesn't receive enough water, the plant is more susceptible to insect infestations, such as whitefly which can transmit several types of viruses, from which there will not be any type of control. Your best bet against disease control in lettuce and leafy greens is to simply maintain the healthiest plant possible.

SEED SOURCES

www.burpee.com

www.harrisseed.com

www.johnnysseletedseed.com

www.twilleyseed.com

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SEEDS



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VI Resource Conservation and Development: Making Things Happen!

By

Marcia Taylor, Marine Advisor
University of the Virgin Islands Marine Advisory Service

Do you want to make a difference in your community? Do you have some great ideas but need some help making them happen? Join the VI Resource Conservation and Development (RC&D) Council and get things done.

What is RC&D?

The VI RC&D is an independent, locally-directed, non-profit, 501(c) 3 organization that was incorporated in June 1990. It was created and organized by local people who define their own goals, and work with a broad range of public and private entities to achieve their objectives. The RC&D Council helps people in the territory plan and carry out activities that increase conservation of natural resources, support leadership development, and enhance the environment and standard of living in our community. VI RC&D is successful because it provides people with the means to solve natural resource problems and promotes sustainable use of natural resources at the local level. It brings people together to accomplish positive things for the community.

What Kinds of Things Does RC&D Do?

VI RC&D projects fall into four major areas: sustainable agriculture & forestry, soil and water conservation, environmental quality, and community and cultural resource development. Some of the projects we have recently been involved with include the following:

NOAA-ARRA USVI Coastal Habitat through Watershed Stabilization Project: VI RC&D and its partners are implementing watershed stabilization practices to control and reduce heavy sediment loads impacting coral reef ecosystems in 3 USVI watersheds: Coral Bay and Fish Bay, St. John, and East End Bay, St. Croix. This is a \$ 2.8 million NOAA/ARRA project.

Reef Jam 2010: Reef Jam raised over \$10,000 this year. Funds raised will be distributed to the St. Croix community as mini-grants to continue to raise awareness about coral reef conservation and how to minimize human-caused harm to St. Croix's reefs.

NOAA Leave Paradise In Its Place: VINE and VI RC&D have partnered to expand the Leave Paradise in its Place Campaign. The campaign will promote coral reef and coastal habitat protection and emphasize existing regulations that protect natural resources by developing and expanding informal and formal outreach materials and activities targeted towards both visitors and residents.

Estate Adventure Nature Trail Enhancement: VI RC&D and its partners are continuing to expand the Trail—extending it across to the eastern side of the Adventure Gut to form a 1.5 mile trail loop. RC&D completed the north bridge, built the educational pavilion, and started to draft the Trail Master Plan.

St. Croix Hurricane & Hazardous Fuel Mitigation Reduction: With \$404,000 secured in economic recovery funding from the Forest Service, project partners are implementing a management, planning, job training and outreach program on St. Croix to promote hurricane and fire risk reduction, forest health and improvement.

10th V.I. Nonpoint Source Pollution Conference: V.I. RC&D helped coordinate and provide logistical support for this territory-wide event to provide education and outreach to the Virgin Islands community about NPS pollution issues in the USVI. The Conference brought together over 150 participants from the USVI, Puerto Rico, and the U.S. Mainland during two days of concurrent presentations, workshops, and poster/product exhibits.

School Rain Garden Demonstration Project: V.I. RC&D assisted local schools [Pearl B. Larsen Elementary School and the Seventh-day Adventist (SDA) School on St. Croix, & Guy Benjamin on St. John] in reducing storm water flooding problems through rain gardens.



Pearl B. Larsen students planting the rain garden at one of VI RC&D rain garden projects.

All of our projects are done in partnership with several agencies including the USDA, US EPA, NOAA, Dept. of Planning & Natural Resources, Dept of Agriculture, and local organizations such as the University of the Virgin Islands, SEA, to name a few, as well as local volunteers such as you. Surf our website and check out our upcoming activities; learn more about VI RC&D and its projects and programs (<http://usvircd.org/>).

The Business of Agriculture

By

Leonor Dottin, State Director

University of the Virgin Islands Small Business Development Center

Agriculture is a broad term that covers all aspects of animal and plant farming like livestock grazing and processing and/or orchard and vineyard tending and/or timberland cultivation and processing. In its simplest sense, Agriculture is the production of feed, fiber, food and other goods via natural cultivation.

As a farmer, you may choose to utilize your land, or the local government of the V.I. may grant you land to perform your business. As a business owner, you will need to operate your business under the proper rules and regulations of the Virgin Islands. You must register your business/farm, and more importantly, you must register the name of your agricultural business with the Lt. Governor's Office.

Certificate of Trade Name/ Partnership and Corporation Registration

Lt. Governor's Office

Telephone: STT (340) 776-8515 / STX (340) 773-6449

Website: <http://ltg.gov.vi/corporations-and-trademarks.html>

Business establishments are required to have official permits, and these may come in all forms and from different types of agencies. You may need a permit to operate in the area where you are located. If you are utilizing pesticides, you may also be required to obtain a certification. If your farming business involves food "processing," you must register your farm with the Food and Drug administration, and the Department of Agriculture.

Agribusiness offers the Virgin Islands a broad range of opportunities. One can diversify the business of agriculture to various areas: food production which includes farming and contract farming, seed supply, agrichemicals, farm machinery, whole sale and distribution, processing, marketing, and retail sales.

There are two categories of agriculture that are usually the most common known ones:

I. Conventional Agriculture

II. Sustainable Agriculture

Conventional Agriculture is most commonly practiced in the United States, and is characterized by:

- Altering or changing the natural environment (removing trees, tilling the soil, installing an irrigation system, etc.)
- Mono-cropping or planting one crop (ex: only corn is grown in a plot).

Sustainable Agriculture uses ecological principles to farm, and involves:

- Maintaining the natural environment and using ecological principles for sustained farming practices
- Poly-cropping, or planting many crops together (ex: planting rows of corn, bean, and squash together rather than in separate plots, like in mono-cropping)

Areas you may capitalize from:

If you are seriously considering the business of agriculture, there are 13 main types of agriculture which you can specialize in, but the most common ones are as follows:

1. Shifting Cultivation (rotating crops)
2. Intensive Pastoral Farming (focused on grazing animals)
3. Subsistence Cultivation (eking out a living, often on inhospitable land)
4. Dairy Farming (primarily cows for milk and chickens for eggs)
5. Intensive Arable Farming (crop growing, often staples such as maize, wheat or corn)
6. Market Gardening (growing fruit and salad vegetables).
7. Fish farming

Some things you can do to enhance your local farm:

1. Register your farm name.
2. Register your business.
3. Keep track of your income and expenses.
4. Join a cooperative or farmer's association.
5. Inquire about counseling services at the Virgin Islands Small Business Development Center
6. Position your farm to be in the 21st century.

The successful farm business of the future will require not only the personal and business attitudes and skills that have contributed to that success in the past, but new attitudes and skills as well. You must identify if you have those attitudes and skills in four fundamental areas:

- Production and operations management skills,
- Financial management skills
- General business management skills, and
- Personal attitudes and decision skills.

Farm Business Organization

If you are considering making your farming a hobby, it is important that you take the necessary steps to organize your operation. By defining your organization structure, you are on the way to start a very important part of your business. There are four types of business structures you may consider. The one you choose should be the one that you feel will offer you the best results in the short and long run.

No matter which one you choose: sole proprietorship, partnership, corporation, or Limited Liability Corporation (LLC), always remember that no matter what, there will be pros and cons, and there will never be one perfect form of ownership. You will be the one that will make the difference, and managing your organization in a positive and truthful way should be the most important factor.

The most common form of owner is Sole Proprietorship. This form of ownership is the most common form of farm business organization. It is simple to understand, and above all, simple to use. In a Sole Proprietorship, you the business owner declare yourself as the business. The farmer owns, funds and operates the business. You also record all income and expenses, and if anything should happen with your business, you assume all liabilities. When you file your income tax return, you must file all your earnings and losses as part of your personal taxes.

A major disadvantage to the sole proprietorship is that the owner's ability to raise capital is limited to your reputation, and your net worth. Any business under this structure will cease to exist upon the owner's death, or if he/she become legally incapacitated.

Another type of ownership is a Partnership. This is an organization of two or more individuals who operate as partners or co-owners. Each contributes to the business, its management and eventually divides any profits that may result for the business earnings. Although a simple form of ownership, it is recommended that partners create a written document or contract among each partner. Although this document is not required as this type of ownership can be legally recognized even without a written agreement.

In a partnership, each individual is a separate legal entity that can contract in his/her own name, hold title to assets as a partnership, sue or be sued. An income tax return must be filed each year; however, this return is for information purposes only. The real income or losses of the partnership are "filed" through each individual partner income tax return. In a partnership, each partner may be liable for any and all debts of the partnership. What this really means is that if you are a owner/partner, you may not separate your individual assets from those of the partnership. Liability is not limited to the business; it is passed on to each individual.

A partnership offers some advantages, of which simplicity in creation and democratic methods of operation are two. For example, one partner can contribute cash, and the other may contribute the technical knowledge or the other may offer his/her hands-on experience. Based on this, each can share in their profits and management of the partnership with equal shares.

A partnership may have a sub-category of limited partnership, where there is one class of general partner and another class of limited partner. A limited partner is a silent partner and he/she is not liable as the general partner unless he/she actually takes part in the control or management of the business.

A corporation has distinct characteristics that differentiate the business from either a sole proprietorship or a partnership. Three of which are: (A) the way they are owned and managed, (B) their perpetual life, and (C) their status as legal entities separate from their owners and managers.

A corporation will issue ownership shares in the form of common stock. The owners of this stock vote to elect a board of directors who manage the corporation for the shareholders. A major differential aspect is that a corporation does not dissolve on the death of the owner or owners.

A corporation is a separate legal entity that can own property, sue and be sued, contract to buy and sell, and be fined - all in the corporations' name. Usually, the liability is not passed on to the owners; the liability is limited to the amount of money they have paid or promised to pay into the corporation. Usually, the owners cannot be made to pay any debts of the corporation.

There are two different types of corporations - the regular (subchapter C) and the hybrid (subchapter S).

The major difference between the two is that the subchapter S corporation pays no income taxes. Rather, income from the business is allocated to stockholders who then report this income on their personal income tax returns. In contrast, subchapter C corporations pay a business income tax, and any after-tax dividends paid by the corporation must be reported by stockholders on their personal income tax reports.

Concern over this "double taxation" is a major reason some farmers and ranchers organize as a subchapter S corporations rather than subchapter C corporations. To do so, the farm corporation must meet several requirements: (1) It cannot have more than 35 shareholders. (2) It may have only one class of stock. (3) It cannot have partnerships or other corporations as stockholders. (4) It may not receive more than 20 percent of its gross receipts from interest, dividends, rents, royalties, annuities, and gains from sales or exchange of securities.

In agriculture, these restrictions usually mean that only family or closely-held farm businesses can achieve subchapter S status. Federal income tax rules for subchapter S corporations are similar to regulations governing partnerships and sole proprietors. However, corporations may provide certain employee benefits that are tax-deductible. Accident and health insurance, group life insurance, and certain expenditures for recreation facilities all qualify. However, these benefits may be taxable to the employees and subsequently to the shareholders.

There is greater continuity for businesses organized under subchapter S than for sole proprietorships or partnerships. Upon death of shareholders, their shares of the corporations are transferred to the heirs and the subchapter S election is maintained. Surveys suggest that the major reason farms incorporate is for estate planning. The corporate form allows for the transfer of shares of stock either by sale or gift. This is much easier than transferred assets by deed.

A chief advantage of the corporate form is the limited liability afforded the owners. Limited liability is a legal privilege bestowed by the state; this privilege may be withheld in the exercise of the state's police powers.

Limited Liability Company statute was introduced in 1992 to provide another business organization option. The owners of a LLC are called "members," with (theoretically) no personal liability for the obligations of the LLC. However, like a partnership, a properly constituted LLC will be treated as a pass through entity for federal income tax purposes. No federal tax, and presumably, no state tax, will be imposed on the LLC itself; the members include any income or loss on their own tax returns. The affairs and conduct of the LLC business are governed by an operating agreement among its members. Ownership is represented by membership interest. Management of an LLC may be vested in the members in proportion to their membership interests; however, the operating agreement may provide for the selection of managers by the members. The managers do not have to be members, but, like members, they have no personal liabilities for the obligations of the LLC. The LLC may be dissolved on the occurrence of certain events such as expiration of a period fixed in the operating agreement, unanimous written consent of the members, or the withdrawal of a member.

A cooperative is a legally incorporated business entity capitalized by its member patrons that carries out business activities for its member patron/owners and remits margins to its patron/owners in proportion to their patronage business. Cooperatives have been a very popular business arrangement to acquire inputs and sell products in agriculture. A cooperative is taxed on income at corporate rates, but patronage refunds are tax deductible to the cooperative if specified rules are met. Increasingly,

independent farmers are using the cooperative structure to jointly acquire and provide machinery and equipment services, breeding stock, marketing and selling services, advisory and consulting services, and other assets and services.

Farming in the Virgin Islands is an industry without boundaries. You, our local farmer are the territories greatest asset. And only you will be the one to make it or break it. I encourage you to discover the opportunities that exist to better your business, and increase your possibilities. As a VI Farmer, there are many benefits that may become available to you; however, those who are running their farms as a legal business may just have the advantage. Running your farm as a business may sound complex. As a farm owner and manager, the weight of making it a successful business weighs even stronger. Thanks to the collaboration of the U.S. Small Business Administration and the University of the Virgin Islands, farmers have an opportunity to further their knowledge and skills in business management. Call the Virgin Islands Small Business Development Center to inquire about specialized upcoming trainings in the farming business. St. Thomas / St. John Service Center: (340) 776-3206. St. Croix Service Center: (340) 692-5270.

References

Colorado State University – Extension Services: http://www.coopext.colostate.edu/ABM_abmbusinessorganizations.pdf

Economy Watch: <http://www.economywatch.com/agriculture/types/>

The Center for Food and Agricultural Business

Department of Agricultural Economics

Purdue University- Farm Business Management for the 21st Century - Checking Your Farm Business Management Skills (Purdue Extension)

Business Structure – at a glance

	Sole Proprietor	Partnership	Corporation	Land Trust
Nature of Entity Single	Individual or husband/wife	Aggregate of two or more individuals	Legal person separate from shareholders	Separate from beneficiaries and trustees?
Life of Business	Terminates on death	Agreed term; terminates at death of partner	Perpetual or fixed term of years.	Fixed term of years with extensions thereafter
Liability	Personally liable	Each partner liable for all partnership obligations	Shareholders not liable for corporate obligations	Beneficial interests subject to attachment, not the land
Source of Capital	Personal investment; loans	Partners' contributions; loans	Contributions of shareholders for stock; sale of stock; bonds and other loans.	Settler
Management Decisions	Proprietor	Agreement of partners	Shareholders elect directors who manage business along with officers elected by directors	Beneficiaries and trustee by trust and management agreements
Limits on Business Activity	Proprietor's discretion	Partnership agreement	Articles of incorporation (by-laws) and state corporation laws	Trust and management agreements
Transfer of interest	Terminates proprietorship	Dissolves partnership; new partnership may be formed if all agree	Transfer of stock does not affect continuity of business. Stock may be transferred to outsiders if there are no restrictions.	Assignment of beneficial interests
Effect of Death	Liquidation	Liquidation or sale to surviving partners	No effect on corporation. Stock passes by will or inheritance	Trust agreement and trust code interests are personal property by will or laws of descent
Income Taxes	Income taxed to individual	Partnership files an information return but pays no tax. Each partner reports share of income or loss capital gains and losses as an individual	<p><i>Regular Corporation:</i> Corporation files a tax return and pays tax on income; salaries to share holder-employees are deductible. Capital gains are offset by capital losses.</p> <p>Rates for 2010: 1st \$50,000, 15%; next \$25,000, 25%; over \$75,000, 34%. **</p> <p><i>Tax-Option Corporation:</i> Corporation files an information return but pays no tax. Each shareholder reports share of income, operating loss, and long-term capital gain.</p>	Income, depreciation, and expenses pass to the beneficiaries in proportion to the beneficial interest held

* Table taken in part from taxes.about.com. The Farm Corporation. Land trust added by C. Harrison.
Source: Purdue University

THE ST. CROIX FOOD & WINE EXPERIENCE

April 10th - 16th, 2011



Save the Dates: April 10 - 16th, 2011

SUNDAY, APRIL 10

Cuisine on the Green Golf Tournament

TUESDAY, APRIL 12

Tutto Bene Gourmet Vintner Dinner with Chef Tim Love

WEDNESDAY, APRIL 13

Wine Symposiums

Iron Chef vs. Island Chef at eat@canebay

Wine Dinners at St. Croix Restaurants

THURSDAY, APRIL 14

A Taste of St. Croix

FRIDAY, APRIL 15

Cork & Fork Dinners

Christiansted Dine Around

Sunset BBQ

SATURDAY, APRIL 16

Kids Cooking Classes

Wine in the Warehouse

For more information and ticket sales:

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A Taste of St. Croix
A FOOD & WINE EVENT

The St. Croix Food & Wine Experience raises funds to support the initiatives and programs of the St. Croix Foundation, a non-profit organization striving to build a better St. Croix.

The St. Croix Food & Wine Experience and A Taste of St. Croix congratulate the Agriculture and Food Fair of the U.S. Virgin Islands.

Forty Years and Growing Strong!



SAPOTEACEAE

By

Errol Chichester, Deputy Commissioner
Virgin Islands Department of Agriculture

Sapotaceae is a family of flowering plants which consist of many species that produce edible fruits, and/or have other economic uses. Species are noted for their edible fruits which grow well in the Virgin Islands include Sapodilla, Star Apple, Eggfruit, Mamey Sapote, and Miracle Fruit. Mamey Apple or Man Sepote and Black Sapote are not in the Sapotaceae family but are often mistakenly placed there. This article provides some basic information on all the fruits mentioned above for residents who may want to grow them in their yard or orchard.

Mesple fruits are deliciously sweet. Fruiting occurs 4-6 months after flowering, with brown, sandpaper-textured fruits ranging from golf ball to softball in size. The flesh texture may be smooth or grainy, while flesh color varies from white to fuchsia. The fruit contains 4-8 black, flattened, glossy seeds that are loosely attached to the flesh. Some trees produce year round.

Description: A slow growing and very large, dense canopy tree with glossy leaves that can reach over 50 feet in the tropics.

Growing Environment: Grow in full sun. Trees are at home in both dry and wet climates and are drought tolerant. Trees are tolerant to the high pH, calcareous, caliche soils on St. Croix.

Propagation: By seeds, air-layering or grafting. Seeds can remain viable for several years. From germination, the sapodilla tree will usually take anywhere from 5-8 years to bear fruit. Grafted and air-layered trees are recommended; they bear fruits in 3-5 years.

Uses: Eaten fresh, usually as a dessert fruit. The bark contains a gummy latex substance called chicle which used to be a primary ingredient in chewing gum.

Native Range: Native to the Caribbean, Yucatan, Guatemala, and Belize, it is now grown in much of the tropics.

Pests: Soft scale, fruit bats and fruit flies

Star Apple is a round, tennis ball sized fruit that has a core that takes on a star shape when cut. The pulp is soft and sweet. The star apple usually comes in two forms, either the dark purple skinned variety with red-purple pulp, or the green skinned variety with clear-white pulp. The fruit contains 5-8 hard, flattened, light brown seed. The star apple is a very popular fruit in many tropical parts of the world.



Sapodilla or Mesple - Manilkara zapota a.k.a. Chico Sapote, Zapote, Chicle, Mesple

Description: A medium to large sized tree from 25-80 feet high. Leaves are very pretty, with a glossy green surface, and a shimmering gold velvety underside.

Growing Environment: Prefers full sun but tolerates shade. Trees need balanced watering throughout the year for best production.

Propagation: Either by seeds—which take 5-10 years to bear, or by grafting or budding—which comes into production in 2-4 years.



Star Apple or Star Fruit - Chrysophyllum cainito a.k.a. Caimito, Caimit, Cainito, Golden Leaf Tree, Abiaba, Milk Fruit

Uses: The fruits are delicious as a fresh dessert; they are best served when chilled. Star apples are most often eaten fresh. The pulp is usually spooned out to avoid the latexed-rind. The fresh fruit can also be added to salads, drinks, and other dishes.

Native Range: Native to tropical America, from the Caribbean through Central America, it is now grown commercially in Central and South America as well as tropical Asia and Africa. The fruit is occasionally grown commercially in parts of south Florida.

Pests: Fungus causes mummification of immature fruits.

Eggfruit is a glowing yellow, waxy skinned fruit with a pulp that has the consistency of a hard-boiled egg yolk, hence its colloquial name "eggfruit." It is closely related to the Mamey sapote and abiu or "yellow kaimito." It is highly favored in the tropics. Fruits can be highly variable in size and shape ranging from long to round to pointed and ovaloid. Fruit contains 1-3 brown, glossy seeds.

Description: A mid-sized tree, usually 20-40 feet, but up to 100 feet. Leaves are slender, glossy, and sharply tapered at the base. Branches contain gummy latex. Seedling trees produce in 3-6 years, grafted or air layered trees a year or two earlier. Fruiting generally occurs during the spring months and on into summer. Some trees produce year round.



Eggfruit or Canistel - Pouteria campechiana a.k.a. Yellow Sapote, Egg Fruit

Growing Environment: Tolerant of a wide variety of soils, and can grow in poor soil. Grow in part-shade or full sun. Trees tolerate drought conditions very well but should be watered regularly to reduce fruit drop.

Propagation: Propagation is by seeds, grafting and air-layering. Seeds lose viability within a few days and will usually sprout within a few weeks.

Uses: Eaten fresh out of hand. Sometimes used in custards, pies, milkshakes and other desserts.

Native Range: Native to Southern Mexico, Belize, Guatemala and El Salvador, the tree is cultivated in Florida, Central America and throughout the Caribbean.

Pests: Few pests and diseases attack the eggfruit.

Mamey Sapote is very popular in Florida, the Caribbean (Dominican Republic, Cuba, Puerto Rico) islands, and Central America. It is sometimes cultivated outside of the Americas. Fruit is large, up to six inches long with salmon-pink to deep-red flesh having a flavor described as a combination of pumpkin, sweet potato, and maraschino cherries. Many varieties are available and the fruit is highly esteemed. The brown skin has a texture somewhat between sandpaper and the fuzz of a peach. The fruit texture is creamy and sweet. To tell when a mamey sapote is ripe, peel off a fleck of the skin to see if it is pink underneath. It contains one large, black, glossy seed.



*Mamey Sapote - Pouteria sapota
a.k.a. Sapote, Mamey, Zapote Colorado,
Zapote Rojo, Mammea*

Description: Large tree from 20-40 feet with large semi-gloss leaves. Flowers appear in clusters on branches. Flowers and fruits are closely attached to the branches on a very short stem.

Growing Environment: Grow in full sun, but it prefers semi-shade. The mamey sapote flourishes in tropical climates with rainfall above 75 inches a year. Trees do not take well to periods of drought and will quickly lose their leaves.

Propagation: The best varieties are usually propagated by grafting. Grafted trees may bear in 1-4 years. Seedling trees take 8-10 years to fruit.

Uses: Almost always eaten fresh out of hand or used in desserts and drinks to include milkshakes, smoothies and ice cream. The sliced flesh is frozen and eaten as frozen fruit. The seed is grated and added to cakes for its strong almond flavor. The mamey sapote was cultivated by the native peoples of Central America for hundreds of years.

Native Range: Native to low elevation areas between southern Mexico and northern South America, it is now extensively cultivated in Central America, the Caribbean, and south Florida.

Pests: Anthracnose accounts for premature fruit drop in the rainy season.

Miracle Fruit is a relatively tasteless berry with an amazing side-effect. After eating one miracle fruit, sour things such as lemons, limes, and tamarind will instantly taste sweet. The effect lasts an hour or two. The miracle fruit is a remarkable natural sweetener that is virtually unknown to much of the world. The plant is a shrub which grows up to 10 feet and produces two crops per year. The fruits are small red berries about half an inch in length with one small seed about the size of a coffee bean.



*Miracle Fruit - Synsepalum
dulcificum a.k.a. Miracle Berry*

Description: A slow growing bush or small tree about 15 feet.

Growing Environment: Needs acidic soil and is intolerant to alkaline conditions. Growing in half soil-half peat works well and plants will benefit considerably from occasional applications of acidic fertilizer. Plants need lots of water year round. The miracle fruit grows well in the Virgin Islands, but in some areas the leaves may turn yellow due to high pH soils. Fruits are produced throughout the year and hundreds of berries can be harvested from a single plant. The miracle fruit grows and fruits well in containers.

Propagation: By seeds. Seeds should not be dried out before planting.

Uses: Berries are eaten fresh. In its native range, Africans sometimes use the fruits to improve the taste of stale food. Fruits are being investigated as a possible source for a natural food sweetener.

Native Range: Native to tropical West Africa.

Pests: None known locally.

References

Morton, F. Julia. (1987). *Fruits of Warm Climates*. Miami, FL 333189

Sapotaceae - Sapote Family. <http://www.tradewindsfruit.com>

GUAVA BREAD

- 3/4 cup guavas (mashed)
- 4 1/2 cups flour
- 1 pkg. yeast
- 1 teaspoon salt
- 1/3 cup sugar
- 3 tablespoons shortening
- 3/4 cup warm water
- 1 egg beaten

Peel guavas, remove seeds from pulp. Cut guava shells into very small cubes, measure, then mash.

In large bowl combine 1 cup flour, yeast, salt, sugar and shortening. Add warm water, stir for 1 minute. Add guavas and beaten egg. Let rest until bubbly.

Gradually add remaining flour to form a stiff dough. Turn dough on lightly floured board, knead until smooth. Grease surface of dough; turn bowl over dough on counter, let rise until double in bulk.

Shape into rolls or divide in 2 equal parts and shape into loaves. Place in 2 pans 7-5/8 x 5-3/8 x 2-1/4. Let rise until loaves reach top of pans. Bake at 450°F. until done.



COCONUT BREAD

- 1 1/4 cups grated coconut
- 1 pkg. yeast
- 1/4 cup warm water
- 1/2 cup sugar
- 1/3 cup shortening or butter
- 1 teaspoon vanilla essence
- 1/2 teaspoon cinnamon
- 1/2 cup raisins
- 1/2 cup warm milk
- 4 cups flour

Grate coconut and set aside. Dissolve yeast in 1/4 cup warm water. Cream sugar and butter, add vanilla and yeast. Add coconut and raisins to sifted dry ingredients; add dry mixture in two parts with milk to form a firm dough.

Turn dough out onto floured board or table and knead for at least 3 minutes. Put dough into mixing utensil and grease top. Cover with a clean towel and let rise until double in bulk.

Shape dough into a loaf and place in a greased loaf pan. Let rise until doubled. Bake in a moderate oven 350°F. for 30 minutes or when knife inserted into center comes out clean. Remove from pan, place on rack to cool. Let the loaf stand overnight before sampling.



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