

# THE MARKET Bulletin

WEST VIRGINIA DEPARTMENT OF AGRICULTURE

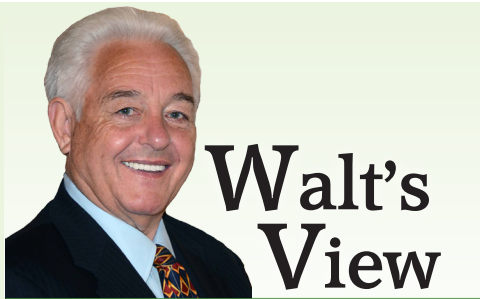


Walt Helmick, Commissioner

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## Walt's View

### Expanding Agriculture Opportunities in WV

I'm happy to report to you that we here at the WVDA remain committed to expand and grow Agriculture opportunities for our livestock and crop producers in West Virginia.

As the 2016 harvest continues our potato pilot program is gaining steam. More than 30 farmers in 13 counties are in various stages of production and processing. Sales have been brisk on those potatoes that have already been plowed and packaged. Among those that have purchased directly from the farmers participating in the program are county public school systems, wholesalers, independent grocers and grocery store chains.

The quality of the product has been good and during the months of October, November and December we expect sales to remain very active.

Our goal for the program from the outset was simple, to return to our roots and expand commercial potato production in the Mountain State. We believe we are achieving that while helping to establish new, or expanding existing farm operations for West Virginians.

The investment we've made, and the partnerships we've formed with the West Virginia Conservation Agency, the West Virginia University Extension Service, the West Virginia State University Extension Service, the West Virginia National Guard and many others is and will keep paying nice dividends for our farmers in the years to come.

And as I told you last month, we recently purchased four donor cows from an Oklahoma-based company recognized throughout the world for having beef cattle with superior genetics.

CONTINUED ON PAGE 2

## Black Walnut Festival going strong, 61 years after inaugural event

*Spencer, West Virginia. Population 2,234. Come the second Thursday in October that number jumps into the tens of thousands. The West Virginia Black Walnut Festival draws visitors from near and far. But it didn't start out that way.*

"In the beginning it was more of a little festive community event where people brought their black walnuts to sell. It created some extra cash for families," says Williams.

Black walnuts (*Juglans nigra*) are something Spencer and surrounding communities have in abundance. The

tree is native to the Eastern United States. Not only can you eat the nuts, the ground up shells can be used as an abrasive and the tree itself is used for furniture and other building purposes.

downtown Spencer at the courthouse square. You had cotton candy, candy apples, all sorts of food made with black walnuts from cakes, cookies, candy, pies and more."

Candace Nelson, who runs the Spencer Antique Mall on main street, recalls the early days of the festival. "I remember watching the beautiful girls all dressed up. School was out that week and we all dressed in fall colors. It was a different era back then."

When you mention the food, Nelson gets a dreamy look in her eyes. "The food was fabulous.



**Col. Ruby Bradley, the most decorated female in the U.S. Army at the time and a Roane County native, crowned the first West Virginia Black Walnut Festival Queen, Lois Conley, on the football field at Spencer High School in 1955.**

In 1955 an organizing committee came together and officially created the Black Walnut Festival, adding a second day to the celebration. Col. Ruby Bradley, the most decorated female in the U.S.

Army at the time and a Roane County native, crowned the first West Virginia Black Walnut Festival Queen, Lois Conley, on the football field at Spencer High School.

Williams says from there the festival really took off. "In 1960, they added a small carnival, just a merry-go-round and a Ferris wheel. That was a big deal back then. The event was all held in

Terry Williams, the mayor of Spencer, explains it all began on November 6, 1954. That Saturday a C & O train stopped at the town's depot. Residents living in and around Spencer hauled truckloads of black walnuts to the tracks and sold them. The nuts were loaded on the train bound for a walnut operation in Missouri.

Local organizations ran the food booths. The hamburgers and the hotdogs...yum! The best cooks in the county displayed their food. The Eastern Star, the Republican and Democratic Committees and 4-H all had wonderful food. And the ox roast, oh my. That was an event in itself."

Since those early days, the festival has continued to grow from two to three to four days, adding events like a band and majorette festival, 4-H livestock sale, live music, quilt show, black walnut bake-off and the kid's parade on Friday afternoon.

But the main event of the festival was and still is the grand feature parade held on Saturday.

"My earliest memory of the festival is 5 or 6 years old sitting on a blanket on the hood of my Mom and Dad's car. We parked at the intersection where Wendy's is now located and watched the parade," says Williams. "A man showed me a picture not too long ago of me sitting on the car at that age. It brought back a lot of memories."

Black Walnut, cont. on page 5

# A Historic Tourist Attraction Becomes a Garden Paradise

When Rock Lake Swimming Pool opened in 1942 in South Charleston, it was the largest of its kind in the U.S. Thousands of bathers soaked up the sun, swam laps in the 500-foot pool and dove into the water off a trapeze on hot summer days. Seventy-plus years later the water is gone, the pool filled in with dirt, but the property is still making a splash in the community.

Rock Lake, the pool, closed in 1985. What's sprung up from old site is the Rock Lake Community Garden. Manna Meal, a non-profit soup kitchen/food pantry in Charleston that served 150,000 meals in 2015 alone, is now using the site (owned by the Rock Lake Presbyterian Church) to grow rows and rows of fresh vegetables, herbs and fruits.

"It started out because we wanted to know more about the food we were using in our Manna Meal kitchen, what it was, where it was coming from, how it was grown. So we decided to plant our own garden," explained Jean Simpson, the executive director of Manna Meal, Inc.

Manna Meal volunteers planted their first garden in 2009 in a small plot off of Rutledge Rd. in Charleston. When the owner of that property needed it for another purpose, Manna Meal got an offer it couldn't refuse.

"A lady gave me a call. She said, 'I've got a space! The Presbyterian Church owns it. Why don't you all come down here and garden?' I thought, 'The old Rock Lake Swimming Pool? Garden in a pool?' But it's worked out," said Simpson.

She and her Manna Meal volunteers garden Tuesday and Saturday mornings from 8 to 10:30. It's a dedicated group, a mix of young mothers and senior citizens, experienced gardeners and newcomers, working side by side. As the eggplant, tomatoes, peppers, leafy greens and herbs grow, the volunteers are there to weed, water and harvest.

Simpson also had some help from middle and high school students from here at home and from as far away as Texas and Georgia. A group called Youth Works, a Christian-based organization that pairs church youth groups with projects that assist the needy, brought in dozens of teens in June and July. Kids from Christ Church United Methodist in Charleston were also frequent volunteers.



**Rock Lake Pool was an outdoor swimming pool located in South Charleston, WV operating from 1942 to 1985. The pool was built in an old rock quarry and was enclosed by tall natural rock walls that provided high dives. It also included a 50 foot slide, water trampoline, spraying fountain, trapeze and miniature churning sternwheel.**



**Today, the pool is filled in with dirt and is used by Manna Meal, a non-profit soup kitchen in Charleston, for their community garden. Manna Meal feeds 400 people a day, 365 days a year.**

"I just want to expose children to where their food comes from, expose them to a little hard work," stressed Simpson. "One day we had them harvesting beets. You would have thought they were digging for diamonds. For them, it was fun."

Catelyn Coleman, a 12-year-old from Alexandria, Virginia, loved the experience. "This is my first time in a garden. It feels good knowing I'm helping to feed other people."

The volunteers also planted sunflowers and zinnias around the garden to attract pollinators. The result was a garden buzzing with healthy foods.



**If you'd like to volunteer at Rock Lake Community Garden, contact Manna Meal at 304-345-7121 or <http://mannameal.org/>**

"I stay away from planting zucchini, squash and cucumbers mainly because that's what most people who have a home garden grow. We get a lot of that donated at Manna Meal from our home gardeners," explained Simpson. "We like to grow hardy green vegetables here in our garden. The one thing we grow lots of is leafy greens because they're so full of nutrients. They're easy to grow and easy to harvest

and process once they go back into the kitchen at Manna Meal. They're something I can cook with, put in raw salads or give away to clients at the food pantry."

Volunteers harvested more than 800 pounds of Swiss chard this summer. The goal is 3,000 pounds of fruits and vegetables by the end of the growing season. Simpson said they can't wait to dive into the garden next spring with some new ideas and plants.

## Walt's View, *continued*

The intent of this program is to develop new, and assist existing West Virginia farmers in beef cattle production. As is the case with the potato pilot program, we are trying to further develop and improve production for our farmers.

At no time have we ever, nor will we be, competing against any West Virginia producer. The vision is to expand Agriculture in the Mountain State and we believe we are on the right track to make that happen.

Agriculture clearly is one area where we can help diversify West Virginia's economy and we believe through programs like these that the positive interest and attention our industry deserves will come to the front.

### Cedar Lakes on the move

The historic home of the annual FFA Convention and the Mountain State Art and Craft Fair will become an even better place for educational opportunities, public events and private meetings. We believe that we can make this great property thrive with the plans we're now putting in place. We want to bring even more private visitors to the facility, as well as expand the educational opportunities offered there.

WVDA will take care of some maintenance projects that have been deferred in recent years, such as replacing the roof on the dining hall. Also, we will investigate

the possibility of expanding meeting space to match the lodging space because we can sleep over 600 there, but we only have meeting space for about 400. The FFA sets up a large meeting tent to help accommodate all the students when they're here and we'd like to change that.

Cedar Lakes will continue to have a strong connection to agriculture education, besides the annual FFA events, we will construct and operate high tunnels and outdoor gardens that will serve as hands-on learning laboratories for youth and adult education programs.

One aspect of the educational program will be business planning because we need to step beyond just the production side. We want people doing intensive workshops here where business planning is on equal footing with the growing side. The farmers of tomorrow will also need to be able to market their products and have true business relationships with their customers.

Many of the traditional aspects of Cedar Lakes will remain the same. It will continue as the home of the Mountain State Art and Craft Fair, and we will keep pursuing private conference business.

We look forward to facing the challenges of Agriculture in West Virginia and will diligently pursue progress every day.

*Walt*



Students at Union Elementary in Upshur County show off some of the pumpkins they grew in their school garden for the first time this year. Besides using the garden as a hands-on teaching laboratory, Fishhawk Market in downtown Buckhannon will market some of the pumpkins as part of its support for Farm To School and Farm To Table programs. Proceeds will help fund next year's garden, said Union Principal Dr. Sara Stankus.

## Cooperative Farm Conservation Efforts Enhancing Water Quality

Water quality is improving considerably in West Virginia's tributaries to the Chesapeake Bay, according to a progress report recently released by the U.S. Department of Agriculture's Natural Resource Conservation Service (NRCS).

The report, entitled "Agricultural Lands - Key to a Healthy Chesapeake Bay," looks specifically at the effect that agricultural conservation practices have had on local streams, as well as the Chesapeake Bay as a whole.

The release was celebrated by U.S. Secretary of Agriculture Tom Vilsack and representatives from state agencies, agricultural groups and non-government organizations in Anne Arundel County, Md., Friday, September 9.

Ninety-nine percent of the watershed's cultivated acres have at least one conservation measure in place, a figure Secretary Vilsack called "an extraordinary achievement unmatched anywhere in the United States."

"Sure, there's more work to be done, no question, but we have come a long way and we're beginning to see positive results," Secretary Vilsack added.

"Thanks to the collective work and dedication of farmers, government agencies and private partners, we are seeing improvements to water quality that many people thought impossible through a voluntary program," said West Virginia Commissioner of Agriculture Walt Helmick. "West Virginia is well on its way to meeting long-term nutrient and sediment reduction goals that will protect our state's most important natural resource for our future – its abundant clean water."

The NRCS report says that since 2009, conservation measures have been installed on more than 229,000 acres in West Virginia alone. In fiscal year 2015, more than 66,000 agricultural acres in West Virginia were being operated under nutrient management plans (NMP) prepared by five full-time West Virginia Department of Agriculture (WVDA) staff members, along with staff members of NRCS, the West Virginia Conservation Agency (WVCA), WVU Extension and other certified plan writers. Total investment in West Virginia since 2009 is nearly \$53 million, according to NRCS.

NMPs are tailored to individual farms to provide operators with conservation measures that fit their operation. Often referred to as best management practices (BMPs), the measures often include nutrient application rates, stream buffer zones, prescribed grazing, waste storage facilities and cover crops.

In the Chesapeake Bay watershed as a whole - which includes parts of six states and the District of Columbia - farmers have implemented nearly \$900 million worth of conservation practices on 3.6 million acres. That's an area three times the size of Delaware. Farmers have matched that money with \$400 million worth of their own investment.

From this work, based on 2006-2011 data, average edge-of-field sediment loss has decreased by 15.1 million tons per year.

And the nutrient reductions being made upstream are having a positive effect on the health of the Chesapeake Bay. Underwater grasses that provide critical habitat expanded from 60,000 to 91,000 acres between 2013 and 2015. Adult female blue crab population is up 92 percent compared to last year. And the overall crab population is the fourth highest measured in the past two decades.



Charmaine Wilson – USDA NASS  
West Virginia State Statistician

### One small insect essential to U.S. agriculture

Working at the National Agricultural Statistics Service (NASS) and in the agricultural community for several years, I've learned honey bees are important to the agricultural system, but it wasn't until I visited Zelma Boggess, of ZZnature LLC in Ripley, that I understood the true value of honey bees to our food supply and the hard work that beekeepers have to keep bees thriving.

It's not uncommon to lose honey bee colonies over the harsh West Virginia winters, something Zelma (aka Queen Bee) and her husband Frank are working to combat.

"When there is bad weather and a shortage of blooming flowers and trees, the honey is the food pantry for the honey bees," Zelma said. "As with all animals, honey bees require a daily food supply."

The Boggess' breed hardy Mountain State queen bees and establish nucleus colonies for other beekeepers to start their own colonies. Zelma's been in the beekeeping business for eight years and is making a name for herself building a honey bee, pollinator and wildlife habitat at their farm. This year, she will be continuing her research in breeding hardier, healthier, gentler and more productive honey bees.

NASS surveys beekeepers and honey bee colony loss/gain quarterly<sup>1</sup> in January, April, July and October to monitor the population of bees and to assess their health. Honey bee operations with less than five colonies are surveyed once a year.

Recent data for West Virginia honey bee colonies showed a total of 6,500 colonies as of Jan. 1, 2016. That's 38 percent above the 4,700 colonies on Jan. 1, 2015.

The first quarter of 2016 revealed 1,700 colonies (23 percent) were lost. That's less than the 1,800 (30 percent) colonies lost in the first quarter of 2015, which was the highest colony loss over five quarters.

An annual bee and honey survey in December reports total colonies, colonies honey was pulled from during the year, and how much total honey was pulled, as well as price/amount of honey sold for the year.

Last year the USDA and Environmental Protection Agency began working together through the Pollinator Health Task Force with three goals in mind: Reduce honey bee colony losses to economically sustainable levels; increase monarch butterfly numbers to protect the annual migration; and restore or enhance millions of acres of land for pollinators through combined public and private action.

NRCS is working with agricultural producers to combat future declines by helping them to implement conservation practices that provide forage for honey bees while enhancing habitat for other pollinators and wildlife and improving the quality of water, air and soil.

There are also several ways anyone can help with honey bee health and preventing decline in colonies:

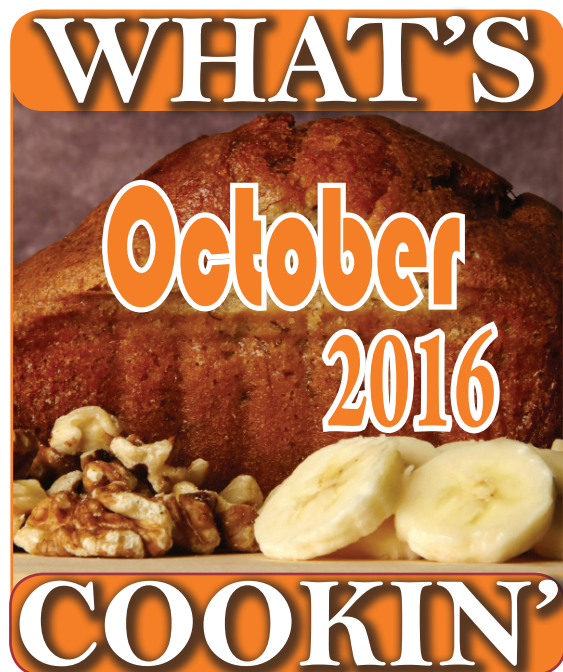
- Plant something bees can pollinate. Farmers do this as a livelihood, but the rest of us can plant backyard gardens or landscape our yards with flowers that attract pollinators.
- Reduce the use of pesticides. When possible, use natural alternatives to ridding your yard or garden of weeds, insects and diseases.
- Buy local honey to support beekeepers. Honey is a natural sweetener, can soothe a sore throat and has been known to help allergy sufferers.
- Get to know your local beekeepers. West Virginia has 1,272 beekeepers and 13,458 colonies. A local beekeeper is a great resource for information – and honey – of course!

For our latest honey bee colony report, and all other state reports and data, visit our website [https://www.nass.usda.gov/Statistics\\_by\\_State/West\\_Virginia/](https://www.nass.usda.gov/Statistics_by_State/West_Virginia/).

1. Surveys are taken quarterly, but currently only published annually.

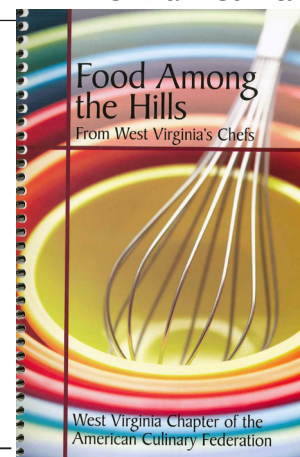
### Did you know?

- According to the USDA National Resource Conservation Service (NRCS), 75 percent of the world's flowering plants and about 35 percent of the world's food crops depend on animal pollinators to reproduce.
- One out of every three bites of food we eat exists because of animal pollinators like bees, butterflies and bats.
- More than 3,500 different species of native bees pollinate crops from nuts to vegetables, including alfalfa, apple, cantaloupe, cranberry, pumpkin and sunflower, thus contributing to food diversity, security and profitability.



## Food Among the Hills!

"Food Among the Hills from West Virginia's Chefs" is a collection of recipes and secrets from professional chefs and guest contributors cooking, living and working in West Virginia. West Virginia has a great wealth of culinary history from being the home of the Golden Delicious Apple Tree, vast apple and peach orchards, wild grown ramps, and morel mushrooms, as well as a natural home of fresh water trout and wild game. You will find several recipes featured in "Food Among the Hills", using these locally grown resources. We hope you will be encouraged to cook as a family and spend many happy hours in the kitchen together.



### Black Walnut Pie

- |                                |   |
|--------------------------------|---|
| 1 cup sugar                    | 2 teaspoons unsalted butter                       |
| ½ teaspoon flour               | 1 cup finely chopped black walnuts                |
| ¼ teaspoon salt                | 1 graham cracker pie shell, homemade or purchased |
| 2 beaten egg yolks             | Meringue topping* (optional)                      |
| 2 cups milk                    |   |
| 1 teaspoon vanilla bean paste* |   |

In bowl, sift together sugar, flour and salt, place yolks in top of double boiler; add sugar mixture to yolks, blending well; stir in milk and cook in double boiler until thick. Add vanilla and butter. Cool; stir in nuts and spoon filling into crust. Cool pie completely. Prepare meringue topping; spread meringue over pie filling, sealing edges. Bake at 350°F 5-7 minutes or until lightly browned. Yield: 1-9" pie.

\*Vanilla bean paste can be purchased at a candy supply store. And can be used in any recipe for a more pronounced vanilla taste. Vanilla bean paste is perfect for ice cream bases and dessert sauces.

### Black Walnut Cake

- ½ cup softened butter
- ½ cup shortening
- 2 cups sugar
- 5 eggs, separated
- 1 cup buttermilk
- 1 teaspoon baking soda
- 2 cups flour
- 1 teaspoon vanilla
- 1 cup chopped black walnuts
- 1 3-oz. can flaked coconut
- ½ teaspoon cream of tartar

#### Cream cheese frosting:

- ¾ cups softened butter
- 1 8-ounce package cream cheese, softened
- 1 3-ounce package cream cheese, softened
- 6¾ cups powdered sugar, sifted
- 1½ teaspoons vanilla
- Chopped black walnuts

Cream butter and shortening; gradually add sugar, beating well. Add egg yolks, one at a time, beating well after each addition. Combine buttermilk and soda; stir until soda dissolves. Add flour to creamed mixture, alternately with buttermilk mixture, beginning and ending with flour. Mix after each addition. Stir in vanilla, walnuts and coconut. Beat egg whites and cream of tartar until stiff peaks; fold into batter. Pour batter into 3 greased and floured 9-inch cake pans. Bake at 350°F, 22 to 25 minutes or until toothpick inserted in center comes out clean.

Cool in pans 10 minutes, then remove from pans and cool completely on racks. For frosting, cream butter and cream cheese; gradually beat in powdered sugar until light and fluffy; stir in vanilla. Spread between layers, on top and sides of cake. Press additional chopped walnuts onto cake sides.

Makes one 3-layer cake.

### Baked Ginger Soy Chicken with Black Walnut Glaze

- |   |                                 |
|---|---------------------------------|
| 3 pounds uncooked chicken, cut into 1" pieces | <b>Black walnut glaze:</b>      |
| ½ teaspoon mustard powder                     | 1 cup chopped black walnuts     |
| ½ teaspoon cumin                              | 1 teaspoon ground ginger        |
| ½ teaspoon coriander                          | 3 tablespoons sugar             |
| ½ teaspoon red pepper flakes                  | 3 tablespoons soy sauce         |
| 1 finely chopped, medium onion                | 2 tablespoons vegetable oil     |
| 1 tablespoon olive oil                        | 1 bag fresh baby spinach leaves |
| 2 tablespoons butter                          | 3 tablespoons red wine vinegar  |

Preheat oven to 350°F. Arrange chicken in a lightly sprayed baking dish. Sprinkle with mustard powder, cumin, coriander and red pepper flakes. Mix onion with 1 tablespoon olive oil and then sprinkle over the chicken. Bake uncovered for about 45 minutes, stirring occasionally to prevent over browning. In the meantime, melt butter in a frying pan over medium heat. Add walnuts and cook for about 3 minutes till toasted. Add ginger, sugar and soy sauce. Allow the mixture to reduce to a glaze consistency. Remove glaze from frying pan and set aside. Return the frying pan to the heat. Heat vegetable oil, add baby spinach leaves and red wine vinegar; cook till wilted. To serve, place a bed of wilted spinach leave on a platter. Arrange baked chicken on top of spinach. Drizzle with walnut glaze.

### Banana Nut Bread

- |   |                                       |
|---|---------------------------------------|
| ½ cup softened butter                   | ½ teaspoon baking soda                |
| 1½ cups sugar                           | ¼ cup heavy cream                     |
| 2 lightly beaten eggs                   | 3 medium bananas, mashed              |
| 1 teaspoon pure vanilla                 | Scant 1 teaspoon lemon juice          |
| 2¼ cups Swan's Down cake flour, divided | 1 cup chopped pecans or black walnuts |
| ½ teaspoon salt                         |                                       |

Preheat the oven to 350°F. Butter and flour a nonstick 9x5" loaf pan. In bowl, cream butter and sugar; add eggs and vanilla, mixing well. Sift 2 cups flour into separate bowl; stir in salt and soda. In small bowl, combine pecans with remaining ¼ cup flour, tossing to coat. Add half the flour mixture to creamed mixture, stir in cream, bananas and lemon juice, mixing well; stir in remaining flour mixture. Fold in nuts. Spoon batter into prepared pan and bake for 50 minutes or until baked through. Remove from pan and cool completely before cutting. Banana bread will freeze well for up to 3 months covered tightly. Yield: 1 loaf

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# MARSHALL UNIVERSITY POTATO DROP



**Commissioner Helmick poses for a photo with a group of Marshall University student volunteers who gathered September 16 to kick off a community food drive by bagging 10 tons of surplus potatoes from the WVDA potato promotion project at Green Bank. Speakers included Huntington Mayor Steve Williams, Commissioner of Agriculture Walt Helmick and MU Student Body President Matt Jarvis.**



## Register now for the 3rd Annual WV Women in Agriculture Conference Set for Nov. 4-5

Women in West Virginia are entering farming at a rate that's three times the national average. We can now boast that women operate roughly 30 percent of the farms in the state. More young women are returning to the farm to manage human resources, financial reporting, record keeping, as well as production and technology areas on working farms.

With endless opportunities and challenges in farming today, the need to provide education on farm business practices has never been greater. That's why the West Virginia University's Extension Service is proud to offer the 2016 West Virginia Women in Agriculture (WIA) conference, an event dedicated exclusively to empowering our women in agriculture.

Now in its third year, the WV WIA conference draws over 200 producers and agribusiness professionals from our state and surrounding states. The 2016 WV WIA conference will feature a dynamic keynote speaker, educational breakout sessions, as well as unique networking opportunities for women farm owners and operators from around the state. Friday afternoon is dedicated to farm and agribusiness tours and culminates with a local foods networking dinner, while Saturday offers 16 breakout educational sessions, over 20 exhibition booths, producer spotlight sessions, and newly added hands-on sessions. As in the past, children activities will also be offered to allow mothers to take in the whole conference without the hassle of arranging for child care. This year, we are also adding a 'youth track' dedicated to inspiring and growing the next generation of farmers throughout the state.

Join us at Glade Springs Resort in Daniels, November 4-5, beginning at noon on Friday and continuing through Saturday at 5 p.m. Contact Glade Springs Resort directly at [www.gladesprings.com](http://www.gladesprings.com) and mention the WV WIA conference to receive our special rates. Register for the conference online at <http://anr.ext.wvu.edu/ag-women/wia-conference>.

### Good Agricultural Practices (GAP) Class

*Learn about on the farm food-safety protocols like how to reduce the risk of microbial contamination, worker hygiene, soil and water use and more*

**Tuesday, October 25, 8:30 a.m.-5 p.m.**

\$20/person (pay at the door), lunch & all materials included

Cedar Lakes Conference Center – Ripley, WV

**To register: [www.goo.gl/AHGPBV](http://www.goo.gl/AHGPBV)**

### Black Walnut, cont. from page 1

Steve Hughes, the owner of Hughes Jewelry on Main St., remembers when his father opened the store in 1959. "As a child, I used to come down and stand in the big front windows of the store and watch the parade go by. It was always such a good time. The sidewalk was packed and still is."

"The big thing here in town is to set out your chairs early," says Williams. "Then you go get yourself something to eat and drink and settle in for the parade."

If it's a sunny fall day, the parade usually attracts tens of thousands of people. The grand parade is about 2-miles long, anywhere from 140-160 units. Folks will be lined 10 and 12 deep all along Main St.

"One year the WVU band was here. It was impressive," says Hughes. "They took up the whole street. People had to back up just to let them through."

Williams believes people come back year after year to the Black Walnut

Festival because it's more than just parades, carnival rides and food.

"We're a homecoming. We're a class reunion. We roll out the red carpet for visitors from all over the United States. You see people sometimes you haven't run into in 30 or 40 years," stresses Williams. "I had a guy tell me this week the thing he likes best about the festival is getting to see people he went to high school with, some of them he hasn't seen since graduation day."

The 4-day event always begins on the second Thursday of October. This year that falls on October 13-16.

Nelson says the Black Walnut Festival feels like coming home, even if you're not from Spencer. "It's like walking back in time. Really the festival hasn't changed that much. It's not fast-paced. It's a traditional event. It's quaint."

To learn more about the West Virginia Black Walnut Festival, log on to <http://wvbwf.com/>.

**October 21, 2016 • 1:00 p.m. • Nimitz, WV**

## Fall Apple Workshop

*Speakers Include: Mira Bulatovic-Danilovich, WVU Extension Horticulture Specialist and Bruce Murphy WVDA Special Projects Coordinator*

### Topics to Include:

Hands-on Pruning Session • Reclaiming Heirloom Fruit Trees  
Learn about WVU's Heirloom Apple Project • Apple variety identification – bring your own varieties • Happy Apple Show & Sell – bring your own value-added fruit products & business cards

~ Please bring a lawn chair and any pruning tools you have ~

The farm is located at 16327 Ellison Ridge Rd., Nimitz, WV.

**Directions:** From Hinton take Rt. 3 toward Nimitz, take left onto Ellison Ridge Rd. across from New River Animal Hospital. Travel ¼ mile and make a right at the willow tree onto paved driveway with workshop sign.

If having difficulty locating workshop, call 304-673-0609.



## WVDA Microbiology Lab Receives Prestigious Accreditation

The West Virginia Department of Agriculture's (WVDA) Regulatory and Environmental Affairs Division (READ) microbiology laboratory has been accredited by the American Association for Laboratory Accreditation (A2LA) for 15 methods it uses to test food.

"I am very proud of our laboratory staff, who continue to demonstrate their high level of competence," said Commissioner of Agriculture Walt Helmick. "Whether it's the microbiology lab or any of the other laboratories within the Department, West Virginia's citizens can rest assured that there is a dedicated group of professionals working behind the scenes every day to protect the food supply, support animal health, and to guarantee labeling accuracy on numerous products."

The federal Food Safety Modernization Act (FSMA) required that certain food testing be completed by ISO 17025 accredited laboratories. The READ microbiology lab now meets that requirement and results are now certified to be of the highest consistency and reliability.

"This is the gold standard for this lab," said WVDA Laboratory Assistant Director Brenda Keavey. "We'll be able to test more foods, and continue to protect the public from food-borne illnesses. Our management and technical standards will be accepted by anybody worldwide." She noted that the animal feed laboratory is currently seeking a similar accreditation.

A2LA is the largest U.S.-based, multi-discipline accreditation body with over 35 years of experience providing internationally recognized accreditation services and quality training. Organizations are accredited to international standards and field-specific requirements developed with government and industry collaboration.





## Former WV Beef Queen receives one of seven scholarships

Mineral County native and former WV Beef Queen Megan Webb is one of seven individuals in the country to receive a \$10,000 scholarship for studies in meat sciences programs.

The award was made by the Meat Industry Suppliers Alliance (MISA) Foundation, which was formed to nurture, promote and develop state-of-the-art technology and technical information by furthering the education of meat and food science students.

Webb's interest in meat science began on her family's Angus operation in Burlington and through her involvement in 4-H and FFA judging contests. She is currently pursuing a Ph.D. in Meat Science at South Dakota State University under the direction of Dr. Amanda Blair.

Megan's research has focused on the influence of pre-harvest management on carcass performance and beef quality. In addition, she is investigating the perception of sustainable beef production by determining the effects of management practices on environmental, economic and social measures and subsequent consumer palatability and marketing preferences.

Megan has also assisted teaching several courses offered in Meat and Animal Sciences at SDSU.

**Horse** collars, leather backed, excel. cond., \$100/ea., 1, 28", 2, 26" & 1, 23"; harness for 1,800 lb. team, blind bridles, checks & lines, good cond., \$500. Oscar Click, 150 Kensey Durst Rd., Leon, 25123; 593-1974.

**Maremma**/Great Pyrenees 3-mo. females, 3, livestock guardian dogs, raised & working w/livestock, \$200/ea. Jennifer Coffman, 2518 Nile Rd., Summersville, 26651; 872-1656.

**Hay**, '16, 1st & 2nd cut, lg. sq. bales, meadow mix, fert., never wet, loading assist, easy access, \$3.50/bale. R. Conrad, 185 William Smith Rd., Rivesville, 26588; 278-2642.

**Eggs**, brown, \$2/dz. Jerry Cornell, 132 Cornell Dr., Apple Grove, 25502; 576-2785.

**Hay**, 4x5, round bales, orchard grass & timothy mix, never wet, stored inside, \$30/bale, easy access. Eric Cunningham, 2862 Stewartstown Rd., Morgantown, 26508; 282-5194.

**Hay**: '16, 4x5, round bales, \$25/bale; '15, \$20/bale, some stored inside. F. Dean, 2841 Sellers Rd., Middlebourne, 26149; 758-4288.

**Hay**, sq. bales, quality mixed grass, \$4.50/bale. L. Dorsey, Box 51, Sumerco, 25567; 342-5712; lrdorsey@suddenlink.net.

**Hay**: 4x5, round bales, 1st & 2nd cut, twine tied, \$35/ea., lg. volume pricing avail. Alford Fauber, 227 Evans Rd., Leon, 25123; 895-3730.

**Hay**, 1st cut, never wet, \$3/bale; 2nd cut, \$4/bale, never wet. Blaine Fike, Jr., 22672 George Washington Hwy., Aurora, 26705; 612-5362; bjfike@yahoo.com.

**Pony** wagon, Amish, custom made for 2 mini's or 1 lg. pony, red, band brakes, padded seat, 2, adults, 2, rear facing seats, 5, kids, excel. cond., used once w/used harness, Hafinger size, \$3,200/all. D. Fort, 1230 Allentown Rd., Gay, 25244; 927-1774.

**Acresage**: Tucker Co., 103 A. w/18 A. level hayfield, drive-in barn, sheds, woods, mineral rights, rd. frontage, equip. & the old Johnson School house, \$325,000. Chet Fox, 393 Tank Branch Rd., Glen Morgan, 25813; 660-7123.

**Hay**, 4x4, round bales, \$25/bale. Brian Gould, 95 Church St., Clay, 25043; 951-7228.

**Ashford** traditional spinning wheel, single treadle, complete w/lazy kate, jumbo flyer assembly w/3, bobbins, \$390; 2, jumbo bobbins, \$20. Jo Grant, 674 Bear Run Rd., Wallace, 26448; 783-4752.

**Hay**, 4x4, round bales, mixed grass, never wet, shed kept, \$25/bale. Charles Greathouse, 278 Barrcut Rd., Spencer, 25276; 927-2897.

**Hay**, '16, 4x4 rolls, barn kept, never wet, fert., \$40/bale. Phil Haller, 29 Proudfoot Rd., Philippi, 26416; 457-1477.

**Hay**, 4x4 round bales, barn kept, never wet,

\$35/bale. Ricky Haller, 4312 Arnolds Run Rd., Philippi, 26416; 457-4448.

**Maple** syrup, pure WV, \$16/qt., \$10/pt., \$6 1/2 pts. Ed Hartman, HC 72, Box 175C, New Creek, 26743; 788-1831.

**Christmas** trees: Douglas Fir, 5-9', good quality, \$14-\$28, cut, shaken & baled., Travis Heavner, 623 Skiles Pitsenbarger Rd., Franklin, 26807; 358-2511.

**Ear** corn, \$4/up/bu. George Hereford, 14812 Crab Crk. Rd., Southside, 25187; 675-1957.

**Hay**, 4x4 bales, mixed orchard grass, clover, fescue, stored in barn, never wet, \$32/bale. Jim Hill, 305 Cottage Ave., Weston, 26452; 269-4538.

**Pure** reg. Great Pyrenees guardian pups, 5, males & 1, female, 1, male has grey markings, others are solid white, parents on site, \$350. Lucy Johnson, 889 Red Lick Rd., Roanoke, 26447; 452-0443; lucymariejohnson@hughes.net.

**Hay**, sq. bales, good quality, timothy, orchard grass & clover, bales approx. 65 lbs., located in Ritchie Co., easy access, \$6/bale; mulch hay, approx. 55 lb., sq. bale, \$2/bale. Patricia Johnson, 1004 Glen Dale Rd., Cairo, 26337; 628-3883.

**Acresage**: Roane Co., 29 A., sm. pond, running crk., 8 A. fenced, woods, 28x24 bldg., possible owner financing, \$69,000. Harvey Keim, 118 Oak St. Spencer, 25276; 927-2291; hwk11@suddenlink.net.

**Acresage**: Jackson Co., 35 A., 3.6 mi., from I-77, Medina exit, \$42,000. Doug Kelley, 122 Beaver Rd., Raveswood, 26164; 863-5381.

**Acresage**: Barbour Co., 77 A., 2 mi. from downtown Philippi, 60% woods w/lg. hay meadow, pole barn, elec., no mineral rights, 2-mi. from downtown Philippi, \$140,000. Rosa Kines, 6021 Union Rd., Philippi, 26416; 457-1322.

**Mulch** hay, \$2/bale. Allen Marple, 2924 US Hwy. 33 W., Weston, 26452; 269-6610.

**Rabbits**, California, 3-mo., female, 1, \$25; males, 2, \$15/ea. Hanna Maxwell, 97 Old Lock 12 Rd., Morgantown, 26501; 983-8584.

**Hay**, '16, mixed, 4x4 round bales, \$20/bale; 1st cut, sq. bales, \$2.50/bale; 2nd cut, sq. bales, \$3/bale. Allen Miller, 946 Cuzzart Mtn.

### 47TH ROCKING P FARM & GUEST PRODUCTION SALE

Nov. 4, 7 p.m.,  
Jackson's Mill, Weston, WV  
Spring calving cows, fall calving cows, bred heifers, heifer calves, bulls, bull calves  
For catalog contact Don Peterson, 269-3877; rockingp@shentel.net

### 2ND ANNUAL WV AGRICULTURAL INNOVATION SHOWCASE

Oct. 28, 7 p.m., Moorefield, WV  
Nov. 18, Huntington, WV  
Registration required  
Robotics, ultrasound via your smartphone, apps, drones & much more  
Tina Metzger, 490-9308; Launchpad@easternwv.edu

### WV SHEPHERDS FEDERATION

Oct. 29, reg. 8 a.m.-9 a.m.  
lamb dinner, noon  
1st Annual Mountain State Bred Ewe & Doe Sale, 1:30 p.m.  
4H Exhibit Bldg., Tri-County Fairgrounds  
Petersburg, WV  
John Aucremanne, 445-1516; wvashepherds@yahoo.com.

# Garden Calendar

## Oct. /Nov. 2016

Source: WVU Extension Service  
2016 Garden Calendar

### October

- Oct. 7 ..... Harvest winter squash.
- Oct. 8 ..... Store winter squash in cool, dry location.
- Oct. 10 ..... Plant multiplier or potato onions. Plant spring bulbs.
- Oct. 11 ..... Plant or transplant lilies that flower July 15-Sept. 15.
- Oct. 12 ..... Seed spinach for overwintering.
- Oct. 13 ..... Turn compost.
- Oct. 14 ..... Seed arugula for overwintering.
- Oct. 15 ..... Prepare landscape bed for spring planting.
- Oct. 16 ..... Plant or transplant deciduous trees and shrubs after leaves drop.
- Oct. 18 ..... Save wildflower seeds for spring planting.

- Oct. 19 ..... Prune roses and root cuttings. Mow lawn for last time.
- Oct. 20 ..... Plant shallots.
- Oct. 21 ..... Plant garlic.
- Oct. 22 ..... Have garden soil tested.
- Oct. 25 ..... Fertilize lawn according to soil test.
- Oct. 26 ..... Mulch greens (chard, collards, etc.).

### November

- Nov. 5 ..... Remove stakes and trellises.
- Nov. 7 ..... Mulch carrots for winter use.
- Nov. 8 ..... Fertilize under deciduous trees and shrubs. Turn compost

Rd., Bruceeton Mills, 26535; 379-9717.

**Southern** States cattle head shoot w/circular corral pen & extra shoots, excel. cond., \$4,750/obo. Stephen Montoney, 157 Warcamp Lane, Harman, 26270; 227-4461.

**Black** walnut kernels, vacuum sealed, 1 lb. package, \$12/lb., plus postage. Calvin Morrison, P.O. Box 877, Jane Lew, 26378; 884-7444.

**Hay**, '16, never wet, barn kept, 1st cut, sq. bales, \$2.50/bale; round, 4x4, \$25/bale. Kenneth Nestor, 7936 Dry Fork Rd., Hendricks, 26271; 478-1055.

**Hay**, '16, round bales, \$25 & \$35. Bob Nolan, 4654 Quinnwood Nutterville Rd., Nallen, 26680; 618-2317.

**AKC** Saint Bernard pups, ready 11/16, \$500. Caitlyn O'Dell, 628 Riner Rd., Lindsie, 24951; 667-9919; wvcaity@gmail.com.

**Hay**, '15, 4x5 round bales, wrapped, \$25/bale. John Oliverio, 218 Grand Ave., Bridgeport, 26330; 669-3800.

**Hay**, Fairmont-Grafton area, round bales, barn kept, never wet, fields limed/fertilized according to WV Agricultural soil tests, easy access, will load, 1st cut, mixed/red/yellow clover, \$30/bale. Leslie Rogers, 1020 Stadium Drive, St. Marys, 26170; 684-7133; leslie16@suddenlink.net.

**Apples**: Staymen, Rome, York, & Golden Delicious, \$4-\$10/bu., bring containers, call for appt., Paula Ruggles, 131 Ruggles Orchard Rd., Levels, 25431; 492-5751.

**Aust.** Shep. pups, \$150-\$200/ea. Rebecca Saylor, 316 WPA Rd., Walker, 26180; 679-3670.

**Hay**, 2nd cut, 4x5, round bales, 104, mixed orchard grass, clover, fescue, very clean, wt. approx. 1,000 lbs. Jim Scherr, 639 Highland Farms Rd., Goldtown, 25248; 932-5751.

**Hay**, 1st cut, sq. bales, timothy, orchard grass & clover, easy barn access, \$4/bale. Lou Schmidt, 380 Chrystal Spring Rd., Salem, 26426; 783-4836.

**Great** Pyrenees pups, males & females, \$350; Icelandic sheep wool, \$15-\$35. Martin Shaffer, 8781 Evans Rd., Leon, 25123; 895-3973.

**Apples**: fall varieties avail., 9/1, \$15-\$20/bu.; apple butter apples, \$8/bu.; juice apples, \$7/bu.; animal apples, \$5/bu. Garry Shanholtz, 1328 Jersey Mtn. Rd., Romney, 26757; 822-5827; shanholtzorchard@atlanticbb.net.

**Saddle**, Engurance, 16.5 seat, dark brown, excel. cond., \$495. Pam Sharpes, 3126 Browns Crk., Rd., Marlinton, 24954; 799-6298; davepamsharpes@frontier.com.

**Wagon**, Pioneer, covered, good cond., \$3,000. Janet Spessert, 5 Mill Run Rd., Montrose, 26283; 591-4291.

**Hay**, 4', rolls, good quality, mixed, never wet, shed kept, will load, \$30/bale. Dave Stephenson, 134 Dogwood Lane, Keslers Cross Lanes, 26675; 616-8454.

**Hay**, '16, 4x5 round bales, mixed grass, net wrapped, \$30/bale. Larry Supple, 17124

Kanawha Valley Rd., Southside, 25187; 675-2098.

**AKC** reg. German Shep. 9/16 pups, males & females vacc./wormed, \$600. Stephen White, 5154 Pisgah Rd., Princeton, 24739; 384-8823.

**Amish** buggy, excel. cond., \$2,700; saddles, 2, fair cond., \$50/ea.; bridles, 2, excel. cond., \$15/ea.; saddle holder, \$30. Anna Whitney, Box 346, Page Rd., Charleston, 25312; 984-1933.

**Hay**, 2nd cut, sq. bales, in the Grafton area, \$2.50/bale, local del. avail. E. William, 287 Ludwig Rd., Grafton, 26354; 612-6830.

**Hand** spinning fleece, white & natural colors, Border Leicester, Shetland & crosses, 1 oz - whole fleece, \$3-\$40. Linda Zinn, 2162 Skelton Run, Wallace, 26448; 782-3704.

### Livestock Auction Market Public Hearing Scheduled

The West Virginia Department of Agriculture (WVDA) will conduct a hearing regarding the issuance of a permit to allow Gary Smith of Parkersburg to operate the former Parkersburg Livestock Market in Mineral Wells. The hearing will be held Tuesday, Oct. 25, 2016, at 10 a.m. at WVDA headquarters near Guthrie.

Comments may be made in person, or write by writing WVDA, Livestock Marketing, 1900 Kanawha Blvd. East, Charleston, WV 25305, on or before October 25, 2016.

### MOUNTAIN ROOTS MARKET INC.

Consignment Farmers Market  
Year round, Mon.-Sat. 8 a.m. - 6 p.m.  
148 W. 2nd St., Weston, WV  
Local WV produce only, fresh baked good, crafters & artisans of WV.  
David Townsend, 269-8619  
Townsendproduce@gmail.com

### HILLTOP HAVEN 2ND ANNUAL PRIVATE TREATY PRODUCTION SALE

Oct. 22, 11 a.m.  
10. am, view cattle  
Hilltop Haven Farm  
846 Eureka Rd., Duck, WV  
Gelbvieh & Balancer bulls, open heifers, fall cow/calf prs.  
Ross & Chris Young, 644-8135; youngs@hilltophavenfarm.com.