

THE MARKET Bulletin

WEST VIRGINIA DEPARTMENT OF AGRICULTURE

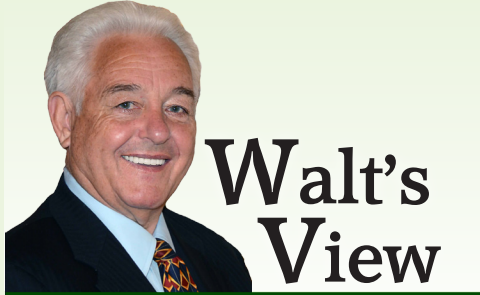


Walt Helmick, Commissioner

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Walt's View

Poultry Ban Lifted

The ban on gatherings of live poultry that was initiated in mid-May in the wake of an avian influenza (AI) outbreak was lifted in West Virginia on Nov. 9. The outbreak affected 21 states and 50 million birds, and eventually became the largest animal health incident in United States history. Although human health was never at risk, the economic impact of the disease was immense.

That said, we are still urging all West Virginia poultry producers to be on high alert for signs of avian influenza in their flocks, whether they have commercial poultry houses or just a small backyard flock. The WVDA continues to monitor the animal disease situation at the national and international level on a daily basis and this ban could be imposed again at any time.

No new cases of AI have been reported since mid-June when the U.S. Department of Agriculture (USDA) concluded response actions at affected farms. However, experts think wild birds may continuously carry such viruses and the risk for a reappearance in domesticated fowl is a distinct possibility.

Although West Virginia was not among the states affected earlier this year, our most valuable Agriculture sector is commercial poultry. The broiler (meat chicken) industry is centered in the Eastern Panhandle, near the Pilgrim's Pride processing plant in Moorefield. The poultry sector also includes meat turkeys and egg production associated with both types of birds. USDA estimates the combined value at \$355 million. A substantial turkey genetics operation in Greenbrier County is not included in USDA's statistics.

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In the Spirit

Fairmont couple brings unique twist to ancient honey beverage

They say everything old is new again. A Fairmont couple is brewing up an ancient drink to serve to their very 21st century clientele.

Tom Maltby and Ruthann Smith began making mead more than a decade ago. Back then it was only a hobby.

"We had already been making it out of our home and giving it to friends and family as gifts," explains Ruthann. "Everyone kept saying we should be making this professionally."

Both Tom and Ruthann had very busy careers. After weighing their options, the couple took a leap of faith five years ago. They now own Mountain Dragon Mazery and Honey-Wines.

"This is a lot more satisfying business. I spent 20 years as a computer programmer. After spending two decades thinking in 0's and 1's, you either go into management or you change," says Tom.

And what a change it's been. "This business keeps my hands in the earth and gets me outside," says Tom. "It's a much happier mesh for my talents."

Mountain Dragon Mazery focuses solely on mead. The beverage dates back to 8,000 BC in Northern China.

"In general, mead is any fermented honey. In specific, it's only honey, yeast, and water," explains Tom.

"People tend to associate mead with syrupy sweetness. There are meads out there that fit that niche but it wasn't something that appealed to us. We're doing European peasant-style mead that's made to come out a wine-strength beverage, which is dry. Maybe 10 percent of the meaderies in the country are focusing on dry mead."

The taste is fresh, crisp, wine-like yet subtly different.



Mead dates back to 8,000 BC in Northern China. Tom Maltby and Ruthann Smith started Mountain Dragon Mazery about five years ago and focus on a less-sweet European peasant-style, which is dry. Mountain Dragon Mazery is located at 1516 Morgantown Ave. in Fairmont. You can reach the business at www.mountaindragonmazery.com, on Facebook, or by calling 304-534-8716.

"We call it a drinker's mead. It's something that makes the body happy," says Ruthann. "It doesn't have a bunch of extra sugars or chemicals to fool with the digestion. It settles well and is, from our point of view, and I've heard a lot of people support this, a much more euphoric beverage than most alcohols."

It all begins with the bees. The couple have their own hives near Catawba on the Monongahalia River in Marion County that feed on wildflowers and tulip poplar trees. Another bee keeper has several more of their hives in Mineral County where the bees focus in on basswood. The Tulip Poplar Honey Wine has a fruity taste, the Basswood Honey Wine more of a peppery palate.

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How Does Your Garden *grow*

How much food can you grow on one acre in urban West Virginia? The West Virginia Department of Agriculture set out to find the answer. The results are in.

"We don't grow much here in West Virginia," said Commissioner of Agriculture Walt Helmick. "We're trying to get the movement back to the earth. We want to set the example."

The goal behind the demonstration gardens comes down to giving people an idea of what they can grow on a small plot of land, how much it costs to get your garden growing, and how much money a fruitful harvest can net.

It all started back in the spring. Two test plots, one in Kanawha County and the other in Wood, were chosen and prepped for planting. A plastic and drip irrigation system, installed at both sites, suppressed weeds and kept moisture in the ground even during the driest weeks of the summer.

Peppers, tomatoes, cucumbers, green beans, squash, corn, and zucchini started out in greenhouses and then made the transition into the two test fields in July.

WVDA employees tended the gardens. The workers used lime, fertilizer, and urea nitrogen on the test acre near Riverside High School in Kanawha County. The Parkersburg plot relied on zero chemicals making it 100 percent organic.

The biggest setback arrived in May. Weeks of rain kept the plots soggy into early-July, delaying planting. That also made it difficult to weed the gardens. The heat and sun finally dried things up just in time for picking season starting in August. Piles of peppers, scads of squash, and tubs of tomatoes came out of the ground. Workers collected, counted, and then delivered the produce to several charities.

Manna Meal in Charleston, one of those groups, used the fresh veggies from the garden to feed hundreds of hungry in the Capitol city. People also took the leftover veggies home for future meals. In Wood County, part of the produce went to the First Lutheran Church in Parkersburg. The organization set up a produce stand next to their community garden. Those in need bagged up what they could use to take home.

"These test gardens were a win/win for everyone involved," said Commissioner Helmick. "Not only is the WVDA learning facts and figures to help urban farmers, the needy received nutritious meals."

The gardens started yielding fresh produce in August and it just kept coming for months on end. Workers picked the final peppers in late October. The totals by season's end – impressive.

The investment in the Riverside garden totaled \$2,301. That included \$754 for the cost of water to irrigate the site, \$546 for the plants and labor, and other miscellaneous items such as tomato stakes, fertilizer, and diesel fuel for the tractor. The potential revenue, using prices



obtained from current USDA retail values, totaled \$16,842.75. If you subtract the investment cost, that comes out to a net gain of \$14,541.52.

Over at the Parkersburg plot, the investment totaled \$3,377. Tomato stakes ate up the largest part of the budget at \$1,500. Workers planted more tomatoes in Parkersburg than the Riverside site. The potential revenue for the Parkersburg plot came out to \$18,388.24. Take away the investment cost for a net total of \$15,010.82.

In order to make a garden profitable, the grower must find a way to turn their crop into cash. It could come from farmers markets, selling to local schools, or even a roadside stand. The source needs to be reliable.

"Those net totals for one acre can't support a family of four for a year. However, it can make a nice addition to your established income," said Helmick. "Take a look at the potential profits if you were to expand to four or five acres. It's amazing what the earth gives back."

Helmick stressed the profits aren't a guarantee. A year with too much rain or blight might lead to serious cuts in the profit margin. However, since the crops were diversified, the chance of an entire garden failing to produce is less likely.

The takeaway from the garden demonstration shows with some hard work, favorable weather, and a little good luck, a garden can grow your income.

To see the full report on both gardens, log on to: www.agriculture.wv.gov/.

Walt's View, cont. from page 1

The WVDA tests every commercial flock for AI before they are moved from their houses, ensuring that sick birds are not trucked past other poultry farms in the region.

Because they typically roam outdoors, backyard flocks are more likely to come into contact with wild birds that serve as reservoirs for AI viruses. Commercial poultry are housed indoors exclusively, which reduces the chance of coming into contact with wild birds or the waterways they frequent.

Biosecurity practices to prevent the introduction or spread of AI are important to both commercial and backyard poultry farms.

Call the WVDA if you think your birds might be sick. Call the Moorefield office at 304-538-2397 during regular business hours. Call 304-558-2214 and leave a message after regular business hours.

Potatoes are on the move

I'm pleased to report to you that things continue to move along on our Potato Processing Initiative at WVDA and the fruits of the labor of many are now available for purchase at various locations across West Virginia for our residents to purchase and enjoy.

Processing and packaging is continuing and will wrap up this month. Sales have been under way for several weeks with food wholesalers, county school systems, grocery stores, markets and restaurants

among the many who are buying and offering West Virginia grown potatoes for sale. If you haven't seen them and want to get them, I encourage you to have your favorite store contact us at 304-558-3708 to find out how they can get them.

We will be reporting to you later this winter on the final production and sales numbers but needless to say we are pleased and excited about the progress and look to make next year an even better one as we expand our commercial farm operations.

WV FFA members shine at National Convention

We are very proud of the numerous members of West Virginia's FFA program that attended the National Convention in late October in Louisville.

And again, many of our FFA participants were



Another pallet of potatoes - washed, sorted and bagged - is ready for delivery from the WVDA's Potato Processing Demonstration project at Huttonsville. The initiative is the first step in revitalizing ag industries that once were common in West Virginia and that today could serve to boost the state's economy using existing, renewable resources.

recognized and honored with awards for their wonderful accomplishments in Agriculture. I encourage them all to continue to learn about opportunities in Agribusiness and hope they choose to become the entrepreneurs that will drive our state's economy in the future.

I am continuing to visit our state FFA programs and will be making more visits in the months ahead to promote and assist our next generation of Agricultural leaders.

Agriculture and Conservation Day at the Capitol

On January 20, Agriculture and Conservation will be highlighted at the State Capitol. I hope as many of you as possible can come and let our Legislators know that Agriculture is alive and growing in our state. It will continue to be an economic driver as we return to our roots and grow and process more crops and livestock to feed West Virginians.

A Word of Thanks and Greetings

As 2015 comes to a close, I want to thank the many of you that continue to support Agriculture and our efforts at the WVDA to revitalize and move our industry forward in West Virginia.

Finally, I want to wish you all the Happiest of Holidays, Merry Christmas and a Happy and Prosperous New Year in 2016.

Walt

Buffalo FFA recognized by BOE for national convention achievements

The Buffalo High School FFA Club was recognized by the Putnam County Board of Education at its Nov. 16 meeting for its outstanding performance at this year's FFA National Convention in Louisville.



Commissioner Helmick poses with members of Buffalo High School FFA who were recognized by the Putnam County Board of Education for their outstanding performance at the FFA National Convention in Louisville earlier this year.

Among the highlights of the trip were Kelly Irvine's national championship in the Agriscience Fair Social Systems competition and Lainey Smith's participation in the FFA National Band. Smith also auditioned for a speaking role in the convention's telecast and was featured on national television.

Commissioner of Agriculture Walt Helmick joined BOE President Butch Legg in congratulating the students.

"We're very proud of Buffalo High School overall, and we're extremely proud of every one of you," Legg said to the students.

"Buffalo has done an incredible job with its ag program. I know the faculty, the advisors and the students have put in a tremendous amount of hard work that has now been rewarded and they can be very proud of that," said Commissioner Helmick.

"Congratulations are in order for the other West Virginia schools that attended and competed at the national convention this year. These programs provide such a tremendous educational opportunity for our youth. From ag sciences to public speaking to leadership skills, there's few programs that can compare to FFA," Commissioner Helmick added.

Buffalo FFA Advisor Danielle Grant said that the Putnam BOE paid 80 percent of the cost of the trip to the conference. Fund-raising made up the other 20 percent. She also noted that students must finish first at state-level competitions to enter national contests and thanked parents and the school system for their support of the four-year-old FFA program, which was one of seven in West Virginia to earn silver medal ratings for chapter management.

Tygarts Valley FFA Fundraiser Pays for Members' National Convention Trip

Tygarts Valley FFA members pose with bagged potatoes donated by WVDA to auction at a fundraiser held Oct. 17. The potatoes were auctioned at the event, along with other items donated by the public or made by the students.

The potatoes came from the potato processing demonstration project at WVDA's Huttonsville Farm, located near Tygarts Valley High School. Club members attended a field day at the farm earlier this fall.

According to FFA Club Advisor Lee Wright, the event raised \$3,300 – enough to pay for the club's 10 officers to attend the national convention in Louisville this year.

"The kids didn't have to pay for anything other than lunches and breakfasts," Wright said.

The fund-raiser also paid FFA membership dues for the entire year. A poinsettia sale is right around the corner. Wright said he'd like to have enough money to attend the national convention again next year, as well as to take a group to the Pennsylvania State Farm Show.

Pictured at left is WVDA employee Jerry Nelson.



MEAD, continued from page 1

The Tulip Poplar, Basswood and West Virginia Wildflower meads are the basis of the business. In the past couple of years they've added new flavors as well, meads that contain fruit and spices. There's the Black Cherry Red Honey Wine with a hint of green tea to finish with a nutty flavor.

Blush Honey Wine also uses the fruit but in a subtler way. The Café Monteverde Methyglyn features Costa Rica coffee.

Tom and Ruthann are most proud of two meads with a unique twist. One of those is Ruthie's Rhodomel Methyglyn, made with tea rose petals from a bush outside the couple's century-old home.

"I think I've seen one other business in the country that's doing a rhodomel but it's with rose hip and not rose petals. As far as a rose petal rhodomel, I think we're the only ones making that," stresses Tom.

The other special mead is Morat Melomel. It's an old Irish/Welsh idea where honey is fermented with mulberries. As far as Tom knows, there's no one else in the U.S. commercially producing that honey wine.

"We've always been fond of old and forgotten things. Bringing them into modern view is something we enjoy and are proud of," he says.

Unlike wine which can take years to age, mead takes about six months. Tom stresses they measure sugar levels carefully and wait on the taste to mature before it's ever bottled.

From harvesting the honey and measuring out the ingredients to racking the honey wine and then bottling and labeling it, they do it all.

This year the couple made 3,000 gallons of mead. They hope to increase that to 5,000 gallons in 2016.

"We'd like to get this building up to 8,000 to 10,000 gallons a year. Beyond that is a second phase. We'll take a breather at that point and think about expanding," according to Tom.

Currently Mountain Dragon Mazery is open Thursdays for tours and tastings. Visitors can sample the wines and purchase them by the bottle.

Tom says they've been very lucky because they haven't had to do a lot of advertising. Tamarack came calling early on, asking if the artisan retail center could feature Mountain Dragon Mazery honey wine. It went flying off the shelves. Now you can find their mead in Shop-N-Save, Kroger, and some BFS stores around the state.

Tom and Ruthann say businesses is buzzing. They hope to keep spreading the word about mead and gaining new fans.

Mountain Dragon Mazery is located at 1516 Morgantown Ave. in Fairmont. You can reach the business at www.mountaindragonmazery.com, on Facebook, or by calling 304-534-8716.

WV SMALL FARM CONFERENCE!

& Winter Blues Farmers Market

February 25-27, 2016

Charleston Civic Center • Charleston, WV

<http://smallfarmcenter.ext.wvu.edu/events/conference>

Garden Calendar

December

Source: WVU Extension Service
2015 Garden Calendar

- Dec. 1 Turn compost. Protect shrubs from harsh weather.
- Dec. 2 Mulch hybrid roses.
- Dec. 5 Select cut Christmas tree with flexible needles.
- Dec. 10 Begin harvest of high tunnel carrots and lettuce.
- Dec. 11 Buy live Christmas tree.
- Dec. 14 Turn compost.
- Dec. 28 Plant live Christmas tree.

http://lanr.ext.wvu.edu/garden_calendar





Delicious Holiday Dishes!

This month's festive dishes come from the White Grass Cafe's (Davis, WV) newest cookbook, *White Grass Flavor*. Specializing in wholesome and natural foods, the cookbook contains delicious, healthy and easy-to-prepare recipes for dishes such as Veggie Pot Stickers, Burgundy Beef Tenderloin, Trout in Champagne Cream Sauce and Blueberry Crisp, to name just a few! If you are interested in ordering the cookbook, visit <http://www.whitegrass.com/cafe.html> or amazon.com.



White Grass Bruschetta

- 1 loaf ciabatta or other crusty Italian bread

Slice bread in 1/2" thick slices. Brush both sides with olive oil. Place on an ungreased cookie sheet and bake at 425 degrees for 5 minutes or until lightly browned. Cool and store in a zip lock bag for up to 24 hours at room temperature

Olive Tapenade

- 1 cup calamata olives, pitted
1 tsp. balsamic vinegar
1 tsp. olive oil
2 tsp. minced garlic
Optional: 1 tsp. fresh lemon juice

Blend all ingredients in a food processor until smooth. Can be made a day ahead and refrigerated.

Tomato Mixture

- 2 medium ripe tomatoes, chopped
1 ripe yellow tomato, chopped
1/3 cup sweet onion, finely chopped
1/2 cup red bell pepper, finely chopped
1/2 cup green bell pepper, finely chopped
1 Tbs. olive oil
1 Tbs. fresh basil, chopped
Salt and fresh ground black pepper to taste

Mix all ingredients together in a bowl. Best if used right away.

To serve cold: Just before serving, spread each toast with about one teaspoon of the olive tapenade and a spoonful of tomato mixture.

To serve warm: Spread toast with tapenade and tomato mixture then sprinkle with parmesan cheese and heat at 425 until cheese melts. Serve immediately.

Layered Mediterranean Dip

This is a twist on the well known Seven Layer Mexican Dip. Make it easy on yourself by using quality store bought hummus. Serve with warm pita or crusty bread.

- 8 ounces prepared hummus
8 ounces chopped calamata olives, or olive tapenade (see Bruschetta recipe)
4 ounces feta cheese, crumbled
1 cup fresh tomatoes, chopped
1/4 cup red onion, chopped
1/2 cup fresh parsley, chopped
1 cucumber, sliced

Using a small round or square deep glass dish, start by layering the bottom with hummus. Continue to layer with olives, then feta, tomato with a mixture of onion and parsley. Place sliced cucumber around the edge of the dish for garnish.

Vary this recipe by using chopped artichoke hearts, pesto, goat cheese, roasted red peppers, chopped scallions, chopped pepperoncini (pickled Italian green peppers).

Canaan Valley Fog

- 2 cups coffee liquor
1/4 cup vodka
5 cups strong black coffee, cooled
3 pints soft coffee ice cream
Top with canned whipped cream if you desire.

Serves 12

The fog in Canaan Valley is as thick as this delicious desert drink.

It is soooo good.

Mix all ingredients in a punch bowl and serve immediately.

Maple Tree Tapping & Sugaring

December 7, 6:00 – 8:00 p.m.

Marshall County Extension Office – Moundsville, WV

Learn from the growers at Family Roots Farm about the maple sugaring process. There will be a hands-on tree tapping demonstration and participants will learn how sap is collected, boiled, and turned into delicious maple syrup. Family Roots Farm recently won first place at the North American Maple Syrup Council competition. Please call 304/843-1170, or email, Gaylynn.Johnson@mail.wvu.edu to register.

Burgundy Beef Tenderloin

This is a special occasion kind of entree and is perfectly complimented with flavored mashed potatoes and roasted asparagus.

- 5 pound beef tenderloin (*it is worth it to buy a trimmed piece of meat, or ask your butcher to trim it for you*)
1/2 cup dry red wine
4 Tbs. balsamic vinegar
2 tsp. dried rosemary

- 1 1/2 tsp. black pepper
2 tsp. salt
1/4 cup olive oil
1 1/2 pounds sliced mushrooms
1 Tbs. butter

Make marinade by whisking red wine, vinegar, rosemary, salt, pepper and olive oil.

Place beef in a tight fitting pan. Prick meat all over with a fork and pour on marinade. Turn to coat. Cover with foil. Refrigerate for 2 to 24 hours. Preheat oven to 425 degrees. Roast meat 25-45 minutes to your preferred doneness. Use an instant read thermometer for temperature reading.

- 120 degrees for rare
- 125 to 130 for medium rare
- 135 to 140 for medium

Remember the temperature will rise 5-10 degrees after you remove it from the oven.

Transfer to a platter and let sit 10-20 minutes before carving.

Make sauce by sauteing mushrooms with garlic and butter in a sauce pan about 3-4 minutes. Then add juices from the meat pan. Cook 15-20 minutes on low heat.

Slice beef into 1/2 inch thick slices and arrange on a rimmed platter. Pour sauce over beef just before serving. Makes 10-12 servings.

Chocolate Peppermint Cake

This cake is very moist and very easy. It can be made a day ahead and makes 12 to 18 servings - so it's a perfect party cake.

Cake:

- 4 eggs
1 cup sugar
1 16-ounce can chocolate syrup
1 stick butter, melted
1 cup all-purpose flour
1 1/2 tsp. baking powder
1 tsp. vanilla extract
1/2 tsp. salt

Icing:

- 1 stick butter
1 cup sugar
1/2 cup milk
1 cup chocolate chips (5 oz.)
1 tsp. vanilla
1 tsp. peppermint extract.

Preheat oven to 350 degrees.

Cake: Mix eggs, sugar, syrup and butter in a mixing bowl. Add flour, salt, powder and vanilla, blend well. Pour into a 9 x13 inch greased baking pan. Bake for 25 to 30 minutes. While cake is baking, make icing.

Icing: In a saucepan, heat butter and sugar over medium heat. Bring to a low boil and stir for 2 minutes - don't over cook!

Remove from heat and add chocolate chips, vanilla and mint. Stir until melted. Pour over cake while both are still hot. Store at room temperature.

Cabell County tobacco farmer one of few left in state

Halleck "Cappy" Adkins is a man of few words. He prefers the quiet life on his Cabell County farm where his beef cattle offer up an occasional "moo."

His main source of income used to be tobacco which he's been growing for as long as he can remember.

"Dad started me out when I was a little-bitty thing," he remembers looking out over a narrow stretch of field that parallels a set of railroad tracks. His farm is located in Salt Rock beside the banks of the Guyadotte River.

Other than four years in the Air Force, Cappy's been raising tobacco all his life. At the age of 74, he's still at it. However, he's one of the last of a dying breed.

Hundreds of farmers raised and sold tobacco in the state's western counties in the early 20th century. Companies like Brown and Williamson and Liggett and Myers would purchase as much tobacco as farmers could grow. It brought in more than \$14-million a year to the state, big bucks a century ago.

However, those numbers have dwindled significantly. Cappy and a few neighbors keep plugging away but on a much smaller scale. He harvested just 2 acres of tobacco this summer. That's down from about 40 acres two decades ago.

"Way back there were thousands of growers.

Everybody grew their own tobacco. That was before the buyout," explains Cappy.

The Tobacco Transition Payment Program, or tobacco buyout, happened in 2004. It ended Depression-era tobacco quotas. The buyout payments dried up last year.

"Growing tobacco used to be good money. Not now. Not anymore," says Cappy. "The U.S. imports

more tobacco than they export. Cigarette consumption is going down. Electric cigarettes are taking over. It's a changing."

Philip Morris cancelled Cappy's contract in 2014. He's now a member of the Burley Tobacco Growers

Cooperative out of Lexington, KY. Burley is a type of tobacco.

"A majority of your cigarettes are made out of flue-cured tobacco grown down south. Burley tobacco is a flavoring. It's a taste and smell they can't get out of flue tobacco. They mix the two together to get a good blend," explains Cappy.

He began growing his tobacco seeds in a greenhouse back in March. By May, the plants were ready to go into the ground. In late August, with the help of family and his partner Donna Holley, Cappy harvested about 4,800 lbs. of tobacco. It hung in a barn just up the dirt road from his field to cure for two months. The golden leaves hang in the rafters. Then it was baled

and sent off to the cooperative. The going price for Burley tobacco this fall is \$1.90 a lb.

Cappy stresses even with all the advances in processing tobacco there's still a lot you have to do by hand.

"You have to have a work ethic. You can't just sit on the porch," he stresses. "You can't hardly find help anymore. The mailbox is too handy."

For now, Cappy plans to continue planting a small plot of tobacco. However the future of the crop here in West Virginia, he says, is a lot like blowing smoke into the wind.



Potomac State's Equine Program Has Successful Show Season

The 2015 equine show season has been the most rewarding yet for Potomac State College of West Virginia University horses, students, faculty, and staff.



Potomac State College of West Virginia University recently made an impressive showing at the All American Quarter Horse Congress, in Columbus, Ohio, with PSC COOL ARRAY, a.k.a., Jazzy. Showing the filly in the Youth Weanling Fillies to a Reserve Championship Congress was Student Sydney Ibarra, from Cumberland, Md. Also pictured is Jared Miller, the College's Equine Program Coordinator and Instructor.

As part of a large donation in 2014, Potomac State received four mares and one stallion from Donald Rice, an Alabama business man. The stallion, Cooler Than All, is a Congress Grand Champion and American Quarter Horse Association (AQHA) Reserve World Champion. The recent success of Potomac State's equine athletes are a result of this generous donation.

Obvious One Coolest, who goes by "Ally" at the barn, is one of the mares donated by Rice. In the fall of 2014, Ally placed in her class at the Pre-Turkey Quarter Horse Show in Herndon, Va. She continued last year's success on June 28, 2015 at the Northern West Virginia Quarter Horse Association Spring Show in Beverly, W.Va. At this show, she was the Grand Champion Open Mare with Jared Miller, Potomac State's Equine Program Coordinator, on the halter and Grand Champion Amateur Mare with Kelly Malone, a former equine department employee.

Equine, continued on page 8

Chef Dale Hawkins Serves Up a New Enterprise

A familiar face in West Virginia's local food scene is starting a new venture that promises to expand the market for West Virginia food producers while providing an alternative to common fast food choices.

Chef and entrepreneur Dale Hawkins' new storefront, Fish Hawk Market, features local value-added products, seasonal produce, and grab-and-go sandwiches, along with scratch-made baked goods and entrees.

"Everything we do we try to do in a local/regional way," says Hawkins. "Especially this time of year, there's not as much coming off the farms, but we still have a pretty decent produce selection."

Items available at a soft opening that turned into a bigger-than-expected affair included a wide variety of cookies and tarts, jams and jellies, and maple syrup.

"Eventually, we'll have a cooler that'll have grab and go items like entrees and salads," he adds. "It really is good food for a good price, a nice alternative to fast food that's healthy."

"Well, it's not always healthy because we like to use cream and butter," he admits with a laugh.

"Main Street Buckhannon has really become a happening place, and we wanted to be here because [of that]. A food market like we're putting out there is really different than anything else anyone is doing," Hawkins says.

The store is part of Hawkins' Fish Hawk Acres brand. It's located across from the Upshur County Courthouse on Main Street in Buckhannon and will be open for lunch and dinner Monday - Friday from 11 a.m. - 7 p.m.

More information is available at <https://www.facebook.com/Fish-Hawk-Acres-232313496782888>.

Fun Farm FACTS

Kids are 4 times more likely to eat vegetables they've helped grow in a garden! (Cornell study)



The average West Virginian eats about 117 lbs. of potatoes a year! Mashed, boiled, baked and chips.



Why are most barns painted red? In the past, red paint was the cheapest color to buy!

WANT MORE FUN FACTS? Follow us on Twitter @WVDeptofAg

Apiary Events

Barbour Co. Beekeepers Assoc.
Monthly Meeting
 4th Thursday, 7 p.m.
 Barbour Co. Extension Office
 2 mi. south of Philippi on Rt. 250
 Contact David Proudfoot 823-1460;
dp-foot@hotmail.com.

Central W.Va. Beekeepers Assoc.
Monthly Meeting
 1st Monday
 Braxton Co. High School, Vo-Ag Rm.
 Contact Susan Bullion, 452-8508;
billandsuebullion@frontiernet.net.

Cabell/Wayne Beekeepers Assoc.
Bi-Monthly Meeting
 2nd Monday
 Christ Temple Church
 2400 Johnstown Road, Huntington, W.Va.
 Contact Gabe Blatt, 429-1268.

Clay Co. Beekeepers Assoc.
Bi-Monthly Meeting
 2nd Monday
 Buffalo Valley Baptist Church
 Clay, WV
 Contact Tim Clifton, 548-3024
tclifton@penn.com.

Corridor G Beekeepers Assoc.
Monthly Meeting
 1st Tuesday, 6 p.m.
 Chapmanville Middle School
 Chapmanville, WV
 Contact Tony Meadows, 524-7690
Fastrakhounds@outlook.com.

Gilmer Co. Beekeepers Assoc.
Monthly Meeting
 3rd Tuesday, 6 p.m.
 Gilmer Co. Public Library
 Glenville, W.Va.
 Contact Bobbi Cottrill, 462-7416;
bcottrill119@hotmail.com.

Barbour Co.: 100 A. w/house, garage, 2-story barn, riding arena, equipt. bldg., lg. run in shed, fenced for horses & cattle, spring water, crks., cattle tanks, pasture, meadows, woods, \$480,000. Ken Gilbert, 20488 Morgantown Pike, Thornton, 26440; 265-3191.

Putnam Co.: 13 A. w/houses, horse training facility, barn, 18-stall indoor arena, turn out pens, outdoor ring, farm equipt., sheltered outbldg., \$259,900. Larry Jones, 2376 Steel Ridge Rd., Red House, 25168; 382-6013.

Jackson Co.: 34 A. w/house, woods, pasture, natural springs, fenced, all utilities avail., Sandyville area, \$200,000. Shirley Rhodes, 8381 Parkersburg Rd., Sandyville, 25275; 273-5622.

Goat Sales

Pygmy buckling, black/white, \$100. Paul Elliott, 3397 Gillespie Run Rd., Harrisville, 26362; 643-2556.

Boer 3/15 buck, correct color, disbudded, dewormed, trimmed feet, ready for fall breeding, \$180. Harley Foxworthy, 1056 Old Henry Rd., New Milton, 26411; 349-2868.

Goats, \$75. Laura Hise, P.O. Box 51 Dunmore, 24934; 456-4795.

Nigerian Dwarf doe w/3-mo. buck twins, \$225/all or can separate. Lynn Joyce, 257 Snow Gap, Gap Mills, 24941; 772-5439.

Boer wethers & doeling for your 4H & FFA projects, clean herd, proven champions, \$200/up. M. Maxwell, 97 Old Lock 12 Rd., Morgantown, WV 26501; 983-8584.

Alpine: bucklings; \$150; wethers, \$100, can be ADGA reg., parents on site. Leah Snow, HC 60, Box 231A, New Martinsville, 26155; 455-3998.

Pure %100 Boer does, 2, 3-yr., good color/genetics, \$250/ea. John Ward, HC 85, Box 90, Jumping Branch, 25969; 860-659-2980.

Hog Sales

Pure Berkshire 2-yr. boar, good disp., not reg., proven, approx. 550 lbs., located in Summers Co., \$600. Laura Brenner, P.O. Box 60, Sandstone, 25985; 814-777-0562.

Cabell/Wayne Beekeepers Assoc.
Bi-Monthly Meeting
 2nd Monday, 7 p.m.
 Christ Temple Church.
 2400 Johnstown Rd. Huntington, W.Va.
 Contact Gabe Blatt, 429-1268.

Highlands Apicultural Assoc.
Monthly Meeting
 4th Monday, 6:30 p.m.
 WVU Ext. Office Meeting Rm.
 Elkins, W.Va.
 Contact Ben McKean, 227-4414;
hiapas@yahoo.com.

Jackson Co. Beekeepers Assoc.
Bi-Monthly Meeting
 McDonalds Bldg., Jackson Co. Fairgrounds
 Cottageville, W.Va.
 Contact Jeff Crum, 531-0018
jefcrum@yahoo.com.

Kanawha Co. Beekeepers Assoc.
Annual Christmas
 Dec. 19, 10 a.m.
 St. Albans Library, St. Albans, W.Va.
 bring a generic gift, \$5/under for exchange
 Contact Steve May, 727-7659;
kanawhavalley.beekeepers@yahoo.com.

Marion Co. Beekeepers Assoc.
Monthly Meeting
 4th Thursday, 7 p.m.
 Pleasant Valley Municipal Bldg.
 2340 Kingmont Rd.
 Fairmont, W.Va.
 Contact Tom Kees, 363-4782;
 Nancy Postlethwait, 366-9938
lpostlethwait@yahoo.com.

Mercer Co. Beekeepers Assoc.
Monthly Meeting
 First Monday, 7 p.m.
 Princeton, W.Va.
 Contact Bill Cockerman, 425-6389.
blackoak85@gmail.com.

AKPR reg. Kune Kune weaned piglets, idea for homesteading, 4H/FFA, black/white spotted or brindle, use as feeders, show or breeding stock, \$250-\$500. Betsy Plumer, 56 Grimaldi Way, Hedgesville, 25427; 433-4444; vandaliakennel@frontier.com.

Potbelly, 5-mo., black, neutered, \$100. Tri-sha Somerville, 1700 Spring Valley Rd., Asbury, 24916; 647-3245.

Tamworth, 9-wk., red, \$80/ea. Kim Templon, 5836 Pine Crk. Rd., Grantsville, 26147; 354-7650.

Horse Sales

Donkey jacks, 1, white & 1, brown w/little white, both 48", \$200/ea. S. Christian, 827 Feaster Rd., Lewisburg, 24901; 497-2020.

Clydesdale 7 & 8 yr. team, 18 h, broke in harness, need work to get back into routine, pasture eaters for a while, stand for farrier, load & haul great, \$5,000/team. Tiffany Feathers, 248 Thornwood Rd., Jane Lew, 26378; 672-2188.

Tenn. Wlkr. mare, bay w/no markings, 15.3h, now being trail ridden, has excel. papers, \$1,500; other top bred mares, \$1,000/up; stud service, \$150. Bill Harper, 513 Kentuck Rd., Kenna, 25248; 372-4179.

Reg. Mtn. Pleas. mare/2 geldings, natural gait, good conf./disp., \$1,000/up. Sharon Haught, 225 Peacock Lane, Davisville, 26142; 679-2097; goldenrodfarm@hotmail.com.

Horses, 2, \$300 & \$500. Catherine Howard, Rt. 1, Box 7, Moatsville, 26405; 457-2178.

Miniature horses, 13-yr. mother & 3-yr. daughter, painted white & light brown, sold as a pr. only, \$500/pr. Roy Gill, Box 5599 Cooks Run Rd., Lindsdale, 24951; 956-0448.

Percheron, white w/black specks, approx. 1,800 lbs., broke to all farm work & traffic, \$3,500 or \$4,200 w/harness collars. Russel Skiles, P.O. Box 1, Gandyville, 25243; 577-6950.

Jersusalem, 4-yr. female, 48", guard donkey, \$300. Eugene Suder, 183 Randolph St., Buckhannon, 26201; 472-2807.

Mountaineer Beekeepers Assoc.
Monthly Meeting
 2nd Monday, 6:30 p.m.
 Ritchie Co. Public Library
 Harrisville, W.Va.
 Contact Shanda King, 643-2443.
wwakings@yahoo.com.

Nicholas Co. Beekeepers Assoc.
Monthly Meeting
 3rd Monday, 7 p.m.
 Summersville Public Library
 Summersville, W.Va.
 Contact David Brammer, 619-0189
cdbrammer@frontier.com.

North Central W.Va. Beekeepers Assoc.
Monthly Meeting
 Third Monday, 7 p.m.
 Harrison Co. 4-H Center
 Clarksburg, W.Va.
 Contact Michael Staddon, 782-9610.

Potomac Highlands Beekeepers Assoc.
Monthly Meeting
 3rd Thursday
 Bank of Romney Comm. Center
 Romney, W.Va.
 Contact Elvin Rose, 434-2520;
emrose0206@yahoo.com or
potomachighlandsbeekeepers.weebly.com

Preston Co. Beekeepers Assoc.
Monthly Meeting
 3rd Thursday, 7 p.m.
 Preston Co. Ext. Office
 Contact Don Cathell, 454-9695.

Horse Wants

Gelding 8-15 yr., broke, must be gaited, Nicholas Co. Lanty Price, 72 Hope Rd., Fenwick, 26202; 846-9549.

Job Sales

Horse boarding, \$350/mo. Kimberly D'Arco, 194 Homestead Lane, Charleston, 25312; 984-0950.

Plant Sales

No medicinal plants, nursery stock, common agricultural seeds unless tested for germination.

For trade, heirloom fruit & vegetable seed, collected of generations, for other heirloom seed. J. Ferrell, RR 3, Box 189, Milton, 25541; 743-5744.

Pole bean seed: old-time fat man, Logan Giant & rattlesnake, turkey craw, Oct. tender hull & bush, greasy & white pole, brown half runner, more, \$12/100 seed; winter onion sets, \$13/100 sets, all ppd. Betty Flanagan, 467 Ritchie Farm Rd., Summersville, 26651; 880-0135; allen.flanagan@gmail.com.

Tobacco seed: W.Va. Mtn. grown burly, organic, germination tested, incl. growing instruction, \$4/tsp. \$6/2 tsps. \$8/3 tsps.; all **plus** first class SASE. Bill Hailer, 2031 Hiner Mill Rd., Sugar Grove, 26815.

Winter onion sets, \$20/qt., plus post; garlic clove seed, \$2/½ tsp.. May McDaniel, 102 Tiskelwah Ave., Elkview, 25071; 965-6106.

Elephant garlic, organic, 4 lg. individual cloves, plant 10/15 for 7/16 harvest, \$15, ppd w/planting instructions. Chuck Wyrostok, 230 Griffith Run, Spencer, 25276; 927-2978.

Sheep Sales

Hamp. 10-mo. ram, proven breeder, halter broke, club lamb blood, \$400. Justin McClain, 2853 Dry Fork Rd., Salem, 26426; 782-3983.

Katahdin ram, white, \$150. Greg Sava, 1896 Bays Rd., Birch River, 26610; 649-2975.

Miscellaneous Sales

No riding habits or other clothes; appliances or furniture; antiques or crafts; hand power tools or equipment; food processing or preservation items or equipment; general wood working tools; firewood. Only dogs recognized by the AKC as herding or working can be accepted.

Hay, sq. bales, mixed grass, \$3.50/bale. Leland Anderson, 1568 Ward Rd., Canvas,

Southeastern Beekeepers Assoc.
Monthly Meeting
 2nd Thursday, 7 p.m.
 Osteopathic School-Alumni Center
 Lewisburg, W.Va.
 Contact Mary Holesapple, 772-3272;
mary.holesapple@frontier.com.

Tri-State Beekeepers Assoc.
Monthly Meeting
 3rd Thursday, 7 p.m.
 Good Zoo Bldg. - Oglebay Park
 Wheeling, W.Va.
 Contact Steve Roth, 242-9867;
sroth29201@comcast.net.

Upshur Co. Beekeepers Assoc.
Monthly Meeting
 3rd Tuesday, 6:30 p.m.
 W.Va. Farm Bureau Bldg.
 Buckhannon, W.Va.
 Contact Delmuth Kelley, 472-0184.

West Central Beekeepers Assoc.
Monthly Meeting
 4th Saturday, 1 p.m.
 Roane Co. Committee on Aging Bldg.
 Spencer, W.Va.
 Contact Dale Cunningham, 354-6916;
janingham46@yahoo.com.

WV Beekeepers Assoc.
Monthly Meeting
 Nov. 7, 10 a.m.
 79er Restaurant
 Burnsville, W.Va.
 Contact Paul Cappas, 291-0608;
paulcappas65@yahoo.com.

26662; 872-2268.

Horse blankets: summer, \$30; winter, \$40; winter hood, \$30; cooler, \$30; bareback pad, \$40, neck sweater, \$10; cribbing muzzle, \$10; show stall cover, \$30; more items. Kim Beane, 924 Helene St., St. Albans, 25177; 546-9110.

Hay, '15, 4x5, round bales, never wet, barn kept, \$40/bale. Bernard Bragg, 164 McCurdysville Pike, Rivesville, 26588; 278-7346.

Hay, '15, 2nd cut, sq. bales, mixed grass, barn kept, never wet, horse quality, \$4.50/bale, located in Summers Co., del. avail. for \$2.50/loaded mi. Lauren Brenner, P.O. Box 60, Sandstone, 25985; 814-777-0562.

Aust. Shep. 15-mo. female, tri-color, \$150. Eileen Brown, 3076 Gatewood Rd., Fayetteville, 25840; 465-5072.

Hay, 5x6, round bales, \$45/bale. S. Christian, 827 Feaster Rd., Lewisburg, 24901; 497-2020.

Trailer, 3H, slant load, gooseneck, weekender package w/rear tack, \$6,500/obo. Daniel Clower, 272 Hickory Orchard Rd., Parsons, 26287; 478-4142; dclower03@gmail.com.

Hay, lg. sq. bales, fert., never wet, meadow mix, easy access, assist. loading, del. charge, 1st cut, \$3.50/bale; 2nd cut, \$4/bale. R. Conrad, 185 William Smith Rd., Rivesville, 26588; 278-2642.

Hay, 4x5 round bales, mixed grass, never rained on, stored inside, \$30/bale. Eric Cunningham, 2862 Stewardstown Rd., Morgantown, 26508; 282-5194.

Aust. Shep. 9/15 pups, blue merles & black tri, \$325/up. Lee DePolo, P.O. Box 4610, Bridgeport, 26330; 842-3535.

Saddle, Tucker trail, brown, medium width, 15 ½' seat, trail stirrups, brass hardware, \$850. Lisa Dwire, 389 Hilltop Ridge, Harrisville, 26362; 481-7176.

Hay, sq. bales, 1st cut, timothy/orchard grass, never wet, \$3/bale; 2nd cut, \$4/bale; 2nd cut mixed grass, \$4/bale. B. Fike, 22672 George Washington Hwy. Aurora, 26705; 612-5362.

Livestock guardian pups, \$100/ea. Ron Fletcher, 578 Cabin Run Rd., Middlebourne, 26149; 758-4819.

Scales, Paul Limetech, weighs up to 2,000 lbs., \$1,500. Frank Goodin, 3289 Mt. Union Rd., Buckhannon, 26201; 472-5661.

Christmas trees, White Pine, 6'-8', fully sheared, \$10/ea. Ronald Grimes, 7220 Frost Rd., Marlinton, 24954; 799-4021.

Still looking for that perfect Christmas tree?



The WVDA has a list of WV-grown cut and carry trees!

SHOP LOCAL!
<http://bit.ly/1LjXicj>

Western saddle, 15", \$300. Tamara Hagey, 3369 Somerville Fork Rd., Palestine, 26160; 275-0042.

Hay, '15, 4x4, round bales, barn kept, \$40/bale. Phil Haller, 29 Proudfoot Rd., Philippi, 26416; 457-1477.

Hay, 4x4, round bales, barn kept, \$35/bale, del. avail. 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.

Hay, 4x4, round bales, \$15 -\$25. Sam Haynes, Meadow Mtn. Rd., Clintonville, 24931; 392-6466.

Fish for stocking: Rainbow Trout, \$4/lb., Bass, 3"-4", \$1.00; bluegill, 3"-5" & catfish, 4"-7, 50¢, hybrid bluegill, 3"-5", 50¢; goldfish, 4"-6", \$1; minnows, \$12/lb.; shiners 13 lb. grass carp, 9"-13", \$12; koi, 5"-7", \$7, del. avail. Fred Hays, P.O. Box 241, Elkview, 25070; 415-7617.

Eat corn, \$3.60/bu./or current market value, before cribbed. George Hereford, 14812 Crab Crk. Rd., Southside, 25187; 675-1957.

Rabbits, Lionhead, \$10/ea. or \$15/2. Lynn Joyce, 257 Snow Rd., Gap Mills, 24941; 772-5439.

Corn wagon w/hole on right side, 40 bu., good cond., \$400. Ronnie Keaton, 663 Lower Mud River Rd., West Hamlin, 25571; 824-3379.

Fence post, \$8.50/ea. Allen McDermott, P.O. Box 757, Ona, 25545; 743-6548.

ASDR/CKC reg. Aust. Shep. pups, 1, black tri, female & 1, red tri female, \$350; red merle males, 1 w/2 blue eyse & 1w/1 blue eye, \$400. tails docked, vacc./wormed. Vicki Mitchem, 955 Powley Crk. Rd., Hinton, 25951; 575-6036.

Hay, sq. bales, never wet, barn loft kept, few mi. out of town, \$4/bale. Ron Montcastle, 1415 Adams Ave., Milton, 25541; 743-6665.

Hay, 1st & 2nd cut, never wet, mixed hay, \$3.50/bale. Marlin Morris, 2262 Euler Rd., Newton, 25266; 565-9172.

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

Wagonette, Roberts, 4 passenger, pneumatic tires, excel. cond., 7-8 yrs., stored inside & covered, shafts & team pole, smooth trail carriage, \$2,900. John Porcella, HC 67, Box 610 Renick, 24966; 497-3875.

Saddle, bull riding, \$100 -\$500. Brian Powell, 418 1/2 Virginia St. W., Apt. C, Charleston, 25302; 545-0344.

Eggs, brown, olive & green, \$2.50/dz. Melissa Reed, 482 Stormy Weather Lane, Philippi, 26416; 457-3459.

Hay, '15, extra lg. sq. bales, never wet, excel. quality, \$5/bale. Rex Reed, 482 Stormy Weather Lane, Philippi, 26416; 457-3459.

Hay, Fairmont-Grafton area, 1st cut, round bales, never wet, mixed meadow, great for horses, limed/fert. according to WV Agriculture soil test, easy access, will load, \$35/bale. Leslie Rogers, 1020 Stadiuim Dr., St. Marys, 26170; 684-7133; leslie16@suddenlink.net.

Hay, 800 lb., round bales, 1st cut, mixed grass, \$18/bale. Wayne Shook, 4343 Irish Ridge Rd., Cameron, 26033; 845-6902.

Rabbits: New Zealand, 5-mo. bucks, \$18/ea. or \$15/all 8; 6-mo. does, 1, Californian & 1, New Zealand, \$20. T. Skinner, P.O. Box 31, Sand Fork, 26430; 462-5531.

Canning jars, 35¢/ea. Richard Smoot, 7299 Jersey Mtn. Rd., Romney, 26757; 822-5685.

AKC reg. Collie, 9/15 pups, sable, vacc./wormed, parents on site, farm raised, males, \$400; females, \$500, limited breed rights, full rights extra. Juva Stemple, 2217 Coyote Run Rd., Belington, 26250; 838-8669.

Hay, good quality, mixed, 4' round bales,

never wet, shed kept, easy access, will load, 1st cut, \$25; 2nd cut, \$30/bale. Dave Stephenson, 134 Dogwood Lane, Keslers Cross Lanes, 26675; 619-8454.

Acreage: Mercer Co., 540 A., approx. 90 A. pasture, bldgs., elec., pond, springs, 15 min. off US 460, \$2,500/A. Shane Southern, Rt. 1, Box 175, Peterstown, 24963; 900-3434; shanesouthern@hotmail.com.

Aust. Shep. 11/15 pups, tails docked, parents on premises, \$200/ea. Bobby Stover, 207 Crooked Run Rd., Mt. Hope, 25880; 877-3316.

Trailer, '95 cattle, gooseneck, pull, 16', tandem dbl. axle, good cond., \$2,000. Eugene Suder, 183 Randolph St., Buckhannon, 26201; 472-2807.

Rain barrels: 60 gallon, comes with list & instructions, \$30/ea.; completed barrell w/wooden frame & lattice, ready to paint, \$150. Marion Tanner, 2351 Maple Ave

AKC German Shep. pups, sables, black & tan, \$700/ea., includes obedience training. Myron White, 1340 Emma Rd., Kenna, 25248; 372-5988.

Fish for stocking: Bass, 80¢; giant bluegill; shell crackers, 55¢; crappie; yellow perch; shinner breeders, 65¢; trout, 75¢; walleye, 95¢; more; all fish 2"-4"; water lillies, \$10/ea.; assort. water plants, \$1.25/ea. Karen Zetts, 878 Hatchery Rd., Inwood, 25428; 229-3654.

Hand spinning fleece, white & natural colors, Shetland, Border Leicester, Horned Dorset/ Shetland, \$10/lb./+/-; spinning wheel, Ashford traditional w/jumbo flyer unit & 5/extra lg. bobbins, \$450. Linda Zinn, 2162 Skelton Run, Wallace, 26448; 782-3704.

Miscellaneous Wants

Hay, cheap even if it's old, prefer sq. bales but will consider round, within 50 mi. of Monroe Co.; pasture or hayfields, will work on fence if needed, big enough to keep 5-10 head. Roy Gill, Box 559, Cooks Run Rd., Lindside, 24951; 956-0448.

Acreage: Harrison Co. or surrounding area, 10 A. suitable for horses & house. Catherine Howard, Rt. 1, Box 7, Moatsville, 26405; 457-2178.

Equine, cont. from page 5

She earned an additional 4 open halter points and 2.5 amateur halter points, qualifying the mare for the American Quarter Horse World Championship Show in Oklahoma City, Okla.

At the time of the 2014 donation, two of the mares were in foal to the stallion Cooler Than All. One mare foaled in February 2015 and the other in March. "We knew as soon as we saw the February filly that she would be special", stated Miller. The students were involved with both fillies from day one; assisting with imprint training, halter training and fitting for the fall futurities. "In July, I made the decision to primarily focus our attention on the older filly. She was really maturing at that point and I knew we needed to show her." said Miller. "I wanted to give one of our students the opportunity to show in in the non-pro and youth division and I would show her in the open".

The College's first outing with the February filly, named PSC Cool Array, a.k.a. "Jazzy", was September 5th and 6th at the Pennsylvania Quarter Horse Association Nittany Classic and Futurities in Centre Hall, Pa. There, Jazzy was the winner of the Non-Pro Weanling Filly Futurity and the winner of the Okie Wyatt Memorial Trophy with PSC Freshman Sydney Ibarra, from Cumberland, Md. She was also the winner of the Open Weanling Filly Futurity and the winner of the Vicki Zipperlein Memorial Trophy with Miller on the halter.

The College's second outing was on September 18th and 19th in Winfield, W.Va., at the West Virginia Quarter Horse Association WV Breeders Futurity and WV Mountain State Open and Non-Pro Futurity, where both the filly and student continued their winning ways. Jazzy was the Champion Weanling Filly of both the WV Breeders and Mountain State Futurity with Ibarra.

The College's final stop for the 2015 show season was the All American Quarter Horse Congress, held in Columbus, Ohio. At this show Jazzy was 10th in the Open Weanling Fillies and 7th in the Limited Weanling Fillies with Miller. Ibarra showed Jazzy in the Youth Weanling Fillies to a Reserve Championship Congress placing. "I really enjoyed getting the opportunity to show such a wonderful filly and I'm looking forward to the 2016 show season." stated Ibarra, who has shown horses from a very young age.

"We are excited to promote our equine program by allowing both students and faculty the opportunity to exhibit horses at this level," concluded Miller. For more information regarding Potomac State's Equine Program, please contact Miller at 304-788-6898 or by e-mail at Jared.Miller@mail.wvu.edu.

WV FOOD & FARM COALITION
2016 LOCAL FOODS DAY AT THE LEGISLATURE
Jan., 26, 7:30 a.m. - 11:30 a.m.
State Capitol Rotunda
Charleston, WV

2016 WV Equine Events Calendar

The West Virginia Department of Agriculture publishes a statewide Equine Events Calendar during the show season. To list your club or organization's event(s), please fill out the listing form and return it by February 10, 2016. Any entries received after the deadline will not appear in the Equine Events Calendar. This deadline will ensure calendar availability by April 1.

Only one event listing per form; if additional forms are necessary, please duplicate. Fill listing form out completely (we must have a complete and accurate address and telephone number). Only the name of the contact person and phone number will be published. **All event listings must be held in WV, unless the event is sponsored by a WV Equine Organization. (PLEASE PRINT)**

Date: _____ Time: _____

Event: _____

Sponsor: _____

Place/Location: _____

Contact Name: _____

Address: _____

Telephone: _____ Email: _____

Note: If your event date or location changes please notify us at 304.558.2210 at least 60 days in advance, so the correct information will appear in the appropriate issue of the Market Bulletin.

Return by February 10, 2016 to:

West Virginia Dept. of Agriculture, Tracy Fitzsimmons, Livestock Marketing Specialist
Marketing & Development Division, 1900 Kanawha Blvd., East, Charleston, WV 25305-0178

304.558.2210; Fax: 304.558.2270; tfitzsimmons@wvda.us