

THE MARKET BULLETIN

“TELLING THE STORY OF WEST VIRGINIA AGRICULTURE”

KENT A. LEONHARDT, COMMISSIONER www.agriculture.wv.gov JOSEPH L. HATTON, DEPUTY COMMISSIONER

Maple and More

West Virginia's Syrup Industry Expanding

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When you think about drizzling syrup on top of a stack of hot, fluffy pancakes, maple is what comes to mind. West Virginians have been making maple syrup for centuries, tapping an abundance of sugar, red and silver maple trees. It wasn't until the last two decades that this home hobby became an emerging

feet, with a lush crown of green leaves that resemble maple. Sycamores are water-loving and can be found in abundance along rivers, creeks and streams in West Virginia.

So, what gave someone the idea to tap a sycamore for mass production purposes? You'd have to ask Luke Taylor-Ide.

"I'm the Vice President of Community Engagement at Future Generations University. I grew up in Pendleton County. Maple syrup was always on my radar. We used to go to the Highland County Maple Festival, which is right over the state line in Virginia," he recalls.

But it wasn't until he started his job at Future Generations that he was introduced to the ins, outs and intricacies of making maple.

"Mike Rechlin was our longtime Dean at Future Generations. Mike's passion and hobby was researching maple syrup," says Taylor-Ide. "Mike is the one who really helped open my eyes to the fact maple syrup can be something more than just a hobby."

In 2018, Future Generations decided to partner with the West Virginia Maple Syrup Producers Association and the West Virginia Department of Agriculture to help move the state's maple syrup industry to the next level. Future Generations helped sponsor maple

workshops and hands-on training. They also wrote grants to bring research money to West Virginia. But it was at a Southern Maple Research Symposium, held in West Virginia, that a light bulb turned on for Taylor-Ide.

"For me, as a Program Director, listening to these conversations between scientists, policymakers and producers, it was clear there were a lot of opportunities when it came to adapting what we know about maple syrup science and using those practices to experiment on other trees in our diverse woodlots."

All Taylor-Ide had to do was look out his front window for inspiration. His father owns McCoy Mill, a historic grist mill sitting on the banks of Thorn Creek just south of Franklin. Taylor-Ide lives next door. What he saw out his window were sycamore after sycamore lining the banks of the creek.

"We really didn't have any money to fund sycamore research at Future Generations. Unlike, say black walnut, sycamores are not considered a specialty crop. I was able to shake some money from my piggy bank and rounded up some leftover equipment. Mike volunteered his time, and we started tapping sycamores largely because we didn't believe you could do it. Could we make syrup? If so, what's involved in it? How viable would it be for a local landowner?" Taylor-Ide wondered.



Commissioner Kent Leonhardt taps a sycamore tree at McCoy Mill during 2023 Mountain State Maple Days.

industry here in the Mountain State. In 2023, West Virginia maple makers produced 11,000 gallons of syrup, and it's selling like hotcakes. There are even two days set aside every year, in 2024 on February 17 and March 16, as Mountain State Maple Days to celebrate the industry.

But maple isn't the only tappable tree found here in West Virginia. Walnut and hickory trees were tapped by early West Virginia settlers, and many home tappers still do so today. Now, a handful of maple producers are researching the viability of tapping sycamores. These deciduous trees can grow as tall as 40

FROM THE COMMISSIONER:

Empowering Agriculture: Robust Discussions to Bolster the Ag Industry's Growth and Resilience



We started 2024 in a flurry of activity here at the WVDA. As we enter month two, we are in the middle of our legislative session, which I will report on in next month's column. We continue to fight for agriculture, to improve facilities, like our outdated labs, and to fund programs that strengthen our industry. Two of those programs are VetStart WV and WV Grown. As I wrote about last month, VetStart WV is a four-year degree program that would be the first of its kind in the state. The program would provide a higher level of training and education and fill a much-needed support role for our veterinarians. We also consistently strive to advance our WV Grown Program, which identifies food grown or processed in-state, and keeps food dollars in local economies. Speaking of WV Grown, the Winter Blues Farmers Market is set for later this month in Charleston. We are confident it will be another successful year for our retailers and the shoppers.

My staff and I recently held an agriculture roundtable in Morgantown with Pennsylvania Secretary of Agriculture Russell Redding and Ohio Director of Agriculture Brian Baldrige. The purpose of the meeting was to continue to improve communication and emphasize the importance of working across state lines. Quite often, we deal with shared issues, and there are no boundaries when it comes to the health and safety of our nation's plants, animals, and food supply. We had engaging discussions on

foreign animal disease preparedness, dairy production, and farmland preservation. There were many more topics on our list, and we agreed at the end of the day to continue our



U.S. Senator Shelley Moore Capito recently hosted a West Virginia Farm Bill Priorities Roundtable in Morgantown with U.S. Senator John Boozman (left), ranking member of the Senate Agriculture, Nutrition and Forestry Committee, and Commissioner Kent Leonhardt. Agriculture stakeholders from across the state met to discuss the Farm Bill and the impacts it will have on West Virginia.

conversation. We finished the day with a tour of Mountaintop Beverage. The state-of-the-art aseptic milk manufacturing facility never fails to impress and spur conversations about the future of dairy. From new innovative products, like the shelf-stable ones Mountaintop produces and how to better assist dairy producers with market access, competitiveness, and aging infrastructure issues, we have a lot to talk about.

The Farm Bill, currently under another extension until September 2024, is being negotiated in Congress. U.S. Senator Shelly Moore Capito hosted a West Virginia Farm Bill Priorities Roundtable in Morgantown with U.S. Senator John Boozman, ranking member

of the Senate Agriculture, Nutrition and Forestry Committee. We were joined by state leaders from a variety of organizations, as well as producers, internet service providers, veterinarians and foresters, among others, to discuss the Farm Bill and the impacts it will have on West Virginia.

We kickstarted the discussion with the FARMacy WV program. Currently, in 30 locations in 24 counties across the state, FARMacy WV is providing fresh produce as well as nutrition and cooking skills classes to at-risk patients who join the program. It is also providing economic stability to our farmers who supply their fruits and vegetables to the expanding program. With 43 of 55 West Virginia counties classified as food deserts, the

need is growing. We continued the discussion on the VetStart WV initiative and the need to have a Bachelor-level program that is a cost-effective way to prepare students for an open job market and fill a much-needed gap in animal care in West Virginia. Many more priority topics were added to the list that Senators Capito and Boozman will take back to Washington. It was a great opportunity to gather many of our agriculture stakeholders in a room and discuss priorities that will strengthen our agriculture industry.

Kent Leonhardt, Commissioner of Agriculture

Animal Health Bulletin: Copper Deficiency in Cattle

Copper deficiency has been well recognized as a widespread potential problem in cattle worldwide. Copper deficiency occurs when the diet contains an abnormally low amount of copper (primary copper deficiency) or when copper absorption or metabolism is adversely affected due to other constituents of the diet interfering with absorption and utilization of the ingested copper (secondary copper deficiency). Prominent amongst these are molybdenum, sulfur, and iron. Secondary copper deficiency is much more likely in cattle farming. It has also been referred to as teart, peat scours, renguerra, pine, and salt lick disease. Clinical signs include diarrhea, decreased weight gain, unthrifty appearance, anemia, changes in coat color, spontaneous fractures, and lameness. Copper deficiency can be diagnosed by blood analysis, hair analysis, and liver biopsy. Pasture analysis can also be valuable to take into consideration. Treatment of copper-deficient cattle is usually possible, and the prognosis is guarded to good. The minimum recommended dietary copper concentration (dry matter basis) is 4 to 10 ppm (mg/kg) for cattle. The most important goal of copper supplementation is to provide adequate dietary

amounts without over supplementing or risking toxicity. Copper supplementation may be achieved by the addition of copper to the salt/mineral mix. Other treatments include copper injections and the addition of copper oxide needles/wires (also called Copasure). These wires reside in the reticulum and abomasum and slowly release copper for absorption. Some best practices to consider are: establish whether or not the soil and the complete ration are deficient in copper, establish whether copper deficiency is the reason for poor doers, improve pastures in severely copper deficient areas by incorporating species like legumes, and include trace element status monitoring as part of the Herd Health Plan.

For more information, please check out the following websites:
<https://www.dvm360.com/view/copper-deficiency-and-toxicity-ruminants-proceedings>
<https://www.farmhealthonline.com/US/disease-management/cattle-diseases/copper-deficiency/>
<https://extension.wsu.edu/animalag/content/trace-element-deficiencies-in-ruminants/>

— **Maple and More**, Cont. from page 1

The first year, they tapped 20 trees on the McCoy Mill property. What they harvested was a very small amount of sycamore sap.

"I was really excited to make sycamore syrup, but to be honest, it didn't taste that great," laughs Taylor-Ide. "It has a very different flavor profile from maple. It's much more akin to a molasses. It's not something I'd want to put on my pancakes."

At the same time, a maple syrup producing friend of Taylor-Ide told him about a batch of metabolized syrup he'd just made. You end up with metabolized syrup when temperatures drop suddenly and the sap freezes in the tree overnight. The sap gets released the next day. There's a lot of debate in the maple community on whether metabolization ruins the syrup. The flavor is often described as woody with a hint of peanut butter.

"I decided to combine some of my sycamore syrup with the metabolized maple to see what it tasted like. It tasted really good! That's when I started playing with the idea of blended syrups," explained Taylor-Ide.

He called his creation maplemore and started sampling it when visitors dropped by to see the sycamore taps at McCoy Mill on Mountain State Maple Days.

"I've had people beg me, beg me, to sell them sycamore syrup, and I won't. I'm sure I could get upwards of \$60 a bottle if I did," says Taylor-Ide. "But what we're doing right now is experimentation."

And he's not alone. A small handful of maple producers approached by Taylor-Ide have started tapping sycamore on their property. Trevor Swan, who operates Hillsboro Maple Works, in Pocahontas County, is one of them.

"My wife Cheryl and I have been making maple syrup just for the joy of it the past ten years. We decided to get serious and sell our syrup four years ago. We're tapping close to 1,100 maples this season," explains Swan. "We were considering adding some other boutique syrups such as black walnut and hickory when we heard about the sycamore study. The folks at Future Generations had been to our sugar bush and knew one of them was in a low elevation, flood plain kind of area, near the river, and it had a lot of

sycamores. So, they proposed joining them in their sycamore study."

For the past two years, Swan has tapped 50 sycamores.

"Each sycamore tap makes a lot less syrup than each maple tap. With sycamore, it's roughly 10 percent per tap of what you get from a maple. That's both less volume of sap and less sugar in the sap compared to maple. There's also a pretty substantial difference in the taste. We've made a couple early season batches of sycamore syrup that were light flavored and pleasant to the palate, something you could conceive putting on a pancake. But, the bulk of the sycamore syrup we've made is a lot more akin to the flavor of blackstrap

Meanwhile, Taylor-Ide says getting the word out there about sycamore syrup and boutique products like maplemore is critical. So is getting more maple producers interested in tapping their sycamore trees.

"If you're a small maple producer, as many producers are here in West Virginia, you may have 50 sycamore trees on your property. My question is, can we figure out a way to tap your 300 maples plus the 50 sycamore trees? Now, you have two types of syrup. What kind of economic options would it open to producers? West Virginia will never be Vermont when it comes to maple syrup, nor should it try to be. But, we could be the world's leader in sycamore syrup or walnut syrup

or blended syrups," he stresses. "So much of this goes back to our goal at Future Generations University. My real passion is sustainable community development. Most of our work at Future Generations, especially with sycamore, has been a project of passion. Since nobody knows about it, it's hard to get funding to pay for real research. But the reason we're so passionate about it is I see it opening up new opportunities for our farmers. It is something unique!"

Taylor-Ide is working with Virginia Tech to get

nutrition panels for sycamore syrup. That will allow producers to start labeling their products and move closer to marketing their syrup.

"Trying to grow a new industry will take time. Right now, we need to answer some basic questions that any farmer or landowner would ask before jumping into a new industry. But, we know for a fact that sycamore is an abundant natural resource. The trees are there, in every riverbed and creekbed across the state. They should not be cut down. They're so important for flood prevention. That doesn't mean those trees can't have an economic return. Syrup is one way to do that!"

To see sycamore taps and learn more about the potential for a sycamore syrup industry in West Virginia, you can visit McCoy Mill (293 Thorn Creek Rd., Franklin, WV 26807) during Mountain State Maple Days. Taylor-Ide might even let you sample some maplemore.



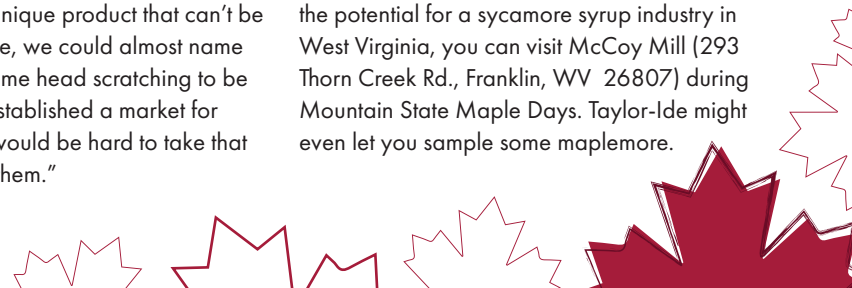
Luke Taylor-Ide, vice president of Community Engagement at Future Generations University, shows off a bottle of Maplemore Syrup to Commissioner Leonhardt. Maplemore is a mixture of maple and sycamore syrups that's in the research phase.

molasses, which is a very strong and almost bitter flavor, despite having the same sugar content in the finished product as maple syrup."

Swan says they've sampled their sycamore syrup and reactions vary from, "That's interesting," to "Oh! That's really good!"

This year Swan added 70 more sycamore taps, bringing the total to 130.

"Knowing we only get a tenth of the syrup compared to maple and there's the same amount of investment in the tubing and collection, same amount of time boiling and bottling...it just gets expensive. At the same time, if we're only making a couple gallons of it, and it's a totally unique product that can't be found anywhere else, we could almost name our price. There's some head scratching to be done. Until we've established a market for sycamore syrup, it would be hard to take that leap to tap a lot of them."



WHAT'S COOKIN'?

Recipes from the Heart

If your love language is food, February is the month to show your sweetie just how much you care. Why not whip up one of these dishes or all three to make a delicious meal. These recipes were sourced from three of our favorite WVDA cookbooks (Cooking with West Virginia Honey, Cast Iron Cookbook II and Apples – Consumer Guide with Recipes). They can be found on the WVDA website (<https://agriculture.wv.gov/divisions/communications/publications/>) along with other publications that feature dishes from some great cooks across the Mountain State. If you have a recipe you'd like to share, send it to marketbulletin@wvda.us. We'd love to print it in an upcoming issue!



FEBRUARY 2024



Sweet & Sour Cabbage

- 4 cups shredded cabbage
- ½ cup diced bacon
- 3 tablespoons flour
- ¼ cup honey
- ¼ cup vinegar
- ½ cup water
- ½ cup onion, chopped

Step 1

Cook shredded cabbage until tender. Drain. Dice bacon. Fry until well done. Drain and place on cabbage.

Step 2

Blend bacon drippings with flour. Add honey, vinegar, water and chopped onion. Cook until thickened. Pour over cabbage and bacon. Season to taste. Serve hot.

Tip:

Use a heavy-bottomed pot with a tight-fitting lid so the liquid stays inside the pot. Cabbage will release a good bit of liquid while it cooks.

Rosemary Chicken

(Myra Bonhage-Hale – Alum Bridge, WV)

- 4 chicken breasts, skinless
- Salt
- Pepper
- 3 tablespoons butter
- 5 garlic cloves, chopped or pressed
- 1 cup white (Chardonnay, Pinot Grigio) or Rose wine
- 1 1/2 cups mushrooms (shiitake preferred)
- 1 green pepper, cut into strips
- 1 tablespoon dried rosemary or 4 fresh sprigs
- 1 cup Mozzarella cheese, grated

Step 1

Preheat oven to 350. Cover bottom of iron chicken fryer skillet with salt and pepper. Heat until hot but not smoking. Add chicken and sear both sides, then sauté in butter with garlic cloves. When breasts are light golden brown, add wine, garnish with mushrooms and peppers. Sprinkle rosemary in sauce and over chicken.

Step 2

Place chicken fryer in preheated oven and heat 30 minutes. Check chicken; add more wine if needed. Sprinkle with cheese and heat an additional 15 minutes. Garnish with any additional rosemary.

Chunky Apple Cake with Butterscotch Sauce

(Sandra Perry – Ronceverte, WV)

Cake:

- ½ cup butter, softened
- 2 cups sugar
- 1 teaspoon vanilla
- 2 eggs
- 2 cups all-purpose flour
- 2 teaspoons cinnamon
- 1 teaspoon nutmeg
- ½ teaspoon salt
- ½ teaspoon baking soda
- 6 cups Granny Smith apples, peeled and chopped

Sauce:

- 1 cup packed brown sugar
- ½ cup butter, cubed
- 1 cup heavy cream

Step 1

Preheat oven to 350. In large mixing bowl, cream butter, sugar and vanilla. Add eggs, one at a time, beating well after each addition. Combine flour, cinnamon, nutmeg, salt and baking soda. Gradually add to creamed mixture and mix well. Stir in apples until well combined.

Step 2

Spread into greased 13x9 baking pan. Bake 40-45 minutes or until top is lightly browned and springs back when touched. Cool at least 30 minutes before serving.

Step 3

In saucepan, combine brown sugar and butter. Cook over medium heat until butter is melted. Gradually add cream. Bring to a slow boil over medium heat, stirring constantly. Remove from heat. Serve butterscotch sauce over cake.

GILMER MEAT LAB

When Nick Cox, the agriculture education teacher at Gilmer County High School, landed his dream job more than a decade ago, right out of college, he had a vision for what the program could be. He wanted to teach and train students for jobs in agriculture. The top item on his wish list was a state-of-the-art meat lab. At a projected cost of \$1 million-plus, he knew it was a pipe dream, but that didn't stop him from asking.

Cox, a graduate of Grafton High School and WVU, got involved in FFA growing up. His family lived on six acres. The only way he convinced his parents to let him raise pigs was to promise some of the bacon, chops and ham would end up on the family dinner table.

At Gilmer County High School, Cox's ag ed students only knowledge of meat production came from learning meat cuts and muscle groups. If they were lucky, a class might get to process a few chickens. They just didn't have space for large animal production. With more than a fourth of the student body belonging to FFA, Cox felt very strongly about creating a space where his students could do hands-on learning. When it came time to butcher and process hogs for the annual Ham, Bacon and Egg Show and Sale, his students had to do some traveling.

"For three years, we drove to Doddridge County High School and used their agriculture facilities to prepare our ham and bacon," explains Cox. "Doddridge switched ag teachers, and it was difficult for us to figure out the logistics during that transition. So, for the past six years, we've been driving to Roane County High School. The kids would be in school all day. After the last bell, we'd load them into the school van for the drive to Roane County. Once there, they'd work all evening to process their meat, and then we'd pile back into the van for the ride home."

Cox stresses not only was it time consuming,



Gilmer County High School Ag Ed teacher Nick Cox helps Senior Jackson Norman break down a pig into cuts of pork. Students are getting hands-on lessons in the new meat lab.

his students were limited as to what they could produce and learn in just a few hours.

In the meantime, Cox had two agriculture allies in his corner.

"My principal, when I started teaching, was Mrs. Nasia Butcher. She very much wanted the FFA program to get off the ground. She was very supportive of us going to other

for money to build a state-of-the-art FFA Meat Lab at Gilmer County High School."

The fifth time was a charm. The SBA agreed to fork over \$900,000 in funding. Gilmer County would have to come up with the rest.

"This has been a long five or six years getting it done. The total cost for the project was estimated at \$1.2 million. We were lucky enough to get some additional funds elsewhere to cover the remaining \$300,000," says Nick. "You don't find very often that a teacher gets to be part of the planning process. In this case, I designed the meat lab. Quinton Jones, the assistant director of the WVDA Animal Health Division/Meat and Poultry Inspection Bureau, came to the school four times. We walked around the existing ag education space and imagined how a state-of-the-art facility should be laid out. We came up with a plan and a drawing."

One of the things Cox wanted to install in the lab was a big-ticket item.

"Ham and bacon is big in this community, and there wasn't any place to cut up meats in the old shop. I wanted a carcass cooler with a rail system. We wanted to be able to teach kids how to process their meat for others, how to take an order, and how to cut it up. We wanted to provide the community with a place to bring a carcass to be processed. The carcass cooler itself is big enough to hold the 12 pigs and one beef we just harvested with plenty of room to spare."

— Gilmer Meat Lab, Cont. on page 8



Sophomore twins Rayanna and Breanna White prepare pork for packaging in the meat lab.

schools and using their facilities to help our students learn about meat processing. Our Superintendent at the time, Patty Lowther, was also supportive of expanding our old and out-of-date FFA facilities at the school. So, Butcher and Lowther went to the West Virginia School Building Authority (SBA) for funding. In fact, Lowther went five different times asking



West Virginia Grown

Rooted in the Mountain State



Member of the Month

Leja Produce

Who: Gene and Janis Bennett

Location: Teays Valley (Putnam County)

Products: Lettuce, kale, Swiss chard, tomatoes, asparagus, a variety of berries

Where to buy: Wild Ramp (Huntington), Putnam Farmers Market, on-farm sales

Member Since: 2022

How they got started:

(Gene) The farm was in my family. Originally it was 250 acres; we have retained four acres. We've been growing produce for 15 years. We were asked to supply our produce for a CSA, and things have just snowballed from there. We've added two high tunnels where we grow hydroponic lettuce, kale, Swiss chard and tomatoes. Also on our property, we have blackberries, blueberries, raspberries and asparagus. The name of the farm comes from Janis and I's first and middle initials

Future Plans:

(Gene) We planted a few gooseberry bushes a couple years ago, and gooseberries sell really well. We're trying to expand that. We'd also like to transition one of our high tunnels into hydroponic strawberry production. Since we are in our upper-60's, we thought we were going to cut back. However, every year we seem to add something new. People keep asking for more and more of our products. We'll see what next year brings.

Why Join West Virginia Grown?:

(Janis) We want people to know we're part of the WV Grown program. We use that as part of our marketing. I like that the program gives us product label reviews. They've helped us modify our labels to be compliant with rules and regulations.

HOW TO JOIN

West Virginia's people take a lot of pride in their heritage. Our farmers and producers are no exception – although they certainly are exceptional.

Developed in 1986, West Virginia Grown was designed to market West Virginia grown and made products to consumers. By placing the West Virginia Grown logo on a product, they are assuring buyers that product was grown or processed, with quality ingredients, in the Mountain State.

Anyone interested in the program – whether a producer, restaurant, retail outlet or supporter – can contact Business Development Division at 304-558-2210 or email wvgrown@wvda.us.

WVG NEWS - BEST OF WEST VIRGINIA 2023

West Virginia Living magazine recently released their annual Best of West Virginia 2023 list. It's no surprise that many of our West Virginia Grown members were on it. Whether they brew beer or make maple syrup, these agribusinesses are truly the BEST! They employ West Virginians, they support other agribusinesses around the state and invest in their local economies. WV Grown is more than just a logo, it's how our members do business. Congratulations to all the winners and runners up!

Local Place to Buy WV-Made Products

Tamarack – W
Capitol Market – RU

Distillery

Swilled Dog – RU

Winery

Kirkwood Winery – RU

Brewery

Big Timber Brewing Company – W
Stumptown Ales – RU
Mountain State Brewing Company – RU

New WV Libation Producer

Fife Street Brewing – W

Cidery

Swilled Dog – W

WV-made Food Product

Blue Smoke Salsa – W

Appalachian Cuisine

Vagabond Kitchen – W
1010 Bridge Restaurant and Catering - RU

Chefs

Paul Smith (1010 Bridge Restaurant and Catering) – W
Matt Welsch (Vagabond Kitchen) – RU
Dale Hawkins (Fish Hawk Acres) – RU

Brunch

Vagabond Kitchen – W

Specialty Food Marketplace

Capitol Market – W
Fish Hawk Acres – RU

Maple Syrup

Cedar Run Farm – W
Family Roots Farm – RU
Spruce Knob Maple - RU

NEW!

WVG Members

- Mountain State Farm
- Brookstone Soaps, LLC
- Beechwood Bees Apiaries
- Hawk Knob Appalachian Hard Cider
- Hazel Run Flower Farm
- Four Arrows Farm
- Almost Heaven Hemp Farm



For More Information:

☎ 304-558-2210

✉ wvgrown@wvda.us

🌐 <https://agriculture.wv.gov/ag-business/west-virginia-grown/>

2024 AGC Keynote Speaker: Dr. Fred Provenza
 March 7-9, 2024 | Morgantown, WV
www.wvagc.com

"Managing the System: Land, Water and Livestock"

AGRICULTURE & FORESTRY HALL OF FAME



The West Virginia Agriculture and Forestry Hall of Fame is now accepting applications for induction into the Hall of Fame for 2024. Know someone outstanding in their field? Fill out an application today! The deadline for nomination is February 16, 2024. You can find the application at: <https://agriculture.wv.gov/wp-content/uploads/2023/11/2024-AFHOF-Nomination-Form.pdf>.

Applications can be submitted to:
 West Virginia Division of Forestry
 c/o Rebecca Williams
 P.O. Box 40 Farmington, WV 26571
Rebecca.J.Williams@wv.gov





West Virginia DEPARTMENT OF AGRICULTURE
 COMMISSIONER KENT LEONHARDT


4-H SPOTLIGHT

EMMA WADE

AGE: 17
GRADE: JUNIOR
4-H CLUB: HOME SCHOOLED (OHIO COUNTY)
SCHOOL: CREEKS 4-H CLUB/OHIO CO. LIVESTOCK CLUB
4-H LEADER: KELLY HANCHER

Emma: I grew up on Rock Valley Farm. The farm has been in my family for generations. I'm the sixth generation. We have 150 acres, and we run a cow-calf operation. I have an older brother, and we have been very involved on the farm since I can remember. I joined 4-H as a Clover Bud. My brother and I have been solely responsible for our 4-H projects. We did the feeding every morning and every evening. We taught our animals how to walk, how to stand properly in the show ring. I started out with market lambs, but I've done every market animal – steer, hogs, lambs. I have learned so much through 4-H, from responsibility and work ethic to leadership skills and being self-sufficient. I'm currently President of the Creeks 4-H Club. That's helped me with public speaking and working with others. It's also taught me a lot of life lessons that I would have learned later in life if not for 4-H. No matter what you're passionate about, you're always going to find a friend in 4-H. I'd like to pursue an undergrad degree in animal science or pre-veterinary medicine and then continue onto vet school.




Winter Blues is Back!

Get ready to shop for some of the best food, drink and value-added products West Virginia has to offer. The Winter Blues Farmers Market returns for its 15th year at the Charleston Coliseum and Convention Center on Saturday, February 24 from 1-6 p.m. The event, sponsored by the West Virginia Department of Agriculture, in conjunction with the WVU Extension Small Farm Conference, is free to the public. Agribusiness from across the state will be on hand selling their products, everything from fresh greens to goat milk soap, mushrooms to moonshine-roasted nuts.

"There's a good reason why the Winter Blues Farmers Market attracts thousands of shoppers each year," says Commissioner of Agriculture Kent Leonhardt. "Not only do people get quality, WV grown and made products, but they also get to meet the people who grow and produce those items. They can ask questions about how that maple syrup is made or how those beets were grown and know they're talking to the people who put their time and talents into creating a superior product. When you purchase a WV grown product, that money goes directly back into the local economy."

This year, the Winter Blues Farmers Market has extended hours and a new layout for easier access to the vendors.



— **Gilmer Meat Lab, Cont.** from page 5

The meat lab was completed last fall, and in October, Cox and his students held an open house for the community to tour the facility

Cox's students are now learning the basics of meat production. They are accepting beef carcasses from farmers who harvest their own cattle. They break the beef down, cutting bone-in steaks with their bandsaw. They have a slicer, a tenderizer, even a grinder that can do two whole beef in a 45-minute class period.

"We have a smoker that we'll use when it comes time to do our hams and bacon. We have a patty maker that will run 1,200 patties, beef or sausage, in about an hour," Cox explains. "Basically, anything I asked for, I got."

Walking into the meat lab, the walls are painted a pristine white and the concrete floors are damp from a recent thorough cleaning. At one long table, students are cutting up a side of beef. At another, students are packaging that meat for pick-up. Every class period, the students are learning new skills to add to their ag arsenal.

Jackson Norman, a senior and president of the Gilmer Co. FFA, appreciates the skills he's learning.

"Before we got our new meat lab, we weren't able to do much. We could process a few chickens outside or maybe work with a little red meat. However, this space opens up so many opportunities to do in-class, hands-on lessons," stresses Norman.

Twins Rayanna and Breanna White are

sophomores in Cox's class.

"This meat lab is super nice. Last year we had to go to Roane County to process our meat," Rayanna says, "This year, we have our own lab. No more long trips!"

Breanna adds, "Mr. Cox has worked so hard on this. It just makes everything so much easier. The meat lab is big, way bigger than I expected. We've got some of the best machines I've ever used to work up our meat."

And Cox says he can see a big difference in how his students react to their lessons.

"I can see the benefits already. I had some kids who were really quiet and sat in the back of the room. When we opened our meat lab, they came out here, really listened to the lesson, and jumped in to help. That is exciting!"

If you're interested in having meat processed by Cox and his students, you can give him a call at the school (304-462-7960). Processing a pig is a flat rate of \$130. They charge 75-cents a lb. for beef, with a minimum price of \$200. The goal is not to get rich. All the earnings go back into paying for the cost of packaging and for wear and tear on the equipment."

In the future, Cox would like to collaborate with the school cafeteria to provide ground meat patties for lunches. He would also love to see some of his students open up their own meat processing shops.

"This is my dream workspace. It really is. I've been working on this project for 10 years. There's not much else I could do as an ag teacher to get what I want done around here."


Congratulations!
Alyssa Lilly, 2024
WV Association of Fairs
and Festivals Queen



2024 Mountain State Maple Days

If you love pure West Virginia maple syrup, you don't want to miss Mountain State Maple Days set for February 17 and March 16. This is the seventh year for the event which celebrates the science of making maple syrup and the joy of eating it. West Virginia maple producers open the doors of their sugar shacks to the public each year to give a glimpse into what it takes to turn sap into syrup.

"Maple Days has been a tremendous boost to our syrup business," says West Virginia Maple Syrup Producers Association President Paul Ronk. "We make significant sales during the event, but more importantly, we add to our customer base and followers. It is a great opportunity to talk one-on-one with people and get to know a little about our customers."

Maple makers aren't the only ones to

celebrate the event. Supporting businesses, including restaurants, maple retailers and breweries, will offer food and drinks with a maple twist. To find maple producers and supporting businesses near you, visit <https://wvmspa.org/mountain-state-maple-days/>.

Members of the West Virginia Maple Syrup Producers Association voted last spring to hold Mountain State Maple Days in perpetuity on the third Saturdays of February and March.



2024 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 March 1, 2024. 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: _____

You can also fill out the form on the WVDA website:
www.agriculture.wv.gov/divisions/marketinganddevelopment/livestock/pages/equine

Note: If your event date or location changes, please notify us at 304-389-1979 at least 60 days in advance, so the correct information will appear in the appropriate issue of the Market Bulletin.

Return by March 1, 2024 to:
West Virginia Department of Agriculture attn: Jason Garrett 1900 Kanawha Blvd. E Charleston, WV 25305-0178 or jgarrett@wvda.us | Questions? 304-389-1979

Nominations Open for



Nominations for the 2024 West Virginia Women in Agriculture Awards are now open. The deadline to submit an application is June 1. Induction is granted to women who have made significant contributions to the establishment, development, advancement or improvement of West Virginia agriculture, forestry or specialty crops.

"Now more than ever, women are pursuing opportunities in agriculture at a higher rate than their male counterparts. From traditional livestock operations, to floriculture, agribusiness, agritourism and specialty crop operations, women are strongly leading in many emerging agricultural fields. This is a chance to honor their hard work, entrepreneurial spirit and innovation," said Commissioner of Agriculture Kent Leonhardt.

The women selected will be honored by Commissioner Leonhardt during a ceremony at the State Fair of West Virginia in August. Completed applications must be returned no later than June 1 to Kriston Strickler, WV Department of Agriculture, 60B Moorefield Industrial Park Rd., Moorefield, WV 26836 or kstrickler@wvda.us. Nomination forms can be obtained on the WVDA website at: <https://agriculture.wv.gov/divisions/executive/women-in-agriculture/>.



Recipients of the 2023 WIA Award: Cristy Jones, Rachel Taylor and Marsha Waybright with Commissioner Leonhardt.

WVDA: What We Do



Don Straight

Assistant Director of Information Technology

“I'm responsible for maintaining the physical and virtual server infrastructure that all of the Department's software solutions and websites are hosted on. I manage and deploy software and security policies that keep our employee's various devices up-to-date and protected from malware and ransomware attacks. Sometimes, I even have to crawl through attics and ceilings to add or replace network cabling! What I most enjoy about my job is that I never really know what I'll have to deal with next. The world of IT is an ever-changing landscape, and there's never a dull moment when the functionality and integrity of the Department's electronic presence is on the line.”

CLASSIFIED ANNOUNCEMENTS February 2024

To Submit
an Ad: ►

Phone: 304-558-2225
Fax: 304-558-2270
Email: marketbulletin@wvda.us
Mail: 1900 Kanawha Boulevard, E.
Charleston, WV 25305

March 2024. . .

Phone-In ads for the March issue must be received by **noon on Monday, February 12.**

Written ads for the March issue must be received by **1 p.m. on Tuesday, February, 13.**

April 2024. . .

Phone-In ads for the April issue must be received by **noon on Monday, March 11.**

Written ads for the April issue must be received by **1 p.m. on Tuesday, March, 12.**

To subscribe to *The Market Bulletin*, email marketbulletin@wvda.us or phone 304-558-3708.

Apiary Events

Cabell/Wayne Co. Beekeepers Assoc., Meeting Nov. 13, 6:00 p.m.-9 p.m., Christ Temple Church, 2400 Johnstown Rd., Huntington, Contact Gabe Blatt, gabeblatt@frontier.com.

Clay Co. Beekeepers Assoc., Monthly Meeting, 2nd Monday, 6:00 p.m., Big Otter Community Center, Contact Mark Davis, 304-543-5955; mdavis@dgoc.com.

Barbour Co. Beekeepers Assoc., Monthly Meeting, 4th Thursday, 7:00 p.m., Barbour Co. Fairgrounds in metal quonset hut, Contact Dave Hunt, 304-457-4500.

Fayette Co. Beekeepers Assoc., Monthly Meeting, last Monday, 6:00 p.m., 401 W. Maple Ave., Contact Rick Forren, 304-539-1303.

Harrison Co. Beekeepers, Discussion Group, Contact Hudson Snyder, 304-641-7845; 56hudson@gmail.

Jackson Co. Beekeepers Assoc., Monthly Meeting, 2nd Sat., 10 a.m.-12 p.m., Contact Brenda Cooper, 304-275-8697.

Marion Co. Beekeepers Assoc., Monthly Meeting, 4th Thursday, 7 p.m., Contact Debbie Abels, 304-633-5647; deb.abel53@yahoo.com.

Kanawha Valley Beekeepers Assoc., Bi-Monthly Meeting, 3rd Sat., 10:30 a.m.-1 p.m., Contact Steve May, 304-727-7659.

Marion Co. Beekeepers Assoc., Monthly Meeting, 4th Thursday, 7 p.m., Contact Debbie Abels, 304-633-5647; deb.abel53@yahoo.com.

Monongalia Co. Beekeepers Assoc., Monthly Meeting, 1st Tuesday, 6:00 p.m., WVU Ext. Office, 270 Mylan Park Lane, Morgantown, Contact Kevin Hart, kevin.hart@moncountymbeekeepers.org.

Mountaineer Beekeepers Assoc., Bi-Monthly Meeting, 2nd Monday, 6:30 p.m., Ritchie Co. Library, Contact Justin King, pjustinking@gmail.com.

Mountaineer Beekeepers Assoc., Discussion Meeting, 4th Thursday, 6:30 p.m., Doddridge Co. Library, downstairs meeting room, Union, Contact Justin King, pjustinking@gmail.com.

North Central WV Beekeepers Assoc., Monthly Meeting, September 19, 6 p.m.-8 p.m. Harrison Co. Parks & Recreation Complex, 43 Recreation Dr., Clarksburg, Contact Aaron Garrison, 304-641-2856.

Potomac Highlands Beekeepers Assoc., Monthly Meeting, 2nd Thursday, 7 p.m., Romney Firehouse

Center, High St., Downtown Romney, Contact Kirby Vining, 202-213-2690; secretary.phba@gmail.com.

Preston Co. Beekeepers Assoc., Monthly Meeting, Third Thursday, 7 p.m., Kingwood Ext. Office, 115 Court St., Kingwood.

Southeastern Beekeepers Assoc., Monthly Meeting, 1st Monday, 6:00 p.m., Ronald P. Sharp Alumni Conference Center, WV Osteopathic School, Lewisburg, Contact Rick Forren, 304-539-1303.

Tri State Beekeepers Assoc., Monthly Meeting, 3rd Thursday, Feb.-May, 6:30 p.m., Good Zoo Bldg., Oglebay Park, Wheeling, novice program, Contact Steve Roth, tristatebees@gmail.com.

Upshur Co. Beekeepers Assoc., Monthly Meeting, 3rd Tuesday, 6:30 p.m., Farm Bureau Bldg. on Rt. 33 between Buckhannon & Weston, terriobennett@gmail.com.

West Central Beekeepers Assoc., Monthly Meeting, 4th Saturday, 1:00 p.m., old Arnoldsburg Elem. School, Arnoldsburg, Contact Dale, 304-354-6916.

All bee colonies must be registered with the West Virginia Department of Agriculture. Please contact the Animal Health Division at 304-558-2214.

Apiary Sales

'23 Honey, wildflower, 5-gal. buckets, \$190; beeswax, \$6/lb.; 5-frame nucs w/24 queens, \$160. Bill Barbe, 13628 Upper Patterson Crk. Rd., Burlington, 26710; 304-813-5834.

Honey bees: 5-frame nucs w/queen, Italian/Carniolan cross, open mated, will be ready late May-July. Buck Clutter, 3486 Mill Crk. Rd., Cottageville, 25239; 304-532-8480.

Complete bee hives, 2, consisting of 4, 8-frame med supers each, draw & comb, no bees, some honey; 8, honey supers, all draw comb; homemade 4-frame radial extractor, 8, shallow honey supers, all draw & comb, 10, queen excluder's, oxalic acid vaporizer, 2, bee suits, elec. uncapping knife, more, \$500/obo. Bill Cox, 1045 Johnstown Rd., Lost Creek, 26385; 304-745-5336.

Honey bees: 5-frame nucs ready to pickup early-mid May, '24 Italian or Carniolan queens, \$180/ea.; 5-frame nucs ready to pickup early to mid May, over-wintered '23 queens, \$200; single hive, bottom board, 10-frame deep w/honey bees & queen, inner cover & telescoping cover, \$375/ea. Bill Daetwyler, 33 Hilltop Dr., Shinnston, 26431; 304-435-2792.

Italian honey bees, 3 lb. packages w/queen, \$140-\$150; extra queens avail., \$45/ea., must prepay no later than 3/15/24, arrival date 3/30/24. Marvin Mitchem, 205 Honeywood Dr., Beckley, 25801; 304-673-0590; marvinmitchem1980@icloud.com.

Honey bees, '24 New World Carniolan queens w/4-frame nucs, state inspected, \$180/ea., w/\$25 deposit. Wade Stiltner, 213 Short Cut Branch, Fort Gay, 25514; 304-272-5049.

Cattle Sales

Zebu mini cows, heifer & bull prs., starting at \$1,000/up. Roy Gibson, 1881 Dog Fork Rd., Kenana, 25248; 304-988-1532.

Reg. Black Angus, Sim-Angus & Balancer bulls, sired by Growth Fund, Black Hawk, Guarantee, Regiment, Southern Charm, Teamwork, \$2,500. John Hendrick, 4048 War Ridge Rd., Wayside, 24985; 304-573-5991.

Pure Black Angus 20-mo. bull, #770, easy calving, \$1,800. Clark Humphreys, 7217 Indian Mills Rd., Peterstown, 24963; 304-753-9990.

Reg. Polled Hereford 10-mo. -12-mo. bulls, Trust & Hometown blood, DNA tested & passed soundness exams, \$1,800/up. Mike Isner, 1951 Sand Run Rd., Philippi, 26416; 402-416-4234.

Reg. Polled Hereford 11-mo. -12-mo. bulls, halter broke, dark red, Revolution 4R & KCF Bennett Encore Z311 blood, \$2,000/up. David Knotts, 63 Henderson Ridge Rd., Fairmont, 26554; 304-612-3795; dnsk0603@gmail.com.

Pure Scottish Highland 8-mo bull out of reg. stock, red, \$1,500. Ralph Lewis, 7582 Saltlick Rd., Terra Alta, 26764; 304-216-6286.

Black Gelbvieh heifers, some w/papers some w/o papers, calves, \$1,400/up. Roger Simmons, 309 Coakley Ridge Rd., Harrisville, 26362; 304-628-3618.

Cows, 8-yr. pasture exposed, they should start calving around the middle of March, \$1,800. Kenneth Vass, 1395 Hillsdale Toll Gate, Sinks Grove, 24976; 304-646-1143.

Dexter cow/calif, bred to Dexter bull, \$850/pr. Albert Watts, 657 Riffe Branch, Delbarton, 25670; 304-475-3208.

Equipment Sales

No trucks, cars, vans, campers or other autos; backhoes (except 3-pt. hitch), dozers or other construction equipment; lawn equipment; no parts.

Great Ben 2175, BH7502175 farm tractor backhoe, \$3,000. Richard Barlett, 248 Cambria Dr., Lumberport, 26386; 304-584-4406.

Kubota '14 BX 2670 tractor, hydro static, bucket, 60" belly mower, \$14,500/obo. Larry Blankenship, 90 Central Dr., West Hamlin, 25571; 304-840-2626.

Kubota '10 Super KX121 3 excavator, cab, heat, air, 66w blade thumb, 1' & 2' buckets, 42" hyd. brush hog, good tracks, low hrs., good cond., \$49,600. Perry Cox, 963 Greendale Dr., Charleston, 25302; 304-541-5260.

JD 1070, 500 hrs., barn kept, 4x4, 28.7 diesel w/grader blade, ps, \$18,000. Bruce Hunt, 202 Joy Lane, Culloden, 25510; 304-205-2483.

JD 335 round baler, 4x4, good cond., shed kept, 4 wet lines, \$6,500 Nelson Jenkins, 400 Rowan Rd., Sinks Grove 24976; 304-646-6152.

Ford/NH disc mower, \$2,500; Vermeer 5031 round hay baler, \$3,200; MF 124 sq. hay baler, \$1,800. Harriet Johnson, 5986 Gatewood Rd., Fayetteville, 25840; 304-222-0921.

Troy Bilt rear tine tiller, 8hp, \$600; Int'l 504 tractor, good cond., \$500. Jim Kelly, 2445 Cool Lick Rd., Albright, 26519; 681-999-1043.

Horse drawn turn plows: wood frame, \$250; metal frame, \$200; NH 1715 4x4 27hp, 223 hrs., 9-speed trans., roll bar w/5' Barko brush hog, \$10,000. Chip Mallion, 37 Taxidermy Lane Sutton, 26601; 304-765-7187.

NH 630 round baler, \$4,500; Vermeer Rebel TR90 tedder rake, \$2,500; Vermilion 6040 8'

mower w/disc bar, \$7,000. Kelly Vance, P.O. Box 733, Holden, 25625; 304-784-1671.

King Kutter heavy duty scraper blade, 7', pivots both directions, good cond., \$1,000. Charlene Meadows, 3650 Pluto Rd., Shady Springs, 25918; 304-222-7847.

Tarter galvanized cradle bale feeder, excel. cond., \$450. Greg Moore, 181 Moore Rd., Ripley, 25271; 304-372-3504.

NH TT35D tractor, 2,811 hrs., bucket, blade & finish mower, \$14,000. Alisha Myers, 766 Maude Run Rd., Manninton, 26582; 304-859-3066.

NH '07 TT60 farm tractor w/loader, canopy top, tires loaded, 900 hrs., \$20,000; 3-pt. hitch bush hog, backhoe, runs off PTO, recommended 45 hp to run, did very little, looks new, \$8,000. Homer Plumley, 351 Plumley Mtn. Rd., Shady Springs, 25918; 304-573-8799.

Gravelly walk behind 8-speed, elec. start w/30" mower, Kohler engine, new tires, & tubes, \$350. Carlisle Smith, 2302 S. Walnut Dr., St. Albans, 25177; 304-549-5606.

Troy Bilt snow blower, excel. cond., \$600. Doris Valentine, 3170 Old Rt. 73, Horner, 26372; 304-269-5192.

Equipment Wants

Sq. bale sweep. Thomas Grimes, 993 Back Draft Rd., Green Bank, 24944; 304-456-3020..

Goat Sales

Boer 12/23 & 2/24 nannies, \$200/ea.; 100% 3-mo. buckling, good disp., parents on farm, \$300, both ready to find a new farms. Charlene Meadows, 3650 Pluto Rd., Shady Springs, 25918; 304-222-7847.

Boer/Nubian cross 9-mo. billy, \$200. Jeremy Vance, 827 Guy Dice Rd., Harman, 26270; 304-704-7667.

Hog Sales

Hereford & Hamp. pigs, \$125. Ralph Deck, P.O. Box 171, Pipestem, 25979; 304-673-0290.

York/Tamworth 8-wk. female piglets, red & red/white, vacc./wormed, \$85/ea. Benjamin Dickinson, 2165 Zion Mountain Rd., Hinton, 25951; 304-660-5686.

Hog, pasture run, 200 plus lbs., ready to breed or butcher, \$220. Steve Stalmaker, 726 Spring Run Rd., Arnoldsburg, 25234; 304-655-7455.

Horse Sales

Bradant Belgium mare, well broke, good disp., \$5,000; 11-yr. saw mule team, 15h, easy to handle, \$8,000, both work in town & on the

farm. Mike Roach, 459 George Roach Rd., Lesage, 25537; 304-840-7170.

Plant Wants

Jerusalem cherry seeds. Nancy Harrison, 174 Drews Crk., Naomi, 25140; 304-854-0707.

Poultry Sales

Roosters, young barnyard, hatched this past fall, beautiful colors & nice dispositions, \$5/ea. Charlene Meadows, 3650 Pluto Rd., Shady Springs, 25918; 304-222-7847.

Sheep Sales

Katahdin 1-yr. ram, \$325. Jeremy Vance, 827 Guy Dice Rd., Harman, 26270; 304-704-7667.

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 will be accepted.

Poultry house equip. Wadaken nest \$7,000; Big Dutchman chain drive feeders, \$1,000; luring waters, \$1,000. Michael Alt, 2130 220 S., Moorefield, 26836; 304-257-8073.

Great Pyrenees, 10/23 pups, working parents on premises, exposed to goats, males & females, \$350/ea. James Bennett, 412 Long Drain Rd., Core, 26541; 304-376-4173.

Rabbits, New Zealand 4-mo., \$12/ea. Mary Lou Clevenger, P.O. Box 126, Smithville, 26178; 304-477-3671.

Farmland for rent, 14 A., mostly grassland w/horse barn, fenced w/water stream, \$650/mo. J. Corley, 50 Sunset Lane, Mabie, 26278; 304-642-1988.

Hay, 1st & 2nd cut, all stored in the dry, easy access: 4x4 round bales, \$45/ea.; sq. bales, \$5/ea. Eugene Finster, 894 Indian Fork Rd., Orlando, 25412; 304-452-8242.

Hay, '23 4x4 round bales, \$20/ea. Michael Fitzsimmons, 2722 Rush Fork Rd., Middlebourne, 26149; 304-758-0026.

Maple syrup, pure WV: \$20/qt.; \$11/pt.; \$6/½ pt.; \$3.25/100ml. Karen Hartman, 1761 Burgess Hollow, New Creek, 26743; 304-788-1831.

Great Pyrenees 12/23 pups, white w/badger markings, vacc./wormed, \$200/ea. Lisa Holliday, P.O. Box 37, Forest Hill, 24835; 304-575-6063

Generators: 5250 watts, \$500; Generac 5500 watt, \$600; ATV 99 350 Rancher ES, good cond., might need new tires, \$2,200; 18" duck trailer, mobile home frame & tires on it, \$1,000.

Jim Kelly, 2445 Cool Lick Rd., Albright, 26519; 681-999-1043.

Anatolian Shep./Great Pyrenees pups, \$150/ea. John Lafferre, 217 Smithville Rd., Harisville, 26362; 304-643-2298.

Hay, sq. bales, barn kept, \$4/bale. Clarence Martin, 26 Merivel Lane, Montrose, 26283; 304-838-0871.

Greenhouse, 22x96 Gothic, 42" exhaust fan & louvers, 2,000 btu furnace w/triple wall pipe, \$4,000/obo. Debra Meadows, 241 East Run Rd., Farmington, 26571; 304-612-2155,

ASDR & CKC reg. Aust. Shep pups: 5, black tri male, \$250/ea.; 2, blue merle males, \$500; all tails docked, vacc./wormed, \$100 non refundable deposit will hold choice. Vicki Mitchem, 229 Stoney Crk. School Rd., Alderson, 24910; 304-575-6036.

Full Great Pyrenees 10/23 pups, vacc./wormed, great pets or farm protection, comes from working parents, \$500. Ashton Arthur, 169 Moore Rd., Ripley, 25271; 304-531-4887.

Black Walnut Kernels, vacuum sealed 1 lb. package, \$15, plus postage. Calvin Morrison, P.O. Box 877, Jane Lew, 26378; 304-884-7444.

Anatolian Shep./Great Pyrenees cross pups, s vacc./wormed, from excel. working parents, raised in barn w/goats/chickens/cats, \$250/ea. Marianne Siers, 140 Stark Run, Elizabeth, 26143; 304-275-3647; 304-588-5111.

Briggs & Stratton single wheel, engine driven layoff plow, \$100. Carlisle Smith, 2302 S. Walnut Dr., St. Albans, 25177; 304-549-5606.

Hay, 1st cut, 4x5 round bales, stored inside, \$40/bale. Roger Street, 198 East St., Mason-town, 26542; 304-680-7965.

Trailer, 4-wheeled horse, will haul heavy horses, good rubber, \$1,200. Harold Walters, 6876 Winfield Rd., Winfield, 25213; 304-807-1358.

Straw: 4x5 round bales, \$25/ea.; sq. bales, \$6/ea. Tom Wilson, 12621 Charleston Rd., Leon, 25123; 304-840-7170.

Hay, various options, 4x5 new wrapped rolls, starting at \$30/bale. Milton Yoder, 295 Seminole Rd., Forest Hill, 24935; 304-466-0611.

Miscellaneous Wants

Cow manure, need a truck load or 2 within 50 miles of Buckhannon. Dennis Xander, 366 Dick Hall Rd., Buckhannon, 26201; 304-472-0898; xander@citynet.net.

APPRENTICE/AUCTIONEER EXAM

April 16

Guthrie Agricultural Complex
217 Gus R. Douglass Lane
Charleston, WV

Registration begins at 8:30 a.m.
Written Exam begins at 9:00 a.m.
Oral Auctioneer Exam 12:00 p.m.

Pre-Exam Review Sponsored by the WV Auctioneers Assoc.

April 15

Guthrie Agricultural Complex
217 Gus R. Douglass Lane
Charleston, WV
6:30 p.m.

Please contact Jennifer Zagata at
304-558-3200 or jzagata@wvda.us



West Virginia DEPARTMENT OF
AGRICULTURE
COMMISSIONER, KENT A. LEONHARDT

EXTENSION
SMALL FARM CONFERENCE

**2024 West Virginia
Small Farm Conference
FEBRUARY 21-24**

Charleston Coliseum
and Convention Center



Farmers Grow Food
and Communities

RETURN SERVICE REQUESTED

GARDEN CALENDAR

FEBRUARY/MARCH

2024 WVU Extension Calendar content developed by WVU Extension, and the WVU Agricultural and Natural Resources



- FEBRUARY 1** Harvest overwintered vegetables.
- FEBRUARY 2** Order herb seeds.
- FEBRUARY 3** Apply lime and fertilizer. Order fruit trees. Build a high tunnel.
- FEBRUARY 5** Seed head lettuce (indoors). Turn compost.
- FEBRUARY 6** Build a low tunnel or cold frame. Seed leeks (indoors).
- FEBRUARY 7** Seed cauliflower (indoors).
- FEBRUARY 8** Clean dust from houseplants with damp cloth. Seed celery (indoors).
- FEBRUARY 9** Seed carrots, leafy salad greens and radishes in high tunnel.
- FEBRUARY 10** Start a kitchen herb garden. Prune grapes.
- FEBRUARY 12** Seed broccoli and cabbage (indoors).
- FEBRUARY 13** Seed collards and kale (indoors). Seed peas (outdoors) south of U.S. Rt. 60.
- FEBRUARY 14** Order seed potatoes.
- FEBRUARY 15** Prune blueberries, raspberries, blackberries and fruit trees.
- FEBRUARY 16** Plant Irish potatoes in high tunnel.
- FEBRUARY 17** Seed carrots, onions and greens in cold frame or low tunnel.
- FEBRUARY 19** Apply lime sulfur to blueberries.
- FEBRUARY 20** Apply dormant oil spray to fruit trees.
- FEBRUARY 21** Prune deciduous trees and shrubs.
- FEBRUARY 22** Mow asparagus ferns.
- FEBRUARY 23** Propagate grapes and blueberries from hardwood cuttings.
- FEBRUARY 24** Propagate elderberries from cuttings.
- FEBRUARY 25** Presprout seed potatoes. Build a raised bed garden.
- MARCH 1** Seed peppers (indoors) for high tunnel production.
- MARCH 2** Seed globe artichokes (indoors).
- MARCH 4** Order rhubarb crowns. Order specialty seed potatoes.
- MARCH 5** Seed microgreens. Plant/seed shallots.

West Virginia University Extension creates and distributes free garden calendars each year. Stop by your local WVU Extension office to get a copy (while supplies last).

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